

MAY 2015 SELECTION

2013 New World Red

A wonderful coast-to-coast, family-to-family blend of our family's Cabernet grapes: Sauvignon from California and Franc from Virginia. Aromatic and fruit-forward in the "New World" style from the California fruit, the mouth-coating tannins precede a lingering finish with earthiness reminiscent of our "old world" style Virginia Cabernet Franc. This a perfect wine to saddle up to your favorite cut of barbequed pork, or try it with braised short ribs.

Pan-Roasted Veal Chops with Cabernet Sauce

- 1/4 cup extra-virgin olive oil
- 2 tbsps extra-virgin olive oil
- 4 thyme sprigs
- 1 garlic clove, coarsely chopped
- 4 12-ounce, bone-in veal rib chops
- 2 cups Cabernet Sauvignon
- 2 large shallots, finely chopped
- 1 tbsp unsalted butter
- 2 tbsps all-purpose flour
- 2 cups beef stock
- Salt and freshly ground pepper
- Potato Puree

Instructions...

1. In a large, shallow dish, combine 1/4 cup of the olive oil with the thyme sprigs and garlic. Add the veal chops and turn to coat with the marinade. Refrigerate overnight.
2. In a medium saucepan, combine the wine with half of the shallots and boil until the wine has reduced to 1/2 cup, 15 minutes.
3. In a small saucepan, melt the butter. Add the remaining shallot and cook over moderately high heat, stirring, until golden, 3 minutes. Stir in the flour. Slowly whisk in the stock until smooth, then bring to a boil, whisking until thickened. Whisk in the reduced wine and simmer over low heat, whisking, for 30 minutes. Strain the sauce into the medium saucepan. Season with salt and pepper.
4. Preheat the oven to 325°. In a large skillet, heat the remaining 2 tablespoons of olive oil until shimmering. Remove the veal chops from the marinade; discard the thyme and scrape off the garlic. Season the chops with salt and pepper and add to the skillet. Cook over high heat until richly browned, about 3 minutes per side.
5. Transfer the skillet to the oven and roast the chops for about 10 minutes, turning once halfway through; the veal should be just pink in the center. Transfer the chops to plates and spoon the sauce on top. Serve with Potato Puree.

MAKE AHEAD

The wine sauce can be refrigerated for up to 3 days. Reheat gently.