

## 05/24/12 - Grilled Veal Chops With Spring Marinade

This week try a very flavorful all grill Shabbat dinner except for some rice and Challah. You can grill everything in the very late afternoon and serve dinner at room temperature. This recipe gives a very fresh spring like taste to the meat. Veal is wonderful for marinating and taking on complex flavors. I added a lot of different flavors with fresh herbs, and an Indian-Middle Eastern twist. The lime juice and pomegranate molasses contribute to a very succulent and tender chop. I served my chops with grilled fresh ears of corn, farm market onions, and grilled artichokes



Serves 6 to 8

1/2 cup cilantro

1/2 cup Italian parsley

1/2 cup mint

1 jalapeño chili, stem removed and seeded, cut into pieces

1/4 cup tamarind paste

1/4 pomegranate molasses

4 garlic cloves, peeled

1 inch of fresh ginger root, peeled and sliced thin

1/3 cup freshly squeezed lime juice

2 tablespoons curry powder

1 tablespoon tandoori seasoning

2 tablespoons Baharat seasoning

1 rack of veal cut into 8 chops or 8 veal chops about 1 inch thick each

Sea salt and freshly ground pepper



Place cilantro, parsley, mint, jalapeño pieces, tamarind, pomegranate molasses, garlic cloves and ginger root in bowl of a small food processor. Add one half of the lime juice. Pulse until marinade is chopped and blended. Add spices and pulse to mix.





Place the veal chops in a single layer in a baking dish. Season chops with sea salt and freshly ground pepper. Pour remaining lime juice over chops. Pour marinade evenly over chops. Cover the veal chops with plastic wrap and refrigerate until it is



Heat outdoor barbecue or indoor grill or indoor grill pan until very hot. Spray chops with all natural oil cooking spray. Place chops on hottest section of grill. Grill chops about 5 minutes per side or until they just give a little if you press them. If they give a lot they are still not cooked through. Remove chops from grill and let them rest for



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