

## **Braised Veal Chop with Sweet Peas and Mint (Beano's Cabin, Beaver Creek)**

Olive oil for sautéing  
12 10-ounce veal rib chops  
18 small red potatoes, quartered  
36 baby carrots, sliced  
6 shallots, diced  
2 pounds mushrooms, sliced  
4 tbsp all-purpose flour  
1 cup red wine  
2 15-ounce cans reduced-salt beef broth  
4 bunches fresh mint, chopped  
4 cups frozen sweet peas  
8 tbsp butter  
Salt and pepper to taste

### **PREPARATION:**

Preheat oven to 325 degrees. In large skillet, heat oil, brown veal chops, and place in large roasting pan. In same skillet, add potatoes and carrots and cook until carrots begin to soften and potatoes brown. Transfer to roasting pan.

Add shallots and cook until translucent, then add mushrooms and cook until browned. Stir in flour and cook 1 minute. Add red wine and cook 5 minutes. Stir in beef broth and half the mint and pour into roasting pan. Bake covered for 20 minutes.

Arrange potatoes, carrots and veal chops on plates. Place roasting pan on burner, stir in peas and butter, and cook 2 minutes. Spoon this sauce over the veal chop and garnish with remaining mint.

SERVES: 12

PREPARATION: 10 minutes

COOK TIME: 50 minutes