



**NICHOLS
LIVERPOOL**

Veal Chops with Cognac Sauce

¼ cup vegetable oil

6 sage sprigs

Salt

6 12 oz veal rib chops, about 1 ¼ inch thick

Freshly ground pepper

Flour for dusting

2 tbsp unsalted butter

2 tbsp extra-virgin olive oil

2 large shallots, minced

½ cup cognac

½ cup heavy cream

1 ½ cup chicken stock or low-sodium broth

2 tbsp white truffle butter

- 1) Preheat oven to 375° F. In small skillet, heat vegetable oil. Add sage and fry over high heat until deep green and translucent, about 1 minute. Transfer to paper-towel lined plate to cool. Season with salt.
- 2) Season chops with salt and pepper and dust lightly with flour, patting off the excess. In large skillet, melt 1 tbsp butter in olive oil. Add half of the chops and cook over high heat, turning once until golden brown, about 7 minutes. Transfer to a large baking pan and repeat with remaining chops, lowering the heat to moderate

- 3) Roast chops for 15 minutes or until meat thermometer inserted near bone reads 140°
- 4) Meanwhile, pour off fat from skillet. Add remaining 1 tbsp butter and the shallots and cook over moderate heat until softened, about 3 minutes. Remove from heat, add the cognac and boil over moderately high heat, scrapping any bits stuck to the bottom, until pan is nearly dry, about 2 minutes. Add the cream and chicken stock and bring to a boil. Season with salt and pepper and boil over moderately high heat until reduced to $\frac{3}{4}$ cup, about 15 minutes.
- 5) Strain the sauce into a saucepan, season with salt and pepper and whisk in truffle butter over low heat until incorporated.
- 6) Transfer the veal to plates and spoon sauce on top. Garnish with sage and serve
- 7)