

Veal or Lamb Chops with Chanterelles

Serves 4 adults at a main course

1/2 C. water

1 lemon

4 chops of your choice

1 T. olive oil or more if needed

Salt and pepper to taste

Minced fresh parsley

2 T. butter

1 Lb. chopped chanterelles

1 T butter or more if needed

4 minced shallots or green onions

1/4 C heavy cream



Directions

Place the water, butter, and the juice of 1/2 lemon in a large saucepan. When the water begins to boil, immediately add the chanterelles and simmer 5 minutes. Remove the chanterelles with a slotted spoon. Reduce the cooking liquid until the mushroom flavor is intense. Sprinkle the chops with juice from the remaining lemon half. Melt the butter with the olive oil in a sauté pan or skillet. Sauté the chops until golden brown on both sides. Remove the chops to a warm platter. Put the chanterelles in the sauté pan. Add the shallots and the reduced cooking liquid, salt, and pepper. Toss and cook a few minutes. Add the cream and cook down until thickened. Then add the parsley, toss, and serve the sauce over the chops.

Credit: Mary Etta Moose, Washington Square Bar and Grill