

Grilled Veal Chop with Potato and Butternut Squash Gratin, Melted Leeks

For The Gratin:

2T	Butter, unsalted
2ea	Garlic Cloves, minced
2T	Thyme, fresh, chopped
2½c	Heavy Cream
½t	Black Pepper, ground
2t	Salt, kosher
¼t	Nutmeg, freshly ground
3c	Sharp Cheddar Cheese, preferably white
1c	Parmesan Cheese
3ea	Russet Potatoes, peeled
1ea	Butternut Squash, peeled and seeded

Preheat oven to 425°, and butter an 8" x 8" x 2½" pan.

In a medium saucepot, melt the butter and add the garlic; cook until the garlic begins to brown and immediately add the thyme, cream, nutmeg, salt and pepper. Bring to a boil and shut off; let cool for ten minutes.

With a French or Japanese mandolin, slice the butternut squash into 1/8" thick slices. Set aside. With the same mandolin, slice one potato and begin to layer the potatoes into the pan. When the potatoes have covered the bottom of the pan, follow suit with one layer of the butternut squash. Sprinkle ¼ of the cheddar cheese and ¼ of the parmesan cheese. Ladle in about three ounces of the cream mixture evenly over the top of the potatoes and butternut squash. Continue in this pattern, beginning with slicing the potato, until the pan is filled to within one-quarter inch of the top. When finished, the cream should be just below the top layer of potatoes, not above. Sprinkle the top with the remaining cheese and a fresh grate of black pepper. Cover with foil.

Bake the gratin for 65-70 minutes, and then remove the foil. The gratin should be bubbling vigorously. Reduce the oven temperature to 350° and bake the gratin for another 30-35 minutes, or until the top has browned. Remove and allow to cool. The gratin can be prepared up to two days before, refrigerated and then cut into rounds or triangles. If making ahead, reheat the gratin at 325° for approximately 30 minutes on a sheet tray lined with parchment paper.

For the Veal Chops:

4ea	Veal Rib Chops, frenched
2T	Olive Oil, Extra Virgin
to taste	Pepper, coarsely ground
to taste	Sea Salt or Fleur de Sel

Prepare a wood grill or preheat a gas grill until hot. Rub the veal chops with the olive oil and then generously season the veal chops with the salt and pepper. Over hot coals or a preheated grill cook the chops making sure to allow them to caramelize before turning over. Depending upon the size of the chops they will need to be cooked for five to seven minutes on each side. When the chops are done, remove from the grill and rest for at least five minutes before serving.

For the Melted Leeks:

4c	Leeks, sliced and washed of any grit
4t	Butter, Unsalted
¼c	Chicken Stock or Water
to taste	Black Pepper
to taste	Salt

In a medium-sauce pot melt the butter over medium-low heat. Add the leeks, chicken stock and salt and pepper. Cover the pot and slowly cook for about ten minutes, or until the liquid has mostly evaporated and the leeks are tender. Serve immediately.