



## Baileyana Firepeak Vineyard Syrah

Our Firepeak Syrah has the quintessential dark rich fruits of blackberry, plum and black cherry, surrounded by exotic spices. This concentrated wine is artistic and graceful with a supple mouth coating texture. Wonderful with grilled foods.

### Grilled Veal Chops with Syrah Shallot Mushroom Sauce

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Serves 2 as an entrée

#### Marinade

2 tablespoons olive oil  
1 tablespoon chopped shallots  
¼ cup Baileyana Firepeak Syrah  
1 tablespoon Dijon mustard  
2 tablespoons chopped fresh basil  
¼ teaspoon kosher salt  
¼ teaspoon fresh black pepper

2 large veal chops (about 1 ½ pound)

#### Sauce:

2 ½ tablespoons olive oil  
2 tablespoons chopped shallots  
1 ½ cups shiitake mushroom  
1 teaspoon green peppercorns, chopped  
¼ cup Balsamic vinegar  
½ cup Syrah  
1 ½ cups beef or veal broth  
¼ ounce dried porcini mushrooms (re-hydrated in cold water, drained and halved)  
2 tablespoons chopped fresh basil  
½ tablespoon Dijon mustard  
½ teaspoon cornstarch mixed with ½ teaspoon cold water  
Kosher salt and fresh ground pepper

To make marinade, combine all ingredients in a nonreactive mixing bowl and whisk thoroughly. Place veal chops in a glass dish and top with marinade. Refrigerate, covered, for 3-4 hours. Remove from marinade and pat dry.

To make sauce, in a large skillet over medium heat, heat oil. Add shallots and shiitake and porcini mushrooms and sauté until shallots turn golden, about 3-4 minutes. Add green peppercorns, vinegar, wine, and broth until reduced by half. Add basil and stir in mustard and cornstarch mixture to thicken slightly. Sauce consistency should coat the back of a wooden spoon. Season to taste.



## Grilled Veal Chops with Syrah Shallot Mushroom Sauce

(Continued)

Prepare a hot charcoal fire. Grill veal chops for 8-10 minutes. Turn and continue grilling for another 7-8 minutes, until veal is medium-rare or cooked to desired doneness.

To serve, place veal chops on plates, top with sauce. Serve with wild brown rice and sautéed spinach.

Delicious with a bottle of Baileyana's Firepeak Syrah.