



**KITTLING RIDGE**  
ESTATE WINES & SPIRITS



# Kittling Ridge and Crown Verity Present Recipes from QScene BBQ TV - Starring Murray Lloyd



# Grilled Veal with Charred and Pounded Salsa

## Grilled Veal with Charred and Pounded Salsa - serves 4

- 2-3 Roma tomatoes, cut in half
- 1 sm. red onion, cut in large rounds
- 1 or more Serrano chilies
- Salt and pepper
- Fresh juice and zest of 1 lime
- 1 tsp. fresh cilantro, chopped
- Olive oil
- 3 pieces of veal cutlet, well pounded, cut in 1/2 inch strips

Salsa: On BBQ, blacken chile, char onion and tomato. Peel, seed and finely dice chile. Seed tomatoes, chop with onion. Combine vegetables, adding salt and pepper, zest, lime juice and cilantro. Let marinate at least 30 minutes. Serve at room temperature.

Veal: Soak bamboo skewers in water for at least 30 minutes. Thread veal onto skewers. Brush with olive oil and season. Grill until cooked through, about 3 to 5 minutes. Serve over salsa. Accompany with creamy coleslaw to cool down after a blast of the hot salsa.

### **Wine Pairing:** Kittling Ridge PC Cabernet Sauvignon

*A medium bodied wine with firm tannins and acidity stands up to the zesty salsa of charred chile, onion, tomato, and lime without overpowering the tender characteristics of the veal.*



Recipe from QScene BBQ TV

