

CRISPY PORK CUTLET WITH PROSCIUTTO AND SAGE BROWN BUTTER SAUCE

PAIRED WITH 2019 SYRAH SLIDE MOUNTAIN | YIELDS 6-4 OZ PORTIONS

INGREDIENTS

3 cups Breadcrumbs, panko
1 tbsp Italian Seasoning
Kosher Salt
Fresh ground Black Pepper

1 cup Brown Rice Flour, for dredging
4 large Eggs, beaten
30 oz. Boneless Pork Loin, ½ inch thick slices
1½ cups Frying Oil

METHOD

1. Put the rice flour, eggs and the rice bread crumbs each separately in 3 shallow dishes or bowls.
2. Cut the pork against the grain into cutlets. Place the cutlets between two pieces of plastic wrap or in a ziplock bag. Flatten each strip with a mallet or a small pan until ½ inch.
3. Remove plastic and season the pork with salt and pepper.
4. Using a wet hand and a dry hand, dip each piece of pork into the flour, then shake off the excess. Next, coat with the egg and then the bread crumbs.
5. Lay the raw breaded pork pieces on a piece of parchment paper so they are NOT touching (touching them together or stacking them on top of each other can pull the bread coating off).
6. Repeat the breading process until all cutlets are coated.
7. Add the oil to a large skillet over medium heat until hot but not smoking. The oil should be about 1/2 inch deep. Sprinkle a few pieces of breadcrumb into the oil and if it sizzles, the oil is ready to fry the cutlets.
8. Lay several cutlets in the pan but don't overcrowd. Cook the cutlets on one side until golden brown.
9. Turn the cutlet and cook until equally brown on the other side. The internal temperature of the pork cutlets should be at least 150°F.
10. Drain the cutlets on a wire rack placed over a sheet tray. Season with salt immediately after removing from the oil.
11. Repeat with the remaining cutlets.
12. Serve with your favorite sauce.

CRISPY PORK CUTLET WITH PROSCIUTTO AND SAGE BROWN BUTTER SAUCE

PAIRED WITH 2019 SYRAH SLIDE MOUNTAIN | YIELDS 6-4 OZ PORTIONS

INGREDIENTS

2 tbsp Olive Oil
4 oz. Prosciutto, sliced thin
8 tbsp Unsalted Butter
2 Cloves Garlic, minced
1 Shallot, minced
¼ cup Marsala Wine

1 cup Chicken Broth, homemade, if possible
Kosher Salt as needed
Black Pepper, freshly ground
2 tbsp fresh Flat-Leaf Parsley, finely chopped
1 tbsp fresh Sage, finely chopped
½ Lemon, for squeezing

METHOD

1. In a heavy bottom saucepan, heat the olive oil over high heat. Add the prosciutto and cook until it becomes crispy, about 1 minute. Remove the prosciutto from the pan and drain on paper towels.
2. Reduce the heat to medium and add the butter. Once the butter starts to sizzle and is slightly brown, add the sage and parsley and cook for 15 seconds before adding the garlic and shallots. Continue cooking over medium heat until the butter browns and the shallots turn translucent, 3 to 4 minutes.
3. Move the skillet away from the heat and deglaze with the Marsala. Return to the heat and simmer until reduced by half, 1 to 2 minutes.
4. Next, add the chicken stock and simmer for another 2 minutes.
5. Season with salt and pepper, and then add a small squeeze of fresh lemon juice right before serving.
6. To serve with the pork, pour the brown butter sauce over the pork and garnish with the crispy prosciutto. Serve immediately.