

Turkey Cutlets with a Cranberry au Poivre Sauce (8 – 10 people)

Ingredients:

- 1 3 lb. turkey breast
- 2 ea. eggs
- 1 c. milk
- salt to taste
- black pepper to taste
- 2 c. flour
- 2 c. white bread crumbs ground fine

Preparation:

Remove skin from the turkey breast, cut thin scaloppini from the turkey breasts.

Crack the eggs, whip with the milk and salt and pepper. Dust turkey with the flour, and then dip into the egg mixture then into the bread crumbs. Set aside. Using a heavy skillet, heat then add canola oil, let get very hot. Carefully drop the breaded turkey cutlets into the hot oil. Let brown lightly on one side then turn. Cook till golden brown. Remove and set aside. Using the same skillet, pour off any excess oil and crumbs. Place back on the heat, turn low, use to prepare the Au Poivre sauce.

Cranberry Au Poivre Sauce Ingredients:

- 3 Tbsp. butter
- 3 ea shallots minced
- 1 c. cranberries
- 2 Tbsp. green peppercorns
- 1 tsp. salt
- ½ tsp black pepper
- 3 Tbsp. brandy
- 2 Tbsp. sherry
- ½ ea. orange juiced
- 1 ½ pt. heavy cream

Preparation:

Add 3 Tbsp. of butter and melt. Add shallots sauté till clear. Add cranberries. Stir till coated with butter. Add green peppercorns, then flame with the brandy. Add the sherry then cream. Bring to a boil then to a simmer, reduce by ¼, season. Turn the heat off, add 3 tbsp. of the cold butter. Melt into the sauce. Pour over the cutlets. Garnish with orange, sour cream and crushed toasted walnuts.

