



Build Flavor – Enhance with a Splash of Wine or Beer

Crusty Midwestern Pork Tenderloin Cutlets

Crisp on the outside; moist and tender on the inside

- 1-pound pork tenderloin, trimmed
- Salt; ground black pepper
- 2 eggs
- 1 Tablespoon Dijon mustard
- 1/2 teaspoon garlic powder
- 1 Tablespoon white wine
- 3 Tablespoons all-purpose flour
- 1-3/4 cups Panko breadcrumbs, crushed
- 3 Tablespoons canola oil
- 3 Tablespoons bacon drippings (oil)

Optional Lemon Butter Sauce:

1/4 cup white wine
2 Tablespoons fresh lemon juice
1/2 teaspoon dried dill weed
2 Tablespoons coconut cream or heavy cream
6 Tablespoons butter
Garnish: lemon wedges; fresh parsley sprigs

Pound Pork Cutlets: Slice pork into 8 one-inch thick pieces. Place pork between sheets of plastic wrap. Using flat side of meat mallet, pound each piece to about 1/4 inch thickness. Season with salt and black pepper.

Prepare Breading: Whisk eggs, mustard, garlic powder and white wine in a shallow dish. Place flour and breadcrumbs into two separate shallow dishes.

Bread Pork Cutlets: Dip pork cutlets into flour to lightly coat; then in eggs, and then in breadcrumbs, coating both sides. Remove to flat baking sheet or plates.

Pan Fry Pork Cutlets: Mix oil and bacon drippings; place half of oil into sauté pan over medium or medium high heat; fry pork in oil, turning once until meat is golden brown about 2 to 3 minutes per side. Remove to paper towel lined baking sheet or plates to remove excess oil. Set aside to stay warm. Prepare Lemon Butter Sauce.

Prepare Lemon Butter Sauce: Remove excess crumbs from skillet. Deglaze pan with wine, add lemon juice and dill weed; simmer about 2 minutes; add heavy cream; simmer until reduced by half. Remove from heat; whisk in butter using 2 Tablespoons at a time until sauce thickens. Serve immediately with pork cutlets.

To Serve: Place warm pork tenderloin cutlets on dinner plates; drizzle with prepared lemon butter sauce if desired. Garnish with sliced lemon wedges and parsley sprigs. Serves: 4

Cook's Note: Midwestern Pork Tenderloin is usually served in large slices. For that style, cut the tenderloin crosswise into four equal pieces and butterfly each piece. That will give you 4 large tenderloin pieces in place of

the 8 pieces. Also, if you don't have any wine, try some beer for a unique flavor.

About the Recipe: Breaded Pork Cutlets are sautéed until crusty and golden. They cook quickly and are very tender. The bacon drippings add a smoky flavor to the finished dish. Add a rich lemon butter sauce for an elegant dinner dish.