

Pork Schnitzel with Warm Pear Chutney

24 Servings



**Pacific Northwest
Canned Pears**

Always ripe. Always ready.

Ingredients

48 Pacific Northwest Canned Pears, slices, in juice, drained
3 tablespoons unsalted butter
2 cups finely chopped onion
1/2 cup apple cider vinegar
1/3 cup lightly packed light brown sugar
1/2 raisins
1-1/2 teaspoons cinnamon
4 teaspoons kosher salt, divided
2-1/2 teaspoons freshly ground black pepper, divided
24 (4-ounce) boneless pork chops
6 cups panko breadcrumbs
1/2 cup grated Parmesan cheese
1/2 cup finely chopped parsley
2 cups unbleached all-purpose flour
12 eggs, lightly beaten
1/2 cup canola or vegetable oil, for frying

Method

Coarsely chop the pear slices and set aside.

To make the chutney, melt the butter in a large non-reactive saucepan over medium-high heat. When the butter is hot, add the onion and sauté 5 minutes, stirring occasionally. Add the pears and continue to cook 5 minutes more, stirring often. Add the vinegar, sugar, raisins, cinnamon, 1 teaspoon salt and 1/2 teaspoon pepper, and bring the ingredients to a simmer. Continue cooking until the pears begin to break down and the mixture thickens. Remove from heat and keep warm.

For the schnitzel, pound the pork chops using a mallet until they're approximately 1/4-inch thick. Combine the panko, Parmesan cheese, parsley, and remaining salt and pepper.

Set up a standard breading station by filling three 2-inch half hotel pans: one with flour lightly seasoned with salt and pepper, a second with the eggs beaten with 1/2 cup water, and the third with the panko mixture.

To bread the pork, dip a flattened cutlet in the flour, then the egg wash, and finally the panko. Place the breaded cutlets on a sheetpan lined with parchment paper and refrigerate, uncovered, until you're ready to cook them.

To cook, preheat the oven to 350 degrees F and heat the oil in a large skillet over a medium-high heat. Working in batches, fry several breaded cutlets at a time, on both sides, until crispy and golden brown. Remove to a clean, parchment-lined sheet pan and place in the oven to keep warm until ready to serve.

To serve, top each cutlet with 1/4 cup chutney.

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Nutrition