
Pork Schnitzel With Apple Cider

Beurre Blanc

4 portions

4 pork cutlets
1 cup All Purpose Flour
2 cups Panko breadcrumbs
5 eggs, beaten
1 tsp. garlic powder
1 tsp. paprika
1 tsp. mustard powder
1 Tbsp. chopped parsley
Salt and pepper to taste
2 cups All Purpose Flour (for Spaetzle)
1/2 cup baked sweet potato, peeled
1/2 cup Milk
2 eggs (for Spaetzle)
1 tsp. black pepper
2 tsp. salt (for Spaetzle)
1 tsp. nutmeg
1 Tbsp. Dijon mustard
2 Tbsp. chopped parsley (for Spaetzle)
1 bunch collard greens, stems removed
1 Tbsp. chopped garlic
1 onion, diced
5 slices bacon, diced
1 cup chicken broth
2 cups apple cider
1 shallot, sliced
1 garlic clove, sliced

1 Place pork cutlets in between two pieces of plastic wrap. Using a meat mallet, pound the pork until it is about a half inch thick.

2 Place flour, eggs, and breadcrumbs in separate bowls. Season the flour with salt, pepper, garlic powder, paprika, and ground mustard. Add the chopped parsley to the breadcrumbs.

3 Add the pounded-out pork cutlets to the flour first, making sure it is completely coated. Next, add the pork to the eggs. Then add the pork to the breadcrumbs, making sure it is completely coated.

4 In a cast iron skillet, heat up 2 Tbsp. of cooking oil over medium heat. Place the pork in the skillet and cook until golden brown, about 3 minutes. Flip and cook the other side until golden brown, about 3 minutes longer.

5 Whisk together milk, eggs, and sweet potato for the spaetzle. Whisk in remaining ingredients.

6 Place a perforated pan or spaetzle pan over a pot of boiling, salted water. Scrape the spaetzle batter through the holes of the perforated pan, into the boiling water. Stir the spaetzle to be sure it doesn't stick. Let boil about 3 minutes and strain. Lightly oil the spaetzle until you are ready to use it.

7 Wash the collard greens very well. Brown the bacon in a large pot until crispy. Add the onions and garlic and cook until translucent. Add the greens to the pot as well as the chicken stock. Let simmer for about 20 minutes or until greens are tender. Season with salt and pepper.

8 Reduce the cider in a small sauce pot on low with the sage, garlic, and shallots. Let simmer until about half of the cider has evaporated. Add the heavy cream and let simmer until the cream and cider mixture has thickened. Turn off the heat and stir in the butter until completely combined and melted.

4 sage leaves

1 stick of unsalted butter

1 cup heavy cream