

RACHAEL RAY

Schnitzel Cordon Bleu

Rachel Ray's shows how to take a classic cheesy French dish and put a German spin on it!



Easy



1-2 hrs

ingredients

SCHNITZEL CORDON BLEU

- Schnitzel Cordon Bleu
- 4 Pork Loin or Veal Cutlets (5 ounces each, pounded to 1/4-inch thickness)
- All-Purpose Flour
- 2 large Eggs
- 2 tablespoons Half-and-Half
- 1 cup Fine Bread Crumbs
- 1/2 cup Panko Bread Crumbs
- 1 Lemon
- 1 teaspoon Granulated Onion
- 1 teaspoon Granulated Garlic
- 1 teaspoon Sweet Paprika
- Canola Oil (for shallow frying)
- 1/2 teaspoon Freshly Grated Nutmeg
- 1/4 cup Grainy Dijon (or Spicy Brown Mustard)
- 8 Thinly Sliced Mild Ham (such as Black Forest)
- 4 slices Emmentaler or Gruyere Cheese
- Salt & Freshly Ground Black Pepper
- Red Cabbage
- 3 tablespoons Canola Oil
- 1 Red Cabbage (quartered, cored, 1/4-inch slices)
- 1 Red Onion (thinly sliced)
- 3 large Bay Leaves
- 1 teaspoon Mustard Seed
- 1 teaspoon Caraway Seed
- 1 teaspoon Coriander Seed
- 6 Juniper Berries (optional)
- 1/3 cup Cider Vinegar
- 1/4 cup Light Brown Sugar
- 2 Lady or Honey Crisp Apples (peeled and chopped)
- 1/2 cup IPA Style Beer (optional)

step-by-step directions

- 1 For Red Cabbage:
- 2 (Note from Rachael: This is a delicious side dish and we love it with Schnitzel and Potato Pancakes but, for a super-simple supper, pair it with Wursts or Sausages and good German Mustard).
- 3 Heat Canola Oil in a large pot over medium-high heat. Add the Cabbage, Onions and Bay Leaves, and liberally season with Salt, Pepper. Add Seeds and Juniper and cook until softened, about 10-15 minutes. Add the Vinegar, Sugar, Apples and Beer, and reduce heat to medium. Cover and cook for 1 hour, stirring occasionally, until tender. Adjust seasonings to taste and serve.
- 4 For Cutlets:
- 5 Preheat broiler.
- 6 Pour Flour onto a large plate or baking dish, set aside. Beat Eggs and Half-and-Half in large bowl and set aside. Combine Bread Crumbs, zest of 1 Lemon, Granulated Onion, Granulated Garlic, Paprika and Nutmeg on a large plate or baking dish and set aside.
- 7 Season Cutlets with Salt and Pepper. Coat each Cutlet with Flour, then Egg mixture and finally with the Bread Crumb mixture. In a large sauté pan, heat Oil over medium to medium-high heat. Shallow fry the Cutlets, 2 at a time, in 1/4-inch of hot Oil. Remove and drain on metal rack arranged over a baking sheet. Place drained Cutlets on clean baking sheet. Dress each cooked Cutlet with a little Lemon Juice. Top each Cutlet with a few dots of Mustard, 2 slices of Ham to cover the cutlet, and Emmentaler or Gruyere cheese. Broil cutlets until golden brown and the Cheese begins to bubble. Serve with Red Cabbage or Green Salad.

