



WILD. NATURAL. SUSTAINABLE.

Country Fried Antelope Cutlets with Gravy

Prep Time: 35 minutes • Yields: 4 servings

Ingredients:

1 package Fossil Farms' Antelope Cutlets; 2 lb. average

- 1 cup self-rising flour
- 1 tsp. salt, plus more to taste
- ½ tsp. black pepper
- ¼ tsp. dried thyme
- ¼ tsp. garlic powder
- ¼ tsp. paprika
- 1 cup buttermilk
- 1 egg
- 1-2 cups peanut oil, vegetable oil or canola oil, for frying
- 2 tbsp. oil from fried antelope (or sub with butter)
- 2 tbsp. all-purpose flour
- ½ cup chicken stock or broth
- ½ cup milk

Equipment:

- Small bowls
- Whisk
- Wire rack
- Dutch oven or cast iron skillet
- Paper towels
- Sheet tray
- Liquid measuring cup
- Medium-sized skillet

Method:

1. In a small bowl, prepare the seasoning mix by combining salt, pepper, thyme, garlic powder, and paprika. Reserve ½ tsp. of seasoning mix.
2. Add self-rising flour to bowl and whisk into seasoning mix.
3. In a separate small bowl, whisk together buttermilk and egg.
4. Dip each cutlet in the buttermilk mixture first. Then, dredge in the flour mixture. Place the breaded cutlets on a wire rack to rest for a few minutes while heating the oil.
5. Preheat oven to 200°F.
6. Pour oil into a large Dutch oven or deep cast iron skillet to a depth of about ½". Warm over medium heat until it's hot, about 350°F. The oil is ready when you drop a little bit of water on it and the water sizzles and pops.
7. Work in batches so you don't overcrowd the pan, and fry antelope cutlets until golden brown, about 3 - 4 minutes per side. Transfer to a paper towel lined tray, and season with additional salt and pepper, if desired. Place tray in 200°F oven to keep warm.
8. Once antelope cutlets have all been fried and placed in oven to keep warm, start to make the gravy. Whisk together broth and milk in a liquid measuring cup and set aside.
9. Heat a medium-sized skillet over medium heat and add 2 tbsp. of oil that antelope cutlets were fried in to pan. Note: melted butter can be used in place of oil if preferred.
10. Sprinkle in all-purpose flour and continuously whisk until flour has browned, about 1 - 2 minutes. Gradually whisk in the broth and milk. Add remaining ½ tsp. of seasoning mix that was set aside earlier. Cook and stir until gravy thickens.
11. Remove from heat, taste, and add additional seasoning, if desired. Then, spoon over antelope cutlets.

