



# CAST IRON VEAL POPPERS WITH KNOB CREEK® 18 YEAR SPECIAL SAUCE

 1 hour

 Serves 4

*Meal Difficulty*



## COOKING DIRECTIONS

- 1 Using a meat mallet, pound the veal cutlets between 2 sheets of plastic wrap until each piece is about ¼-inch thick. Cut into strips approximately 2-inches long.
- 2 Lightly season with salt (little is needed, as the country ham is salty) and pepper to taste.
- 3 Cut the country ham to the same size as the strips of veal.
- 4 Lay the country ham atop each piece of veal, gently pressing the country ham against the veal to adhere.
- 5 Place a sage leaf on top of the country ham.
- 6 Roll each piece of veal and secure with the bamboo skewer. Place 5 pieces of veal on each skewer.
- 7 Place the flour on a large plate. Dredge each veal skewer in the flour making sure to evenly coat. Then, shake off any excess and set aside.
- 8 In your Knob Creek x Smithey 18x Seasoned Cast Iron Skillet, heat the olive oil and 2 tablespoons of butter over medium-high.
- 9 Add the veal skewers and cook until lightly browned. Then, flip and cook the other side.
- 10 Once lightly browned on all sides, remove from the heat. Transfer the skewers to a paper towel-lined plate.
- 11 Drain and discard the oil and butter from the skillet.
- 12 Return the skillet to the heat and deglaze with the apple cider vinegar.
- 13 Add the Knob Creek 18 Year Old Bourbon and cane syrup, and cook until it is reduced by half.
- 14 Stir in the remaining 2 tablespoons of butter and reduce heat to medium. Return the skewers to the skillet; cook, turning occasionally, until sauce thickens slightly (about 1–2 minutes).

## INGREDIENTS

### VEAL POPPERS

1 ½ lbs veal medallions  
1 ½ teaspoons kosher salt  
½ teaspoon freshly ground pepper  
¼ pound thinly sliced country ham (sliced in the style of prosciutto)  
20 fresh sage leaves  
½ cup all-purpose flour  
4 tablespoons extra-virgin olive oil  
2 tablespoons unsalted butter  
4 each bamboo skewers (8-inches long)

### KNOB CREEK® 18 YEAR SAUCE

6 ounces cane syrup  
3 ounces apple cider vinegar  
3 ounces knob creek 18 year old bourbon  
2 tablespoons unsalted butter