

Thanksgiving Turkey Schnitzel

with Sauerkraut Tartar Sauce

PREP TIME: 45 MINUTES

SERVES 3-4

For the schnitzel:

1 split bone-in turkey breast (roughly 3 pounds) or one boned turkey breast half

½ cup all-purpose flour

3 large eggs

1 tablespoon dijon mustard

2 ½ cups Panko or other dried breadcrumbs

4 tablespoons **SpitJack Smoked Turkey Rub** (www.spitjack.com/turkeyrub)

2 or more cups vegetable or canola oil, for frying

Lemon wedges, for serving

For the sauerkraut tartar sauce:

½ cup mayonnaise (see note below)

½ cup chopped sauerkraut, well-drained

1 tablespoon chopped capers

1 teaspoon chopped fresh sage (optional)

3 tablespoon chopped fresh parsley

1 tablespoon chopped fresh chives

4-6 dashes of hot sauce (we used Frank's)

Smoked paprika for garnish

Special equipment needed:

Large skillet

Cooking thermometer for the frying oil

Smooth mallet, meat hammer or small sauté pan

Baking sheet lined with wax paper

Wire rack for draining

For the schnitzel:

In a large skillet, pour in enough oil to come 1 inch up the sides. (a standard 12-inch skillet needs roughly 2 cups of oil.) Set the skillet over medium heat. Place a cooking thermometer in the oil and heat on low until the oil reaches 350°F, about 8-10 minutes. Be sure not to overheat (smoke) the oil. While the oil heats up, prepare the turkey.

To make the schnitzel, remove the skin from the split turkey breast, remove the meat from the bone, and trim all of the excess fat, silver-skin and any loose pieces. Remove the tenderloin from the breast and the ligament from the tenderloin. Cut the breast meat on a sharp diagonal, against the grain, in ¼ inch thick slices. Butterfly the tenderloin and any pieces that were larger than ½ inch or had uneven thickness.

On a cutting board, lay down a piece of plastic wrap and set a piece of turkey meat in the center. Place an additional piece of plastic wrap over the top. Using a smooth mallet, meat hammer or the bottom of a small sauté pan, pound the turkey meat into an even round, about ⅛ inch thick. Peel away the plastic wrap, set aside on a plate, and repeat with remaining turkey pieces.

Set up the three-step dredging station. In a shallow bowl or glass baking dish, pour in the all-purpose flour and 2 tablespoons of the **SpitJack Turkey Smoked Rub**. Stir together with a fork or whisk. In a second dish, crack the eggs, add the dijon mustard and whisk to combine. In the last dish, stir together the Panko breadcrumbs, and two tablespoons of the **SpitJack Turkey Smoked Rub**.

Working with one piece of turkey at a time, dredge it in the flour mixture, shaking off the excess. Dip into the egg mixture, coating both sides evenly, and letting the excess drip off. Dredge the breast into the seasoned Panko mixture, gently pressing to get an even coating. Let rest on a baking sheet lined with wax paper and repeat with the remaining turkey pieces.

When the oil has reached 350°F, gently place two turkey pieces into the hot oil, pressing down on them lightly to create an even surface. Fry for 2 minutes on each side, until golden brown. When done, remove the schnitzels with tongs, and lay on a wire rack set over a baking sheet. Place the baking sheet in a warm oven (200°F) and repeat with the rest of the pieces.

For the tartar sauce:

In a medium bowl, combine the mayonnaise, chopped sauerkraut, chopped capers, chopped parsley, chives, sage (if using), hot sauce and stir together. Taste and correct seasoning with salt, pepper and lemon juice.

To serve:

Arrange turkey schnitzels on a large platter around the tartar sauce. Place lemon wedges around the platter and shake some smoked paprika over the sauce and some of the schnitzel.

Notes, tips and tricks:

If you de-bone two breasts from a full turkey, double the recipe for both the schnitzel and the tartar sauce. The turkey can be de-boned, portioned and pounded thin 1 day before.

Use a good quality mayonnaise (made with real eggs). Hellman's is a great choice. Read the ingredients, be careful of bargain brands, and avoid "lite" varieties. Make your own if you feel adventurous.

To give the tartar sauce the right consistency, make sure you have the sauerkraut and capers well drained. Press out any excess juices to be sure. The idea is to make the sauce "stiff" enough by not diluting the mayonnaise. You can always add some juice back later if needed.

The schnitzel can be fried earlier in the day. Set them back on the wire rack and pop them in a warm oven before serving.