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RACKS Recipes: Moose

Schnitzel/ Cutlets

1/2 cup fine dry bread crumbs, seasoned
1/2 cup grated Parmesan cheese
1 teaspoon dried leaf oregano
1 teaspoon salt
1/8 teaspoon pepper
1 1/2 to 2 pounds moose cutlets, sliced about 1/2-inch thick (you may substitute Elk, Venison, Bear & chicken)
1/2 cup flour
2 eggs, beaten
1/2 to 3/4 cup olive oil

In a shallow wide bowl or pie plate, combine bread crumbs, Parmesan cheese, oregano, salt, and pepper.

Cut veal into serving size pieces. Place heavy plastic wrap or wax paper over veal and pound each piece with a mallet to about 1/4-inch thickness or less. Place flour on waxed paper. Dip veal into flour, then into beaten egg, then into bread crumbs, coating well on both sides.

Heat oil in a large heavy skillet. Sauté cutlets for about 3 to 4 minutes on each side, or until done and golden brown. Remove to a hot serving platter and keep warm.

For Wine sauce: Optional

Pour off excess fat and stir 1/2 cup red wine into skillet. Bring to a boil, stirring to get browned bits off the bottom of the pan. Pour wine sauce over cutlets

For Moose Parmesan:

Lay out cooked cutlets on baking dish. Layer with tomatoe sauce, parmesan and mozzarella cheese. Broil under heat until cheese has melted.