



This Month's Recipe:

Pork Cutlet over Risotto

What an excellent Fall item. I've been out selling this product to several accounts. Some have asked me to show them the finished product. Well, here it is.

Pork Cutlets are a very versatile "center of plate" item. It's fairly inexpensive, but very fulfilling as a main entree and special. Even easy to prepare at home. Here is the recipe for Pork Cutlet over Risotto:

Ingredients (makes two dinners)

- 2- 6 oz Pork Cutlet
- 1 cup of Apple Cider (you can use any broth)
- 1 teaspoon of Salt
- 1 teaspoon of Pepper
- 1 cup of Smart Start Cereal (or your favorite stuffing)
- 2 cup of Risotto (cooked)
- 1/2 cup of Cranberries (some will be used in the stuffing and the rest in the Risotto)
- 1/2 cup of sliced Almonds (some will be used for stuffing and the rest for your Risotto)
- 1/4 cup of diced Onions
- 1 Tbs of Butter
- 1/4 cup of Pork Gravy
- 1/2 Tsp of Parsley Flakes

Preheat oven to 350 degrees

Take the 6 ounce pork cutlets and pound them out to about a 1/4" in width, season both sides with salt & pepper. (if you are a Reinhart customer, we can sell this already done for you in several sizes) Stuff it with a stuffing of your choice. I've chosen one of my specialties from home. I take a cup of Smart Start Cereal, add cranberries, almonds and an ounce of Apple Cider. I let the the cereal soak up the liquid and then mold it into two balls.

Once you've made your stuffed pork cutlet, you can set it in your baking dish with the rest of the Apple Cider.

Bake for 30 minutes, let stand 5 minutes

In a sautee pan, heat the butter and sautee the onions. add the cooked Risotto, some of the Cranberries and Almonds. You now have your side dish.

You can turn the Apple Cider into a gravy or just add the already prepared Pork Gravy to it and drizzle over your finished Stuffed Pork Cutlet after it's been plated. Top with some Cranberries and Almonds. Take a pinch of parsley flakes to garnish.

You have an excellent dish for your enjoyment.

As I had stated, this is a very versatile product. You can do a parmesan with it, sandwiches, bbq, and other stuffed cutlets. Try an apple stuffing or serve it with baked apples as a side. Have fun and enjoy!