

CRISPY PORK CUTLETS WITH PUTTANESCA SAUCE

Paired with 2015 Primitivo

INGREDIENTS FOR SAUCE:

4-5 Garlic Cloves, *minced*
2 Tsp. Anchovy Paste
1 Tsp. Red-Pepper Flakes
¼ Cup Extra-Virgin Olive Oil
1 Can Diced Tomatoes, 28 oz. *can*
½ cup Kalamata Olives, *rough chopped*
2 Tbsp. Capers, *drained and rinsed*
½ Cup Basil, *coarsely chopped*
¼ Cup Parsley, *coarsely chopped*
Kosher or Sea Salt, *to taste*
Black Pepper, *freshly ground to taste*
1/3 Cup Pecorino Romano, *grated*

INGREDIENTS FOR PORK:

4 Cups Breadcrumbs
Panko, Italian-style, if available
Kosher Salt
Black Pepper, *freshly ground*
2 Cups All-purpose Flour, *for dredging*
3 Large Eggs, *beaten*
1½ lb. Porkloin Cutlets, *cut into ½" slices*
1-2 Cups Oil, *for shallow frying*

METHOD:

1. *To bread the pork cutlets: Put the flour, eggs and the bread crumbs separately in 3 bowls.*
2. *Pat the pork slices dry and place each one separately between two pieces of plastic wrap. Flatten each cutlet with a mallet or a small pan until they are ¼" thick or slightly thinner.*
3. *Remove plastic and season both sides of the pork with salt and pepper.*
4. *Dip each piece of pork into the flour, then the egg and then the bread crumbs to coat.*
5. *Lay the raw, breaded pork pieces on a sheet tray lined with parchment paper. Repeat breading process until all cutlets are coated. Do not stack them or the breading may stick together. Separate layers with additional parchment paper.*
6. *Refrigerate the breaded pork while preparing the sauce.*
7. *To make the sauce: in a large Dutch oven over medium heat, cook garlic, anchovy paste, and red-pepper flakes, in the olive oil until fragrant, about 2 minutes.*
8. *Add tomatoes, olives and capers and reduce heat to a simmer. Continue simmering for 10-12 minutes then add chopped basil and parsley.*
9. *Season sauce to taste with salt and pepper.*
10. *To cook the cutlets: add the oil to a large skillet over medium heat until hot but not smoking (about 350°F. The oil should be about ¼ inch deep. Sprinkle a few pieces of breadcrumb into the oil and if it sizzles, the oil is ready to shallow fry the cutlets.*
11. *Carefully place 2 or 3 cutlets in the hot oil in the pan. Cook the cutlets on one side until nicely browned, about 2-3 minutes.*
12. *Turn the pork over and cook until equally brown on the other side, about 2 minutes more.*
13. *Drain the pork on a wire rack placed over a sheet tray to maintain the crispness. Season with fine salt (like sea salt or table salt) immediately. The pork can be kept in a 200°F oven to keep them hot.*
14. *Repeat with the remaining cutlets.*
15. *To serve, place the hot, crisp cutlets on a platter and serve the sauce on the side.*