



SPOTLIGHT RECIPE

CHICKEN-FRIED TURKEY BREAST WITH CRANBERRY-MUSTARD SAUCE

- Add the cranberries and sugar to a medium saucepan set over medium heat and cook until the cranberries break down and the mixture reduces by 2/3, 12 to 15 minutes. Stir in the mustard and remove from the heat. Using an immersion blender or blender, pulse until the mixture achieves a smooth consistency. Season with the salt, if needed.
- Combine the breadcrumbs, cheese and cornmeal in a shallow dish. Sprinkle each cutlet with salt and pepper on both sides. Coat each cutlet with sour cream and press into the breadcrumb mixture. Place on a baking sheet fitted with a wire rack.
- Heat the oil in a cast-iron skillet set over medium heat. In batches, pan-fry the turkey cutlets until the first side is golden brown, about 3 to 4 minutes. Flip and cook until cooked through and golden brown, another 3 minutes. Add more oil as needed and repeat for the remaining batches. Serve with the cranberry-mustard sauce.

Ingredients

Servings: 8

- 12 ounces frozen and thawed, or fresh, cranberries
- 1/2 to 3/4 cup granulated sugar, depending on preference
- 6 tablespoons Dijon mustard
- Kosher salt
- 3/4 cup fine breadcrumbs
- 1/4 cup grated Parmesan
- 1/4 cup coarse ground yellow cornmeal
- 1 Two-pound boneless, skinless turkey breast, cut into 8 cutlets
- Coarsely ground black pepper
- 1 cup sour cream
- 3 tablespoons canola oil, plus more if needed

