



WEEKDAYS 1et/12pt/c



Marilyn's Mini Cutlets

skill level

easy

time

1-30min

servings

6 to 8

cost

\$

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Marilyn's dish is simply delightful! Try it tonight.

ingredients

1/2 pound Pork Shoulder
 1/2 pound Veal Shoulder
 3 Eggs (lightly beaten)
 1 sleeve Saltine Crackers
 3 tablespoons Extra Virgin Olive Oil
 Salt and Pepper
 3 tablespoons Butter
 flour (for dredging)
 2 tablespoons Vermouth (optional)
 lemon wedges (for garnish)
 skewers

kitchenware

- Mixing Bowl
- Mixing Spoon
- Liquid Measuring Cup
- Measuring Cup (set)
- Measuring Spoons
- Skillet

steps

ingredients per step

instructions

1

skewers

Soak skewers in water for 30 minutes.

2

1/2 pound Pork Shoulder
 1/2 pound Veal Shoulder

Cut the veal and pork shoulder into chicken finger sized pieces (about 1-inch cubes).

3

3 Eggs (lightly beaten)
 1 sleeve Saltine Crackers
 flour (for dredging)

Crush the saltine crackers and place into shallow dish. Put the lightly beaten eggs into another shallow dish. Have a third dish with flour for dredging.

4

Insert skewers into the pieces of pork and veal as to resemble a chicken drumstick.

5

Salt and Pepper

Season each pieces on both sides with salt and pepper.

6

Preheat oven to 400F.

7

3 tablespoons Extra Virgin Olive Oil
 3 tablespoons Butter
 2 tablespoons Vermouth (optional)
 Lemon wedges (for garnish)

Heat the olive oil and butter in a skillet over medium-high heat. Once smoking, dip each piece of veal or pork into the flour, the egg, then dredge in the saltine crumbs. Pan fry each piece lightly on both sides then, if desired, deglaze the pan with the vermouth. Once all pieces have been fried, transfer the pan into oven to finish

cooking, about 8-10 minutes. Allow to cool before serving. Garnish with a squeeze of lemon from wedges.

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