

December 18, 2015

Recipe: Turkey Cutlets with Cranberry Currant Sauce

Sauteed Turkey cutlets in a spicy sweet Cranberry Currant Cream Sauce

Servings: 4

- 8 pieces turkey cutlets, (about 3 oz. each)
- 1 tablespoon oil
- 2/3 cup currant jelly
- 1/2 cup heavy cream
- 1 cup turkey stock
- 1/4 cup cranberries, dried
- 3 teaspoons horseradish, prepared
- 1 1/2 teaspoons Dijon mustard
- salt and pepper, to taste
- 2 tablespoons chives, minced

Wash and dry turkey cutlets. If necessary, pound to 1/4 inch thick.

Heat oil in a large saute pan over medium-high heat and add turkey cutlets in a single layer. Cook briefly on each side, just until cooked through.

Sauce: In a small saucepan, heat the currant jelly, cream, turkey stock, and dried cranberries and cook until thickened and syrupy. Then add the horseradish and mustard and season to taste with salt and pepper. Let cool. Pour over turkey slices, and garnish with minced chives.

Serving Suggestions:

Rice with Swiss Chard & Toasted Almonds / Wild Rice Pilaf

