

TRB

The Rock Barn
Field - to - Fork

crispy pork schnitzel w/roasted roots & apples

For the Schnitzel:

4 TRB rib chops
½ cup all purpose flour
2 eggs
¾ cup panko bread crumbs
3 tablespoons olive oil
2 tablespoon butter

For the Roasted Roots and Apples:

6 carrots
3 parsnips
2 baking apples, such as Jonagold or Winesap
2 tablespoons olive oil
1 tablespoon minced woody herbs, such as thyme leaves, sage, rosemary, or a combination thereof
1 tablespoon cider vinegar
1 tablespoon butter

Fall is finally here! Cooler days, chilly nights, and the best time of year to be in the kitchen. Hit the farmers market to load up on root veg and fall fruit, grab a sixer of your favorite Oktoberfest bier (we're drinking Starr Hill these days), and cook off a batch of this crispy schnitzel with simple (but delicious) beer gravy.

For the Oktoberfest Gravy:

2 ounces TRB lardons
2 tablespoons all purpose flour
¾ cup Star Hill Oktoberfest
1 cup chicken stock

Classic Kraut by Farmstead Ferments

method

Prep the pork. Run a thin, flexible blade knife between the bone and the meat of each chop. Set the bones aside. Pound out each chop with the flat side of a meat tenderizer or a rolling pin to an even 3/8" thickness. Season the flour generously with salt and pepper. Whisk the eggs with a tablespoon of water and a pinch of salt. Place the bread crumbs in a shallow bowl. Dredge each chop in seasoned flour, patting off excess. Dip in the egg mixture, then dredge in panko. Set coated chops in a single layer on a plate, and chill for 15 minutes (or up to an hour).

Prep the veggies. peel the carrots and parsnips, trim ends, and cut into ¾" dice. Peel and core the apples, and cut into ¾" dice.

Roast the veggies. Preheat the oven to 400. Heat 2 tablespoons olive oil in a sauté pan over medium heat. Add the carrots, parsnips, apples, and a friendly pinch of salt. Toss to coat veg in oil and salt, then cook, stirring only periodically, until golden brown on at least one side. Add reserved pork bones to the pan, and transfer to the preheated oven to roast until tender and deeply colored, about 15 minutes. Remove pork bones—cook's snack!—and add cider vinegar, butter, and herbs to the pan. Toss to coat, and transfer to a bowl to hold for serving. Don't wash the pan, yet.

Make the gravy. Pour off any fat remaining in the vegetable pan, but leave the brown fond that has built on the bottom of the pan. Add the lardons to the pan, rendering the fat over medium-low heat. When lardons are crisp, remove to a paper towel lined plate. Whisk the flour into the fat left behind in the pan, then pour in the beer (and drink whatever you don't use). Increase the heat to medium high, and whisk constantly, incorporating the fond into the gravy. When beer has reduced by about half, add the stock. Simmer for a few minutes, taste, and season with salt and pepper. Gravy should be dark and on the thin side.

Fry the schnitzel. Heat the oil and butter over medium high heat in a very large sauté pan, or divide between two smaller ones. All four chops should fit in a single layer without crowding. Lay the coated pork into the hot pan and cook, undisturbed, until crisp and golden on one side, about 3 minutes. Gently flip, then cook until golden on the second side. Transfer to paper towels to drain.

Plate and serve. Divide vegetables between 4 serving plates. Arrange each schnitzel on an angle atop the vegetables, and drizzle with the Oktoberfest gravy. Pile some Classic Kraut (or pickled beets, or your favorite dill pickle) beside. Garnish with the reserved crispy lardon and serve.