

Fried Turkey Cutlets

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You've had chicken-fried steaks before, but you've got to try fried turkey cutlets. They're crisped, savory steaks served with warm, buttery gravy. Pure comfort.

Ingredients:

2 cups buttermilk
2 teaspoons Worcestershire sauce
2 teaspoons mustard
½ teaspoon cayenne
½ pound turkey breast cutlets
¼ cup thinly sliced onion
1 clove garlic, thinly sliced
¾ cup breadcrumbs
½ teaspoon salt
½ teaspoon pepper
2 tablespoons olive oil
1 to 2 cups prepared gravy, warm

Directions:

- 1) Combine buttermilk, Worcestershire, mustard, and cayenne in a shallow baking dish. Add turkey, onion, and garlic, turning to coat. Cover and refrigerate 4 to 8 hours.
- 2) Preheat oven to 350°F. Spread breadcrumbs on a baking sheet and toast 5 minutes. Transfer to a medium bowl and mix with salt and pepper.
- 3) Drain turkey cutlets; discard remaining marinade. Coat turkey cutlets with breadcrumbs, shaking off excess.
- 4) Heat oil in a large skillet over medium-high. Add cutlets and brown on each side, 6 to 8 minutes total. Serve hot with warm gravy.