



WINE ENTHUSIAST

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THE ENTHDEGREE

RECIPE OF THE MONTH

Breaded Pork Cutlets with Arugula and Capers

From the Foreign Cinema in San Francisco, this year-round dish is especially fortifying in winter; add pomegranate seeds or sliced persimmons for a seasonal touch. foreigncinema.com —SUSAN KOSTRZEWA

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| 1 pound organic pork tenderloin
cut into ½-inch medallions | 1 bunch fresh arugula, cleaned |
| Sea salt to taste | 2 tablespoons capers, rinsed
and finely chopped |
| Fresh black pepper to taste | 1½ tablespoons sherry vinegar |
| ½ cup all purpose flour | 4 tablespoons extra virgin
olive oil |
| 2 whole eggs, lightly beaten | 6 ounce chunk of fresh Reggiano
Parmesan cheese |
| 2 cups fresh breadcrumbs,
fine textured | |
| ½ cup pure olive oil | |

- 1 Prepare the pork by pounding it firmly with a kitchen mallet on each side to tenderize and flatten to 1/8-inch thick. A wooden board works best to absorb the impact. Do not over pound or the cutlet will be too thin, and consequently, a little dry.
- 2 When each medallion is ready, lightly salt and pepper each side.
- 3 Dredge each cutlet in the flour, then egg, and then breadcrumbs.
- 4 In a heavy bottom pan or cast iron skillet heat the olive oil over medium heat. Sauté the cutlets till lightly browned on each side. Cooking time is about 2 minutes per side.
- 5 When each cutlet is done remove from pan and drain on towels to absorb any cooking oil.
- 6 To make the vinaigrette combine the sherry vinegar, chopped caper,



WINE RECOMMENDATION: Keep in the California mindset with a fruity Sauvignon Blanc like the Cade 2007 or Chalk Hill 2007, or a light Pinot Noir such as the Kynsi 2006 Edna Valley or the Siduri 2008 Sonoma County. All play off of the flavors in the dish without overpowering it.

- 7 In a salad bowl toss the arugula with the vinaigrette and season with a pinch of salt.
- 8 Place sautéed cutlets on plates and add the dressed arugula salad. With a peeler shave a few pieces of parmesan on top. Serves 4.



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WINE STAR AWARDS