

Black Walnut Ham Steak Schnitzel with Pumpkin Cider Sauce



by Chef Rob Corliss

Makes 4 portions.

Ingredients:

- 15 oz. can pumpkin puree, canned
- 1 ½ cups apple cider, fresh (preferably local)
- 1 cup chicken broth, low sodium
- ¼ tsp. cloves, ground
- ¼ tsp. nutmeg, ground
- ¼ tsp. ginger, ground
- ¾ cups all-purpose flour
- ½ tsp. sage, ground
- ½ tsp. coarse ground black pepper
- 3 fresh eggs, large
- 1 Tbsp. whole milk
- 1 cup Hammons® Black Walnuts, finely chopped
- ¼ cup panko breadcrumbs, unseasoned
- 1 - 1.25 lb. boneless ham steak, fully cooked, hickory smoked

Directions:

1. Pre-heat a conventional oven to 375° F.
2. Prepare the pumpkin-cider sauce: Place the pumpkin puree, apple cider, chicken broth and spices in a bowl & whisk to evenly combine, then gently warm in the microwave. Reserve warm. Recipe makes more than needed.

3. Slice the whole ham steak into four equal pieces/steaks, trimming off any fat on the steaks. Pat the steaks dry with a paper towel (this helps the breading adhere).
4. Prepare the breading ingredients: Evenly combine the flour, sage and black pepper and place in a shallow dish. Whisk the eggs and milk to evenly combine and place in a shallow dish. Evenly combine the Hammons® Black Walnuts and panko breadcrumbs and place in a shallow dish.
5. Bread the ham steaks: Working with one ham steak at a time & coating evenly in each step, dip/dredge a ham steak first into the seasoned flour shaking off any excess, then into the eggs allowing any excess egg to drip off, then lastly into the black walnut/panko mix lightly pressing the mixture into the ham steak to evenly coat all sides.
6. Transfer the Black Walnut encrusted ham steaks onto a baking pan, fitted with a wire rack.
7. Bake for approximately 25-30 minutes. The Black Walnut Ham Steak Schnitzel should have an even golden brown color, crispy/crunchy outside texture and tender/juicy inside. The breading should not be dark in color.
8. Place each baked Black Walnut Ham Steak Schnitzel on a dinner plate. Spoon ¼ cup of the reserved warm pumpkin-cider sauce alongside each steak. Pair with your favorite vegetables or sides.
9. Serve immediately and enjoy!