

The Texas Hill Country has a rich German heritage so schnitzel quite probably is the ancestor of Texas chicken fried steak. Schnitzel is German for "cutlet" which usually describes meat dipped in egg, breaded and fried-sound familiar?

Wild boar or feral hog, now hunted in the area, are formerly domesticated pigs. Their ancestors abandoned the "so-called" civilized world and escaped to the wild. These porcines bear little resemblance in temperament or size. Foraging for food keeps these guys lean and mean, with a distinct flavor that makes a fine schnitzel.



WILD BOAR SCHNITZEL

- 2 lbs. raw, boneless loin of boar (makes 6 medallions)
- 2 tablespoons Smoke Rub
- 2 cups bread crumbs
- 2 eggs, beaten
- 1 cup milk
- 1 cup flour
- ½ cup clarified butter
- Salt and pepper to taste
- 1-1/2 cups Hudson's Apple Cider Brandy Sauce (see below)
- 1 Granny Smith apple, julienned

Season the loin with the Smoke Rub and smoke it 1 to 1-1/2 hours until medium rare to medium, an internal temperature of 140°. Slow smoking helps to tenderize and imparts a delicious flavor. Remove from smoker and refrigerate whole.

Grind dried bread crumbs in food processor. We use crumbs from our pumpkin bread, but a dried French loaf or sourdough is fine.

Slice loin into medallions ½" to ¾" thick. Between plastic wrap, pound with a mallet to an even ¼" thickness. Season the pounded medallions with salt and pepper.

Combine eggs and milk and beat to make egg wash. Pass seasoned medallion through flour, then egg wash and then bread crumbs.

Heat the clarified butter in a large sauté pan over medium-high heat until shimmering (325°-350°).

Carefully lay in 3 cutlets and cook 1-1/2 to 2 minutes per side until the crust is set and golden. Turn and cook the other side for an additional 2 minutes. Remove from heat and hold warm. Repeat with remaining cutlets.

Combine Apple Cider Brandy sauce and julienned apples in a saucepan and warm through. Spoon onto plate and top with schnitzel.

APPLE CIDER BRANDY SAUCE

- ¾ cup apple juice concentrate, thawed
- ½ cup water
- 2 tablespoons garlic, chopped
- 4 tablespoons red onion, diced
- ½ cup brown sugar, packed
- ½ cup brandy
- ½ teaspoon salt
- ¼ teaspoon white pepper

Combine in a saucepan, bring to a boil, reduce to a simmer, and cook 10 minutes.

Adjust seasoning and serve hot under the schnitzel.

SMOKE RUB

A little bit salty but goes great with anything smoked on the grill.

- 1 cup paprika
- 1/3 cup onion powder
- 1/8 teaspoon cayenne
- ½ teaspoon white pepper
- 2 teaspoons dark chili powder
- 3 tablespoons brown sugar
- ½ granulated garlic
- 1 teaspoons curry
- ½ teaspoon black pepper
- ¼ cup kosher salt

Combine and use freely to coat meat.

WILD BOAR SCHNITZEL with Apple Cider Brandy Sauce

Serves 6

VARIATION:

You may use a smoked pork tenderloin instead of boar.

TOOLS:

Food Processor or Blender

Mallet

Skillet

Plastic Wrap

Smoker

Large Sauté Pan

TIMING:

Smoke boar and prepare bread crumbs 1 day ahead.