

Turkey Cutlets Milanese

1 pound thin-cut turkey cutlets
2 cups fine, plain bread crumbs
2 teaspoons salt
½ teaspoon fresh-ground pepper
2 teaspoons dried mint
2 teaspoons dried oregano
2 teaspoons dried thyme
½ cup grated Parmigiano

2 large eggs
¼ cup milk
3-4 tablespoons vegetable oil

For Optional Bread-Crumb Patty

½ teaspoon baking powder
Extra milk to moisten

Place the sliced turkey cutlets between two layers of wax paper. Pound them until very thin with a rolling pin or heavy mallet.

On a flat plate, combine the bread crumbs, salt, pepper, mint, oregano, thyme, and grated Parmigiano. Mix together thoroughly with a fork. Taste for, and adjust, seasoning.

In a shallow bowl, beat the eggs, then add milk, and continue to beat until well combined.

In a large skillet, heat the vegetable oil over medium-high heat.

Dip both sides of each cutlet in the egg mixture, being certain it's completely coated. Press the egg-drenched cutlet in the bread-crumbs mixture, pressing down so that it is well coated on each side.

Fry each cutlet in the hot oil until it is nicely browned on each side, which will take only a few minutes per side. Drain the fried cutlets on paper towels to remove any excess oil.

For Optional Bread-Crumb Patty

To any remaining bread-crumbs mixture, sift in the baking powder, and continue to mix. Then add that bread-crumbs mixture to any remaining milk-egg mixture, stirring with a fork until well combined. If necessary, add enough extra milk so that the mixture is moist but will still hold together as a patty. Form into patties, depending on how much mixture is still remaining.

Reduce the heat under the skillet to medium low, and fry the patties gently until they are nicely browned on both sides. This will take several minutes. They should have a crisp exterior and a moist, but fully cooked, interior.

Serve the cutlets and patties with lemon wedges.