

# Bison Schnitzel

Ready for another great bison recipe? This time we're making a classic, with a Bison twist... Schnitzel. We start with cubed steak, pound it thin and finish it with a crispy crust, lemon juice and a fried egg. That is perfection  
It's Comfort Food Time with Rock River Ranches Bison

**Chef Jason K. Morse, CEC | Rock River Ranches**

**Yield:** 4 Bison Schnitzel

**Prep time:** 15 Minutes

**Cook time:** 40-45 Minutes Hour Total - 15 Minutes Flour, 10-12 Minutes frying

## *Ingredients*

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
As Needed	Oil, Canola	
4 ea	Bison Cubed Steaks	Pounded thin ¼"
1ea	Lemon, Large	Cut into 4 wedges
8ea	Eggs, Large	for final plating

### **SEASONED FLOUR**

1 ½ Cups	Flour, All Purpose
2 Tbsp	Rub-A-Dub, 5280 Culinary
1 Tbsp	Dry Mustard

### **DREDGE RECIPE**

4 Ea	Eggs, Lg
1 Cup	Half and Half
1 tsp	Italian Herbs

### **SEASONED BREAD CRUMBS**

4 Cups	Breadcrumbs, Panko
1 Tbsp	Rub-A-Dub, 5280 Culinary

## **SEASONED FLOUR PROCEDURE:**

- In a large stainless steel bowl mix the flour, mustard and rub a dub

## **DREDGE PROCEDURE:**

- In a large stainless steel bowl mix together the eggs, half and half and herbs
- Lightly whisk until slightly frothed

## **BREADCRUMB PROCEDURES:**

- In a large stainless steel bowl mix together the bread crumbs and Rub-A-Dub

## **BREADING PROCEDURES:**

- For each pounded Bison Cube steak, bread as follows
  - i. Seasoned Flour – Coat All sides
  - ii. Egg Wash – soak well
  - iii. Seasoned Bread Crumbs – Coat well and pack coating on the adhere better
  - iv. Place breaded cube steaks on a parchment lined cookie sheet pan, place in the fridge and let crust set for 15-20 minutes

## **FRYING PROCEDURES:**

- Fill Dutch oven with about 2” of oil for shallow frying
- Preheat your cast iron Dutch oven on the stove top over medium heat for 10 minutes – until temp hits 350 degrees
- Test the flour with a small piece of the bread crumbs from the flour bowl
- Once the oil is set, **SLOWLY WITH TONGS** add the Bison cutlets by the piece and make sure the oil does not grow to fast or boil over. A 10 qt Dutch oven will give you room to grow. We want to shallow fry, this is safer
- Cook for 10-12 minutes or until done – Done means fully cooked to 160 degrees
- Use tongs to remove the fried Bison
- Remove to a paper towel lined plate, drain for 1 minute
- **SERVE HOT**
- Serve with lemon wedges and top with 2 over easy fried eggs

## **SAFETY PROCEDURES:**

- Use a large Dutch oven
- Use tongs or strainer to add and remove bison
- Use a splatter screen or vented lid if needed
- If there are any flare ups from oil spilling over, turn off the burner **IMMEDIATELY**