

# Saltimbocca

with turkey, prosciutto & sage

Saltimbocca, literal translation to "jumps in the mouth," is a dish made of veal, prosciutto and sage. It might also be made with chicken, pork, even fish instead of veal. I have made this with many styles of cured meats but pancetta and prosciutto are the most common. Sometimes I top the cooked Saltimbocca with a layer of mozzarella and brown the cheese prior to topping it with the sauce.



8 (2-oz.)	turkey cutlets	1/4 cup	white vermouth
1 pinch	kosher salt	1 cup	chicken stock
1 pinch	freshly ground pepper	1 tablespoon	glace de poulet
8 slices	prosciutto	1 tablespoon	lemon juice
8 leaves	sage leaves	2 tablespoons	unsalted butter
1/2 cup	all purpose flour		
4 tablespoons	extra-virgin olive oil		
4 tablespoons	unsalted butter		

1. Using a meat mallet, pound the turkey cutlets between 2 sheets of plastic wrap (or a cut open gallon size zip style freezer bag) until each piece is about 1/8 of an inch thick. Lightly season with the salt and pepper.
2. Lay a slice of prosciutto on each piece of turkey, gently pressing prosciutto against turkey to adhere it. Place a sage leaf on top of the prosciutto and stitch them into the turkey with long slender skewers or toothpicks.
3. Place the flour on a large plate and dredge each piece of turkey in the flour, shake off any excess.
4. In a large skillet, heat 4 tablespoons of the oil and 4 tablespoons of the butter over medium-high. Add 2 pieces of turkey and cook, turning once, until the prosciutto side is crisp and the turkey side is lightly browned, about 1 minute per side. Transfer the meat to a paper towel-lined plate; drain and discard the oil and butter from the skillet. Repeat this process with more oil, butter with any remaining saltimbocca preps
5. Drain and discard the oil and butter from the skillet.
6. Place the skillet over medium-high heat, when warm again add the vermouth then cook, scraping up browned bits (fond), until reduced by half, about 1 to 2 minutes. Add the chicken stock and reduce by half again, about 3 minutes. Stir in the butter and and lemon juice then reduce the heat to medium low. Return meat to skillet then cook, turning occasionally, until sauce thickens slightly, 1–2 minutes.
7. Transfer the saltimbocca to a platter then top with the pan sauce and serve.