Caveberry Farm Deer Cutlet Katsu

**Ingredients:**

**Meat**

1. 1-2 pounds venison tenderloins or back strap cutlets, thin sliced about ¼” thick

**Flour Mix & dredging**

1. 2 eggs, beaten with a couple tablespoons of water
2. 1 cup Panko bread crumbs
3. 1 cup all-purpose flour
4. 1 tablespoon New Mexico green chile
5. 1 teaspoon salt

**Sauce**

1. ½ cup Tomato Paste
2. 3 Tbsp. Dark Brown Sugar
3. 2 teaspoons Dry Ground Mustard
4. 2 pinches Salt
5. 1 pinch of Ground Clove
6. 1 pinch of Chinese 5 spice
7. 1 teaspoon Cayenne Pepper
8. 2 Tbsp. Water
9. ¼ cup rice wine vinegar
10. 2 tablespoons Worcestershire sauce
11. 1 tablespoon soy sauce
12. 1 clove garlic, minced
13. 1 teaspoon fresh ginger, grated

**Procedure:**

**Sauce**

1. Mix all sauce ingredients and let stand in refrigerator for minimum of 1 hour. Katsu sauce can keep for several weeks in refrigerator.

**Meat**

1. Heat enough Crisco to go halfway up thickness of cutlets and coating, about ¼” deep.
2. Mix flour, salt and green chile and place in shallow bowl
3. Put Panko crumbs in a shallow bowl
4. Dip deer cutlets in flour mixture, then dredge in egg, then press into Panko
5. Fry in Crisco until golden, turning once
6. Remove and drain

Serve with rice and katsu sauce