



Donated by Allen & Myra Charleston

These emu fan steaks masquerade as chicken fried, but they have a surprise inside.....

Emu Fan Steak with Gorgonzola and Walnut Stuffing

- 4 ounces Gorgonzola cheese, softened
- 2 tablespoons heavy cream
- 4 Emu Fan steaks, butterflied and lightly tenderized
- 3 cups flour
- 3 tablespoons cooking oil
- 1/2 cup coarsely chopped walnuts
- 1 tablespoon Madeira wine
- 1/2 teaspoon salt
- 1/4 teaspoon fresh ground black pepper
- 2 chicken eggs, slightly beaten

Mix well the cheese, walnuts, cream and wine, set aside.

Salt and pepper the steaks. Spoon 1/4 of the cheese mixture in the center of one half of the butterflied steak. Brush around the edges of the filling with some egg. Fold over and press the edges together to seal.

Carefully dip steaks on both sides in the flour, then in egg, then in the flour again.

Heat 1/4 inch cooking oil in a large skillet over medium high heat. Add the steaks, cook carefully, turning only once. About 3 minutes per side or until golden.

Serves 4.