Pork Schnitzel

Author: prakash

A SCHNITZEL is the German word for "cutlet", pounded thin, breaded and pan fried. A Weiner Schnitzel being the Veal version. Our Pork Schnitzel recipe featured here begins with tender pork loin and Nino's seasoned bread crumbs. The dish is finished with browned butter, lemon and parsley.

Ingredients

5/2	Lbs.	Pork Loin Medallions
1	Cup	Milk
2	each	Eggs
1	Cup	All Purpose Flour
-	Salt	
-	Pepper	
2	Cups	Salvaggio Seasoned Breadcrumbs
2	Sticks	Butter
2	Tbsp.	Fresh Parsley

Preparation

1. Pound pork cutlets between parchment paper or plastic film into approximately 4" x 5" shapes.
2. Season flour with salt and pepper and dredge (dust) cutlets in the flour. Dip them in egg wash and bread them in the seasoned breadcrumbs. Repeat for all cutlets and separate from one another while resting on a sheet pan or platter.
3. Heat a fry pan to medium and add enough butter (approximately 1/2 stick) to fry pan to fry the pork cutlets until golden on both sides and cooked through. Add butter as needed to fry all remaining cutlets.
4. Place finished cutlets on absorbent paper towels for a moment before plating to absorb any excess frying butter.

5. In a separate fry pan over medium heat, bring 1/2 stick of butter to a simmer. Continue to cook butter while stirring until the foaming butter is light brown. Remove pan from the heat and spoon approximately 1 tablespoon of browned butter over each finished cutlet.
6. Serve with a 1/6th lemon wedge for each cutlet and a sprinkle of dry parsley on top.

Notes

Braised Red Cabbage is an excellent side dish to serve with Pork Schnitzel.

Preparation time	5 min	**Difficulty**	very simple
Portions	4 servings	**Amount**	
Country/Region		**Costs per portion**	

Vegetarian	No	**Lactose free**	No
Dietary	No	**Gluten free**	No
Calorie		**Kilojoules**	
Fat		**Bread Units**	
Protein		**Carbohydrates**	