

Wiener schnitzel

Prep Time: 15 Minutes

Cook Time: 15 Minutes Ready In: 1 Hour 30 Minutes

Servings: 6

"This easy German recipe is one of our favorites"

Ingredients:

1 ½ pounds veal cutlets or boneless pork chops
½ cup all-purpose flour
2 eggs
1 teaspoon minced parsley
1/2 teaspoon salt
1/4 teaspoon pepper
1 pinch ground nutmeg
2 tablespoons milk
1 cup dry bread crumbs
6 tablespoons butter



Directions:

1. Place each veal cutlet between two pieces of plastic wrap, and pound with the flat side of a meat mallet until about 1/4 inch thick. Dip in flour to coat.
2. In a medium bowl, stir together the eggs, parsley, salt, pepper, nutmeg and milk. Place bread crumbs on a flat plate. Dip each cutlet into the egg mixture, then press in the bread crumbs to coat. Place coated cutlets in a 9x9 pan and refrigerate overnight.
3. Melt butter in a large skillet over medium heat. Cook the breaded cutlets until browned on each side, about 3 minutes per side. Remove to a serving platter, and pour the pan juices over them.