

Schnitzel 3 ways: Chef Patrick and Chef Paul Albrecht

Wiener schnitzel-Veal
Prager schnitzel-Turkey
Hunter style schnitzel-Pork.

Wiener schnitzel-Veal

4 - Servings

4x 5 ounces veal cutlets
1/2 cup flour
2 eggs
2 cups bread crumbs
2 cups pork fat (frying oil)
1/4 stick butter

1. Salt and pepper the veal cutlets on both sides 2. Dust with flour on both sides 3. Dredge in cracked eggs and cover with breadcrumbs 4. Heat the oil in a large skillet and add the butter when hot 5. Pan fry the cutlets on both sides for about 3 minutes until golden brown 6. Serve with a lemon wedge

Prager schnitzel

Same method as above but use 4x5 ounce thinly cut turkey cutlets

1. Season with salt and pepper
2. On each side add one slice of Praeger ham and one slice of gruyere cheese 3. Fold the cutlets over and use the mode of preparation as the wiener schnitzel .

Hunter style schnitzel

4. 5 ounces pork cutlets
1/2 cup flour
Salt pepper
1/2 cup olive oil blend
1/4 stick butter
2 medium size shallots (chopped)
2 cups assorted mushrooms (white - shitake - chanterelles, cut in pieces)
2 ounces dry white winesame
2 tablespoons chopped parsley

1. Heat a frying pan with oil and butter till lightly smoking 2. Season the pork schnitzel with salt and pepper 3. Dust lightly with flour and SAUTE in the frying pan on both sides for 2 minutes, remove and keep warm 3. Add the finely chopped shallots to the frying and pan cook for few

minutes 4. add the cut mushrooms , white wine, salt & pepper and cook for 8-10 minutes until almost dry.

4. place the pork cutlets on a serving platter, cover with the sautéed mushrooms 5. sprinkle with chopped parsley

Traditional side dishes are spaetzle (german egg dumplings) hash browns or bib lettuce salad .