

WEINER SCHNITZEL

large veal steak from the leg
2 tbsp. prepared mustard
1 tsp. Worcestershire sauce
1 tsp. grated Parmesan cheese
1/2 cup flour
salt & freshly ground pepper
2 tbsp. prepared mustard
1 tsp. Worcestershire sauce
1 tsp. grated Parmesan cheese
1/2 cup flour
salt & freshly ground pepper 2 or more eggs,beaten
2+ cups fresh fine bread crumbs
3 tbsp. olive oil
3 tbsp. butter
lemon slices

Examine the steak. Cut it in portions to form escalops or schnitzels as determined by the sinew. Remove all the sinew and fat and snip any tendons. Now gently pound the meat with a mallet to flatten. Place between 2 layers of wax paper and continue to flatten to 1/8" thickness. Mix the mustard,W.sauce and parmesan cheese together and spread thinly over both sides of the escalops. Pound the mixture in.

Mix the flour with a dash of salt and freshly ground pepper and put mix in a pie plate. Have the well beaten eggs in a large bowl and the bread crumbs in another pie plate. Dip each escalop first in the flour mix, then in the beaten eggs and finally in the bread crumbs. Lay pieces on wax paper on a cookie sheet.

Heat a fry pan to 325F to 350F. Add oil and butter. When bubbly,put in the schnitzels carefully(you may have to cook 2 or more batches if so,then increase oil and butter). Cook 3 minutes and turn;cook 3 minutes again. The schnitzels should be golden brown. When done,remove with a slotted lifter to a heated platter and keep warm. Serve immediately with lemon slices.