

Weiner Schnitzel

– Annabel Taylor

4 veal or pork cutlets

flour

2 T oil

2 T butter

2 T lemon juice

Batter :

2 T flour

1 egg

1 T parmesan cheese

½ t salt

½ c milk

2 T fresh parsley (or 1 t parsley flakes)

¼ t pepper

¼ t nutmeg

1. Cover meat with wax paper and pound flat. Lightly coat with flour.
2. Mix batter and dip floured cutlets.
3. Brown cutlets in oil, both sides (~7 minutes)
4. Pour excess batter over meat in skillet. Allow the batter to cook for a minute. Remove cutlets to a plate.
5. Melt butter in skillet. Add lemon juice. Pour over meat.
6. Serve with egg noodles.