

Wiener Schnitzel or Vienna Schnitzel

By Chef Robert Graf from Alphorn Bistro at Inn at Danbury

Pork (boneless pork chops work very well)
Veal Cutlets
Chicken (skinless, boneless chicken breast)
Salt & Pepper to season
Plain bread crumbs
2 eggs slightly beaten
Flour for dredging
Butter and/or oil for pan frying

Set up three shallow dishes, one for the flour, one for the eggs, and one for the bread crumbs.

Lightly pound the veal, pork or chicken breast with a mallet to about ¼ inch thickness. Season with salt and pepper, dredge in the flour and shake off excess. Next dip the meat in the egg mixture, and right after coat with the bread crumbs. DO NOT PRESS THE CRUMBS INTO THE MEAT! Just lightly coat the meat. Heat in a skillet over medium high heat the butter or oil (or a combination of both). Drop the cutlets slowly in the hot oil and cook until browned. Approximately 1 – 1 ½ minutes per side. (Depending upon the thickness of the meat) Remove to a plate with a paper towel and keep warm in the oven until ready to serve. Serve with a slice of lemon on top with the Spaetzle and Red Cabbage. Enjoy with a Gruner Veltliner from Austria or a medium dry German Riesling. ENJOY