

Bavarian Style Schnitzel

Ingredients



Included in your kit (*Italicized*):

2 Tbsp German Mustard

2 Tbsp horseradish

You will need:

2 cutlets, pork or veal

Grated cheese such as Swiss cheese, parmesan, Gouda or cheddar

1 egg

Bread crumbs of your choice

Salt, pepper, nutmeg to taste

Oil or clarified butter, for frying

This recipe can be found on

<http://www.mybestgermanrecipes.com/old-bavarian-schnitzel/>

* Ingredients provided in this kit have been minimally handled by a staff member wearing a mask, gloves, and following food safety precautions.

Instructions

Old Bavarian Schnitzel

- Prepare two deep dishes. In one, place the breadcrumb. In the other dish, beat the egg.
- Pound the meat slices with a tenderizer or mallet. The meat should be about ¼ inch thick.
- Spice each side of the meat with salt, nutmeg (optional) and pepper to taste.
- Spread on one side a thin layer of mustard, on the other side spread the horseradish.
- Turn the meat first in egg, then in the breadcrumbs.
- Heat the oil in a deep frypan until it shimmers. Test the oil by dropping a little crumb into the pan to see if it bubbles. Keep the heat even and on medium high.
- Fry each schnitzel on both sides until it is showing a golden brown color. Drain on paper towel.
- Place the Schnitzel in an oven proof baking dish and sprinkle the grated cheese on top. Broil until the cheese is melty.

Serve with potato salad, potato pancakes, or a light salad. Enjoy!