Schnitzel

A schnitzel is a thin piece of meat that is coated in a breading and pan-fried in butter or oil. There are many variants made from different meats like pork, chicken, and veal. Wiener Schnitzel is traditionally made from veal cutlet and originates from Austria.

For Schnitzel you want to use a boneless cut of meat. You can use boneless pork chops for German Schnitzel, boneless veal chops for Wiener Schnitzel, or chicken breasts to make chicken schnitzel.

Ingredients:

- 4 boneless cuts of meat (pork, veal or chicken)
- Salt and freshly ground black pepper
- 1/2 cup all-purpose flour combined with 1 teaspoon salt
- 2 large eggs, lightly beaten
- 3/4 cup plain breadcrumbs
- [Oil for frying (use a neutral-tasting oil with a high smoke point)](#)

Instructions:

- Pound the meat as thin as possible without making any holes in it.
- Season with salt and pepper.
- Drench through flour.
- Drench through the egg mixture.
- Turn schnitzel in the breadcrumbs.
- Fry until golden.

Notes:

Schnitzels are shallow-fried instead of deep-fried. That means they are not submerged in fat but only swim in about a finger deep of fat. You need to use about 1/2 inch of oil in the pan so the schnitzel cooks evenly and can 'swim' in the pan. It is also important that the fat is not too hot, the perfect temperature is 320-340F (160-170C) otherwise the breadcrumbs will burn. Always serve Schnitzel with a slice of lemon to squeeze over the hot Schnitzel and ketchup on the side.