Classic Pork Schnitzel

Quick · Serves 4

Ken's note: TBD

Pork loin chops pounded thin, breaded, and pan-fried until golden. Serve with lemon wedges, or with German Hunter's Sauce (Jägersoße, in Sauces). German Potato Salad (Sides) goes well alongside.

Ingredients

- 4 boneless pork loin chops, ½–¾ inch thick
- Salt and black pepper
- ½ cup flour (a pinch of paprika is nice)
- 2 eggs, lightly beaten
- ¾–1 cup plain breadcrumbs, or panko for extra crunch
- Neutral oil, for pan-frying
- 1 lemon, in wedges
- Chopped parsley

Method

1. Pound the chops between plastic wrap to about ¼ inch. Season both sides with salt and pepper.
2. Set up three plates: flour, egg, and breadcrumbs. Coat each cutlet in flour, shake off the excess, dip in egg, and coat with crumbs. Don't press the crumbs on too firmly.
3. Heat ¼–½ inch of oil in a large skillet to about 330°F. Fry the cutlets right away, 2–3 minutes per side, until golden. Drain briefly on paper towels. Serve hot with lemon and parsley.

Notes

Tip. for fewer carbs, use finely crushed plain pork rinds in place of the breadcrumbs (pulse in a food processor). They brown fast, so fry a little more gently.