

Pork Schnitzel



Ingredients:

- 10 (4oz) boneless Chop Cutlets, trimmed of fat
- 1 cup whole Milk
- ½ cup all-purpose Flour
- 2 Eggs, beaten
- 3 cup Bread crumbs
- Oil for frying

Instructions:

Pound each of the trimmed cutlets to about ¼" inch.
It is best to plastic wrap on each side and hammer with the flat side of a meat tenderizer.
One at a time, dunk in milk so entire cut is covered.
Coat in flour and **dunk** in egg so entire surface is covered.
Cover cutlet in bread crumbs and set aside.
Repeat until all cutlets are covered.
Fill sturdy skillet with oil and heat to 350°.
Cook each cutlet 45 seconds on each side until done.

Minimum internal temp of 145°.

<https://ramshacklepantry.com/easy-pork-schnitzel-recipe/#tasty-recipes-8768-jump-target>