



Pork Schnitzel

Pan-fried in butter and olive until golden brown, this mouthwatering Pork Schnitzel is topped with capers and lemon. Just as delicious with chicken or veal.

INGREDIENTS

2 pounds centre cut pork loin
1 cup flour
Salt and freshly ground pepper, to taste
3 eggs
3 cups breadcrumbs
2 tbsp. chopped parsley
1 tsp. paprika
Butter, as needed
Olive oil, as needed
1 tbsp. capers
Lemon wedges, for serving

PREPARATION

Slice pork loin into 8 pieces. Pound pork between 2 plastic sheets with meat mallet to about 1/4-inch thickness.

Prepare a breading station by arranging 3 shallow bowls or pie plates with the following: Flour seasoned with salt and pepper in the first, beaten eggs in the second, and bread crumbs mixed with parsley and paprika in the third.

Dredge pork slices first in flour, dip in beaten egg and lastly, coat in the bread crumb mixture.

Heat a large frying pan over medium heat. Add 3 tbsp. butter and 2 tbsp. olive oil. When oil is hot, add pork in batches to avoid overcrowding the pan, adding more butter and oil if pan is dry. Cook until golden brown on each side, about 2 to 3 minutes per side.

Remove schnitzel from pan. Transfer to paper towel to drain. Keep warm.

Wipe pan with paper towel, if needed. Add more 2 tbsp. butter and capers and fry until golden, about 1 to 2 minutes.

Serve schnitzel with capers and lemon wedges. Serve 1 to 2 schnitzel per serving, depending on appetite.

Yield: 4 servings.