



Pork Schnitzel

“Yum! This simple and delicious recipe was kindly shared by my German neighbor.”

Ingredients

- 4 pork chops, trimmed and butterflied
- 1 teaspoon salt
- $\frac{1}{2}$ teaspoon black pepper
- $\frac{1}{2}$ teaspoon paprika
- $\frac{1}{2}$ cup all-purpose flour
- $\frac{1}{2}$ cup breadcrumbs
- $\frac{1}{2}$ cup Butter Flavor Crisco (or butter/vegetable oil)
- 2 eggs, beaten

Instructions

1. Rinse the pork chops and pat them dry with paper towels.
2. Using a meat mallet or rolling pin, pound each chop until it doubles in size and is about $\frac{1}{4}$ inch thick.
3. Season both sides of the pork with salt, pepper, and paprika.
4. Prepare three shallow dishes: one with flour, one with beaten eggs, and one with breadcrumbs.
5. Coat each pork chop first in flour, then dip into the beaten eggs, and finally press into the breadcrumbs to coat evenly.
6. Heat the Butter Flavor Crisco in a large skillet over medium heat.
7. Fry the schnitzels in the hot fat, cooking each side until golden brown and crispy, about 7-10 minutes per side (15-20 minutes total).
8. Remove from skillet and drain on paper towels before serving.