

German Schnitzel

INGREDIENTS:

- 4 boneless pork steaks or chops
- salt
- Pepper
- Smoked paprika
- ½ cup all-purpose flour (Gluten free works great)
- 1 teaspoon salt
- 2 large eggs
- ¾ cup plain breadcrumbs (Gluten free works great)
- Canola oil

INSTRUCTIONS

Pound pork chops to ¼ inch thickness.

Lightly season both sides with salt, pepper, and paprika. If you are making sauce, do that before you dredge.

Dredge cutlets in flour, then egg, then breadcrumbs, coating both sides and edges. Shake off any excess. Fry immediately!

CAST IRON SKILLET FRY:

In a cast iron skillet, heat oil to 330F (use enough oil for the schnitzel to swim). Fry for 3 minutes per side or until golden brown. Transfer to paper towels briefly then a wire rack.

AIR FRYER:

Spray the rack of your air fryer with cooking spray oil and place prepped schnitzel on the tray. Spray the top of the schnitzel with cooking spray oil and turn over and spray the other side. Get into the fryer immediately on 375F for 8- 9 minutes. Flip the schnitzel over and air fry on 375 for another 8-9 minutes or until the internal temp of the meat is 145F.

Original recipe for schnitzel from: <https://www.daringgourmet.com/traditional-german-pork-schnitzel/>