



THE DUKE MANSION

Historic Inn & Meeting Place

The Lynnwood Foundation, a nonprofit, maintains and preserves The Duke Mansion, and created and operates The Lee Institute.
400 Hermitage Road, Charlotte, NC 28207
Tel: 704.714.4432 Fax 704.714.4435
mshook@twf.org www.dukemansion.org

Wiener Schnitzel

Yield: 4

Ingredients

1 1/2 pounds pork scallops, divided by 4 and pounded thin as for scaloppini
1/2 cup flour
3 large eggs, lightly beaten
1 cup fine dry bread crumbs
Salt and freshly ground black pepper
3 tablespoons sunflower or canola oil
3 tablespoons butter
1 lemon

Preparation:

Place flour, eggs, and bread crumbs in 3 individual shallow dishes. Season cutlets with salt and pepper. Dredge in flour, shake off excess, dredge through egg, and last in bread crumbs.

Heat the oil in large skillet, add butter, and heat until foam subsides. Add 1 Schnitzel at a time to pan, brown from both sides about 2 to 3 minutes. Transfer to plate lined with paper towels and place in 250 degree F oven to keep warm. Repeat with other Schnitzel. Serve with lemon wedges.

Variation:

Wiener Schnitzel a la Holstein:

4 eggs

4 to 8 anchovies

8 teaspoons capers, if desired

Fry eggs and top each cutlet with an egg. Top with 1 or 2 anchovy fillets and sprinkle with capers, to taste.