

COOKING AT HOME: RECIPE CARD



CLUCK N CLEAVER SCHNITZELS

Ingredients (Serves 6)	<ul style="list-style-type: none"> • 4 bone-in center-cut pork loin chops (about 1/2 inch thick, 4-5 ounces/115-145g each), or any chop/meat (see below) • 1/2 cup flour • 2 large eggs (beaten) • 2 1/2 cups unseasoned dried breadcrumbs (if making from scratch, they should be ground very finely, and be completely dried) • 2 lemons (for marinating and for serving) • 1 teaspoon salt • 1/2 cup frying oil • 6 tablespoons butter <p>Meat alternatives to pork: Chicken or Turkey breast is a great lower fat option ot for those that don't like red meat. Beef or game meat is best cut thinly sliced boneless shoulder steak or topside. Veal is the traditional cut used.</p>
Process	<ol style="list-style-type: none"> 1. Trim the little bone out of the pork chops. You can use bone out as well or whatever other meat you like. 2. Place the pork chop under a sheet of parchment paper (at least 12x12 inches or 30x30 cm) and use a rolling pin or meat mallet to pound out the pork chops until very thin (they should be somewhere between a 1/4- and a 1/2-inch thick, or slightly less than 1 cm). 3. Put the flour, egg, and breadcrumbs into three large shallow dishes for dredging. 4. Squeeze lemon juice evenly and liberally over the pork chops on both sides (each 1/2 is good for 2 chops). Sprinkle evenly with salt. 5. Preheat your frying pan over medium heat. You can either fry in batches using one pan, or have 2 frying pans going simultaneously to help make sure everything is hot by dinnertime. The pork chops will fry one at a time, because they are large. 6. Dredge the pork chops in the flour, taking care to coat every nook and cranny. Shake off the excess, and dip into the egg. Finish by thoroughly coating the pork chop in the breadcrumbs, pressing the breadcrumbs in with your fingers. 7. Add the oil and butter to the pan. If frying in batches, start with 3 tablespoons of butter and 4 tablespoons (1/4 cup) of oil for the first 2 pork chops. You'll add the remainder to fry the last 2 pork chops. If using two separate frying pans, split the butter and oil evenly between the pans, and you should be able to get away with not needing to replenish. 8. The pan should not be so hot that the butter browns immediately. It's ready when a piece of egggy breadcrumb sizzles on contact. 9. Fry the pork chops, frying on each side for about 2 1/2 to 3 minutes. If your chops are more lean, err on the side of less time. If your chops have darker meat, they'll need the full 3 minutes on each side.
Tips for a Great Schnitzel	<p>POUNDING THE MEAT: Pound out your meat very thinly (you can use a big rolling pin); butterfly the cut to make this easier. This step is important to ensure they finish cooking just as soon as the outside coating is golden and crispy.</p> <p>LEMON JUICE: Just Like Oma—juice BEFORE you dredge the pork chops, and serve the final schnitzel with lemon wedges.</p> <p>FINE BREADCRUMBS: When you're ready to dredge the pork chops, make sure you have a pretty fine breadcrumb. This keeps the coating light and crispy. If you're making breadcrumbs from scratch they need to be very fine and bone dry.</p> <p>BUTTER + OIL: Frying a schnitzel in just oil would be robbing yourself of the incredible depth of flavor you get when you use both.</p>
Top Schnitzel Variations in Germany	<ul style="list-style-type: none"> • Jägerschnitzel (Hunter's) is topped with a rich mushroom gravy • Käseschnitzel has cheese melted on top • Münchner Schnitzel is covered with horseradish and/or mustard before coating in flour, egg, and bread crumbs • Naturschnitzel is un-breaded, served plain or with a simple pan sauce • Paprikaschnitzel has a tomato sauce with paprika and red peppers • Rahmschnitzel is topped with a cream sauce, often containing some mushrooms • Schnitzel Holstein is served with onions, capers, and a fried egg on top • Vegetarisches Schnitzel is meatless and made from soy or tofu • Weiner Schnitzel or Kalbsschnitzel is the traditional breaded veal Schnitzel • Zigeunerschnitzel (gypsy) has a sauce containing tomato, bell peppers, and onion slices

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