

WIENER SCHNITZEL MIT BRATKARTOFFELN / BREADED PORK CUTLET WITH HOME FRIES

INGREDIENTS

for the Wiener Schnitzel

4 boneless pork chops (1 pound total), 1/2 inch thick

1/4 cup flour

1 teaspoon salt

1/4 teaspoon freshly ground black pepper

1 egg, beaten

2 tablespoons milk

3/4 cup panko bread crumbs

1 teaspoon paprika

6 tablespoons vegetable oil

for the Bratkartoffeln

1 1/2 pounds new baby potatoes, boiled in skin and cooled

4 lardons bacon, diced

2 tablespoons vegetable oil

salt and pepper to taste

DIRECTIONS

Use a meat mallet to pound the pork cutlets to 1/4-1/8 inch thickness. Cut small slits around the edges of the cutlets to prevent curling.

Set out 3 shallow bowls. One with a mixture of the flour, salt and pepper, the second with the egg and milk whisked together and the third with a mixture of the panko and paprika.

Heat the olive oil in a large skillet on medium high heat. Dredge the cutlets first in the seasoned flour, then dip the cutlets in the egg mixture, and then into the mixture of bread crumbs and paprika. Working in batches, sauté the cutlets for 3-4 minutes on each side. Remove the cutlets from the skillet and cover with foil or place in a warm oven to keep warm.

For the bratkartoffeln, peel and cut the potatoes into small slices. Heat a medium skillet to render the bacon. When the bacon is not quite crispy, remove from the pan (leave the bacon fat) and add the vegetable oil. Once oil is hot, add the potatoes and very gently sauté (don't move them too much as the slices will break apart) until golden brown, about 8-10 minutes. For the last few minutes, return the bacon pieces to the mixture. Season with salt and pepper to taste.