

JAEGERSCHNITZLE



Mis en Place

- 1 Cup Canola or Vegetable Oil
- 4 Large Veal Cutlets or Boneless Pork Chops, pounded thin and punched with Jaccard (pounding tool with spikes, Jaccard very important for tenderness)
- Chefs Choice Seasoning
- 4oz Chefs Choice Seasoned Flour
- Egg Wash
- Chefs Choice Bread Crumbs

Method of Preparation

In a large skillet or fry pan over med-high heat , heat the oil to 330 F degrees max.

Season the both sides of the meat with the Chefs Choice seasoning. Dredge in the seasoned flour shaking off the excess and reserve for 5 minutes.

Dredge the meat in the egg wash, shaking off excess, then dredge in bread crumbs, shaking off excess. In batches if required, slowly lower the breaded meat in the fry oil and fry until golden brown on both sides to an internal temp of 145 degrees F. Remove meat from oil and hold in 175 degree F oven until all meat is complete.

Serve with Mushroom Hunter gravy (separate recipe), spaetzle and or mashed potatoes and red cabbage.