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## Schweineschnitzel (Schnitzel)



- 6 1/2 lb. Pork Loin (Cut 1/2 inch and tenderized)
- 2 cups Flour
- 5 cups Breadcrumbs (Vienna or Italian loaf preferred)
- 6 Eggs
- 4 cups Vegetable Shortening (Crisco)

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### Instructions

#### For the Preparation

The pork loin should be cut to 1/2 inch thick slices with as much fat as possible trimmed from the outside. In my experience it's easy to get a butcher to cut the slices for you, but you'll be really lucky if they have a tenderizer they're willing to run the meat through (they have one, they'll just tell you they don't because they don't want to clean the thing after). If you can manage to get them to do both ask it to only be ran through the tenderizer once.

If you can't get the meat tenderized at the butcher you can tenderize it yourself at home. [These units](#) are relatively inexpensive and get the job done. But in a pinch you can always use a hand mallet style one... just make sure to wrap the slices in plastic wrap so you don't get little pieces of pork all over your kitchen.



### For the Dredging



In three separate containers place the flour, eggs, and breadcrumbs. Beat the eggs with 1 tablespoon of water. Season the breadcrumbs and flour with salt and pepper. Using alternating hands for the dry/wet ingredients:





1. Coat the cutlet completely with flour
2. Shake off any excess flour
3. Dip the cutlet in the egg wash
4. Pick up the cutlet with your OTHER hand
5. Hold up above the bowl for a few seconds to let the majority of the egg mixture drip off
6. Drop the cutlet into the breadcrumbs
7. With your ORIGINAL hand, grab a hand full of the bread crumbs and throw it on top of the cutlet.
8. Press down firmly with your hand.
9. Flip the cutlet and repeat step 7, you're looking for full coverage and to really stick it on there



The whole point of alternating the hands is so you don't dredge your hands in the process of dredging the meat. Never touching wet ingredients with the dry hand and vice versa helps alleviate this.

### For the Frying

In a large electric skillet, or large pan, drop in half of the vegetable shortening and turn the heat up to medium and allow the shortening to get up to approximately 375 degrees. If you're using a pan this is a harder thing to gauge, but just look for shimmering on the surface.

Drop 2 to 3 cutlets into the oil at a time and allow to cook to a nice golden brown on the first side (about 4 minutes), flip, and then the same on the other side (3 to 4 minutes). Make sure not to over crowd the pan.



About half way through your batch throw away the vegetable shortening, clean out the pan with a paper towel, and then start the process over again with the remainder of the shortening. This will help alleviate burnt bits and mucky flavors.

A loin makes a LOT of schnitzel, this is a process, to do everything this recipe entails you will probably be at this for a few hours. Luckily schnitzel freezes really well (precooked).

You can serve with just a squeeze of lemon, with some wonderfully flavorful Jager Gravy, or ketchup. These are great left-over straight out of the fridge!

- Prep: 1 hr
- Cook: 1 hr 30 min

24 - 26 cutlets

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