



Heartland Pork Schnitzel

Easy way to prepare thin pork cutlets

1-1/3 pounds natural boneless pork tenderloin, trimmed
3/4 cup all-purpose flour
3/4 teaspoon (each) fine salt; ground white pepper
2 eggs, lightly beaten
2 teaspoons lemon juice
1 Tablespoon dried parsley
2 Tablespoons beer
1-1/2 to 2 cups whole wheat Panko breadcrumbs
Canola oil as needed

Beer Butter Sauce:

1/2 cup beer

1 Tablespoon capers

1 teaspoon lemon juice

1 Tablespoon unsalted butter

Garnish: Chopped parsley as desired

Cut and Flatten Pork Slices: Cut the pork tenderloin into ½ to ¾ inch thick pieces; Place the pieces between two pieces of plastic wrap; pound until each piece is about 1/4 inch thick.

Prepare Breading: Use three shallow pie plates. Put flour, salt, and white pepper into one plate; beat eggs, lemon juice, and dried parsley in 2nd plate; stir in beer; place breadcrumbs on the 3rd plate.

Bread Pork Slices: Dredge each pork slice on both sides in flour; then completely cover with egg mixture; then coat both sides with breadcrumbs. Place pork slices on large baking sheet; let coating set for 15 minutes.

Cook Pork Cutlets: Heat 2 Tablespoon oil in large skillet over medium high heat, Sauté the pork schnitzel, turning once until both sides are golden brown, about 4 minutes for each. Cook remaining pork, adding oil as needed to the skillet. Remove from skillet to paper towel lined plate to stay warm. Place on serving platter.

Prepare Sauce: Remove any blackened crumbs from pan but leave meat drippings in pan. Add beer to hot pan; let it cook and bubble for about 1 to 2 minutes. Swirl capers and lemon juice into pan juices; add butter, whisking to melt and lightly thicken the sauce. Drizzle sauce over the pork schnitzel; serve. Garnish with fresh chopped parsley. Serves: 6

About the Recipe: To make pork schnitzel, it's this easy – slice into pieces, pound thin; coat with mixtures flour, egg, breadcrumbs, fry. Pork makes a delicious schnitzel, but turkey or chicken can be substituted. The pork is juicy and has a crunchy crisp coating, which makes it perfect for a quick supper, delightful sandwich, or salad addition.