

Sokolowski's University Inn Pork Schnitzel

Ingredients

6 slices of pork loin – About 4 – 6 oz.
pieces

1 cup – flour

3 eggs - beaten

4 ounces - milk

1 cup – unseasoned bread crumbs

1/2 cup – crushed corn flakes

2 tablespoons – salt

1 tablespoon of ground black pepper

2 tablespoons – granulated garlic

1/4 cup – olive oil

4 ounces – clarified butter or margarine

Procedure:

Combine beaten eggs and milk. Combine breadcrumbs and cornflakes. Season pork and pound into thin cutlets. Dredge pork in flour, then egg mixture, then breading. Place on tray.

Melt oil or butter in skillet over medium high heat. Brown pork schnitzel for about 2 – 3 minutes on both sides. Place schnitzel on flat non-stick tray and bake uncovered for 15 – 20 minutes at 350°.

Serves 6 – 8

Enjoy with sauerkraut, white sweet cabbage or bacon and red cabbage!

Smaczneho!!!

