

C04 Breaded Pork Cutlets or Pork Chops (Schnitzel)
(Same as Japanese Tonkatsu, but served altogether differently.)

C04

Meat choices.

Pork loin. Ask butcher for "rib end" of loin with lots of dark (juicy) portion, less of center white (dry) portion. Slice thin 1/2-inch.

Pork shoulder. Have butcher slice thin 1/2-inch for pan frying. Debone at home, cutting large pieces individual schnitzel (4-5in.), use meat hammer to 1/4in. thickness. Slash fat but do not remove.

Czech style. Thin cut pork chops. Ask butcher for "rib end" of loin with lots of dark (juicy) portion, less of center white (dry) portion. Partially cut away from bone for more even cooking. Hammer, tenderize, fat slashed, not removed.

Prepare 2 eggs lightly beaten.

Prepare plate with white flour.

Prepare plate with bread crumbs.

Dredge pork chops or slices lightly in flour, dip into beaten egg and place on breadcrumbs, flip over, pressing breadcrumbs in to fully cover meat.

Continue till all pork is breaded.

Heat vegetable oil hot-very hot 1/4in. deep in large saute pan. Add pork slices, saute till heated through and turn. Coating should be browned well, but meat medium rare and moist. Do not overcook and dry out. Remove to plate with paper towels to drain, keep warm.

Serve with Gurkensalat (see recipe), a must. Pickled beets, sweet and sour red cabbage also go well.

Pilsener Urquel (Czech) or similar beer.

(Optional adventure.) Wiener schnitzel from the old days at Luchows Restaurant, 14th Street, NYC. Large chop, not as thin as described above, served with sunnyside egg (eggs) on top and anchovy filets. Delicious. Gurkensalat (see recipe), a total must.