

Wiener Schnitzel



4 Pieces Veal Cutlets, 2-3 oz. each

2 TBSP. Butter

Flour for Dredging (optional)

1 Large Lemon Cut in Half

2 Hard Boiled Eggs-Sliced or Chopped

Chopped Parsley for Garnish



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Chef Bill
Walt Churchill's
Market

Sprinkle veal with salt and pepper

Heat 1 TBSP butter in a sauté pan until hot and just starting to bubble

Dredge veal in flour (if using) shake off excess and quickly sauté approx... 1 min per side

Remove from pan and keep warm

Squeeze the juice of half the lemon, mix well with drippings and reduce the heat

Cut 1 TBSP of butter into 2-3 pieces drop in the pan and swirl to melt in and blend together

Add parsley and swirl together.

Arrange Veal slices on two plates, pour lemon butter sauce from the pan over

Garnish with the eggs-Lay slices along the side of veal, or sprinkle chopped egg on top of veal.

Serve with Spätzle, Cherry Braised Cabbage, Note-Sunny side up fried egg may replace hard-boiled egg