



Schnitzel Vienna Style

Recipe

Turn a classic German favorite into a crispy, golden delight! Our Schnitzel recipe featuring Old World Spice Co. seasoning makes it easy to prepare authentic Vienna-style schnitzel at home. Perfectly crispy on the outside and tender on the inside, it is a true taste of German tradition.

Ingredients

- 4 boneless pork chops, thinly sliced
- 1-2 tsp of Old World Spice Co. Schnitzel Seasoning
- 1 cup all-purpose flour
- 2 eggs
- 1 cup breadcrumbs
- 3–4 fl oz oil for frying (canola or sunflower oil)
- Lemon wedges for serving

Instructions

- 1. Prepare:** Place the pork chops between two sheets of plastic wrap and gently pound them until about $\frac{1}{4}$ inch thick.
- 2. Season:** Season both sides of the pork evenly with Schnitzel Seasoning. Season the meat gently to taste.
- 3. Set up:** Prepare three shallow dishes. Fill the first with flour, the second with beaten eggs, and the third with breadcrumbs.
- 4. Bread:** Coat each schnitzel first in flour, then dip into the beaten egg, and finally coat thoroughly with breadcrumbs. Do not press the breadcrumbs too firmly onto the meat.
- 5. Fry:** Heat the oil in a large skillet over medium-high heat. Fry the schnitzel for about 2–3 minutes per side until golden brown and crispy.
- 6. Drain:** Remove the schnitzel and place briefly on a paper towel-lined plate to absorb excess oil.
- 7. Serve:** Serve immediately with fresh lemon wedges. Traditionally enjoyed with potato salad, cucumber salad, or French fries.

Notes
