

BAVARIAN SCHNITZEL

NEEDED:

4 SLICES OF PORK LOIN, CUT NO THICKER THEN 1/4"

1/2 CUP OF SEASONED FLOUR (SALT AND PEPPER)

EGG WHITES (3 EGGS)

1/2 CUP MILK

2 CUPS SEASONED BREAD CRUMBS

DIRECTIONS:

1.) CUT AND POUND THE PORK LOIN SLICES AND POUND VERY THIN.

2.) PRESS THE SLICES INTO THE FLOUR MIXTURE ON BOTH SIDES.

3.) IN A HEAVY FRYING PAN OVER MEDIUM HEAT, BROWN MEAT ON BOTH SIDES AND AT THE SAME TIME.

4.) REMOVE THE SLICES AND PUT ON A BAKING SHEET AND KEEP IN WARM OVEN.

5.) ADD THE ONIONS AND COOK UNTIL TENDER. (ABOUT 2 MINUTES)

6.) TURN DOWN THE HEAT AND SPRINKLE 2 TABLESPOONS OF THE FLOUR MIXTURE IN THE PAN TO SOAK UP THE OIL.

7.) WHEN SERVING, POUR THE ONIONS OVER THE SCHNITZEL, COVER WITH MUNSTER CHEESE, PLACE UNDER BROILER TO MELT CHEESE.

8.) CHARLEMAGNE'S SERVES THIS DISH WITH SIDES OF SPATZEL AND BRAISED RED CABBAGE.