

# *Wienerschnitzel*

*Wienerschnitzel (Vienna style) is an Austrian dish and is generally a bit thinner than the German style.*

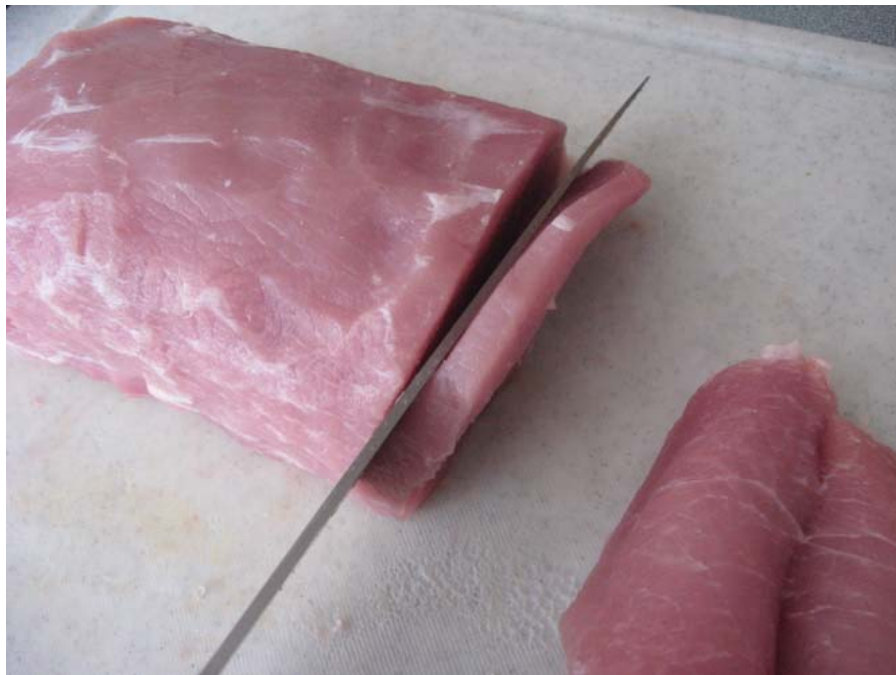
**In Austria all Wienerschnitzel by law must be veal**

Many people including me substitute Center cut pork loin but also turkey or chicken Breast )  
salt and pepper

4 schnitzels about 5 oz.

Breading mix (see **How to Bread a Schnitzel**)

Parsley flakes  
Fresh Lemons or Lemon juice  
Butter and olive oil



Prepare 4 Schnitzels refer to “**How to Cut and Pound a Schnitzel** for more technique.

My suggestion is that you make them 5 oz schnitzels for a nice presentation that will fill the plate.

The Schnitzels can be marinated in lemon juice or buttermilk for an hour or two. for extra tenderness.



Bread the Schnitzels with a bread crumb mixture. [Go to How to Bread a Schnitzel](#) for more information, and there are a variety of different breadings you can use.



Fry the Schnitzels golden brown in a good quality oil like corn oil or olive oil.  
Drain on paper towels. and serve with lemon wedges and chopped parsley.  
Noodles, spaetzle or boiled potatoes make a nice accompaniment



You can wrap some netted cloth around the half of lemon or cheesecloth to keep seeds from going onto the Schnitzel.

Here are some ideas for serving



Red Cabbage and Oven Roasted Potates (Bratkartoffeln)

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Here it is served with some German potato salad. It is so big they have to serve it right on top of the meat.

