

Tim Farmer's Country Kitchen

WEINER SCHNITZEL

Veal, sliced thin

Salt and Pepper

Oil

Flour

2 eggs, beaten

Breadcrumbs

Oil or Lard for frying



Season veal on both sides with salt and pepper. Cover in oil and dip in flour until coated. Next, dip in egg mixture until coated, and then place in breadcrumbs until coated. Heat oil or lard in skillet to about $\frac{3}{4}$ - 1 inch deep. Float veal in oil and cook 1-2 minutes per side. Remove and drain on paper towel. Serve.

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