

WIENER SCHNITZEL

Enjoy Holland America Line Master Chef and Culinary Council® Chairman Rudi Sodamin's recipe for one of the national dishes of Austria.

Ingredients

4-5 ounces veal (or chicken or pork) cutlets, pounded to 1/4-inch thickness	1/2 cup breadcrumbs
2 eggs (large and well beaten)	1/2 teaspoon salt
1/4 cup all-purpose flour	Oil and butter (for frying)

Instructions

1. Pound the meat by placing the cutlet between two sheets of plastic wrap to prevent a mess and pound with a meat mallet. Pound evenly to 1/4-inch thickness. Once done, take a sharp knife and make little scores on one side of the cutlet.
2. To bread the schnitzel, set up three shallow dishes, place the flour and salt in one dish, the eggs in the second dish and the breadcrumbs in the third dish.
3. In a large skillet, heat at least 1/4-inch of oil and butter to 345 - 350 F (this should take about 4 minutes). Use a cooking thermometer to make sure you reach the right temperature.
4. Working one at a time, lightly place the cutlet in flour to dust, flipping to coat both sides until the surface is completely dry.
5. Next, dip in egg (both sides) to coat and allow the excess to drip off.
6. Then roll quickly in the breadcrumbs until coated. The crust should not adhere completely but form a loose shell around the schnitzel.
7. Immediately place meat in the pan with the hot oil/butter. Cook the schnitzel in batches, if necessary. Just make sure to allow enough time between batches to allow the oil to come back up to 350 F.
8. Fry the schnitzel for 2 to 3 minutes on one side, until golden brown. Make sure the breaded meat "swims" in the fat.
9. Turn over once and fry an additional 2 to 3 minutes or until both sides are golden brown (internal temperature of 145 F). Remove from pan and allow the oil to drain off.
10. Serve in the traditional manner with lemon slices, potato salad, cucumber salad or French fries.
I sometimes love to have cranberries. You can do it!

Tip

Even if you can buy or cut a very thin cutlet, it's important to pound your meat before coating and cutting it. In addition to making meat thinner, pounding meat also tenderizes it. This an important step for schnitzel, which should be a very light, delicate dish.



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