

## WIENER SCHNITZEL

Total preparation and cooking time: 25 minutes (Makes 2 servings)

### Ingredients:

½ lb.	Veal leg cutlets, cut 1/8 to 1/4 inch thick
½ cup	Dry bread crumbs
1	egg, well beaten
1 tbsp.	Butter
1 tbsp.	Olive oil
To taste	Fresh lemon juice
To taste	Salt and pepper

### Coating:

2 tbsp.	All-purpose flour
¼ tsp.	Salt
¼ tsp.	Pepper

### Instructions:

1. Pound veal cutlets to ⅛-inch thickness, if necessary. In shallow dish, combine coating ingredients. Place bread crumbs and egg in two separate shallow dishes. Lightly coat both sides of cutlets with coating mixture. Dip each cutlet into egg, allowing to drain slightly, then into bread crumbs to coat both sides.
2. In large nonstick skillet, heat ½ of butter and oil over medium-high heat until hot. Add ½ of cutlets; cook 3 to 4 minutes for medium doneness, turning once. Remove cutlets; keep warm. Repeat with remaining butter, oil and cutlets.
3. Just before serving, sprinkle cutlets with lemon juice and season with salt and pepper, as desired.