



Celebrating Food, Art & Culture

Chef Spotlight
Celebrating Foods of the World



GERMAN JAGERSCHNITZEL

Servings: 4

Ingredients

- 1 cup breadcrumbs
- 1 tablespoon all-purpose flour
- 2 teaspoons salt
- 1 teaspoon black pepper
- 1 egg, beaten
- 4 tablespoons vegetable oil
- Four 5-ounce pork cutlets, pounded thin
- 1 cup onion, diced
- 16 ounce can sliced mushrooms
- 2 cups beef stock
- 1 tablespoon cornstarch
- 1/2 cup sour cream

Directions

In a shallow dish, mix together the breadcrumbs and flour. Season with the salt and pepper. Place the egg in a separate dish.

Heat the oil in a large skillet over medium-high heat. Dip the pork steaks in the egg, and then coat with the breadcrumb mixture. Fry in the hot oil until browned on both sides and cooked through, about 5 minutes per side. Remove from the heat and keep hot.

Add the onion and mushrooms to the skillet and cook until lightly browned.

Deglaze the pan with beef stock. Bring to a boil, and then reduce the heat to a simmer. Let cook for 20 minutes.

Stir together the cornstarch and sour cream, and then stir the mixture into the skillet. Cook over low heat until thickened. Spoon over the cutlets and serve immediately.