

Pork Schnitzel

- 4 boneless pork chops (1 pound total), 1/2 inch thick
- 1/4 cup flour
- 1 teaspoon American Kitchen Seasoning
- 1/4 teaspoon freshly ground black pepper
- 1 egg, beaten
- 2 Tbsp milk
- 3/4 cup fine dry bread crumbs or Panko
- 3 Tbsp grape seed oil, or olive oil
- 3/4 cup chicken stock
- 1/2 teaspoon Dilly Seasoning
- 1/2 teaspoon salt
- 1/2 cup sour cream (full fat)

1 Use a meat hammer to pound the pork cutlets to 1/4-1/8 inch thickness. Cut small slits around the edges of the cutlets to prevent curling.

2 Set out 3 shallow bowls: one with a mixture of the flour and American Kitchen Seasoning; the second with the egg and milk whisked together; the third with the bread crumbs (or Panko).

3 Heat the olive oil in a large skillet on medium high heat. Dredge the cutlets first in the seasoned flour, then dip the cutlets in the egg mixture, and then into the mixture of bread crumbs.

4 Working in batches, sauté the cutlets for 3-4 minutes on each side. Remove the cutlets from the skillet and cover with foil or place in a warm oven to keep warm.

5 Add the chicken stock into the skillet to deglaze the pan, scraping the bottom of the pan to loosen the brown bits. In a small bowl mix the Dilly Seasoning and salt into the sour cream. Stir the sour cream mixture into the chicken stock. Heat and stir until mixture thickens (do not let boil).

Serve the cutlets with the sauce, and lemon slices if you like.