

COOKING WITH THE DISTRICT



PORK SCHNITZEL

by Chef Mike Trost

Ingredients

- 18 oz pork loin
- 1 box of stuffing
- 2 eggs
- 1/3 cup of olive oil
- 1 tsp salt
- 1 tsp pepper

Directions

1. Slice the pork loin into equal 4-oz pieces.
2. Place each slice inside plastic wrap. Using a meat tenderizer or mallet, pound the loins to 1/2 inch thickness. Remove from plastic wrap and season to taste with salt and pepper on both sides.
3. Break two eggs, placing them in a separate bowl.
4. Empty the stuffing into a plastic reusable bag and smash it until it has a breadcrumb-like appearance. Pour contents into a large bowl.
5. Take each pork loin and dip it in the egg wash with one hand and make sure it's evenly covered. With the other hand, cover the pork loin evenly with breading. Repeat the process with all pieces.
6. In a nonstick frying pan, add the olive oil and wait for it to warm on medium heat.
7. Once there are small ripples in the oil, slowly place the coated pork loins into the pan and cook for 3-4 minutes on each side -- or until the corners of the loin begin to turn golden brown.
8. Remove the pork loin from the heat, place on a dish covered in paper towels to absorb the excess oil and allow the meat to cool before serving.