PORK SCHNITZEL
with a Creamy Mushroom Gravy

FOR A COZY DINNER AT HOME, TRY OUR PORK SCHNITZEL SERVED WITH A CREAMY MUSHROOM GRAVY. Tender pork chops are pounded thin, then breaded and fried to golden perfection. The creamy mushroom gravy is the perfect complement to the savory pork. Or, simply serve with a squeeze of lemon. **Prost!**

INGREDIENTS
Serves 4

PORK INGREDIENTS:
4 pork loin chops (boneless), about 1/2 inch thick, fat trimmed away, and pounded to 1/4-inch thick
1/2 teaspoon Kosher Salt
1/4 teaspoon pepper
1 cup all-purpose flour
2 large eggs
1 tablespoon Dijon mustard
1 cup breadcrumbs
Vegetable oil for frying
Lemon wedges for serving
Parsley, for garnish

CREAMY MUSHROOM GRAVY INGREDIENTS:
2 tablespoons butter
2 tablespoons olive oil
1/2 onion, finely diced
8 ounces Cremini mushrooms, sliced
1/4 cup all-purpose flour
1/4 teaspoon Kosher salt
1/4 teaspoon freshly ground pepper
2 cups beef broth
2 tablespoons heavy cream

DIRECTIONS

1 **PREPARE THE PORK CHOPS BY TRIMMING AWAY ANY FAT.** Removing the fat makes it easier to pound the meat evenly. Place each pork chop between two sheets of plastic wrap and use a meat mallet to pound them to an even thickness of about 1/4 inch. Season both sides with salt and pepper.

TIP: Trimming the fat before pounding makes it easier to pound the meat evenly!

2 **IN THREE SEPARATE SHALLOW DISHES, SET UP A BREADING STATION.** Place flour in one dish, beaten eggs mixed with Dijon mustard in another, and breadcrumbs in the third.

3 **DREDGE EACH POUNDED PORK CHOP IN THE FLOUR, SHAKING OFF ANY EXCESS.** Then, dip the floured pork chops into the egg and mustard mixture, ensuring each is well-coated. Finally, lightly press each pork chop into the breadcrumbs, making sure the breadcrumbs adhere evenly to the surface. Place the breaded pork chops on a cooling rack over a sheet pan until ready to fry.

MAKE THE MUSHROOM GRAVY!

4 **BEFORE FRYING THE PORK, PREPARE THE GRAVY.** In a large skillet, sauté the onion in the butter and olive oil until translucent. Add the mushrooms and cook until browned on both sides. Salt and pepper the cooked mushrooms. Sprinkle the mixture with flour, stir and cook for another two minutes. Add the beef broth and simmer until the gravy bubbles and thickens. Once the gravy is thickened, stir in the heavy cream.

5 **MEANWHILE, PREPARE TO FRY THE PORK SCHNITZEL.** In a large skillet, heat enough vegetable oil to cover the bottom and enough to allow the pork to "float" in the oil. Bring the oil to medium high heat. The oil should be hot, but not smoking. Wait until the oil reaches about 330 degrees F, you're ready to fry! **TIP:** We like to stick the end of a wooden spoon in the oil and wait for bubbles to form around it, once they do, it's ready to fry!

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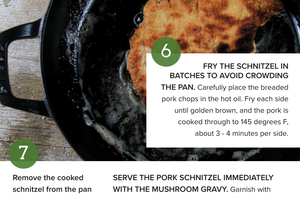

6 **FRY THE SCHNITZEL IN BATCHES TO AVOID CROWDING THE PAN.** Carefully place the breaded pork chops in the hot oil. Fry each side until golden brown, and the pork is cooked through to 145 degrees F, about 3 - 4 minutes per side.

7 **Remove the cooked schnitzel from the pan** and place each on a paper towel-lined plate to drain any excess oil.

SERVE THE PORK SCHNITZEL IMMEDIATELY WITH THE MUSHROOM GRAVY. Garnish with lemon wedges and parsley. Enjoy with a side of mashed potatoes, french fries, or your favorite side dish.

8

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PERFECT FOR PAN-FRYING

1

Victorinox
Fish spatula

2

Le Creuset
3-1/2 QT Braiser

3

Chef'n Fresh
Force Juicer

4

Heritage Small
Sauce Pan

5

Wüsthof Flexible
Boning Knife

6

OXO
Garlic Press