

# PORK SCHNITZEL & SPAETZLE

**Serves 4**

## **Ingredients:**

Stryker Farm pork cutlets  
1/4 cup flour  
1/4 TSP freshly ground black pepper  
1 egg, beaten  
1 cup of bread crumbs  
1 TSP paprika  
3 TBSP canola oil, or olive oil  
3/4 cup chicken stock  
2 TSP chopped fresh dill  
1/2 TSP salt  
1/2 cup sour cream

## **For the spaetzle:**

1 cup all purpose flour  
3 large eggs  
2 TBSP milk  
olive oil  
fresh finely chopped parsley  
salt and pepper to taste

**Special Equipment:** colander with holes

There aren't many more traditional German meals than schnitzel and spaetzle. Spaetzle is the lesser known "pasta-like" side dishes that's fun, albeit a little messy, to make.

## **Instructions:**

1. Start by mixing the spaetzle batter. Mix flour, milk and eggs together with a whisk or wooden spoon. The batter should be smooth, similar to the consistency of a pancake batter. Cover with plastic wrap and refrigerate for at least an hour.
2. During that time you can prep the schnitzel for frying. The pork cutlets are already pretty thinly cut, but they could use some flattening. Pat them dry and using a meat tenderizer, pound the cutlets between two pieces of parchment. Get them close to a quarter inch thick
3. Prep a bowl of flour with the paprika mixed in, a beaten egg and the bread crumbs. Dredge each piece through the flour, egg then the bread crumbs. Stack the breaded cutlets on a plate and put to the side (or the fridge depending on your time frame) until you're ready to fry them.

4. When the spaetzle batter has been sufficiently chilled. Bring a large pot of water to boil with some salt. Prepare a large ice bath close by.
5. To make the noodles, pour about half of the batter into a holey colander and use a spatula to push the batter through the holes into the boiling water. \*NOTE: I think the colander I used had smaller holes, so the noodles didn't come out into a longer "noodle" like shape. They were more like batter droplets, but they taste the same. But that's what's fun about making spaetzle! Experiment with the best method for you.
6. Let the noodles cook in the boiling water for about 3 minutes. Fish them out with a slotted spoon and transfer them to the ice bath.
7. Repeat with the second half of batter.
8. Drain all of the chilled noodles into another colander (or quickly wash the one you were just using). Toss with some olive oil just so they don't stick. Allow them to cool.
9. Now is a good time to start frying the schnitzel. Heat some olive oil into a large pan. When the oil starts to shimmer add the breaded cutlets. Fry them for about 3 minutes per side.
10. Transfer them to a paper towel after frying to remove any excess oil.
11. When they are all fried up, deglaze the pan with the chicken stock. This will be the base of the sauce.
12. Add the chopped dill, sour cream and salt. Whisk together on medium heat until the sauce thickens.
13. In yet another pan, brown the cooked spaetzle in a pat of butter and herbs. Since they're already cooked, they just need a little flavor and some good browning.
14. When everything finally comes together, drizzle the sauce over the spaetzle and the schnitzel.

You can serve this with a lemon wedge for the schnitzel and a side of applesauce. The schnitzel should be light and crispy and the simple mixture of egg and flour has transformed into lovely little herbed morsels. Prost!