

## Wienerschnitzel

### Ingredients

- 2 lbs veal cutlets
- ½ cup all purpose flour
- ¼ cup grated parmesan cheese (get the good stuff)
- 3 eggs
- 1 cup chopped fresh parsley
- 1 teaspoon salt
- 1 teaspoon fine ground black pepper
- ¼ teaspoon...a sprinkle, a pinch...just a wee wee bit nutmeg
- 1 cup panko breadcrumbs
- 1 stick of butter
- ¼ cup milk
- 1 lemon

### Preparation

- **Step 1:** Place each veal cutlet between two pieces of plastic wrap and beat the living berlin wall out of it with the flat side of a meat mallet until you no longer want to leave that comment on that stupid facebook post.
- **Step 2:** In a medium bowl mix eggs, half of the parsley, salt, pepper, nutmeg, and milk.
- **Step 3:** In a separate bowl mix the parmesan cheese, flour, and bread crumbs.
- **Step 4:** Place veal cutlets first into the egg mixture and then press them firmly into the bread crumbs and flour mixture and then place coated veal on a plate. \*tip\* use one hand to put the veal in the egg mixture and the other to place them in the bread crumb bowl or you will end up with big nasty bread fingers.
- **Step 5:** Place the cutlets in a refrigerator overnight or in a freezer for about an hour.
- **Step 6:** Melt the butter in a large skillet over medium high heat. Cook the breaded cutlets until they are golden brown on each side. \*tip\* only flip once just let the first side cook all the way until it's obviously ready to flip. About 5 minutes first side and 3 minutes the second side.
- **Step 7:** Put them on a serving platter and garnish with sliced lemon and the leftover fresh parsley.