



WIENER SCHNITZEL

- 4-6 Veal Steaks
Salt and Pepper to Taste
- 2 Eggs, Beaten
Flour
- 3 Tablespoons Bacon Fat Drippings
Juice of 1 Lemon
- 1 Tablespoon Flour
- 1 Cup Sour Cream

DIRECTIONS

1. Sprinkle Veal with salt and pepper.
2. Dip into eggs, then into flour.
3. Brown on both sides in bacon drippings.
4. Cover and cook at low temperature for 1 hour for thick chops.
5. Chops can also be cooked 3-4 minutes per side on the stove top.
6. Sprinkle with lemon juice and serve topped with sauce.