



## WIENER SCHNITZEL

- 6 Veal Chops  
Salt and Pepper
- 2 Eggs, beaten  
Flour
- 3 Tablespoons Bacon Drippings
- 1 Lemon, Juiced
- 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 hot bacon drippings.
4. Cover and cook slowly until the chops are tender, about 1 hour.
5. Sprinkle with lemon juice and arrange on a hot platter.
6. Blend flour with fat in the pan.
7. Add sour cream and cook 3 minutes, stirring constantly.
8. Season with salt and pepper.
9. Serve over chops.