

**Wiener Schnitzel Hamburg Style
Fried Potatoes and Onions (Lyonnaise Potatoes)
Lettuce Salad with Hot Bacon Vinaigrette**



Serves 4

Brittany Allyn
www.savortheflavors.tv

Wiener Schnitzel Hamburg Style

4 Veal Cutlets pounded to ¼ inch thick
4 Eggs plus 4 Egg Whites
3 Garlic Cloves peeled and smashed.
Lemon wedges for serving
Salt and Pepper
Flour for dredging
Vegetable Oil (about ½ inch in skillet)

For Breading:

2 cups Panko Bread Crumbs (4C Bread Crumbs)
2 tsp Garlic Powder (McCormick)
¾ tsp Salt
1 ½ tsp Paprika (McCormick)

Preheat oven to 200 degrees. Place baking sheet with baking rack on top in the oven. Combine ingredients for breading in a food processor then set aside. Lightly salt and pepper the veal. Whisk together 4 egg whites reserving the egg yolks for another use. Heat vegetable oil in skillet. Dredge the veal in flour, then egg whites and then in the panko mixture. Once oil is hot (350 degrees) place the garlic cloves in the oil and fry until light brown to infuse the oil. Remove garlic and discard. Fry veal in batches about 2 - 3 minutes per side or until golden brown. Remove to paper towel lined plate to absorb excess oil and then place on baking rack in oven to keep warm until ready to serve. Prepare 4 sunny side eggs. Place one on top of each piece of wiener schnitzel and serve with lemon wedges.

Fried Potatoes and Onions (Lyonnaise Potatoes)

2 lbs Russet Potatoes
1 TBSP Bacon Fat
½ cup Sweet Onion diced
Salt and Pepper
Chopped Flat Leaf Parsley

Peel potatoes and cut into even sized chunks (2 ½- 3 inch). Place in a large pot and add enough water to cover potatoes. Add salt to water. Bring to a boil and boil for about 10-12 minutes or until a toothpick when inserted goes all the way through but with a little resistance. Allow potatoes to cool. Cut potato

chunks in half and slice into ¼ inch thick slices. Heat the bacon fat in a skillet. Add the onions and sauté until tender and translucent. Add potatoes and allow to brown, checking periodically to make sure they are not burning. Once they are browned turn to brown the other side. Season with salt and pepper to taste. Garnish with chopped parsley and serve.

Lettuce Salad with Hot Bacon Vinaigrette

1 head of Romaine chopped and washed
½ head of Radicchio chopped into ribbons and washed

For Dressing:

3 strips thick cut Bacon (Neuskes Applewood Smoked)
1 small Shallot minced
1 clove Garlic peeled
¼ cup Apple Cider Vinegar (White House)
Olive Oil (about 2 TBSP)
1 TBSP Light Brown Sugar (Domino)
Blue Cheese (Roth Kase Buttermilk Blue)
Salt and Pepper

Dice bacon into uniform small pieces and render in a skillet at medium low until bacon is completely browned. Meanwhile dissolve brown sugar into apple cider vinegar. Once bacon is browned remove to a paper towel lined plate to absorb excess fat. Keep bacon fat in pan and add enough olive oil to equal approximately 3 TBSP. Add Shallot to oil and sauté until tender and translucent. Add vinegar mixture and keep warm until ready to serve salad. Rub the garlic clove around the inside of a serving bowl to lightly coat then discard any that is left over. Add Romaine and Radicchio to the bowl. Just before serving, pour the hot vinaigrette over lettuce mixture. Add bacon pieces, toss, then salt and pepper to taste. Top with crumbled blue cheese and serve.

Wine Pairing:

Hopler Gruner Veltliner
Trimbach Riesling
Dr. Loosen Riesling