**Weiner Schnitzel**

**Ingredients:**

1 pork chop per person in your group

6 slices white bread

1 tsp. mustard powder

½ cup flour

3 Tbsp. parmesan cheese

2 eggs

1 tsp. parsley

½ tsp. salt

¼ tsp. pepper

1/8 tsp. nutmeg

½ tsp. paprika

1 Tbsp. half and half

1 Tbsp. water

½ cup oil for shallow frying

**Gravy:**

1 Tbsp. left over oil from frying the pork chops

2 Tbsp. flour

1 cup pork stock

½ tsp. paprika

2 cloves garlic, minced

½ onion, small dice

Salt and pepper to taste

**INSTRUCTIONS**

1. Using the meat mallet, pound the pork chops out until they are about ¼ of an inch thick. Make sure not to mangle them.
2. Put the bread and mustard powder in the robot coup. Process into breadcrumbs.
3. Put the flour on a plate or in a medium sized bowl.
4. In a medium bowl, mix together cheese, eggs, the rest of the spices, and milk.
5. Heat the oil in a sauté pan over medium heat.
6. Coat each pork chop with flour. Then dip it in the egg mixture. Finally, coat in bread crumbs.
7. Cook each chop until they are golden brown.
8. After the pork chops are done, remove all but 1 Tbsp. of the oil from the pan in which you cooked the chops.
9. Add the garlic and onions and cook until they begin to caramelize.
10. Add in the flour and stir until it is all mixed in.
11. Pour in the stock and spices. Bring up to a simmer.
12. As it cooks, the gravy will thicken.
13. Adjust seasonings to taste.