

German Schnitzel with warm potato salad

4 boneless pork chops
1 tsp salt
½ tsp black pepper
1 cup all-purpose flour
2 large eggs
1 lemon, juiced
1 cup normal bread crumbs
oil for frying
Knob butter
lemon slices, for garnish
Chopped parsley to finish

Trim meat of any unwanted fat, Lay the pork chops out on a countertop between two layers of cling film, pound out chops until ¼ inch thick. Season with salt and pepper.

Spread flour out into a shallow dish. In another shallow dish, whisk eggs together with lemon juice. In a third shallow dish, spread out bread crumbs.

Pour a generous amount oil into a large deep fry pan and heat

Dredge chops into flour to coat, then immediately dip into eggs to coat, followed by bread crumbs to coat.

Place chops into the hot oil and fry 3 to 4 minutes. Only 2 at a time.

Gently flip over and cook for an additional 3 to 4 minutes on the other side.

Serve hot with lemon slices and potato salad.

Potato salad

250g red potatoes, diced
100g bacon, sliced
1 red onion, diced
¼ cup white wine vinegar
¼ cup olive oil
2 Tsp sugar
1 Tsp dijon mustard
1 tsp salt
Fresh cracked black pepper
¼ cup chopped fresh parsley

Bring a large pot of water to a boil. Add in diced potatoes and boil until tender, about 10 to 12 minutes. Drain potatoes and place in a large mixing bowl.

Meanwhile, fry the bacon until crispy, remove and add onion, keeping the bacon fat in the pan, then whisk in vinegar, olive oil, mustard, seasoning and heat for 2 minutes then toss

through potatoes, bacon and parsley, serve warm or cold.

