

Jagerschnitzel

A favorite traditional dish, Jägerschnitzel is made with crispy tenderized pan-fried pork chops covered with a bacon mushroom gravy. The flavors are authentic and close to what we ate while living in Germany.

Ingredients

Schnitzel

- 1 to 1-1/2 pounds boneless pork loin chops, pounded 1/4-inch thin
- 3/4 cup all-purpose flour
- 1/2 teaspoon salt
- 1/2 teaspoon garlic powder
- 1/2 teaspoon smoked paprika
- 1/4 teaspoon black pepper
- 3 eggs, beaten
- 2 cups Panko breadcrumbs
- 1/2 teaspoon garlic powder
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1/2 cup vegetable oil for frying

Mushroom Gravy

- 6 slices bacon, chopped
- 1 medium onion, chopped
- 16 ounces sliced mushrooms
- 3 Tablespoons all-purpose flour
- 2 1/2 cups beef broth
- 1-2 teaspoons balsamic vinegar (optional)
- 1/4 teaspoon black pepper
- 1/4 cup heavy cream, half-and-half or sour cream

Directions

Make the Schnitzel

- Prepare breading stations combining flour, salt, garlic powder, smoked paprika, and black pepper in a shallow dish. Beating the eggs in another shallow dish. Combine breadcrumbs, garlic powder, salt, and pepper in a third shallow dish.
- Trim fat from pork chops so they don't curl while cooking. Pound until 1/4-inch thick between two pieces of plastic wrap using the smooth side of a meat mallet.



- Lightly dredge each pork cutlet in the flour, shaking off any excess, then dip in the egg wash, then the bread crumbs. Transfer to a baking sheet, then repeat with the remaining pork cutlets.
- Heat oil in a large pan until very hot, about 350°F. Cook one schnitzel at a time, shaking the pan periodically so it doesn't stick to the bottom of the pan. Cook for 2-3 minutes per side until golden brown and cooked through.
- Transfer the cooked schnitzel to a wire rack set over a sheet pan and keep warm in a 200°F oven while frying remaining schnitzel.