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| Pork Schnitzel-Basis for Nan’s Dipped MeatINGREDIENTS 6 pork loin cutlets (1 ½ lbs.), cut ½ in thick 1 teaspoon paprika  ¼ cup all-purpose flour 3 tablespoons shortening  1 teaspoon seasoned salt ¾ cup chicken broth  ¼ teaspoon pepper 1 tablespoon all-purpose flour  1 beaten egg ¼ teaspoon dried dillweed  2 tablespoons milk ½ cup dairy sour cream  ¾ cup fine dry breadcrumbs DIRECTIONS Pound pork ¼ to 1/8 in thick. Cut small slits around edges to prevent curling. Coat meat with mixture of the ¼ cup flour, the seasoned salt and pepper. Combine egg and milk. Dip cutlets in egg mixture, then in a mixture of breadcrumbs and paprika. In large skillet cook 3 cutlets at a time in hot shortening 2 to 3 minutes on each side. Remove from pan to platter; keep warm. Pour brother into skillet, scraping to loosen crusty drippings. Blend the 1 tablespoon flour and dillweed into the sour cream. Stir sour cream mixture into brother. Cook and stir till mixture is thickened. Do not boil. Pass sauce with cutlets. |
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