Jäger Schnitzel

Number of Servings: 4

Ingredients

For the Schnitzel
1 pound thin veal cutlets
1/2 teaspoon salt
1/8 teaspoon freshly ground pepper
1/3 cup all-purpose flour
2 eggs, lightly beaten
1 cup fine, dry bread crumbs
3 tablespoons butter
3 tablespoons vegetable oil

For the Sauce
1 lb Mushrooms, washed and cut into bite-size slices
2-3 slices Bacon, chopped into small pieces
1 small Onion, finely chopped
1/2 cup Vegetable Broth
1/2 cup Cream
1/2 teaspoon dry Thyme
A small bunch Parseley, finely chopped
A little extra milk as needed

Instructions

Season each veal cutlet with salt and pepper (both sides). Let stand at room temperature for 10-15 minutes.

In the meantime, prepare your work area. You will need 3 plates - add the flour to the first one, add the eggs to the second one, and add the bread crumbs to the third plate. Arrange the plates in a row, close to the stove. Heat the butter and oil in a large, heavy skillet or pan over moderately high heat for about 2 minutes. For each veal cutlet, coat the cutlet with flour, dunk it in the eggs, then coat it with bread crumbs. Put the coated veal cutlet immediately in the hot skillet. Cook each side for about 3 minutes, or until each side is a deep golden brown. Remove the schnitzel and place on a plate lined with paper towels (to absorb any extra oil). Keep warm.

Using the same pan as you made the Schnitzels in, fry the mushrooms until they begin releasing water. Remove them from the pan and set aside.

Add a little butter to the same pan. Add onions and bacon. Cook until onions begin to brown. Add mushrooms back to the pan, then add the broth and cream. Add salt, pepper, and thyme. Bring mixture up to a simmer, and continue simmering until liquid has noticeably reduced (about 15-20 minutes) - stir

occassionaly.

Stir in milk into the sauce until the sauce reaches the desired consistency (the sauce shouldn't be too thin and be creamy). Remove pan from heat. Stir in 2/3 of the chopped parsely. Add additional salt and pepper as needed.

To serve, place a Schnitzel on a plate and top with the sauce. Sprinkle some chopped parseley over the sauce.

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