

## Wiener Schnitzel

2 lbs veal cutlets	1 tspn salt
1 egg beaten	¼ tspn ground black pepper
2 tbsp flour	4 tbsp (½ stick) butter
6 tbsp fine dry breadcrumbs	6 thin lemon slices

Cut veal into 6 serving-size pieces. Dip in beaten egg, then in flour mixed with breadcrumbs, salt, and pepper. Brown on both sides in butter, adding it as needed. Transfer veal to a hot platter and top each cutlet with a lemon slice.

Serves 6.