

**COOKING CLUB**  
**From Marge Chisholm**

**PORK SCHNITZEL**

Pork loin – thinly sliced – beaten thinner seasoned with salt/paper/granulated garlic or other herbs, if desired the day before cooking. Refrigerate

Layout meat 1 hour before frying. Dredge with flour, egg, bread crumbs.

Fry in hot oil until crispy – keep warm in 250 deg oven while continuing to fry.

Serve with lemon wedges