
Turkey Schnitzel

You need:

Turkey breast cut in thin slices or cutlets
½ cup flour
1-2 teaspoons Lawry's seasoning salt
a dash pepper
1-2 eggs
¼ - ½ cup milk
1 - 1 ½ cup dry bread crumbs or cornflake crumbs
cooking oil

Pound meat to a little less than 1/4-inch thickness.

Mix flour, salt and pepper. In a bowl, beat egg slightly and mix in milk. Put bread or cornflake crumbs in another dish. Turn the pounded thin cutlets first in flour mix, then in egg and last in bread crumbs. Make sure everything is covered. In frying pan, heat cooking oil and fry each Schnitzel on medium heat until golden brown on each side. Make sure they are cooked through. Turn on paper towel to absorb excess oil. We personally like using corn flakes crumbs better than bread crumbs.

Serve with fries or boiled potatoes with butter and parsley and green beans. It is also tasty to press out a wedge of lemon on the Schnitzel before you eat it.

It is easy to make little bite size schnitzels to bring to Sunday School for kids to taste. Just cut the meat in smaller pieces and follow the same procedure. Schnitzels also make great sandwiches.

