L. WOODS
TAP & PINE LODGE

BREADED PORK SCHNITZEL

WITH ONION GRAVY & SPAETZLE

Yield: 4 Servings



INGREDIENTS

FOR BREADED PORK SCHNITZEL

2 cups plain breadcrumbs
¼ tsp. granulated onion
¼ tsp. granulated garlic
¼ tsp. ground black pepper
½ tsp. kosher salt
1½ lbs. pork tenderloin
1 cup all-purpose flour
2 eggs
½ cup whole milk
½ cup butter + ¼ cup butter more
2 Tbsp. olive oil
onion gravy (see sub-recipe)
spaetzle (see sub-recipe)

FOR ONION GRAVY

6 Tbsp. butter, diced
1 medium Spanish (or yellow) onion, diced
⅓ cup all-purpose flour

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METHOD

FOR SPAETZLE

1. Bring a large pot of salted water to boil.
2. In a mixing bowl, whisk together eggs and whole milk until well combined.
3. In a separate mixing bowl, whisk together flour, kosher salt, ground nutmeg and baking powder.
4. Add egg mixture to dry mixture and use a rubber spatula to gently combine until a thick batter is formed. Do not over mix.
5. Place a perforated pan or colander over the top of the pot of boiling water and pour batter into the perforated pan gradually, using a spatula to press batter through the holes.
6. Stir and allow spaetzle to cook until floating, about 2-3 minutes.
7. Strain water and toss spaetzle with a small amount of olive oil to prevent sticking.
8. Spread spaetzle on a sheet tray to cool. Refrigerate until ready to use.

FOR ONION GRAVY

1. Melt butter in a saucepan over medium heat. Add diced onions and saute until golden brown and translucent, about 5-10 minutes.

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3 cups beef stock

1 dried bay leaf

kosher salt, to taste

ground black pepper, to taste

FOR SPAETZLE

4 large eggs

½ cup whole milk

1½ cups all-purpose flour

½ Tbsp. kosher salt

¼ tsp. ground nutmeg

½ tsp. baking powder

olive oil, as needed

parsley, chopped, for garnish

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2. Add flour and reduce to low heat. Cook for two minutes, stirring frequently.
3. Whisk in beef stock and bay leaf and simmer over low heat for 8-10 minutes, or until desired consistency is reached.
4. Season with kosher salt and ground black pepper to taste. If gravy becomes too thick, gradually add water until it reaches desired thickness.
5. Refrigerate if preparing in advance, or keep warm until ready to serve.

FOR BREADED PORK SCHNITZEL

1. In a mixing bowl, combine breadcrumbs, granulated onion, granulated garlic, ground black pepper, and kosher salt until well combined. Set aside.
2. In another medium bowl, combine eggs and whole milk, then add flour to a third separate bowl.
3. Cut pork tenderloin into four 5-oz. portions.
4. Butterfly pork tenderloin, then use a mallet to pound until very thin, about ⅛-inch thick.
5. Dredge each pork tenderloin in flour and dust off excess, dip into egg wash, then gently press into schnitzel breading until both sides are well coated.
6. Place breaded pork tenderloins in a single layer on a parchment-lined sheet tray and refrigerate until ready to use.
7. In a large saute pan, melt ½ cup butter and olive oil over medium heat.
8. Add breaded pork tenderloins to the pan and cook until golden brown on both sides. Remove from pan to paper towel-lined plate and keep warm.
9. Using the same saute pan, melt the remaining ¼ cup of butter and add spaetzle. Cook over medium heat for a few minutes until spaetzle begins to crisp up and turn light golden brown. Sprinkle with chopped parsley to taste and toss until combined.
10. Divide onion gravy between four plates to taste, top with a pork schnitzel, and serve with a side of spaetzle.

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