



## Wiener Schnitzel

We think that this veal dish pairs nicely with our 2005 Chardonnay that we nicknamed “Rostfrei” (stainless steel)J

### Ingredients

1 1/2 pounds veal cutlet, boneless (4 pieces)\*  
Salt & Pepper to taste  
1/2 cup all purpose flour  
2 eggs  
2 tablespoons milk  
1 cup bread crumbs (plain or Italian)  
About 6 tablespoons butter or margarine  
4 slices of lemon

\* for those who don't eat veal, chicken breasts also work well with this recipe.

Place the meat between two pieces of plastic wrap and pound with a mallet until 1/2" thick. (If using chicken instead of veal, cut the chicken breast in half first, otherwise it will be too thick to start with). Season with salt and pepper. Coat the cutlets with flour.

Mix the eggs and milk and dip the meat into the mixture, then place each into the breadcrumbs to coat. Coat each side with breadcrumbs and then make sure to press the breadcrumbs firmly onto the meat.

Melt the butter or margarine in a large skillet over medium heat. Cook the breaded schnitzel until browned - about 3-4 minutes on each side.

Garnish the schitzel with a lemon slice on each and serve with roasted potatoes and a green salad. And a slightly chilled glass of 2005 Huber Chardonnay!

Serves 4.

Huber Cellars & Vineyard  
4892 Hapgood Road ~ Lompoc CA 93436  
tel 805.736.3854 ~ fax 805.736.7814 ~ info@hubercellars.com  
www.HuberCellars.com