

Pork Schnitzel with Dot's Pretzels Recipe

Courtesy of : www.thebetterhomelife.com

Ingredients:

- 8 pork chops (or meat of your choice)
- 4 cups Dot's Homestyle Pretzels
- 1.5 cups flour
- 2 eggs
- 2 teaspoons Wolber's Sweet and Spicy Mustard
- 1 tablespoon milk
- 3/4 cup Canola or Vegetable oil

Directions:

Trim off all of the fat from the pork chops. Use a meat tenderizer to pound down the pork chops to ¼ inch thick.

Process the Dot's Pretzels in a food processor until it is a uniform crumble. Pour the crumble on a plate.

Sprinkle the flour on another plate.

Crack the eggs in a bowl and add the mustard and milk. Whisk together.

Coat the pork with flour, then the egg mixture, then the Dot's Crumble.

Heat up the oil in a frying pan over medium heat. Add the pork 3-4 at a time. Brown 3 minutes on each side. Place on a jelly roll pan.

Preheat the oven to 350 degrees F. Bake pork for 15-20 minutes or until the internal temperature reaches 160 degrees F.