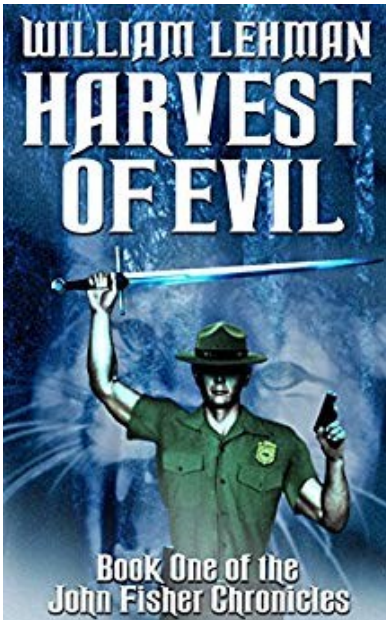


## Unka Lars' Jagerschnitzel



Today I'm doing something a little different for me. You see, I know William's work best from the *Otherwhere Gazette*. I know he has a novel, *Harvest of Evil*, and it looks like a fun one. But I haven't read it yet. I think I can risk recommending it, because the man writes non-fiction with force and conviction. Besides that, novel pushes a lot of my buttons: shifters, wilderness, Park Ranger, police procedural... I've had a copy of this for a while, and I will do a full review when I've finished it.

In the meantime, I can assure you that the recipe Lehman gave me is excellent. The First Reader got almost as excited for this one as he did for the Souvlaki, as he was stationed in Germany for years and loved the food.

Jägerschnitzel: Hunter's Schnitzel  
 veal or pork cutlets  
 smothered in a brown gravy  
 with sauteed mushrooms

### Ingredients

- 1 ½ pound boneless pork cutlets
- 2 eggs (beaten)
- ½ cup bread crumbs or more as needed
- ½ cup milk
- ½ cup flour
- oil
- 4 ounces bacon (diced)
- 6 ounces onions (chopped)
- 10 ounces mushrooms (sliced)
- 2 tablespoons tomato paste
- ½ cup water
- ¾ cup dry red wine
- 1 dash thyme
- black pepper
- salt
- 1 teaspoon smoked paprika
- 1 tablespoon parsley
- 4 tablespoons sour cream

### Instructions

Heat oil in a large skillet over medium high heat. Pound cutlets with a meat tenderizer to flatten them. Season cutlets with salt and pepper, dredge them in beaten eggs. Dredge in flour, dip in milk, coat evenly with bread crumbs. Place cutlets into skillet and fry until golden



brown (1-2 minutes on each side). Remove the meat from the skillet and drain on paper towels. Keep the meat warm in the oven while you make the gravy. Saute bacon and onions until golden brown. Add tomato paste and mushrooms, and saute over a low heat. Add wine, water and seasonings; let simmer for about 5 minutes. Stir in the sour cream. Pour over Schnitzel just before serving.

I omitted the tomato paste, wanting more of a brown gravy without the tomato flavor.

The First Reader's comment was that Americans never add enough mushrooms to Jagerschnitzel. This is two lbs of freshly-sliced mushrooms.

You know, dear, there's a name for people who are greedy about mushrooms...

Tonight, we eat like Hobbits!

The cutlets, to the First Reader's surprise, were breaded. He didn't recall that added touch from his days abroad.

The final dish, served over egg noodles (the First Reader says spaetzle is traditional, or fried potatoes) was delicious! It really was the perfect amount of mushrooms, too. They did cook down so I could stir in the skillet without making too much of a mess. But the next time we will try it without the breading and see how that tastes!



William Lehman's Jagerschnitzel