

## Authentic German Schnitzel

### Ingredients

- 1 cup self-rising flour
- 1 cup self-rising cornmeal
- 1 teaspoon salt
- 1 teaspoon pepper
- 1 cup milk
- 3 eggs
- 1/4 cup vegetable oil
- 1 tablespoon vegetable oil
- 4 (4 ounce) beef cube steaks
- 2 teaspoons lemon juice, or to taste (optional)



### Directions

1. In a shallow bowl, stir together the flour, cornmeal, salt and pepper. In a separate shallow bowl, whisk together the milk and eggs using a fork.
2. Heat oil in a large skillet over medium-high heat. The oil should completely cover the bottom of the skillet. While the oil heats, dip cube steaks into the egg and milk, then dip into the flour mixture, and shake off the excess. Place in the hot skillet.
3. Fry steaks on each side until golden brown, then reduce the heat to medium and cook until well done. Do not cover. Drizzle with lemon juice before serving.

## Stewed Brats and Sauerkraut

### Ingredients

- 2 tablespoons oil
- 2 pounds fresh bratwurst links
- 2 onions, chopped
- 2 garlic cloves, minced
- 3 cups chicken stock
- 1 tablespoon paprika
- 1 tablespoon caraway seed
- 4 cups sauerkraut, drained
- 2 tablespoons chopped fresh dill
- 1 baguette



### Directions

1. In a large pan, heat oil over high heat. Brown bratwurst in oil and reduce heat to medium. Add onions and garlic and cook until lightly caramelized. Add stock, paprika, caraway seeds, and sauerkraut and simmer for 45 minutes. Remove from heat and stir in fresh dill. Serve on baguette.