

WIENER SCHNITZEL SANDWICHES

4 thinly pounded veal cutlets, about 4 ounces each

Flour

3 Tablespoons grated Parmesan cheese

2 eggs

1 teaspoon minced parsley

1/2 teaspoon salt

1/4 teaspoon pepper

2 Tablespoon milk

1 cup fresh breadcrumbs

6 Tablespoon butter

4 slices lemon

4 long rolls of good, crusty bread

If veal is not already pounded thin by butcher, pound using a meat mallet.

Place about a cup of flour into a large bowl or shallow baking pan. Set aside. Blend together cheese, eggs, parsley, salt, pepper, nutmeg and milk. Dip each cutlet in flour first, then into the egg batter. Coat with crumbs and refrigerate for 1 hour.

Fry breaded cutlets in butter over medium heat until golden brown on both sides. Pour pan juices over cutlets.

Slice the rolls in half and brush the insides with melted butter. Toast slightly under broiler.

Place the cutlets on the rolls and serve with lemon slices.