

Breading

Veal cutlets, Chicken and Turkey cutlets

Fill one dish with water; let cutlets rest in water.

Beat 2 eggs in another dish, add salt and pepper

Place two long sheets of wax paper on the counter between two low bowls.

If you dampened the counter first, the wax paper will stay flat.

On the first sheet, add about ½ cup flour.

On the second sheet, add some fine breadcrumbs. Any brand, plain or flavored.

Now take each wet fish fillet and dip first into the flour, then the egg wash and last bread crumbs. Do all at once before frying.

Heat oil to medium and sauté meat until golden brown on each side.

Place cooked cutlets on a paper towel to drain. Serve immediately.

Babi and Helen Matous