



Pork Schnitzel with Spaetzle

Ingredients

Pork Schnitzel

2 lbs. boneless pork chops, trimmed
and sliced into 1/2" thick cutlets

1/3 cup all-purpose flour

1 tbsp. garlic salt or equal parts salt
and garlic powder

1/2 tsp. paprika

1/2 tsp. black pepper, freshly ground

3 large eggs

2 cups panko breadcrumbs

Olive oil, canola oil, or any high heat
cooking oil to pan fry

Lemon wedges to serve

Spaetzle

2 cups all-purpose or whole wheat flour

1 1/2 tsp. salt

1/8 tsp. freshly ground
nutmeg (optional; not traditional but
adds a splash of flavor)

4 large eggs

1/2 cup milk or water + more as needed

Butter for serving

Pork Schnitzel

1. Line a cutting board with plastic wrap, place cutlets in a single layer on cutting board and cover with plastic wrap (this prevents splatter). Pound cutlets with a meat mallet or the back of a heavy saucepan, until 1/4" to 1/8" thick.
2. Set up three bowls. In the first combine 1/3 cup flour, 1 tbsp. garlic salt, 1/2 tsp. paprika and 1/2 tsp. pepper. In the second, use a fork to beat 3 eggs. In the third bowl, add 2 cups panko crumbs.
3. Dredge both sides of each pounded cutlet in flour then dip in beaten egg letting excess egg drip back into the bowl before breading in panko crumbs. It helps to use a fork for the dipping process to keep your hands clean. Repeat with remaining cutlets.
4. Once all cutlets are breaded, heat a large non-stick pan over medium heat and add enough oil to cover the bottom of the pan. Once the oil is hot, add breaded cutlets a few at a time and sauté 3-4 min per side or until cooked through. Reduce heat if browning too quickly. Remove to paper towel lined plate.

Spaetzle

1. Add the flour and salt to the bowl of a stand mixer. Stir to combine. Crack the eggs into a small bowl and whisk them. Make a well in the center of the flour mixture and pour the eggs in it. Add the milk (start with using slightly less and add more as needed). Attach a dough hook to the stand mixer and "knead" the dough for 16-20 minutes, or until bubbles appear (see pictured instructions for details). After 15 minutes or less of beating, use a wooden spoon to scoop and pull the dough. If bubbles/holes appear, the dough is done.
2. Bring at least 2 quarts of lightly salted water to a boil, then reduce to a simmer. Using a Spätzle maker of your choice, press the noodles into the simmering water and cook for about 2-3 minutes, or until the noodles float to the top. Use a slotted spoon to transfer the noodles to a colander, and then dump the noodles in a large bowl of ice water. Drain the noodles again, toss with some melted butter and serve warm.

Serves 4-6



Molasses Crinkle Cookies with Bavarian Cream

Ingredients

Molasses Cookies

1 cup butter (2 sticks), softened (not melted)
3/4 cup molasses
1 cup white sugar
1 cup brown sugar
2 tsp. baking powder
2 tsp. baking soda
4 1/2 cups flour
1 tbsp. ground ginger
2 tsp. ground cinnamon
1 tsp. ground cloves
1 tsp. salt
2 eggs

Bavarian Cream

1 cup full cream/whole milk
1 vanilla bean or 1 1/2 tsp. of vanilla paste
4 egg yolks at room temperature
1/4 cup caster sugar
1 1/2 tsp. gelatine powder, plus 1 tbsp. cold water
1 cup heavy/thickened cream (min. 30% fat)

Molasses Crinkle Cookies

1. First, in a large mixing bowl, using a stand or handheld mixer cream butter by mixing the softened butter with the white and brown sugars. Mix for about 30 seconds, scraping the sides of the bowl with a spatula.
2. Then, add eggs, one at a time. Scrape sides of bowl.
3. Next, add baking powder, baking soda, salt, cinnamon, cloves, ginger, and molasses and continue mixing.
4. Then, add flour once cup at a time scraping bowl in between.
5. Next, roll cookie dough into a ball, wrap in wax paper, or put in a container and put it in the refrigerator for 1 1/2 to 2 hours to chill. This will make handling the dough easier.
6. Preheat oven to 350F. Line baking sheets with parchment paper or silicone mats.
7. Then, after cookie dough has chilled, roll cookie dough into 1-inch balls. Dip one side of the ball in sugar. Place sugar coated side up on baking sheet.
8. Next, space cookie dough balls 2 inches apart on parchment paper or silicone lined baking sheets. Bake for 10 minutes on 350F. Cool on cooling racks. Stackable cooling racks save so much space. The cookies will come out of the oven puffy and will flatten as they cool.

Bavarian Cream

1. Place the milk in a medium size saucepan. Slice the vanilla bean in half, scrape the seeds and place them in the milk with the pod. Turn on low heat and bring to a simmer. Turn off the stove, cover the saucepan, and leave to infuse for 10 to 20 minutes.
2. In a heat-proof bowl, whisk together the egg yolks and sugar.
3. Slowly pour the warm milk over the egg yolk mixture while whisking. Mix until smooth then transfer the whole mixture into the saucepan.
4. Turn on low heat and cook for 5 to 10 minutes or until the cream has thickened. Remove from the heat.
5. In a small bowl, mix the Gelatin Powder and cold Water. When thickened into a paste, add the gelatin mixture to the warm custard. Whisk well until completely dissolved.
6. Transfer the custard into a large clean bowl and cover with plastic wrap touching its surface. Place in the fridge to cool down for 30 minutes to 1 hour or until it is back at room temperature and doesn't feel warm to the touch (see note 3).
7. Whip the heavy/thickened cream in a large mixing bowl or bowl of a stand mixer until it reaches stiff peaks.
8. Take the custard out of the fridge and loosen it slightly with a whisk. Slowly and gently fold in the whipped cream 3 or 4 times.

Makes 2 Dozen Cookie Sandwiches