

It's autumn in Edenville and the apple harvest has just begun! Millie's Diner is serving her seasonal favorites. It was no easy task, but we managed to get Millie to share her recipe for German Schnitzel and Fried Potatoes. As described on page 65 in Mothers of Pine Way, it is best served "with rolls and a little dish of sauerkraut." Just in time, too! Schnitzel is a traditional dish served at Oktoberfest.

German Pork Schnitzel "Schweineschnitzel"

Use 1 pound pork tenderloin, trimmed of fat and silver skin membrane. Butterfly the pork tenderloin, careful not to cut all the way through. Place between two sheets of plastic wrap and, using a meat mallet, pound to 1/4" thickness. (If you slice it too thin, the meat will be dry when cooked) Cut into serving size pieces. Season each with a mixture of:

- 1 teaspoon salt, 1/2 teaspoon ground black pepper, 1/8 teaspoon onion powder, 1/8 teaspoon nutmeg, pinch each of ground thyme, ground rosemary, and dried parsley

Have ready three bowls or plates with:

- (1) Mixture of 3/4 cup all-purpose flour; 1/2 tablespoon salt; 1/2 teaspoon ground black pepper
- (2) Mixture of 1/2 cup milk, 1 egg, 1 tablespoon cooking oil, seasoned with salt, pepper, and ground herbs de Provence
- (3) 1 1/2 cups dried breadcrumbs

Heat 1/2 cup cooking oil in large skillet for frying. Take each piece of pork and (1)dredge in flour mixture to lightly coat; (2)dip in milk mixture; (3)coat with breadcrumbs. Note: Millie has a secret to breading a truly tasty and tender schnitzel. She says it comes with experience.

Place a single layer of pieces into pan and fry over medium heat until golden brown, about 5-6 minutes for each side. Be careful not to burn breading, turning each piece in the pan and lowering heat accordingly. Drain on paper towels. Repeat until all pieces are cooked. Serve with lemon wedges.

German Fried Potatoes "Bratkartoffeln"

1 1/2 pounds Gold or Red potatoes, peeled and cubed
salt
4 slices bacon or 2 tablespoon cooking oil
1 1/2 cups chopped onion
1 cup chopped green bell pepper, veined and seeded
ground black pepper
1 tablespoon minced parsley

Cover potato cubes with water in medium saucepan. Add salt. Bring water to boil on medium heat. Remove from heat and drain water. If using bacon, cook until crisp in a 12" skillet over medium heat, about 10 minutes. Remove from pan and drain on paper towels. Using the bacon grease or heating cooking oil, cook onion and bell pepper until golden brown, stirring occasionally, about 15 minutes. Remove from pan. If necessary, add additional oil, up to 3 tablespoons, to pan. Heat and cook potato cubes on medium-high heat, stirring occasionally until golden-brown, about 15 minutes. Return onions and bell pepper to pan with potatoes, cooking over medium-high heat until a deep golden-brown, about 5 minutes. Serve topped with bacon bits and garnish with parsley.