

Chapter 1 : Six-Banana Banana Chocolate Chip Cake - Averie Cooks

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Okay, everyone, here it is! Drumroll! How to make perfect Schnitzel! The only difference " German Schnitzel is made with pork my preference instead of veal. As for where the Schnitzel originally came from; the technique of breading and frying thin cuts of meat is attributed to the Romans from around 1 BC. And now you can make it " perfectly " in your own kitchen! All three are commonly found in German restaurants and both are positively delicious. The easiest way to pound the pork chops is to lay them between two pieces of plastic wrap. Be sure to pound them using the flat side of a meat mallet. Lightly sprinkle each side with salt and pepper. Lay out two plates and a shallow bowl: Dip the pork into the flour, coating all sides. Next dip the pork into the egg mixture, coating all sides. Then coat the pork with the breadcrumbs. The next key to achieving the perfect Schnitzel: Just softly coat the pork on both sides and all edges, and then gently shake off any excess. The next key is to immediately fry the Schnitzels. The final key is to make sure the oil is hot enough " but not too hot. Remove the Schnitzel from the fry pan and place them briefly on a plate lined with paper towels. Transfer them to serving plates and garnish with slices of lemon and fresh parsley sprigs. Serve immediately with Spaetzle, French fries, or German potato salad and a fresh leafy green salad.

Chapter 2 : List of sauces - Wikipedia

For those of us that spent any time in Germany (this one's for you Maxine) Zigeuner sauce was always a real treat. On Schnitzels, Pork chops, on chips! On Schnitzels, Pork chops, on chips! There are packets, there are jars, but this is the "Ballen des Hundes"!

Australia[edit] Beef which may be veal and chicken schnitzel are both very popular dishes in Australia , particularly in pubs where they are among the most widely available meals. Chicken schnitzel less so beef is also sold at many take-away establishments. Schnitzel in Australia is often served in the form of the parmigiana , which is a schnitzel topped with Italian tomato sauce , cheese, and occasionally ham. At pubs, schnitzel is typically accompanied by chips French fries , salad , and sometimes bacon. Plain and parmigiana schnitzels are sometimes respectively known by colloquial names "Schnitty", "Schnitter", and "Parma" or "Parmie". Austria[edit] Wiener Schnitzel , a very thin, breaded and pan fried cutlet made from veal , is one of the best known specialities of Viennese cuisine , and is one of the national dishes of Austria. Rahmschnitzel cream schnitzel is a breaded schnitzel with a cream sauce, often containing some mushrooms. Zigeunerschnitzel gypsy schnitzel is a breaded schnitzel with a zigeuner sauce containing tomato, bell peppers , and onion slices. Common garnishes include a slice of lemon or some lettuce. The meats of choice are beef or chicken, while veal and pork are relatively rare. Bulgaria[edit] Called shnitzel , it is made from ground veal, formed as a thin patty, seasoned with salt and black pepper , then breaded and fried. The dish usually is served with a choice of mashed or roasted potatoes, French fries, or simply a tomato salad. Colombia[edit] Schnitzel presentations are called chuleta in Colombia. They are composed of flat pieces of chicken, veal, or mostly pork, covered with flour, and then deep-fried. The chuleta is a traditional dish of the Valle del Cauca region. It is often served with boiled or mashed potatoes or potato salad. It also used to be and to some degree still is a typical packed lunch for day trips, when it was consumed with bread often between two slices of bread as a sandwich. Denmark[edit] In Denmark , the dish is called skinkeschnitzel when made of pork and wienerschnitzel when made of veal, and is usually served with fried potatoes, gravy , green or snow peas , and a "boy" dreng in Danish consisting of a lemon slice topped with capers , horseradish , and a slice of anchovy. Finland[edit] Oskarinleike with fries. In Finland , the dish called Wieninleike "Viennese cutlet" , is almost always made of pork, breaded and fried like the original. It is usually served with French fries, potato mash, or wedge potatoes. A slice of lemon, a slice of anchovy , and a few capers are placed on top of the cutlet. Usually, the dish also includes a small amount of salad made from fresh vegetables. The dish was extremely popular between the end of the Second World War and the s, when it could be found in virtually any low-end restaurant across Finland. In the past decades, its popularity has been dimmed by the rise of fast food. However Wieninleike and its different variations remain a staple of menus in virtually any non-ethnic or fine dining restaurant in Finland. Lunch restaurants, different highway resting places and restaurants attached to gas stations are most prominently associated with this type of menu in Finland. France[edit] Pariser schnitzel is similar to Wiener Schnitzel but is floured and fried in an egg batter instead of using breadcrumbs. In Germany, the term Schnitzel means cutlets in general, not just breaded, fried ones. Depending on the region of Germany and personal taste, it may or may not be breaded. Rahmschnitzel cream schnitzel is a schnitzel with a cream sauce, often containing some mushrooms. Zigeunerschnitzel gypsy schnitzel is a schnitzel with a zigeuner sauce containing tomato, bell peppers , and onion slices. This schnitzel is also called Paprikaschnitzel bell pepper schnitzel. Alternatively, green peas or other vegetables can be used as side dish. Bread and salad or pickles often accompany the meal. Some restaurants offer the cordon bleu variant, a slice of schnitzel rolled and filled with cheese and ham. Iran[edit] Schnitzel is popular in Iran , where it is known as shenitsel Persian: Thought to have been introduced in Persia during the World Wars, shenitsel is usually thicker, bigger, spicier, and fried with a more crispy breading than the standard schnitzel. It is customarily served with lemon, French fries, and a variety of boiled vegetables. Another Iranian dish, kotlet Persian: They are small, oval-shaped patties made by deep-frying a mix of ground meat, onion, potato, and herbs. It is a very popular food in Israeli cuisine. The meat is typically chicken or turkey breast , in conformance with dietary kashrut

laws, which do not allow pork to be used. Additionally, clarified butter, the preferred cooking fat for Austrian Wiener Schnitzel, is impermissible for kosher use, as it is a dairy product forbidden from use with meat; vegetable oils are therefore preferred. Before frying, the schnitzel is coated with a mixture of beaten eggs and bread crumbs, sometimes spiced with paprika or sesame seeds. The Israeli schnitzel is usually served with mashed potatoes, French fries, rice, or pasta, accompanied by ketchup, hummus, or vegetable salad. The schnitzel tradition was brought to Israel by Ashkenazi Jews coming from Europe, among them some of German origin. During the early years of the state of Israel, veal was not obtainable,[citation needed] and chicken or turkey proved to be inexpensive and tasty substitutes. Packaged schnitzels are widely available from the frozen food section in most supermarkets. Some frozen schnitzels are breaded patties made from processed chicken or turkey meat, not whole poultry breasts. Schnitzel is also sold inside a pita, alongside hummus, French fries and vegetable salad, in a similar way to falafel. Many falafel stands also offer a schnitzel in a pita. Tonkatsu is often served as an accompaniment to ramen or udon or featured with curry and rice. Pork tonkatsu was invented in Japan in at a restaurant called Rengatei in Tokyo. Korea[edit] In Korean cuisine, pork donkaseu, from Japanese tonkatsu, chicken chikinkaseu, and beef bipkaseu cutlets are popular. Republic of Macedonia[edit] In the Republic of Macedonia, the dish called shnitzla is a piece of pork seasoned with salt and black pepper, breaded and fried. Typically, it is served with mashed or fried potatoes with green salad garnish. Mexico[edit] Mexican milanesa In Mexico, this dish, called milanesa or carne empanizada, consists of a thin slice of beef, chicken, veal, or sometimes pork, and even eggplant or soy. Each slice is then dipped in bread crumbs or occasionally flour and shallow-fried in oil, one at a time. Some people prefer to use very little oil and then bake them in the oven as a healthier alternative. Namibia[edit] Schnitzel, both chicken and pork, is common in Namibia due to the German colonial history. A majority of the restaurants in Windhoek, Walvis Bay, and Swakopmund offer it on their menus, often topped with a fried egg and accompanied by potato salad. Netherlands[edit] In the Netherlands and Belgium schnitzel is mostly made of pork and served with fries and vegetable salad. Zigeunerschnitzel served with paprika and Cordon bleu Blue ribbon are very popular. In Holland every butcher has his own variants. Poland[edit] Kotlet schabowy is a classical and most popular recipe for boneless pork chop or pork tenderloin. It is also made from chicken. Portugal[edit] In Portugal, schnitzel is called bife panado or just panado "breaded". Different varieties of panado can be made with chicken panado de frango, turkey panado de peru, pork costeleta panada for pork chop, febra panada for pork without bone, or veal escalope de vitela panado. The meat is usually seasoned with black pepper, garlic, and lemon juice. It is commonly served with spaghetti, fried potatoes, or rice plain or with beans. It is also popular as a sandwich, served in a bun with lettuce sandes de panado. Russia[edit] In Russia, the dish is called otbivnaya, which literally means a piece of meat that has been beaten. Russian cuisine includes recipes of schnitzel prepared from pork, as well as beef, veal, and chicken. A local urban legend states the dish originated in Serbia and not in Austria, but no one can say why. In Serbia, word Schnitzel is used to describe for any cutlet, not just breaded meat. It is often made of pork or chicken, and is typically served with fried potatoes not peeled, boiled potatoes, mashed potatoes, fries especially in canteens, potato salad, or rice. Slovenia[edit] Schnitzel is called dunajski zrezek, meaning Viennese-style cutlets Vienna is Dunaj in Slovenian. It is served with sauerkraut and boiled potatoes. Restaurants serving the dish can be found throughout the country, though typically it is made of pork or chicken. South Africa[edit] Schnitzels are popular in South Africa, due to the European heritage in the country. Chicken schnitzels and cordon bleu schnitzels are a common item on most restaurant menus and hospitals, and in recent years, beef and pork schnitzels have also become widely available. Spain[edit] Schnitzel in Spain is San Jacobo or cachopo, and is usually made with veal or also commonly ham and cheese. For generations it was enjoyed, together with potato omelets, on family picnics in the countryside. Sweden[edit] In Sweden, the dish is called schnitzel or Wienerschnitzel, and is made most commonly of pork, and is often decorated with a caper-filled circle of either genuine anchovies or the Swedish "fake" ansjovis made of brine-cured sprats. It is served with rice, fries, or boiled potatoes, and green peas. Switzerland[edit] Schnitzel, Schnipo, Wienerschnitzel, and Rahmschnitzel are all popular dishes in Switzerland. Schnipo a schnitzel and fried potato combination is quite popular. The cordon bleu variant of schnitzel â€” two slices of

schnitzel or one with a pocket filled with cheese, typically Emmentaler or Gruyere, and a slice of ham " is also popular in Switzerland. Also the "Walliser Schnitzel" is a variant in which the meat is not breaded, but is fried in oil and then coated with tomato sauce and raclette cheese. It is made of chicken, and is usually served with rice, French fries, or pasta. Sometimes, it may have grilled cheese in it. It is often cooked at home, as it is an easy-to-do kind of food, but some restaurants have it on their menus. It is usually made of pork, or sometimes chicken. United States[edit] The pork tenderloin sandwich , popular in the Midwest, is made from a breaded pork tenderloin and is very similar to schnitzel. Especially in the southern states, Chicken fried steak , similar to country fried steak, is another name for schnitzel. It is usually served with white gravy "country gravy" , which is the type of gravy used in "Sausage Gravy over Biscuits" but without the sausage in it. Breaded cutlet Other variants of the schnitzel, not all necessarily made with a bread crumb crust, include: Although it is usually a thinner cut of meat than found in a schnitzel, the meat of an escalope is also usually coated with flour, beaten eggs and bread crumbs, and then fried.

Pound cutlets very thin and sprinkle with salt and pepper. Brown them in butter minutes on each side. Set aside on warm platter in warm oven.

Underwater in Arromanches Another day, another monsoon. Cassie and my room was around the corner and one floor lower. Back home in the States the day after Christmas means business as usual. Oh contraire in Europe. On almost all of our Christmas forays into Europe December 26th is also a holiday be it St. And that means most businesses, museums and historic sites are closed. Knowing that would be the case before we left on the trip, I did some internet surfing trying to find something of interest to do on this traditionally quiet day. As luck would have it, the Graingorge cheese factory [http:](http://) During the night we had to close the bathroom door as well as the door into our sleeping chamber to keep the glowing sun in our bathroom at bay. Just going in there to do your business caused us to break out in a sweat. No one touched the string I Free Souvenirs of Normandy We were putting some very serious mileage on our rental car. By the end of our two week trip we had logged over miles. Along the way we were forced to do some unscheduled off-roading in our front wheel drive. Apparently the day before we kicked-up quite a bit of that soaking wet French pastureland onto our mirrors and wheel wells. Once again we decided to take breakfast at the hotel. We had another very full and delicious breaking of the fast which kept us filled-up for most of the day. Instead, we started heading to the nearest supermarket first thing each morning to get ourselves pre-made sandwiches, donuts, juice and fruit. Today the World outside our hotel greeted us with a hurricane as we walked to our muddy Renault. We could barely see where we were headed in the deluge coming down on us. Our route to Livarot took us through the crossroads towns of Bayeaux then Caen as we headed Southeast into the Auge region. After Caen we left the N13 Motorway to continue South. This scene pretty much depicts what we saw most of time between destinations: The French must use an incredible amount of electricity or Normandy must supply the power for all the rest of France because we saw thousands of wind turbines all along every road we took. Additionally we saw no less than 4 nuclear power plants during our vacation. France even exports power. It kept telling us to turn around and return to the road.

Chapter 4 : Schnitzel - Wikipedia

Last week it was traditional schnitzel, this week, Zigeuner schnitzel. Thin cutlets of veal or pork are dredged in flour and seasoned with paprika and soak in a red wine, broth, and tomato bath surrounded by onions, peppers, and mushrooms.

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Pommes frites with a mayonnaise packet French fries are prepared by first cutting the potato--peeled or unpeeled--into even strips, which are then wiped off or soaked in cold water to remove the surface starch, and thoroughly dried. Chefs generally agree that the two-bath technique produces better results. This step can be done in advance. They are then placed in a colander or on a cloth to drain, salted, and served. The exact times of the two baths depend on the size of the potatoes. For example, for 2–3 mm strips, the first bath takes about 3 minutes, and the second bath takes only seconds. Deep frying submerges food in hot fat, most commonly oil. Vacuum fryers are suitable to process low-quality potatoes with higher sugar levels than normal, as they frequently have to be processed in spring and early summer before the potatoes from the new harvest become available. In the UK, a Chip pan is a deep-sided cooking pan used for deep-frying. Chip pans are named for their traditional use in frying chips. Most French fries are produced from frozen potatoes which have been blanched or at least air-dried industrially. It has been the standard for French fries in the United States. In the past, beef suet was recommended as superior, [4] with vegetable shortening as an alternative. In the early 20th century, the term "French fried" was being used in the sense of "deep-fried" for foods like onion rings or chicken. A Belgian frites shop The French and Belgians have an ongoing dispute about where fries were invented, with both countries claiming ownership. Also, given 18th century economic conditions: However, other sources disagree. But at first these were cut in rounds. They are served with a large variety of Belgian sauces and eaten either on their own or with other snacks. Friteries and other fast food establishments tend to offer a number of different sauces for the fries and meats. In addition to ketchup and mayonnaise, popular options include: Spain In Spain, fried potatoes are called patatas fritas or papas fritas. Another common form, involving larger irregular cuts, is patatas bravas. The potatoes are cut into big chunks, partially boiled and then fried. They are usually seasoned with a spicy tomato sauce, and the dish is one of the most preferred tapas by Spaniards. January Steak frites in Fontainebleau, France In France and other French-speaking countries, fried potatoes are formally pommes de terre frites, but more commonly pommes frites, patates frites, or simply frites. The words aiguillettes "needle-ettes" or allumettes "matchsticks" are used when the French fries are very small and thin. One enduring origin story holds that French fries were invented by street vendors on the Pont Neuf bridge in Paris in , just before the outbreak of the French Revolution. Many Americans attribute the dish to France and offer as evidence a notation by U. By the late s, a cookbook was published that used the term French fried potatoes. Pommes gaufrettes are waffle fries. A popular dish in France is steak-frites , which is steak accompanied by thin French fries. It is made with French fries, cheese curds and gravy. The town of Florenceville-Bristol , New Brunswick , headquarters of McCain Foods , calls itself "the French fry capital of the world" and also hosts a museum about potatoes called "Potato World". In Germany, where they are usually known by the French words pommes frites, or only Pommes or Fritten derived from the French words but pronounced as German words. They are often served with mayonnaise, and are a popular walking snack offered by Schnellimbiss "quick bite" kiosks. They are occasionally made from unpeeled potatoes skins showing. British chips are not the same thing as potato chips an American term ; those are called "crisps" in Britain. In the UK, chips are part of the popular, and now international, fast food dish fish and chips. The first chips fried in the UK were sold by Mrs. Simplot Company is credited with successfully commercializing French fries in frozen form during the s. The average American eats around 30 pounds of French fries a year. January A child holding tornado fries French fries come in multiple variations. A partial list, in alphabetical order: Carne asada fries – fries covered with carne asada , guacamole , sour cream and cheese Cheese fries UK – cheesy chips – fries covered with cheese Chile fries – not to be confused with chili fries fries topped with green chile peppers , common in the US state of New Mexico Chili fries – not to be confused

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with chile fries fries covered with chili con carne Chili cheese fries “ fries covered with chili and cheese Chorrillana “ a Chilean dish consisting of a plate of french fries topped with different types of sliced meat, sausages and other ingredients.

Chapter 5 : Chef Klaus Bier Stube - Frankfort, IL

Five hundred members of at least six clans gathered in Dallas as the boy underwent surgery there. and crunch on potato chips to console the silence of the.

Chapter 6 : Zigeunerschnitzel - Gypsy Style Schnitzel | Cooking Gallery

Today I came up with another popular dish from Germany, which is also schnitzel, but it is served with a different type of sauce that is Zigeuner sauce, or gypsy style sauce. As the name suggests, the sauce is slightly more piquant and has appealing, bright, red colour.

Chapter 7 : French fries - Wikipedia

Hollerbach's Willow Tree Cafe is a family-run operation that many say serves the best traditional German fare in all of Central Florida. on French bread topped with Zigeuner peppers and onions.

Chapter 8 : CHiPs (TV Series “) - IMDb

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Chapter 9 : An Expat Cooks : Zigeuner Schnitzel

Milanesa Napolitana: This River Plate variant, very popular in Argentina and Uruguay, is made from a beef schnitzel topped with ham, marinara sauce (tomato and garlic), and local mozzarella, then grilled to melt the cheese, usually served with French fries (British - chips).