



Pork Schnitzel with Cucumber Salad

⌚ Total 45 min; Serves 4

Lean tenderloin is ideal for breading and pan-frying.

- 6 Persian cucumbers, sliced $\frac{1}{2}$ inch thick
- Kosher salt and pepper
- $\frac{1}{4}$ cup finely chopped dill, plus small sprigs for garnish
- $1\frac{3}{4}$ cups whole-milk yogurt
- $1\frac{1}{2}$ cups seasoned breadcrumbs
- One 1 $\frac{1}{4}$ -lb. pork tenderloin, cut on the bias into 12 thin slices, about $\frac{1}{4}$ inch thick
- Canola oil, for frying

1. In a colander, toss the cucumbers with 1 teaspoon of salt. Let stand for 15 minutes, then gently squeeze out the excess water. In a large bowl, mix the cucumbers with the chopped dill and $\frac{1}{4}$ cup of the yogurt and season with salt and pepper.

2. Meanwhile, put the bread crumbs and the remaining $1\frac{1}{2}$ cups of yogurt in 2 separate shallow bowls. Season the pork with salt and pepper and dip in the yogurt, letting the excess drip back into the bowl. Dredge in the breadcrumbs, pressing to flatten the pork and help the crumbs adhere.

3. In a large skillet, heat $\frac{1}{4}$ inch of oil until shimmering. In batches, add the pork in a single layer and cook over moderately high heat, turning once, until browned and crispy, about 5 minutes. Transfer to paper towels to drain. Serve the pork with the cucumber salad and garnish with small sprigs of dill.

WINE Lightly peppery Austrian red: 2013 Umathum Zweigelt.



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