

**PORK SCHNITZEL (FROZEN BREADED PORK STEAKS)**

Yield 100

Portion 4 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
371 cal	23 g	24 g	20 g	114 mg	281 mg	63 mg

**Ingredient**

PORK,STEAK,BREADED,FROZEN  
LEMONS,FRESH

**Weight**

35 lbs  
3-1/2 lbs

**Measure**

9 each

**Issue**

**Method**

- 1 Deep fat fry at 350 F. pork steak 7 to 8 minutes or until done CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 2 Drain well in basket or on absorbent paper. Place on sheet pans. CCP: Hold for service at 140 F. or higher.
- 3 Remove ends of lemons. Cut 11 to 12 slices per lemon. Serve 1 lemon slice with each steak.

**Notes**

- 1 For oven method, bake in 325 F. convection oven for 20 minutes on high fan, closed vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.