**Vienna Schnitzel with Potato Salad**From Reinhard Gerer, Austrian chef

(Serves 4)

4 slices veal (4-6 oz each)

flour

1 egg, beaten

white breadcrumbs

salt

pepper

sugar

vegetable oil

1 lb waxy potatoes

1 red onion

red wine vinegar

1 tsp tarragon mustard

bunch fresh chives

Peel the onion and chop finely. Wash and boil potatoes. While still warm, peel and cut into slices. Mix with marinade of onion, mustard and vinegar, oil, sugar, salt and pepper and to taste. In Vienna, the salad is slightly sweet. Decorate with chopped chives before serving.

Wrap veal slices in plastic wrap and then pound to tenderize. Do not damage fibers of the meat by piercing them. Season the veal with salt and pepper, coat in flour, shake off extra. Bush with beaten egg and coat in breadcrumbs.

Fry veal in hot oil until golden, shaking the pan frequently while frying. This makes the coating rise, giving the cutlet its traditional wave-like structure.

Drain on paper towels before serving. Serve with warm potato salad.