

Pork Schnitzel Sliders with Dijon Bacon Mayo: The Ultimate Gourmet Snack

Looking for a gourmet twist on classic comfort food? These



TIME
3-4 min

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INGREDIENTS

- 1 lb pork loin, thinly sliced into cutlets
- 1 cup all-purpose flour
- 2 large eggs, beaten
- 1 cup breadcrumbs (panko or traditional)
- 1/2 tsp garlic powder
- 1/2 tsp smoked paprika
- Salt and pepper to taste
- Oil for frying (vegetable or canola)
- 1/4 cup mayonnaise
- 1 tbsp Dijon mustard
- 2 slices bacon, cooked and crumbled
- 1 tsp lemon juice
- 8 slider buns

Lettuce, tomato slices, and pickles (optional, for garnish)

Instructions:

Prepare the Pork Schnitzel Season the pork cutlets with salt and pepper.

Set up a breading station with three bowls: one for flour, one for beaten eggs, and one for breadcrumbs mixed with garlic powder and smoked paprika.

Dredge each cutlet in flour, then egg, and finally the breadcrumb mixture. Press gently to ensure an even coating.

Heat oil in a skillet over medium-high heat. Fry each cutlet until golden brown and cooked through, about 3-4 minutes per side. Drain on paper towels.

Make the Dijon Bacon Mayo In a small bowl, mix mayonnaise, Dijon mustard, crumbled bacon, and lemon juice. Stir until well combined and set aside.

Assemble the Sliders Spread a generous amount of Dijon bacon mayo on the bottom halves of the slider buns.

Add a piece of pork schnitzel on top, followed by optional lettuce, tomato, or pickles for garnish.

Top with the remaining slider bun halves.

Serve and Enjoy Arrange the sliders on a platter and serve immediately. Pair with your favorite side dishes, like fries or a crisp salad.

Tips for Perfect Sliders:

Thin Cutlets Are Key: For the crispiest schnitzel, make sure the pork cutlets are thin. Pound them with a meat mallet if necessary.

Bun Choice: Brioche slider buns add a touch of sweetness, but any soft, fluffy bun will work well.

Customize Your Garnishes: Add a spicy kick with jalapeños or switch up the toppings with caramelized onions or arugula.

Prep Ahead: The schnitzel and mayo can be prepared in advance for quick assembly when it's time to serve.

Why You'll Love This Recipe:

DIRECTIONS

1. **Prepare the : Pork Schnitzel** Season the pork cutlets with salt and pepper.
2. **Set up a breading station** with three bowls: one for flour, one for beaten eggs, and one for breadcrumbs mixed with garlic powder and smoked paprika.
3. **Dredge each cutlet** in flour, then egg, and finally the breadcrumb mixture. Press gently to ensure an even coating.
4. **Heat oil in a skillet** over medium-high heat. Fry each cutlet until golden brown and cooked through, about 3-4 minutes per side. Drain on paper towels.
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6. **Assemble the : Sliders** Spread a generous amount of Dijon bacon mayo on the bottom halves of the slider buns.
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13. Prep : Ahead: The schnitzel and mayo can be prepared in advance for quick assembly when it's time to serve.
14. Why You'll Love This Recipe: These Pork Schnitzel Sliders with Dijon Bacon Mayo are not just sliders-they're an experience. The crispy pork pairs beautifully with the creamy, smoky mayo, creating a balance of textures and flavors that's impossible to resist. Perfect for gatherings or an indulgent dinner, these sliders will quickly become a favorite.
15. Try them for yourself and let me know what you think in the comments! Don't forget to explore more tasty recipes like this on FB Recipes.

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Original recipe: <https://chefmaniac.com/pork-schnitzel-sliders-with-dijon-bacon-mayo-the-ultimate-gourmet-snack/>