



recipe card

2026

NAME OF DISH

Mountain Lion Schnitzel

CATEGORY

Mountain Lion

PREP TIME

20-30 mins

COOK TIME

30 mins

INGREDIENTS

- Mountain Lion or lean wild game meat
- Kosher salt
- Freshly ground black pepper
- 1 cup all-purpose flour
- 2 eggs beaten with a little water
- 2 cups panko breadcrumbs
- Vegetable oil
- 1 lemon, cut into wedges

notes

If eating by the campfire, squeeze a lemon wedge over the meat, then just eat it with your hands. If you're in a more civilized setting, serve with a knife and fork.

Original Author: Paul Planer

directions

- Cut the meat into serving size pieces.
- One at a time, place the pieces between two layers of plastic wrap.
- Using a meat mallet, or any other heavy solid object, pound the pieces until they are about $\frac{1}{3}$ inch thick.
- Season the wild game with salt and pepper.
- Put the flour, beaten egg mixture, and breadcrumbs in separate plates or baking dishes.
- Dredge the meat pieces in the flour, then dip them in the egg, and finally coat in the breadcrumbs.
- Meanwhile, heat 1/3-inch oil in a heavy-bottomed pot or Dutch oven over high heat.
- Fry the schnitzel till golden brown on one side, turn, brown the other side until cooked all the way through.
- Drain on a plate lined w/ paper towels. Season w/ salt.

