City Chicken

Ingredients

- 1 Pork (Boston Butt) not sure how big
- 1 Veal roast (not sure how much)
- 4 cloves Garlic or more
- 3 Eggs (Beaten)
- 2 cups Italian Bread Crumbs
- oil for frying
- Wooden skewer 6 "

Summary

Yield: 8
Source: Aunt Jenny
Prep Time: 24 hours
Category: Meats
Cuisine: Polish

Instructions

Cut veal and pork into 1 inch squares but keep separate bags or bowls.

Salt & pepper to taste and add at least 2 cloves minced garlic to each bag or bowl.

Refrigerate overnight.

Put cubed meat on shewers, alternating meats.

Beat 3-4 eggs in bowl.

Put bread crumbs in separate bowl.

Dip meat skewers in egg and then roll in bread crumbs.

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Fry in oil until golden brown.

Place meat on a rack in a Dutch oven with water in the bottom under rack..

Steam meat for 1 3/4 hours or until fully cooked.