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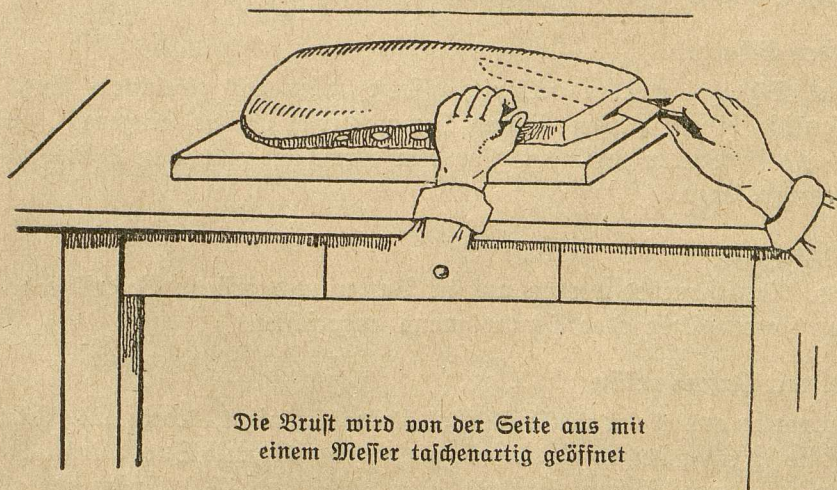
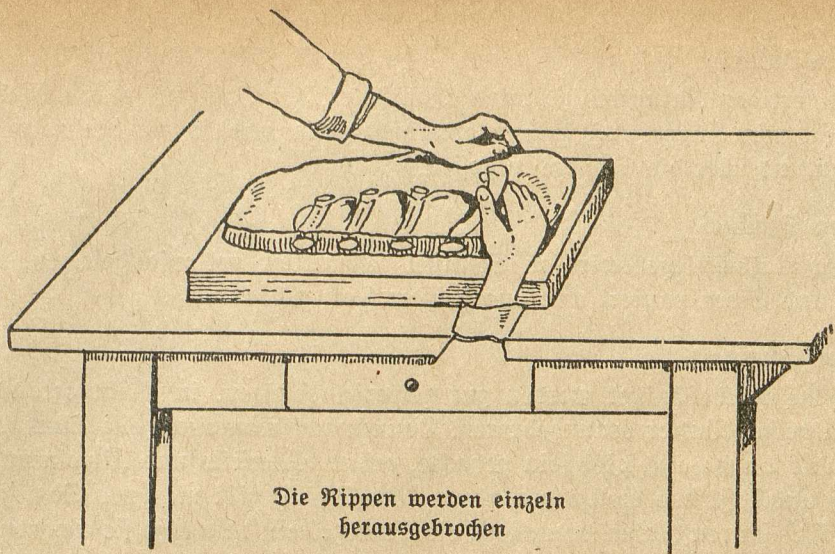
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### Naturschnitzel

1 kg Kalbschlegel wird in Schnitzel geschnitten, geklopft, gesalzen, auf einer Seite in Mehl getaucht und in heißer Butter überbraten. Dann wird der Saft mit Suppe aufgegossen und die Schnitzel mit dem Saft angerichtet. (Ein gutes Schnitzel muß rasch gebraten werden, sonst wird es hart und setzt Wasser ab.)