

JAEGER SCHNITZEL

NEEDED:

- 4 SLICES OF PORK LOIN, CUT NO THICKER THEN 1/4"**
- 1/2 CUP OF SEASONED FLOUR (SALT AND PEPPER)**
- 4 TABLESPOONS OLIVE OIL**
- 1 CUP FINELY CHOPPED ONION OR SHALLOT**
- 3 CLOVE GARLIC, FINELY CHOPPED**
- 2 TSP. PAPRIKA**
- 1/2 CUP DRY RED WINE**
- 1/2 CUP SOUR CREAM OF HEAVY WHIPPING CREAM**
- 1 CUP OF CHICKEN STOCK**
- 1 LB FRESH MUSHROOMS, SLICED**

DIRECTIONS:

- 1.) CUT AND POUND THE PORK LOIN SLICES AND POUND VERY THIN.**
- 2.) PRESS THE SLICES INTO THE FLOUR MIXTURE ON BOTH SIDES.**
- 3.) IN A HEAVY FRYING PAN OVER MEDIUM HEAT, BROWN BOTH SIDES.**
- 4.) REMOVE SLICES AND PUT IN WARM OVEN**
- 5.) ADD THE ONIONS OR SHALLOTS, GARLIC AND PAPRIKA COOK UNTIL TENDER.
(ABOUT 2 MINUTES)**
- 6.) ADD MUSHROOMS AND COOK UNTIL TENDER (ABOUT 1 MIN)**
- 7.) TURN DOWN HEAT, SPRINKLE 2 TBLSP OF FLOUR MIXTURE**
- 8.) ADD WINE, MIX AND COOK 30 SEC**
- 9.) ADD STOCK AND BRING TO SIMMER WHISKING UNTIL SMOOTH.**
- 10.) TURN DOWN HEAT, WAIT 30 SEC. ADD SOUR SCREAM OR WHIPPING CREAM. HEAT BACK UP. (DO NOT BOIL, YOU WILL CURDLE THE SOUR CREAM)**
- 11.) WHEN SERVING, POUR SAUCE OVER SCHNITZEL, GARNISH WITH A DAB OF SOUR CREAM, AND CHOPPED SPARSELY.**

SERVE WITH NOODLES, MASHED POTATOES, SPATZEL, OR DUMPLINGS.