



Jager Schnitzel

Serves Two Hungry People!

- 4Tbs Butter
- 1 1/2C Medium onion finely diced approximately 6oz
- 4ea Garlic cloves sliced thin
- 7C Sliced White Button Mushrooms, approximately 1 pound
- 1qt Veal stock
- 1Tbs Salt
- 2tsp Pepper

- 4 6oz portions of Pork Loin about 1/2 inch thick
- 2Tbs Vegetable Oil
- 1Tbs Salt
- 2tsp Pepper
- 2tsp Paprika

- 16oz Shoestring French fries

Method:

Place butter in sauté pan over medium heat until melted; add the onions and garlic and cook until translucent (about two minutes). Add in all the mushrooms keeping the heat at medium and cook while stirring frequently. Initially the mushrooms will suck up all of the butter but keep cooking them until they release it back, about ten minutes. Raise the heat to high and add in the veal stock; cook until it is reduced by half and the sauce is nice and thick. Season with salt and pepper or adjust to your liking, hold for service.

Pound out your pork loin until it is about 1/4" thick and season with salt, pepper and paprika. Place the 2 tablespoons of oil in a sauté pan and bring up to heat. Place pork into the sauté pan for about one minute or until you get some good sear marks. Flip and repeat with the other side. Finish the pork in a 350 degree oven for 2-3 minutes. Place two pieces of pork on the plate and cover with the mushrooms and sauce. Serve with shoestring French fries.

tsp= teaspoon

qt=quart 32 ounces

Tbs= Tablespoon

C=Cup