



## Jager Schnitzel

**Serves Two Hungry People!**

- 2oz Butter
- 6oz Finely diced onions
- 4ea Garlic cloves sliced thin
- 16oz Sliced White Button Mushrooms
- 1qt Veal stock
- TT Salt
- TT Pepper
  
- 4 6oz portions of Pork Loin
- 2 Tbs Vegetable Oil
- TT Salt
- TT Pepper
- TT 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. If for some reason it doesn't get thick enough add in a slurry. Season to taste ( TT ) with salt and pepper hold for service.

Pound out your pork loin until it is about ¼" thick and season with salt, pepper and paprika to taste. 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. Place two pieces of pork on the plate and cover with the mushrooms and sauce. Serve with shoestring French fries.

**TT= To Taste**

**Tbs= Tablespoon**