

Jaegerschnitzel

Ingredients

For the Sauce:

- 1 Tbsp. butter
- 1 shallot, chopped
- 8 oz mushrooms, sliced
- 1/2 cup beef or vegetable broth
- 1/2 cup white wine
- 1/2 cup + 2 Tbsp half and half or whipping cream, divided
- 2 Tbsp flour
- 3 Tbsp. chopped parsley
- salt & pepper to taste
- *For the Cutlets*
- 1 lb. pork cutlets
- 3 Tbsp. flour
- 1/4 tsp salt
- black & cayenne pepper to taste
- 2 Tbsp. butter, melted

Directions

For the Sauce

Place a skillet on the stover over medium heat and melt the butter. Add the shallot and saute until transparent. Add the mushrooms and cook for five minutes, until they brown, stirring occasionally. Add the broth and wine and cook for 3 minutes. Add 1/2 cup half and half, bring the sauce to a boil, then lower the temperature to low and simmer for five minutes. Season with salt and pepper, turn off heat and cover to avoid getting cold.

For the Cutlets

Cover the cutlets loosely with plastic wrap and pound with a kitchen mallet or tenderizer until they are 1/4" thick or thinner.

In a medium size bowl, mix together the flour, salt and peppers. Dip cutlets in the flour mixture, shaking off the excess.

Melt the butter in a skillet. Add the cutlets and cook for 3 minutes on each side. Reheat the sauce if necessary.

Transfer the cutlets to a serving plate and pour sauce over them.