

RAHMSCHNITZEL (JAEGARSCHNITZEL)

Serves: 4



Ingredients

4 slices of pork loin, cut no thicker than ¼"
½ cup flour, blended with salt and pepper on a dinner plate for breading
4 tablespoons olive oil
1 Cup finely chopped onion or Shallot
3 clove garlic, finely chopped
2 Tsp. paprika
½ cup dry red wine
½ Cup Sour cream or heavy whipping cream
1 Cup of chicken stock
1 lbs fresh mushrooms, sliced, any variety of mushroom works well.

Cooking Method

Cut and pound the pork loin slices and pound very thin.

Press the slices into the flour mixture on both sides, and place on another plate or cutting board until time to cook.

In a heavy frying pan over medium heat, brown meat on both sides and, at the same time.