

**February 20, 2015**

**Recipe: Pork Paprikash**

Pork Tenderloin medallions sautéed and topped with a mild White Wine Sauce seasoned with Marjoram and Paprika finished with Sour Cream

Servings: 4

- 2 pounds pork tenderloin
- 1/4 cup flour
- 1/4 teaspoon salt
- 1/8 teaspoon black pepper
- 1 tablespoon oil
- 1/2 cup onions, chopped fine
- 1 teaspoon marjoram
- 1 teaspoon garlic, chopped fine
- 1 teaspoon paprika
- 2 tablespoons dry vermouth
- 1/4 cup chicken broth, extra strength, or strong homemade
- 1/4 cup beef broth
- 1/4 cup sour cream

Cut pork tenderloins crossways to create 4 ounce pieces. Pound lightly to form 1/2-inch thick pork “cutlets”. Season flour with salt and pepper in a shallow bowl or plate. Dredge cutlets in flour. Select a skillet large enough to hold the cutlets in one layer. Place the skillet over medium-high heat with the oil. When the oil is very hot add the pork and cook until browned, about 3 minutes per side. Remove the pork. Remove the fat from the skillet and add the onion, marjoram, garlic, and the paprika. Cook and stir until lightly browned. Add the vermouth, chicken broth, and beef broth, and bring to a boil.

Reduce heat and return pork to the skillet. Simmer, covered for 10 minutes.

Serving Suggestions:  
Egg Noodles / Green Pea

