



SCHNITZEL WITH MUSHROOM GRAVY

CHEF ALAN BOOZE, FIVE STAR SENIOR LIVING MEADOWOOD

INGREDIENTS

8 4 oz. boneless
Pork Chops
2 cups Flour
4 Eggs
1 Tbsp. Water
2 cups Breadcrumbs seasoned to taste
with Salt, Pepper and smoked Paprika
1/2 cup melted Butter
1/2 cup diced Onion
1 clove minced Garlic
2 cups sliced Mushrooms
1/4 cup Flour
1/2 cup dry White Wine
2 1/2 cups Beef Stock
1 Tbsp. whole grain Mustard and
Worcestershire Sauce

DIRECTIONS

SCHNITZEL

Using a tenderizing mallet, pound the pork until it is 1/2 inch thick. Whip eggs and water together.

Place Flour and Breadcrumbs in separate bowls.

Dip each chop in the flour, then the egg, then the Breadcrumbs.

Sauté in butter or oil at 350 degrees in sauté pan for 4 minutes on each side.

Serve with mushroom gravy.

MUSHROOM GRAVY

Melt butter in sauce pan and sauté garlic and onion until onions are translucent.

Add Mushrooms and cook until they release liquid.

Add flour and mix well.

Add wine and stock and stir until combined. Bring to a boil and add mustard and Worcestershire.

Reduce to a simmer and cook for 10 more minutes.

Hold warm and serve over pork cutlets.