

Pork Jaeger Schnitzel

Recipe Courtesy Robert Graf Alhorn Bistro at Inn at Danbury

Recipe Summary

Prep time: 30 Minutes

Cook time: 45 Minutes

Yields 6 Servings

2 Lbs boneless pork loin
salt & pepper to taste
flour for dredging
4 oz of extra virgin olive oil
1 small yellow onion
1 medium carrot
1 stalk of celery
Bouquet garni (3 sprigs of fresh thyme, parsley and bay leaf)
2 cups red wine
1 cup of fresh veal stock (or beef stock)
6 slices smoked bacon
3 cups sliced mushrooms (wild or regular)

Slice pork ½ inch thick, trim fat, pound to ¼ “ thick and flavor with salt & pepper.

Heat oil in pan, dredge meat in flour and sear both sides until golden.

Remove meat from pan and set aside.

Chop onions, celery, carrots and sauté with thyme, bay leaves and parsley in original pan for several minutes. Deglaze with red wine and cook for approx 10 minutes until reduced by half. Add veal stock (or a good quality beef stock) Return meat to pan and cook until tender (about 20 Minutes)

Transfer meat to a plate and keep warm, strain sauce, reserve.

While the meat & sauce are cooking chop bacon into ¾ inch pieces, partially cook with 2 tbs butter.

Add mushrooms and sauté until golden

Combine strained sauce & mushroom mixture, cook until it thickens (15 min) then skim and discard excess fat

5 minutes before serving return meat to sauce and heat

To serve, divide schnitzels into 6 portions on center of heated plates. Pour the sauce on top. Sprinkle with minced parsley. Serve with spaetzle, noodles or mashed potatoes and red cabbage.

Wine Suggestion: Hopley Pinot Noir from Austria

Enjoy