

## **Rattsherren Pfanne**

(Pork, Mushroom & Spaetzle with Cheese Bake)

On our last trip to Europe to find out more about the German & Austrian Cuisine my wife and I ate something similar to this in a cozy restaurant in Austria. When we returned to the US I got in the kitchen and played with some ingredients and out came the results of this fabulous meal my family loves it. I use homemade spaetzle, but spaetzle can be bought in packages from Knorr, follow the directions on the box to make it or for an even faster way just use ziti noodles. Recently I started using more fancy mushrooms like chanterelles for the recipe and it is even tastier. You will love this.

8 –  $\frac{3}{4}$  inch thick slices of pork loin (trimmed)  
Flour for dredging  
2 Table spoons Butter divided for Sautéing meat and mushrooms  
2 Cup sliced Mushrooms  
1 teaspoon beef base or 1 beef bouillon cube  
2 Cup grated Fontina Cheese  
2 - 3 Cup Spaetzle or Ziti noodles (make ahead)  
Parsley for garnish  
Serves 4

Slice pork, trim fat, sprinkle with salt & pepper, dredge in flour.  
Sear Pork in Butter for a couple of minutes on each side  
Add teaspoon of stock with enough water to pan to almost cover meat.  
Braise for 25 – 30 minutes and remove pork from pan to a plate.

While pork is braising make the spaetzle or noodles according to package directions.

In a separate pan, sauté the sliced mushrooms in the remaining 1 TBS of butter.  
Add mushroom mixture to liquid from pork and simmer 5 – 10 Minutes.

Preheat oven to 350 degrees C  
Spread half the spaetzle or ziti noodles in bottom of medium oven proof pan or casserole Arrange meat over spaetzle and pour mushrooms & juice over it  
Next spread on half the cheese followed by remainder of Spaetzle or Noodles  
Finish with remaining cheese.  
Bake at 350 for 15 – 20 minutes  
Garnish finished product with parsley, put hot pan on a plate to serve  
Enjoy with a side of Red Cabbage or Sauerkraut.