

## **Zigeuner Schnitzel or Gypsy Schnitzel**

**By Chef Robert Graf, Alphorn Bistro at Inn at Danbury**

4 pork cutlets, pounded thin  
Salt and pepper to taste  
Sprinkle of Paprika Powder  
3 Tablespoons of Butter, divided  
1 red & 1 Green Bell pepper, sliced into thin strips  
1 small onion, sliced into thin strips  
1 Cup Mushrooms, sliced thin  
1 tablespoon flour  
1 Cup of Beef Stock and Red wine mixed

Pound the pork cutlets until thin, season with Salt, Pepper and Paprika Powder on both sides.

Heat 2 tablespoons of butter in a large skillet, sauté Pork cutlets briefly for about 3 – 4 minutes turning them once. Remove the cutlets from the pan and reserve on a platter and keep warm. In the same pan add 1 tablespoon of butter, add the onion, red and green peppers and mushrooms simmer until soft. Add flour and stir until just fragrant, add stock/ wine mixture, stirring until smooth and slightly thickened, being sure to mix in scrapings from the bottom of the pan. Return pork to pan & simmer for 5 minutes and serve over noodles or spaetzle and your favorite vegetables Enjoy.