

Jagerschnitzel with Bacon Mushroom Gravy

Serves: 4-6

Ingredients:

1 ½ pounds pork loin, cut into 6 oz. portions

1 cup all-purpose flour

1 Tbsp. salt

1 Tsp. freshly ground black pepper

1 Tsp. granulated garlic

1 Tsp. paprika

1 egg

½ cup milk

2 Tsp. mustard

1 cup crushed unsalted crackers

1 cup panko bread crumbs

½ lb. bacon, diced

½ diced yellow onion, approximately 1/2 cup

2 cups sliced button mushrooms

¼ cup red wine

Olive oil, for frying

2 cups beef stock

2 Tbsp. unsalted butter, room temperature

2 Tbsp. chopped fresh Italian parsley leaves

1. Preheat oven to 350 degrees F.
2. Pound pork slices between sheets of plastic wrap to 1/4 inch thickness.
3. In a shallow medium bowl, mix together 3/4 cup flour with salt, pepper, garlic and paprika. In another shallow medium bowl, combine egg, milk and mustard. In another medium shallow bowl, combine cracker and panko crumbs.
4. Dredge pork slices first in flour, then in egg wash, and finally in crumbs. Let set on a baking sheet fitted with a cooling rack for 5 minutes.
5. In a medium sauté pan over medium heat cook the bacon until crispy.
6. Remove from pan to drain on paper towels. In same pan with bacon fat, add onions and sauté for 3 minutes.
7. Add mushrooms and continue sautéing for 2 minutes. Stir in 1/4 cup flour. Cook flour to make roux until light brown, about 2 minutes. Add wine and cook for 3 minutes, reducing by 1/3, then add stock.
8. Continue cooking to reduce by 1/3 again. Season with salt and pepper. Keep warm.
9. Heat ¼ inch oil in thick sauté pan or cast iron skillet to 350 degrees F.
10. Cook pork evenly on both sides, about 5 minutes for the first side, 3 to 4 minutes for the second. Remove to platter when done.
11. Add butter to sauce, stirring until it has melted. To serve, cover pork with sauce. Sprinkle with chopped bacon and fresh parsley to garnish.

Recipe courtesy of Guy Fieri