

Jägerschnitzel in Marsala Mushroom Sauce

Serves 4

I adapted my chicken Marsala dish to utilize pork tenderloin and it was a big success. The tenderloins are usually packaged in pairs. One of them makes 8 pieces once they are pounded.

Jägerschnitzel means Hunter's Schnitzle and can be made with venison or boar. I've made it with venison for an auction dinner in Charleston where it was well-received.



Ingredients

- 1 pork tenderloin (1 $\frac{1}{2}$ lbs)
- 8 oz. sliced white mushrooms
- 1 shallot (1/2 cup diced)
- 1 tsp. beef bouillon concentrate
- 1 Tbsp. corn starch
- 1/2 cup all-purpose flour
- 1 tsp. salt
- 1/2 tsp. ground black pepper
- 1 tsp. dried oregano
- 4 Tbsp. vegetable oil
- 4 Tbsp. butter
- 1 cup Marsala wine
- A few leaves of fresh thyme (1 tsp. chopped) (1/4 tsp. dried)
- 1 Tbsp. mushroom soy sauce

Equipment:

- Mallet
- Large skillet



Jägerschnitzel

☑	Directions	Time (min)
	Remove any silverskin from a pork tenderloin and this slice it into 2" thick rounds. Pound each piece of pork until 1/4 inch thick.	5
	Clean and slice 8 oz. mushrooms	2
	Peel and dice shallot (1/2 cup)	2
	Combine 1 tsp. beef bouillon with 1 cup hot tap water	1
	In a small bowl, combine 1 Tbsp. corn starch with 1 Tbsp. cool water	1
	In a shallow dish or bowl, mix together 1/2 cup flour, 1 tsp. salt, 1/2 tsp. pepper and 1 tsp. oregano.	3
	Coat pork pieces in flour mixture.	2
	In a large skillet, 4 Tbsp. olive oil over medium heat and melt 4 Tbsp. butter in the oil	2
	Place pork in the pan, and brown both sides	7
	Place paper towel on a plate and transfer pork. Cover with foil. (place in warming drawer if available)	1
	Sauté shallots and mushrooms until softened	2
	Remove pan from heat and turn off burner	1
	Deglaze pan with 1 cup Marsala wine	1
	Add 1 cup beef stock and 1 tsp. thyme. Return to heat and simmer to reduce to 1/3 former volume	2
	Add 1 Tbsp. mushroom soy	1
	Stir cornstarch into the liquid. Bring to a boil to thicken.	2
	Return meat to the sauce. Reheat the meat & serve	2
	Total	36