

Pork in Hunter's Sauce

Chantrelle's would typically be foraged in wooded areas for this meal.

Yield: 4 servings

Prep Time: 10 minutes **Cook Time:** 30 minutes

Total Time: 40 minutes

Ingredients

- 2 pork tenderloins, cut in 1 inch medallions
- 2 Tbsp oil, for frying
- 1 small onion
- 1 cup chanterelles or cremini mushrooms, sliced
- 3 Tbsp butter
- 3 Tbsp flour
- 1 cup heavy cream
- 1 cup 2% milk
- 1 Tbsp sweet paprika
- salt and pepper to taste
- 4 cups cooked spaetzle

Things You'll Need

- Stainless Steel Skillet
- Wire Whisk

Directions

1. Heat the oil in a stainless-steel skillet on medium-high heat, browning pork on all sides
2. Once browned, remove pork and add the onions. Sauté onions 5-7 minutes until translucent
3. Add mushrooms and sauté until tender, about 5 minutes, set aside onion and mushrooms
4. Melt the butter in the skillet and whisk in flour, make sure to whisk continually until rich caramel brown
5. Add the milk and cream, whisking until smooth and thickened
6. Once smooth whisk in paprika and return the onions, mushrooms and pork
7. Bring to a simmer, reduce the heat to low, cover and simmer for 15 minutes
8. Add salt and pepper to taste, if sauce is too thick whisk in some milk, if sauce is too thin add a flour slurry to thicken
9. Serve with hot spaetzle

Oma Says

1. Look for dried chanterelles in your local grocer that can be rehydrated for the recipe.
2. Boneless chicken can be substituted for pork as well.