

Scalloped Pork with Mushrooms and Marsala

"Lasting Impressions" - St Joseph's Hospital of Atlanta Auxiliary (1988)

*2 (1 to 1-1/2 pounds ea)
pork tenderloins
flour
8 tablespoons clarified
butter
1/2 pound sliced fresh
mushrooms
2 shallots, chopped
1 cup marsala or red wine
1/2 cup chicken broth
6 tablespoons margarine,
cut into small pieces
salt
pepper*

Preheat the oven to 200 degrees.

Cut the pork tenderloins into 1/2 inch slices.
Pound with a mallet or heavy flat surface (rolling
pin, small cast iron skillet) until 1/4 inch thick.
Dip the slices in the flour, shake off the excess.

Heat two tablespoons of clarified butter in a
heavy skillet over medium heat. Add the
tenderloin slices in a single layer and brown (2 to
3 minutes to a side). Add extra butter as
needed. Transfer the cooked slices to an
ovenproof platter. Cover lightly and keep warm
in the oven.

Pour all but two tablespoons of butter from the
skillet. Add the mushrooms and shallots and
saute' until tender and lightly browned. Blend in
the Marsala wine and chicken stock. Cook over
high heat, scraping up any browned bits clinging
to the pan. Cook until the sauce is reduced by
half.

Remove from the heat. Add six tablespoons of
margarine and blend until the sauce is slightly
thickened. Season with salt and pepper. Pour
the sauce over the pork.

Serve immediately.

*To clarify butter, place over
low heat. Let stand for a
few minutes. The milk
solids will settle to the
bottom of the pan. Skim the
clear butter from the top.*

Per Serving (excluding unknown
items): 1597 Calories; 172g f
(94.2% calories from fat); 9g
Protein; 15g Carbohydrate; 3
Dietary Fiber; 262mg Cholesterol;
1194mg Sodium. Exchange: 1
Lean Meat; 3 Vegetable; 34 f