

Pork Cutlet Marsala @www.majajo.com

#thedecoratedhousewife

Meat

5 thick pork center cutlets

Dredge:

flour for dredging, use enough to coat the cutlets

salt and pepper (I never measure this)

Gravy

3 tbsp olive oil

3 tbsp butter

2 medium shallots finely chopped. Use 1/2 of a red onion if you don't have shallots.

12oz cremini (baby portabella) mushrooms, thinly sliced

2 cloves garlic (optional)

1/2 cup dry Marsala wine

2 cups chicken broth

1/4 cup heavy cream (Optional)

1/4 cup chopped fresh flat-leaf parsley

Directions

Add salt, pepper and flour in a large mixing bowl. Place the cutlets in the dredge. Coat the cutlets. Save the left-over dredging flour.

Heat a high lipped pan on medium/high heat. Add olive oil. Add butter. Place the cutlets in the pan. Cook until brown. Turn over cutlets. Add mushrooms, shallots and garlic. Stir briefly.

Add two tablespoons of dredging flour to pan. Stir. Add marsala wine. Scrape the bits off the bottom of the pan. Add chicken broth. Use less broth for thicker gravy. Add heavy cream for creamy gravy.

Add parsley during the last few minutes of cooking. Use as garnish, also.