

Pork Medallions Recipe

- 1 pound Pork Tenderloin
- **Grandpa Zehnder's Bavarian Pork Seasoning**
- Ground pepper
- Vegetable oil, divided

- 1 ½ cup thinly sliced fresh mushrooms
- ¾ cup chicken broth
- 2 Tbl. Dry white wine
- 2 tsp. Minced fresh chives
- 1 tsp. Worcestershire sauce
- ½ tsp. Beef flavored bouillon granules
- 1 Tbl. Cornstarch
- 2 Tbl. water

Cut pork tenderloin into 1 ½ inch slices and press to flatten a bit.

Generously season both sides with **Grandpa Zehnder's Bavarian Pork Seasoning** and lightly with ground pepper.

Brown both sides in large skillet heated with 1 tablespoon vegetable oil. Remove pork to separate platter.

Add 1-teaspoon vegetable oil to drippings in same skillet and sauté mushrooms about 5 minutes. Add broth, wine, chives, Worcestershire sauce, and beef-flavored bouillon granules.

Combine cornstarch and water in separate bowl and stir well. Bring mixture in skillet to boil and add cornstarch mixture, stirring constantly, until thickened.

Add pork to mixture and heat.

Serves 4-6

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