



Jaegerschnitzel *(Hunter's Steak)*

We love the earthy flavors of the mushrooms with our 2005 Pinot Noir

Ingredients

4 pork steaks
1 medium onion, sliced
1 cup water
1 Bouillon cube (beef or vegetable)
1 Tablespoon cornstarch
4-6 oz sliced fresh mushrooms, any/all variety!
About 4 Tablespoons olive oil
1 cup sour cream (low fat is ok)
Salt and Pepper

Rub salt and pepper into the steaks and brown in a large skillet. Remove the steaks, add the onion to the drippings and brown. Then add the water and the bouillon, put the steaks back into the skillet and cover and simmer for about 15 minutes. Add the mushrooms and simmer for about 5 more minutes. Remove the meat to a platter. Mix the cornstarch with the sour cream and stir into the gravy. Heat, but do not let the mixture boil. Season to taste. Pour mushroom gravy over the pork steaks and serve with a potato or pasta dish and a bottle of 2005 Huber Pinot Noir!

Serves 4.