

# Tasty Recipes for You to Try



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## Pork Tenderloin with Mushroom Stew

Shared by: Brad Greer and Jennifer Latture

### Ingredients:

#### Mushroom Stew

1/2 lb. button mushrooms  
2 Tbsp. butter  
1 1/2 - 2 cups whipping cream  
1 egg yolk  
1/3 cup white wine (optional)  
Salt and pepper, to taste  
Garlic powder

#### Pork Tenderloin

1 1/2 - 2 lbs pork tenderloin (or pork loin)  
Salt and pepper, to taste  
1/2 Tbsp. shallot salt (optional)  
1/2 Tbsp. smoky season salt (optional)  
1 Tbsp. \*Herbs de Provence (optional)  
1/2 C. or more bread crumbs  
1/3 cup finely grated parmesan cheese

3 Tbsp. butter or olive oil  
Fresh parsley, diced

### Directions:

#### FOR THE MUSHROOM STEW:

1. Clean and slice mushrooms. In a skillet, quickly sauté in butter until lightly brown.
2. Add cream, a little at a time, and cook over medium-low heat until thickened.
3. In a small bowl, beat egg yolk and wine together. Add to mushrooms. Season to taste. Heat, but do not boil or stew will curdle.

#### FOR THE PORK TENDERLOIN:

4. Combine all spices and cheese into a bowl for dipping and set aside. Wash and dry meat. Slice meat crosswise into small medallions. Dip meat slices in mixture, coating well.
5. In a skillet or pan, melt butter or heat olive oil over medium heat. Place meat in pan and slide around to spread oil. Add all meat quickly and allow to cook until golden brown but do not burn. Flip and cook on the other side until done.
6. To serve, place garlic mashed potatoes on plate, layer pork tenderloins on top and cover with mushroom stew. Pairs well with sautéed asparagus as a side.