

Pork 'Stroganoff' (based on Pork Porkolt recipe, Washington Post)

3 medium onions, thinly sliced
4 cloves garlic, chopped
4 tbs light olive oil
Meat from 4 – 6 pork chops, cut as for stroganoff
flour
garlic powder
4 oz sliced fresh mushrooms
1 cup dry white wine
1 cup sour cream
1 tsp salt
 $\frac{3}{4}$ tsp black pepper
2 Tbs paprika plus more for coating
12 oz. noodles

In large skillet, sauté onion in oil until clear. Add garlic and continue to sauté just until onions begin to brown. Remove onions to warm plate.

Saute mushrooms the same pan.

Into a ZipLoc bag, place $\frac{1}{4}$ cup flour, a good dash of garlic powder and a good dash of paprika. Coat pork. Fry in the same skillet, adding a little more oil if necessary, until done. Remove to warm onion plate.

Cook paprika for 2 minutes in the pan to open the flavor. Deglaze pan with wine. Once deglazed, add sour cream, salt, and pepper to taste. Add back pork chops, mushrooms, and onions.

Serve with parsleyed, buttered noodles.