

Pork Medallions with Rosemary & Mushrooms

2 lbs. boneless pork tenderloin chops,
cut crosswise into 1/2 inch pieces
2 Tbs. unsalted butter
2 cups fresh mushrooms, sliced plus
extra unsliced
1/4 cup onion, finely chopped
1 Tbs. plus 1 tsp. fresh rosemary,
chopped or 2 tsp. dried, crushed
1/2 tsp. celery salt
2 cloves garlic, minced
2 Tbs. dry vermouth or sherry

Press each piece of pork to 1 inch thickness. Melt butter in a heavy nonstick skillet over medium heat. Saute pork about 2 minutes per side. Remove from heat. Place cooked pork on a serving plate, reserving drippings. Keep warm. Add next 5 ingredients and pepper to taste to reserved drippings in skillet. Cook over low heat about 2 minutes, stirring frequently. Add vermouth and stir to blend. Return pork slices to skillet. Spoon mushroom mixture over slices. Cover and simmer 3-4 minutes. Place pork slices and mushroom mixture on a serving plate.

8 Servings | 4 points per serving

Pork Medallions with Rosemary & Mushrooms

2 lbs. boneless pork tenderloin chops,
cut crosswise into 1/2 inch pieces
2 Tbs. unsalted butter
2 cups fresh mushrooms, sliced plus
extra unsliced
1/4 cup onion, finely chopped
1 Tbs. plus 1 tsp. fresh rosemary,
chopped or 2 tsp. dried, crushed
1/2 tsp. celery salt
2 cloves garlic, minced
2 Tbs. dry vermouth or sherry

Press each piece of pork to 1 inch thickness. Melt butter in a heavy nonstick skillet over medium heat. Saute pork about 2 minutes per side. Remove from heat. Place cooked pork on a serving plate, reserving drippings. Keep warm. Add next 5 ingredients and pepper to taste to reserved drippings in skillet. Cook over low heat about 2 minutes, stirring frequently. Add vermouth and stir to blend. Return pork slices to skillet. Spoon mushroom mixture over slices. Cover and simmer 3-4 minutes. Place pork slices and mushroom mixture on a serving plate.

8 Servings | 4 points per serving