



Hunt Country Pork Normande

2 portions

12 slices Pork loin or tenderloin (about 1½ oz. each slice)
½ c. All-purpose flour
1 t. Salt
1 t. Black ground pepper
¼ c. Butter, clarified
2 T. Hunt Country **Dry Riesling** or **Semi-Dry Riesling**
2 Granny Smith apples peeled, cored, and sliced
1 c. Heavy cream
1 t. Parsley, fresh, chopped
To taste Salt and pepper

1. Place the pork loin slices between two pieces of plastic wrap. Using a heavy bottomed pot or meat mallet, pound lightly so that the pork flattens and spreads. Keep pounded meat refrigerated until you are ready to cook them.
2. Mix the first salt and pepper into the flour. Prepare the apples. If you slice them just before you cook the dish, you do not need to put them into cold water or coat them with lemon juice to keep them from browning.
3. Heat the sauté or frying pan until it is very hot. Dredge the pork in the seasoned flour. Add the butter to the frying pan. Carefully lay the pork pieces in the pan, and cook them over high heat until they are lightly browned on both sides. Remove the pork to the serving plates.
4. Add the apples to the same pan that the pork was cooked in. Toss them in the butter and pan drippings from the pork for about one minute. Add the wine or sherry away from the flame. Return to the heat, allow the sherry to ignite and burn off the alcohol, or stir in wine instead. Add the cream to the apples and allow it to come to a boil. Reduce in volume until it becomes the thickness of sauce that will coat the back of a spoon.
5. Using a slotted spoon, place apples on top of each of the plates of pork. Add the chopped parsley to the sauce, and taste for seasoning. Pour the sauce over each plate of pork. Serve with your favorite vegetable, rice and pair with Hunt Country **Dry Riesling** or **Semi-Dry Riesling**.