



Hunt Country Spicy Cayuga Pork Steaks

- 2 lbs Pork steaks
- 1 to 2 T Butter
- 1 clove Garlic, large, minced
- ¼ C Spanish or Sweet onion, minced
- ½ C Green peppers, diced
- ½ C Mushrooms, sliced
- 1 t. Worcestershire sauce
- ½ C Hunt Country **Cayuga White** wine
- ½ C Cream
- 1 T Cornstarch, mixed with 1 T cold water and salt & pepper to taste

1. Melt butter in large frying pan. Sauté garlic, onion, peppers and mushrooms with Worcester sauce until soft. Remove from pan and set aside.
2. Trim fat, put pork steaks in pan and brown both sides. Add **Cayuga White** and simmer for 25 minutes, turning steaks occasionally.
3. Remove steaks and add cream. Heat and add cornstarch solution. Heat till thickened. Add garlic mixture. Finally, add steaks.
4. Serve with rice or noodles.
5. Enjoy with the remainder of your Hunt Country **Cayuga White**. This light, fruity wine pairs beautifully with the subtle spiciness of the pork.