

PORK MEDALLIONS WITH SPATZLE AND CRISP ONIONS



INGREDIENTS

2 LBS PORK BACK
1 LB BACON
SALT AND PEPPER
5 EGGS
5 CUPS FLOUR
2 CUPS MILK
1/2 STICK BUTTER
1 SWEET ONION
1 EGG
1 CUP FLOUR
2 TBS CORN STARCH
4 CUP VEGGIE OIL
2 CUPS CHICKEN
BROTH
1 GREEN ONION

PREPARATION

1. PREHEAT OVEN TO 325 DEGREES
2. CUT PORK INTO 2 INCH SQUARES, WRAP TIGHT WITH BACON
3. SPRINKLE WITH SALT AND PEPPER PLACE ON BAKING PAN
4. PLACE IN OVEN FOR 30-45 MIN OR UNTIL 165 DEGREES
5. PLACE A MEDIUM SIZED POT HALF FILLED WITH WATER TO BOIL
6. PLACE FLOUR, EGGS, AND MILK AND MIX UNTIL THICK BATTER
7. USE SPATZLE TOOL OVER BOILING WATER, DRAIN AFTER 5 MIN AND REPEAT UNTIL BATTER IS GONE
8. HEAT VEGGIE OIL IN SAUCE PAN
9. BEAT EGG IN SEPARATE BOWL, THEN IN ANOTHER BOWL MIX FLOUR, CORN STARCH, SALT AND PEPPER
10. CHOP ONION THINLY PLACE IN EGG MIXTURE, THEN COAT IN FLOUR MIXTURE
11. PLACE IN OIL UNTIL GOLDEN BROWN REMOVE WITH A FORK OR SLOTTED SPOON
12. WHEN PORK IS DONE GET JUICES FROM PAN AND MIX WITH CHICKEN BROTH AND THICKEN WITH FLOUR, INTO GRAVY
13. CHOP GREEN ONION, PLACE ON PORK
14. SERVE PORK OVER SPATZLE TOP WITH GRAVY