



Rosemary Pork Wild Mushrooms & Port Wine

INGREDIENTS:

- Olive oil as needed
- 2 tbs butter
- 8 oz pork tenderloin, cut into 2" strips
- 1/2 cup dried porcini mushrooms
- 1 cup button mushrooms
- 2 garlic cloves, chopped
- 1 tbs rosemary, chopped
- 1/2 red onion, julienne
- 1 2 tsp flour
- 1/2 cup port wine
- 1 cup chicken broth
- 8 oz farfalle pasta, cooked al dente
- Salt and pepper to taste
- Parsley to garnish

DIRECTIONS:

1. In a hot saute over high heat, add just enough olive to coat the bottom of the pan. Add butter and pork and saute for 1 minute.
2. Add porcini and button mushrooms. Cook until most of the moisture has cooked out of the mushrooms.
3. Add garlic, rosemary, red onion and flour. Cook until soft.
4. Deglaze with port wine and reduce by half.
5. Add chicken broth and pasta and cook until sauce thickens.
6. Season to taste and toss with fresh parsley.