

# **PORK TENDERLOIN WITH SOUR CREAM-DILL SAUCE (AKA KIMI'S SCHNITZEL)**

Prepared by: Kimi Nelson, Oktoberfest 2017

Source: Better Homes and Gardens Cookbook via O'Dell Family Cookbook

1 pound whole pork tenderloin  
1 ½ cups flour  
1 egg  
1/3 cup milk  
1 ½ cups bread crumbs (I use Progresso Italian style)  
vegetable oil  
1 cup chicken broth or 1 cup chicken bouillon  
1 cup sour cream  
3 tablespoons flour  
2 teaspoons dill weed

Wash and pat dry pork tenderloin. Slice against the grain into inch "medallions" (1 pound should make 6-8 pieces) , pound each to ¼ inch thick.

Put flour and bread crumbs into individual bowls and season well with salt and pepper. Beat egg in a third bowl and add milk. Dredge each tenderloin in flour, then egg mixture, then bread crumbs, coating well in each stage. Coat bottom of skillet with vegetable oil and heat to medium or medium high. Cook tenderloins until golden brown on each side. Remove from heat, drain on paper towels and keep warm. (I set the plate of meat in the microwave – don't turn it on! – to keep it enclosed and warm.)

Stir the 3 tablespoons of flour into the sour cream. Put the skillet back on the stove and deglaze the pan with chicken broth. Bring broth to a slight boil and stir in sour cream with flour and dill. Stir constantly and cook until smooth and slightly thickened (about 5 minutes). Season with salt and pepper.

*Kimi's Notes: I have been making this recipe for years and it is one of my family's favorites. It is from a 1970's version of the Better Homes and Gardens cookbook. If you don't care for dill, fresh sautéed mushrooms can be put in the gravy instead.*

