

Jagerschnitzel with Mushroom Gravy and Bacon

Adapted from Guy Fieri and The Food Network

1 1/4 pounds thin-cut pork loin (or pounded thin)
3/4 cup flour, divided
1 teaspoon salt or Mrs. Dash
1 teaspoon freshly ground black pepper
1 teaspoon granulated garlic
1 teaspoon paprika
1 egg
1/2 cup milk
2 teaspoons spicy brown mustard
3/4 cup crushed unsalted crackers
3/4 cup panko bread crumbs
3 slices thick-cut bacon, diced (1 more if thin-cut)
1/2 cup diced onion
2 cups sliced mushrooms
1/4 cup red wine
Olive oil, for frying
2 cups beef stock, homemade or high-quality store-bought
2 tablespoons unsalted butter, room temperature
2 tablespoons chopped fresh parsley

If your pork slices are not already thin, pound them thin until 1/8 to 1/4 inch thick. On a plate, mix together 1/2 cup flour with salt, pepper, garlic and paprika. In a bowl, combine egg, milk and mustard. On another plate, combine crushed crackers and panko.

Dredge pork slices first in flour, then in egg wash, then in the crumbs. Set on a cooling rack above a sheet pan and place in the refrigerator until ready to cook.

In a cast iron skillet (or other heavy pan), cook the bacon until crispy. Remove and drain on paper towels.

In the same skillet with the bacon grease, add the onions and saute for several minutes. Add mushrooms and continue cooking for about five more minutes until the mushrooms have browned. Stir in 1/4 cup flour and continue stirring until you have a light brown roux. Add the wine and cook for a few more minutes until it's reduced by 1/3, then add the beef stock.

Continue cooking to reduce by 1/3 again. Season with salt and pepper then keep warm on low.

Heat 1/4-inch oil in another cast iron skillet until it bubbles when you insert a wooden chopstick to the bottom. In batches, cook pork evenly on both sides, about five minutes for the first side, several more minutes for the second. Remove to a platter and continue cooking until all cutlets are done. Add butter to sauce, stirring until it has melted. To serve, cover pork with sauce and garnish with chopped bacon and fresh parsley.