Geschnetltes - (Pork in Creamy Hunter's Sauce)

- 1 lb. lean pork (or veal) cut into thin strips
- 2 tablespoons extra virgin olive oil
- 1 small yellow onion, diced
- 8 oz. fresh white button mushrooms, sliced
- 3 tablespoons butter
- 3 tablespoons flour
- 1 cup whole milk
- 1 cup heavy cream
- 1 tablespoon sweet paprika powder
- 2 beef bouillon cubes
- Salt and pepper to taste

Heat oil in a stainless steel skillet over medium-high heat and brown pork on all sides. Transfer pork to a plate and set aside. Add onions to the skillet, plus more oil if necessary, and sauté until translucent and beginning to brown (~ 5-7 min.) Add mushrooms and sauté until tender (~ 5 min.) Transfer the onion mushroom mixture to pork and set aside.

Melt the butter in the skillet and whisk in flour, continuing to whisk until the mixture is a rich caramel brown. Add milk and heavy cream, whisking continually, until mixture is smooth and thickened. Add the paprika and crumble in the beef bouillon and whisk until smooth.

Return meat mixture to sauce and bring to a simmer. Reduce heat to low, cover, and simmer for 15 minutes. Add salt and pepper to taste. Add milk if the sauce is too thick, or a flour slurry to thicken. Serve immediately with hot spaetzle or egg noodles and a fresh green salad.