

Hungarian Pork

Jason Patalonis - Dayton's Minneapolis

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

3 to 4 pound pork tenderloin

6 tablespoons butter

3 large onions, sliced

3 to 4 tablespoons paprika

3 tablespoons caraway seeds

salt (to taste)

pepper (to taste)

2 cups canned tomatoes, well drained

1/2 cup red wine

1 1/2 pounds spinach fettucine

1 to 1-1/2 cups sour cream

Slice the pork into fairly thin medallions. Melt the butter in the skillet. Add the onions and pork. Brown slowly. Add the paprika, caraway, salt and pepper. Cook and stir the mixture over low heat for 5 minutes.

Add the tomatoes and wine. Cover and cook for 45 minutes over low heat.

Cook the fettucine as directed on the package. Keep warm. Stir in the sour cream to thicken the meat mixture. Blend to thoroughly heat, but do not boil.

Serve the meat over fettucine.

Pork

Per Serving (excluding unknown items): 4997 Calories; 151g Fat (26.1% calories from fat); 169g Protein; 794g Carbohydrate; 2001mg Sodium. Exchanges: 48 1/2 Grain(Starch); 0 Lean Meat; 11 Vegetable; 1/2 Non-Fat Milk; 30 Fat.