

# Medallions A La Steen

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Unitarian Universalist Fellowship of Vero Beach, FL 2000

## Servings: 4

*1 (2 to 2-1/2 pound) pork  
loin, trimmed and sliced into  
1/4-inch rounds  
1/4 cup light oil  
1 cup leeks, chopped  
1/2 cup pork stock  
1 1/2 cups heavy cream  
2 cups fresh mushrooms,  
sliced  
1/2 cup dry white wine  
2 tablespoons rosemary,  
chopped  
1/2 cup green onions,  
chopped*

In a medium hot skillet, sear the pork rounds on both sides in oil. remove. Deglaze the pan with the wine..

Add the leeks and mushrooms. Add the stock and cook for 2 to 4 minutes until the veggies are tender.

Add the remaining ingredients (enter the cream slowly and cease at the desired texture) and return the pork to the pan. Heat thoroughly.

Serve over rice or egg noodles.

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Per Serving (excluding unknown items): 84 Calories; 2g Fat (23.3% calories from fat); 6g Protein; 7g Carbohydrate; 2g Dietary Fiber; 12mg Cholesterol; 20mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1 Vegetable; 0 Fat.