

Medallions of Pork with Mustard Sauce

Perfect meat for Sunday dinner. It has original taste and tender meat.

For 3 servings:

Ingredients:

300-400 g pork fillets
3 tbsp of sharp mustard
1 onion
1 garlic clove
2 pickled cucumbers
1-2 cup of water



Spices: salt, black minced pepper, basil, read minced peppers, curcuma

Method:

- 1) Season the pork fillets with spices.
- 2) Place in a heat-resistant dish.
- 3) Peel the garlic to cut into two or more parts to sit into the meat.
- 4) Peel the onion and cut into larger feathers. Cucumbers cut into large cube. Arrange the onion and cucumbers around the meat.
- 5) Pour meat with water.
- 6) Roast in a preheated oven at 170⁰ C for 1 hour and 20 minutes. If necessary when baking, turn the meat and add water so that it does not burn.
- 7) Remove the finished meat from the oven, put it in a pot and pour the sauce remaining from baking. Add 2 teaspoons of mustard and boil.
- 8) In 1/3 cup of water melt 2 tablespoons of flour. Pour into boiling meat and boil again and we have sauce.

Bon appétit!!!

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