

## Pork Medallions with Apples and Cider Sauce

Jean Hubert  
The Food Fellas  
Serves 4 to 6

2 lb pork loin cut into medallions  
Salt and Pepper

2 apples, cored and sliced  
 $\frac{1}{4}$  cup cider  
 $\frac{1}{4}$  cup cream  
salt and pepper

Season the pork medallions, lightly flour them  
Brown medallions in the skillet, then remove to a warmer  
Reduce cider then add cream and reduce  
Season with salt and pepper, add apples

Presented at the Gourmet Food and Wine Pavilion, Monterey County Fair,  
August 2003



Sponsored by Clementine's Kitchen, Tools and Techniques for the Home Chef, located in the Stone Creek Shopping Village at Hwy 68 and Canyon Del Rey, one mile east of the Monterey Airport