



Pork & Mushroom Stew over Yukon Gold Apple Mashed Potatoes

Recipe Source:

Chef Daniell Wahlgren
Center of the Plate Specialist
Sysco Baraboo

QTY	UNIT	Description	SUPC
2	TBSP	Salted Butter	5925987
1.5	Lb.	Pork Tenderloin	0376071
8	Oz.	Wild mushroom blend	5903141
1/2	C	Diced shallots	1821529
1/2	C	Diced Carrot	6517403
3/4	C	Apple cider	1061407
1/4	C	Dry Sherry	
3/4	C	Prepared Minors Demi	5989249

Preparation:

1. Heat Butter in a sauté pan over medium heat.
2. Add diced cleaned pork and sauté until brown.
3. Set Pork aside and sauté mushrooms, shallots, & carrots until brown.
4. Add Cider, sherry and deglaze pan.
5. Add Pork & demi simmer 20mins.
6. Serve over Yukon Gold Apple Mashed Potatoes (Recipes follows)

Yukon Gold Apple Mashed Potatoes

QTY	UNIT	Description	SUPC
2	Lb.	Yukon gold mashed potatoes	7062615
1	Each	Granny smith apple	7558067
1/4	C	Heavy Cream	4828802
1/4	Tsp.	Nutmeg	5229067
1/4	Tsp.	White pepper	5229455
4	Oz.	Salted butter	5925987