

Pork and Mushrooms in Horseradish Sauce

1 tablespoon white flour

½ tablespoon ghee (or butter)

½ cup milk (or part cream, part milk)

¼ cube chicken bouillon

2 tablespoons white wine

2 tablespoons grated Dubliner cheese
(parmesan cheese would work well too)

½ teaspoon Worcestershire sauce

⅛ teaspoon Tabasco sauce

1 teaspoon prepared horseradish

(adjust according to how hot you want it)

1 large clove of pressed garlic

sprinklings of dried herbs:

summer savory • basil • rosemary

marjoram • parsley

sprinkling of fine black pepper to taste

Melt ghee or butter in a small sauce pan, add flour and stir well, while over a medium heat. Add milk after a couple of minutes, mixing well with a whisk.

Add all of the other ingredient, and simmer on low for a little while. You can add more milk if the sauce seems too thick.

Slice about 100g of your favorite mushroom, and add to a hot cast-iron skillet with a bit of your favorite oil. Sprinkle with Weber Steak 'n' Chop, or your favorite general seasoning. Once the mushrooms are reduced, add them to the sauce.

Repeat with about 100g of pork filet or any other meat, diced. Cook until brown and then

add to sauce. Simmer for a little while longer.

This recipe serves **one**.

Ladle the sauce over your favorite starch and/or veggies. Here is my suggestion:

Fry some diced zucchini in a hot cast-iron skillet with a bit of your favorite oil. Sprinkle

with Weber N'Orleans Cajun or your favorite spicy seasoning. Once the zucchini looks roasted, turn off the heat.

Meanwhile, cut chunks of red onion and separate the layers. Add to roasted zucchini and let the veggies cook with the lid on in the hot skillet. Once the zucchini is tender but the onions are still crunchy, it's done.

Boil some extra-wide egg noodles. Put the al dente pasta on a large warmed plate. Layer the roasted veggies over the noodles. Pour the pork and mushroom horseradish sauce over the veggies and pasta and **enjoy!**