

# Pork Scaloppine with Prosciutto & Caramelized Lemon

**Category:** Pork

**Servings:** 2

**Rating:** 10

Source: Ian and Steph Smith

## Description:

We served this with green beans and mashed potatoes covered with leeks sautéed in butter. A bottle of syrah sort of went with it, but red wine doesn't seem to be a great match.

## Ingredients:

1 pork tenderloin	3/4 lb., or so
1 Sea salt	to taste
1 pepper	to taste
1 sage	12-18 leaves, depending on size
1 prosciutto	6 slices or so, enough to cover the scaloppine
1 flour	3-4 tablespoons
1 vegetable oil	2-3 tablespoons
1 butter	2 tablespoons
1 lemon	one, sliced 1/8" thick
1 sweet vermouth	1/3 cup or so
1 lemon juice	1/4 cup
1 chicken broth	1/2 cup, preferably home made low sodium

## Instructions:

Pre-heat the oven to 200°. Put a baking sheet in the oven to warm.

Remove the silverskin and cut the pork into rounds about 3/4" thick. Pound them with a mallet between sheets of plastic wrap until they are about 1/4" thick. Sprinkle both sides of each scaloppine with salt and pepper and then lay the sage leaves onto them. Cover each with prosciutto, wrapping around with any excess.

Dredge each scaloppine in flour, shaking off the excess, and sauté them in vegetable oil (prosciutto side down first) until lightly browned on both sides, about 2 minutes per side. Transfer them to the baking sheet that has been warming in the oven.

Remove the residual oil from the pan, add one tablespoon of butter and sauté the lemons on one side for about 2-3 minutes. Turn them over and add 2 tablespoons of vermouth. Continue cooking until the vermouth cooks down to a glaze and then distribute the lemons on top of the scaloppine slices. Put the baking sheet into the oven.

Turn up the heat to medium-high and pour 3 tablespoons of vermouth into the pan. Deglaze the

pan and then add the chicken broth and lemon juice. Continue cooking until the liquid has reduced to a sauce like consistency, about 1/4 cup. Remove from the heat and blend in a tablespoon of butter.

Serve the scaloppine with the sauce drizzled over.