

PORK LOIN MARSALA

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2 lbs. pork loin, cut into 4-oz. pieces
6 oz. flour
4 oz. vegetable oil
10 mushrooms, sliced
10 artichoke hearts, canned, halved
1/4 c. parsley, fresh, chopped
8 cloves garlic, crushed
2 pimentos, julienne cut
8 scallions, chopped
8 oz. Marsala wine
1 pkg. McCormick pork gravy mix
Salt and pepper to taste

Modifications/enhancements:

Substitute half a sweet red pepper for pimentos
Use the imported Florio Sweet Marsala

In the last paragraph, cook the vegetables, add the Marsalla to deglaze and bring to a boil before adding the gravy.



Make pork gravy according to directions on package and set aside. Flatten the pork loin pieces with a meat mallet and season pork loin with salt, pepper, and garlic. Heat skillet with oil and cook pork until browned on both sides and done. Set aside.

Pour off excess oil from pan and add the vegetables. Cook for about 2 minutes and add Marsala wine and pork gravy. Bring to a boil and place pork slices back in pan to heat and serve. Serves: 4-6. (Prep and Cooking Time: 1 hour)

Built on the recipe from [Cooks.com](https://www.cooks.com)