

Pork Scallopini - $1\frac{1}{2}$ lbs pork tenderloin $\frac{1}{2}$ cup onion (chopped)
 $\frac{1}{2}$ cup flour 1 clove garlic
 2 tablespoons butter 1 t. salt
 2 " oil $\frac{1}{4}$ t. pepper
 $\frac{1}{2}$ cup Dry Sherry $\frac{1}{4}$ t. thyme,
 $\frac{1}{4}$ cup water rosemary, oregano
 2 cups sliced mushrooms

Dredge Meat in flour, brown in butter and oil at 425° . Add
 remainder and cook covered at 225° for 30 minutes. Add
 mushrooms and cook 15 more minutes.