

Russian pork cutlets

For sauce

3 oz bacon cubed ✓

1 onion diced ✓

2 oz flour

10 oz chicken stock ✓

4 oz sour cream ✓

4 oz Chinese straw mushrooms ✓

1 small can of beets cubed ✓

1 kosher pickle cubed ✓

Salt, pepper some smoked paprika

4 6 oz each pork cutlets pound thin ✓

2 oz oil

Some salt

3 tea eggs ✓

3 oz caviar

Sauté bacon in a pan transparent, remove and sauté onions in bacon fat golden, dust with flour and cook 3 minutes, add broth and sour cream , simmer for 5 minutes , ad mushrooms and

broth and 3 T beet juice, add beets and pickle and simmer for 5 minutes , season with salt , pepper and paprika,

Season cutlets with salt, pepper and sauté for 4 minutes on each side, keep warm

Peel eggs, cut in half and decorate with caviar

Place sauce on platter top with cutlet's and decorate with eggs sprinkle with vodka