

Wild Boar Tenderloin and Shiitake Stroganoff

Yields 4 to 6 servings

3 TB Butter

1 Lg Onion; julienned

4 Cups Sliced Shiitake mushrooms, salt and pepper to taste

2 TB Minced Garlic

2 TB Wild Boar tenderloin, cut 2" by ½" pieces

3 Cups Veal Stock

¼ cup finely chopped parsley

1 cup sour cream

In a sauté pan, melt the butter, saute the onions for 2 minutes. Add the sliced mushrooms and continue sautéing for 2 to 3 minutes, or until the mushrooms start to wilt. Season with salt and pepper. Add the garlic and wild boar and continue sautéing for 2 minutes. Add the veal stock and bring up to a boil. Reduce to a simmer and cook for 3 to 4 minutes. Stir in the sour cream and parsley. Continue to cook for 3 minutes. Season with salt and pepper.