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3 tablespoons Dijon-style mustard
freshly ground white pepper to taste

steamed baby carrots or steamed carrots, cut into sticks, as an accompaniment if desired
deep-fried carrot tops as an accompaniment if desired

In a small deep dish just large enough to hold the pork combine the oil, the wine, and the garlic, add the pork, turning it to coat it thoroughly, and let it marinate, covered and chilled, overnight. Drain the pork, discarding the marinade, and grill it on an oiled rack set about 6 inches over glowing coals, turning it, for 25 minutes, or until a meat thermometer registers 155° F., for meat that is just cooked through but still juicy. Transfer the pork to a cutting board and let it stand while making the sauce.

Make the sauce: In a small heavy saucepan boil the wine with the shallot until it is reduced to about 2 tablespoons. Add the cream, bring the mixture just to a boil, and simmer it for 2 minutes, or until it is thickened slightly. Strain the sauce through a fine sieve into a bowl and whisk in the mustard, the white pepper, and salt to taste.

Cut the pork diagonally into ½-inch slices and serve it with the mustard cream sauce, the carrots, and the carrot tops. Serves 4 to 6.

Pork Tenderloin Piccata
(Pork with Herbs and Lemon)

1½ pounds pork tenderloin, trimmed of any membrane, cut crosswise into 12 slices, and pounded thin, cut sides down, between 2 sheets of moistened wax paper
flour seasoned with salt and pepper for dredging the pork
2 tablespoons unsalted butter
2 tablespoons olive oil
½ cup dry white wine
¼ cup fresh lemon juice
2 tablespoons finely chopped fresh parsley leaves
1 teaspoon dried basil, crumbled
1 teaspoon dried thyme, crumbled
1 teaspoon dried orégano, crumbled

Dredge the pork lightly in the flour, shaking off the excess. In a large heavy skillet heat 1 tablespoon of the butter with 1 tablespoon of the oil over moderately high heat until the foam subsides, add half the pork slices, and sauté them, turning them once, for 4 minutes. Transfer the pork with tongs to a platter and keep it warm, covered. Sauté the remaining pork in the remaining butter and oil in the same manner and keep it warm, covered. Add the wine to the skillet and deglaze the skillet over high heat, scraping up the brown bits, until the mixture is reduced by half. Add the lemon juice, the parsley, the basil, the thyme, and the orégano, swirling the skillet to combine the mixture well, pour the sauce over the pork, and serve the pork immediately. Serves 6.

Pork Schnitzel

1½ pounds pork tenderloin, trimmed of any membrane, cut crosswise into 12 slices, and pounded thin, cut sides down, between 2 sheets of moistened wax paper
flour seasoned with salt and pepper for dredging the pork
3 large eggs, beaten until frothy
2 cups fine dry bread crumbs (page 225)
½ cup finely chopped fresh parsley leaves
½ cup vegetable oil
½ stick (¼ cup) unsalted butter
For the garnish
3 hard-boiled large eggs, the whites and yolks separated and minced fine
12 flat anchovy fillets, halved lengthwise
lemon slices

Working with 1 slice of the pork at a time, dredge the pork lightly in the flour, shaking off the excess, dip it in the eggs, letting the excess drip off, and dredge it in the bread crumbs combined with the parsley. In each of 2 large skillets heat 2 tablespoons of the oil with 1 tablespoon of the butter over moderately high heat until the fat is hot but not smoking and in it sauté the pork in batches, turning it and adding the remaining oil and butter as necessary, for 4 minutes. Transfer the pork as it is cooked to a heated platter.

Sprinkle the yolks and the whites over the pork, crisscross 2 anchovy strips on top of each slice, and arrange the lemon slices decoratively on the platter. Serves 6 to 8.

Pork Tenderloin Parmigiana

For the sauce
½ cup minced onion
2 tablespoons olive oil
2 garlic cloves, minced
½ teaspoon dried basil, crumbled
½ teaspoon dried orégano, crumbled
a 28-ounce can Italian plum tomatoes including the juice

1½ cups fine dry bread crumbs (page 225)
1¼ cups (5 ounces) freshly grated Parmesan
¼ cup finely chopped fresh parsley leaves
1½ pounds pork tenderloin, trimmed of any membrane, cut crosswise into 12 slices, and pounded thin, cut sides down, between 2 sheets of moistened wax paper
flour seasoned with salt and pepper for dredging the pork
3 large eggs, beaten until frothy
about ½ cup olive oil for sautéing the pork
½ pound mozzarella, sliced ¼ inch thick

Make the sauce: In a heavy saucepan cook the onion in the oil over moderately low heat until it is softened, add the garlic, and cook the mixture for 1 minute. Stir in the basil, the orégano, the tomatoes with the juice, and salt and pepper to taste, bring the mixture to a boil, and simmer it, stirring occasionally, for 30 minutes. Purée the mixture through a food mill fitted with the coarse disk into a bowl and keep the sauce warm, covered.

In a large bowl combine well the bread crumbs, ¾ cup of the Parmesan, the parsley, and salt and pepper to taste. Working with 1 slice of the pork at a time, dredge the pork lightly in the flour, shaking off the excess, dip it in the eggs, and dredge it in the bread crumb mixture. In a large heavy skillet heat 2 tablespoons of the oil over moderately high heat until it is hot but not smoking, in it sauté one fourth of the pork slices, turning them once, for 4 minutes, and transfer them in one layer to a large flameproof baking dish. Sauté the remaining pork in the remaining oil in the same manner and transfer it to the dish. (*The pork may be prepared up to this point 4 hours in advance and kept covered and chilled. Bring the pork to room temperature before proceeding with the recipe.*)

Top each pork slice with 2 tablespoons of the sauce, divide the mozzarella among the slices, and sprinkle the tops with the remaining ½ cup Parmesan. Bake the cheese-

ɔpped pork in a preheated 450° F. oven for minutes, or until the cheeses are melted. For a more golden topping put the pork under a preheated broiler about 4 inches from the heat for 1 minute, or until the cheeses are browned and bubbling.) Serve the pork with the remaining sauce. Serves 6 to 8.

Pork Tenderloin Cordon Bleu (Pork with Ham, Gruyère, and Cream Sauce)

6 slices (4½ ounces) of cooked smoked ham
6 ounces Gruyère, sliced paper-thin with a cheese slicer
1½ pounds pork tenderloin, trimmed of any membrane, cut crosswise into 12 slices, and pounded ½ inch thick, cut sides down, between 2 sheets of moistened wax paper
3 large eggs, beaten until frothy
2 tablespoons fresh lemon juice
flour seasoned with salt and pepper for dredging the pork
½ stick (¼ cup) unsalted butter
2 tablespoons vegetable oil
2 tablespoons medium-dry Sherry
½ cup chicken broth
¼ cup heavy cream

Divide the ham, folding it if necessary, and the Gruyère among half the pork slices, top the Gruyère with the remaining pork slices, and gently flatten the pork "packets" ¼ inch thick between 2 sheets of moistened wax paper. Working with 1 packet at a time, dip the packets in the eggs combined with the lemon juice, letting the excess drip off, and dredge them lightly in the flour, shaking off the excess.

In each of 2 large skillets heat 2 tablespoons of the butter with 1 tablespoon of the oil until the foam subsides, divide the pork packets between the skillets, and sauté them over moderately high heat, turning them once, for 8 minutes, or until they are deep golden. Transfer the packets with a slotted spatula to a large plate. Combine all the pan juices and the brown bits in one of the skillets, add the Sherry, and deglaze the skillet over moderately high heat, scraping up the brown bits, for 1 minute. Add the broth and the pork packets with any juices that have accumulated on the plate and simmer the mixture, covered, turning the packets once, for 10 minutes. Transfer the pork packets with the slotted spatula to a platter and keep them warm, covered. Whisk the cream into the broth mixture, cook the mixture over high heat, stirring, until it is thickened slightly, and pour the sauce over the pork. Serves 6.

Pork Tenderloin in Sour-Cream Paprika Sauce

¾ cup finely chopped onion
½ cup finely chopped green bell pepper
5 tablespoons unsalted butter
1 garlic clove, minced
½ pound mushrooms, sliced thin
1 tablespoon flour plus flour seasoned with salt and pepper for dredging the pork
4 teaspoons paprika (preferably Hungarian), or to taste
1 teaspoon Worcestershire sauce
1 tablespoon fresh lemon juice
⅓ cup dry white wine
2 tablespoons canned tomato paste
½ cup chicken broth
1½ pounds pork tenderloin, trimmed of any membrane, cut crosswise into 12 slices, pounded thin, cut sides down, between 2 sheets of moistened wax paper, and cut into 3- by ½-inch strips
2 tablespoons vegetable oil
¾ cup sour cream
cooked egg noodles, tossed with melted butter and caraway seeds, as an accompaniment

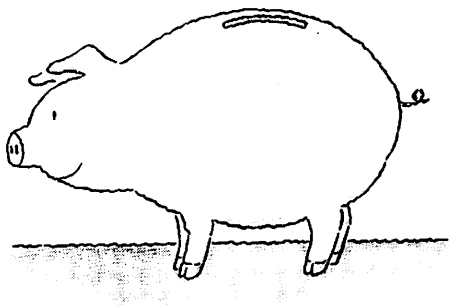
In a heavy kettle cook the onion and the bell pepper in 4 tablespoons of the butter over moderately low heat until the vegetables are softened, add the garlic, and cook the mixture for 1 minute. Add the mushrooms and cook the mixture for 3 minutes, or until the mushrooms give off their liquid. Stir in the 1 tablespoon unseasoned flour and cook the mixture, stirring, for 3 minutes. Stir in the paprika and cook the mixture, stirring, for 1 minute. Stir in the Worcestershire sauce, the lemon juice, the wine, the tomato paste, and the broth, bring the mixture to a boil, and simmer it for 3 minutes. Season the mixture with salt and black pepper.

Dredge the pork strips in the seasoned flour, shaking off the excess. In a large skillet heat the oil with the remaining 1 tablespoon butter over moderately high heat until the fat is hot but not smoking, in the fat sauté the pork, shaking the skillet to keep the strips separate, for 6 minutes, and transfer it with a slotted spoon to a plate. In a small bowl combine about ½ cup of the mushroom mixture with the sour cream, whisking, whisk the mixture slowly back into the mushroom mixture in the kettle, and stir in the pork and any juices that have accumulated on the plate. Heat the mixture over moderate heat until it is hot, but do not let it boil. Serve the pork mixture on a large platter with the noodles. Serves 6.

Pork Tenderloin Rolls with Rye Bread, Apple, and Sage Stuffing

For the stuffing

½ cup finely chopped onion
1 rib of celery, chopped
3 tablespoons unsalted butter
1 Granny Smith or other tart green apple, peeled, cored, and cut into ¼-inch dice
6 pitted prunes, diced
⅓ cup pecans, minced
3 tablespoons finely chopped fresh parsley leaves
¾ teaspoon ground sage
¼ teaspoon dried thyme, crumbled
a pinch of nutmeg
2 cups ⅓-inch cubes of rye bread (about 4 slices)

1½ pounds pork tenderloin, trimmed of any membrane, cut crosswise into 12 slices, and pounded thin between 2 sheets of moistened wax paper
flour seasoned with salt and pepper for dredging the pork
½ stick (¼ cup) unsalted butter
½ cup dry white wine
1 cup chicken broth
1 tablespoon red currant jelly

Make the stuffing: In a skillet cook the onion and the celery in the butter over moderately low heat, stirring occasionally, until the vegetables are softened. Add the