



Pork Marsala

1 packet <u>Golden Garlic Dip Mix</u>	1 tsp. oil
1 lb. pork tenderloin, well-trimmed	1 T tomato paste
1/2 cup red wine	1/2 cup dry Marsala wine
12 oz. red wine	
12 oz. or more fresh mushroom caps	

Cut pork diagonally into cutlets 1/4" thick. Brown cutlets on both sides and remove to platter. Combine mix, tomato paste, marsala, red wine, and mushrooms. Simmer mixture for 3-5 min. Return the cutlets to pan, heat thoroughly.