

# SAVOR INDIANA RECIPES



## Sweet & Sour Pork Cutlets

### INGREDIENTS

4 lean 1/4 lb. pork cutlets

1/2 cup brown sugar

1/4 cup vinegar

1/4 cup ketchup

1 small diced onion

4-6 shakes of Worcestershire sauce

1/4 tsp. mustard

2 T. water

Shoup's seasoning



From The Kitchen of  
Shoup's Country Kitchen  
Frankfort, Indiana From  
"Holidays in Clinton County"

### DIRECTIONS

1. Moderately season pork cutlets with Shoup's Seasoning.
2. Flour and brown in skillet on both sides with 2 T. of oil. In separate bowl mix together other ingredients.
3. Pour sauce over the Pork steak in the skillet.
4. Let simmer covered for about 30-40 minutes turning cutlets occasionally, until the sauce is caramelized and the meat is tender.