

## ***PORK SCALOPPINI WITH BUTTER CAPER SAUCE***

1 1/2 lbs pork scaloppini tenderized (cubed)  
2 tablespoons capers  
1/3 cup white wine  
1 1/2 tablespoons lemon juice  
1 -2 tablespoon olive oil  
2 tablespoons butter  
1/2 cup flour  
1/2 teaspoon sea salt



Sift together the flour and salt. Lightly dredge the pork and shake off any excess flour.

In a large skillet, heat the olive oil over medium heat.

Cook the pork 2-3 minutes on each side or until golden and transfer to a warm plate.

Wipe out skillet. Heat a tablespoon of butter in skillet. Add capers, white wine and lemon juice. Allow to reduce a little before adding the final tablespoon of butter. Mix slowly to incorporate and remove immediately from heat.

Spoon sauce over pork and serve.