

Braised Viennese Pork Roast

Roast

**3 lb. boneless pork roast
1/4 cup bacon dripping
1 cup chopped onions
1 cup chopped carrots
1 tsp. paprika
3/4 cup chicken broth**

Gravy

**2 TBLS flour (or corn starch)
1/2 cup sour cream
1 tsp chopped capers
1 TBLS chopped parsley
1/4 tsp caraway seeds (opt)**

In a Dutch oven, brown roast in bacon drippings, turning to get all sides. Remove roast and set aside. In remaining drippings, cook onion and carrots till tender and brown. Stir in paprika.

Lay roast on top of vegetables, add chicken broth.

Bake covered @ 350° 1 ½ to 2 hours, until meat thermometer reads 170°.

Gravy:

Remove roast. Strain pan drippings discarding vegetables. Measure drippings and skim off fat. If necessary, add water to measure 1 1/3 cups liquid. Return to pan. Blend flour into sour cream then add to liquid. Cook and stir till thickened and bubbly. Stir in capers, parsley and caraway seeds.

Serve with roast.

NOTES:

Easily doubled.

Use chicken broth instead of water for gravy. If you like gravy, double the gravy recipe definitely using more chicken broth than water.

I have never used the caraway seeds.

I rarely have fresh parsley so I just sprinkle a little dried parsley in it – maybe a ¼ tsp.