



PORK MEDALLIONS WITH APRICOT BRANDY SAUCE WITH HUMMUS

24 oz. Pork Medallions

12 dried apricots

1½ cup brandy

½ cup sugar

1 gallon water

pinch nutmeg

6 cups rice

2½. Oz. Chicken base

6 oz. Green peppers, chopped

12 oz. Carrots, chopped

8 oz. Onion, chopped

Hummus

6 oz. Garbanzo juice

6 cups Garbanzo beans

2 Tbsp. Thai paste

2 Tbsp. Garlic, minced

4 oz. Fresh lemon juice

2 oz. Olive oil

Directions:

Yield: 6 servings

Executive Chef Chuck Ventini, *George's Neighborhood Grille*, 6935 Lake Plaza Suite B12, 577-1600

Nutrition Information: 330 Calories, 7 gm fat, 2 gm saturated fat, 0 gm trans fat, 85 mg cholesterol, 45 gm carbohydrate, 5 gm fiber, 26 gm protein, 330 mg sodium

**William K. Nasser, MD 19th Annual Dining A La Heart Fundraiser Event
to benefit THE REVIVING HEART PROGRAM**