

## **Alpine Pork with Bacon Brussels and Pan sauce**

### **For the Pork**

Pound the chops or cutlets to get them to uniform thickness

Use a meat mallet, pan wrapped with plastic or wine bottle wrapped with plastic

Season with salt and pepper

Heat a pan to medium heat

Add 2T grapeseed oil

Cook the pork on each side for 3 to 4 minutes

Add the raisins and herbs and cook for 1 minute

Add 1/2 cup red wine or chicken broth to deglaze the pan.

(this allows you to get all that fond/flavor from the pan into a sauce)

Add the demi glaze and 2T butter

Baste the Pork with the sauce

Season with salt and pepper

### **For the Brussels and Potatoes**

Trim the stem and cut the Brussel sprouts in quarters

Wash and Cut the potatoes into the same size as the brussels

Heat the oven the 350 degrees

In a bowl toss the Brussels and Potatoe with Olive Oil, balsamic Vinegar, salt and pepper

Lay on a baking sheet and cook for 20-30 minutes until tender and brown

Remove from Oven

Heat pan on the stove to medium, chop the bacon and cook for 10 minutes until golden brown. Add the roasted Brussels and Potatoes and cook for another 10 minutes until all is caramelized well.

Taste and re season with more salt, pepper if needed

Serve with the pork and the sauce