

## **Alpine Pork with Red Bliss Potatoes, Pan Sauce and Greens**

### **For the Veggie and Sauce**

Form mix into 2 or 4 patties

Season with salt and pepper

Heat a pan to medium heat

Add 2T grapeseed oil

Cook the patty on each side for 3 to 4 minutes

Remove the patties to a plate

Add the raisins and herbs and cook for 1 minute

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

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

Add the tomato sauce and 2T butter

Baste the patty with the sauce

Season with salt and pepper

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

Trim the stem and cut the Brussel sprouts in quarters

Cut the potatoes the same size as the brussels

Heat the oven the 350 degrees

In a bowl toss the Brussels and potatoes 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 on medium. 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 patty and the sauce