

Nosh

WITH TASH

APPLE CIDER PORK CHOPS WITH CRISPY POTATOES AND BISTRO SALAD

INGREDIENTS

- ½ teaspoon ground black pepper
- ⅛ teaspoon ground cloves
- ½ teaspoon ground allspice
- 2 tablespoons roughly chopped sage
- 2 tablespoons salt
- 2 boneless pork chops (at least ½ inch thick - at least 5 oz each)
- 2 apples
- ¾ lb yukon gold potatoes
- 3 tablespoons unsalted butter
- 2 tablespoons all-purpose flour
- 1 can hard cider
- 2 teaspoons dijon mustard
- 2 tablespoons finely cut chives
- 2 tablespoons chopped parsley
- 1 head of butter lettuce
- 2 tablespoons red wine vinegar
- 1 shallot
- 1 garlic clove
- 2 teaspoons honey
- 1/2 cup olive oil
- 1 lemon

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DIRECTIONS

1. Preheat the oven to 400 degrees.
2. In a large sauté pan melt 1 tablespoon of butter and 2 tablespoons of olive oil over medium heat.
3. Slice the apples into ½ inch thick pieces and lay them cut side down in the pan. Sauté for about 3 minutes per side until lightly browned.
4. Place the apples on a large sheet pan and set aside.
5. Slice the potatoes in half and then into ½ inch strips. Repeat the sautéing as you did with the apples and add them to the sheet pan.
6. Place the sheet pan in the preheated oven.
7. In a ramekin combine the black pepper, cloves, allspice, sage, and 1/2 tablespoon of salt.
8. Pat the meat dry and generously sprinkle both sides with the salty sage mixture. Then sprinkle the flour on both sides of the meat.
9. Bump up the heat on your pan to high, toss in another tablespoon of butter, and add the pork to the pan, cook on both sides for 4 minutes, or until both sides are very crispy and the internal temperature is 145 degrees.
10. Set aside.
11. Turn the heat down in the pan to a low and add half the can of cider. Deglaze the pan.
12. Add in the mustard and another tablespoon of butter. Use a whisk to mix it all together. Cook for 5 minutes to burn off some of the alcohol.
13. While the sauce is reducing, make the salad dressing by mincing the shallot and garlic and combining it with the remaining olive oil, red wine vinegar, honey and juice of half the lemon. Add salt and pepper to taste.
14. Add the herbs to the sauce and add salt, pepper, and lemon to taste.
15. Slice up the pork, lay it over the apples and potatoes (which should be in the oven fork tender), and top with the sauce.
16. Toss 2 tablespoons of the dressing on the butter lettuce, and serve everything together!! Save the rest of the dressing for another meal.

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VEGGIE BRATWURST WITH CRISPY POTATOES AND BISTRO SALAD

vegan

INGREDIENTS

- ½ teaspoon ground black pepper
- ⅛ teaspoon ground cloves
- ½ teaspoon ground allspice
- 2 tablespoons roughly chopped sage
- 2 tablespoons salt
- 10 oyster mushrooms
- 2 Beyond veggie bratwurst
- 2 apples
- ¾ lb yukon gold potatoes
- 3 tablespoons Kiyoko's vegan butter
- 2 tablespoons all-purpose flour
- 1 can hard cider
- 2 teaspoons dijon mustard
- 2 tablespoons finely cut chives
- 2 tablespoons chopped parsley
- 1 head of butter lettuce
- 2 tablespoons red wine vinegar
- 1 shallot
- 1 garlic clove
- 2 teaspoons honey
- ½ cup olive oil
- 1 lemon

Nosh

WITH TASH

DIRECTIONS

1. Preheat the oven to 400 degrees.
2. In a large sauté pan melt 1 tablespoon of butter and 2 tablespoons of olive oil over medium heat.
3. Slice the apples into ½ inch thick pieces and lay them cut side down in the pan. Sauté for about 3 minutes per side until lightly browned.
4. Place the apples on a large sheet pan and set aside.
5. Slice the potatoes in half and then into ½ inch strips. Repeat the sautéing as you did with the apples and add them to the sheet pan.
6. Place the sheet pan in the preheated oven.
7. In a ramekin combine the black pepper, cloves, allspice, sage, and 1/2 tablespoon of salt.
8. Bump up the heat on your pan to medium, toss in another tablespoon of butter, and add mushrooms, and sprinkle with a generous amount of your seasoning mix. Cook until lightly golden and aromatic, stirring occasionally.
9. Once the mushrooms are cooked set them aside.
10. Slice the sausages in half lengthwise and add the pan cut side down. If the pan seems dry, add a bit of olive oil. Cook on both sides for 4 minutes, until lightly golden.
11. Set aside.
12. Turn the heat down in the pan to a low and add half the can of cider. Deglaze the pan.
13. Add in the mustard and another tablespoon of butter. Use a whisk to mix it all together. Cook for 5 minutes to burn off some of the alcohol.
14. While the sauce is reducing, make the salad dressing by mincing the shallot and garlic and combining it with the remaining olive oil, red wine vinegar, honey and juice of half the lemon. Add salt and pepper to taste.
15. Add the herbs to the sauce and add salt, pepper, and lemon to taste.
16. Lay mushrooms and sausage over the apples and potatoes (which should be in the oven fork tender), and top with the sauce.
17. Toss 2 tablespoons of the dressing on the butter lettuce, and serve everything together!! Save the rest of the dressing for another meal.