

Plum and Cherry Brined Pork Loin

Ingredients:

2 plums, seeded, peeled, and pureed
½ cup cherries, pitted and pureed
½ cup salt
1-cup sugar
4 cups water
¼ cup pickling spice



1. Heat all in pot until sugar and salt dissolve
2. Let cool
3. Add a pork loin or tender loin of your choosing and brine overnight
4. Roast until internal temperature reaches 140°F

Roasted Market Vegetable and Potato Hash

Ingredients:

Potatoes
Apples
Lemon juice
Onions
Summer Squash
Kale
Carrots

1. Cut potatoes into ½ inch cubes and cook in water until tender
2. Peel deseeded and diced apple into ½ inch pieces and place in water with lemon juice
3. Cut onions and summer squash into ½ inch pieces
4. Peel and slice carrots unto 1/8 inch thick
5. Chop kale into ½ by 2-inch pieces
6. Brown potatoes and apples in butter, set aside
7. In the same pan, sauté onions, carrots, and squash until slightly brown
8. Add kale, cooking until it wilts, before adding the potatoes and apples to the pan
9. Season with salt and pepper