

ROAST PORK WITH APPLES, BACON, AND HARVEST VEGETABLES

PAIRED WITH 2016 MONTAGNA ROSSA | YIELDS 8 SERVINGS

INGREDIENTS

4 pounds Porkloin
2 teaspoons fresh Thyme Leaves
1 teaspoons fresh Oregano Leaves
1 teaspoons Lemon Zest
1 ½ tablespoons Kosher Salt
1 tablespoon fresh ground Pepper
¼ cup Extra Virgin Olive Oil
½ pound Smoky Bacon, *high quality, diced*

2 large Apples, *cored and sliced ½ inch*
4 cups assorted late summer Vegetables
(*zucchini, sweet onion, red or Yukon
gold potato, red bell pepper*)
Kosher Salt and freshly ground Pepper
Garnish with fresh chopped Rosemary
and Parsley

METHOD

1. Combine the thyme, oregano, lemon, salt and pepper in a small bowl.
2. Rub the spice blend on the outside of the porkloin and place the pork in a ziplock bag.
3. Place the bag in the refrigerator to 'brine' for 1-2 days.
4. When preparing to cook the porkloin, remove the bag from the refrigerator 1 hour before roasting.
5. Preheat the oven to 400°F.
6. While the pork is resting, combine the bacon, apples and vegetables in a large bowl and toss with salt, pepper and olive oil.
7. Spread the vegetable mixture out evenly on a sheet pan.
8. Remove the pork from the bag and place on top of the vegetables.
9. Roast the pork until the internal temperature is 140°F, if the vegetables are not fully cooked, simply remove the pork from the oven and continue to roast the vegetables and bacon until fully cooked.
10. Allow the meat to rest for 15 minutes after removing from the oven. This prevents the juices from squeezing out when the meat is too hot.
11. Slice in ½ inch slices and serve on top of the roasted vegetables and bacon. Garnish with fresh rosemary and parsley.