**VALENTINES Day Dinner Menu**

**Appetizer**

4 oz Mixed Greens (Spinach, Kale, Leaf Lettuce)

**Honey Mustard White Wine Dressing**

1 tbsp Momma’s Mustard

1 tbsp Local Honey

1 tsp Balsamic Vinegar

2 tsp Cider Vinegar

1 Clove Garlic

2 tbsp White Jester

Salt/Pepper to Taste

Whisk all ingredients together

**Fried Green Tomatoes**

2 Large Green Tomatoes

2 Eggs

½ Cup Milk

1 Cup AP Flour

½ Cup Cornmeal

½ Cup Bread Crumbs

2 tsp Kosher Salt

¼ tsp Black Pepper

1 qt Vegetable Oil for Frying

Slice Tomatoes ½ inch Thick

Whisk eggs and milk together in bowl. Scoop flour onto plate. Mix cornmeal, bread crumbs, and s/p on another plate. Dip tomatoes into flour to coat. Then dip the tomatoes into milk and egg mixture. Dredge in breadcrumbs to completely coat.

In a large pan, pour vegetable oil and heat over a medium high. Place tomatoes in pan don’t crowd. When the tomatoes are browned, flip and fry the other side. Drain them on a paper towel.

**Main Course**

1pound Pork Tenderloin

¼ cup Local Honey

3 tbsp White Jester

2 tbsp Brown Sugar

2 tbsp Momma’s Mustard

1 tbsp Olive Oil

2 Cloves Garlic

1 tsp Rosemary

1tsp Thyme

1 Sweet Onion

S/P

10oz Small Gold Potatoes

10oz Brined Brussel Sprouts

Preheat Oven to 450 degrees

Combine Olive Oil, Garlic, Mustard, Wine, Brown Sugar, Honey, Rosemary and Thyme

Pat Pork dry with paper towels and season with s/p and brush Tenderloin with glaze

Slice Onions and place in a single layer on an oil sprayed pan

Place tenderloin onto of onions

Cut Brussel Sprouts in half and arrange cut side up on pan

Cut potatoes in half, toss in olive oil and s/p, place cut side down on pan

Roast until pork registers 140 degrees about 20-25 minutes

Move the tenderloin to a cutting board and tent with aluminum foil and let rest while vegetables finish cooking

Increase the heat of oven to 475 degrees and return pan to oven and roast 5-10 minutes

**Dessert**

2 Honeycrisp Apples

3 tbsp unsalted butter

3 tbsp brown sugar

¾ tbsp ground cinnamon

1 tbsp AP flour

1 tbsp rolled oats

Salt

Heat oven to 400 and place rack on the middle

Melt 1 tbsp butter and cool. Add 1 tbsp brown sugar and ½ tsp of cinnamon and stir to combine

Prepare apples by peeling, cut in half and coring

Place apples cut side down, cut parallel slices into apple ¼ inch stopping before you cut the bottom

Brush the apples with the melted butter mixture

Bake the apples in baking dish covered with aluminum foil for 20 minutes

Cut 2 tbsp of butter into cubes, add to bowl with 2 tbsp brown sugar, ¼ tsp cinnamon, flour, oats, and a pinch of salt.

Pull out apples remove foil and add the streusel mixture using a fork to separate slices

Increase oven to 425 bake uncovered for 15 minutes

Let cool for 5 minutes serve with ice cream