



# PORK RECIPES

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# BACON AND EGG BREAKFAST CASSEROLE



## INGREDIENTS:

- 1 lb bacon
- 6 eggs
- 2 cups milk
- 1 teaspoon mustard powder
- 1 teaspoon salt
- 1 cup cheddar cheese, grated
- 6 slices bread

## COOKING DIRECTIONS:

1. Grease a 9x13 glass baking dish and set aside.
2. Fry the bacon, drain on paper towels, cut into 1 inch pieces.
3. Cube the bread into 3/4 inch pieces and set aside.
4. In a large bowl, beat the eggs.
5. Add the milk, mustard powder, salt, and blend well.
6. Stir in the bacon, cheese, and bread cubes.
7. Stir well to combine.
8. Pour the mixture into the baking dish, cover with plastic wrap, and refrigerate overnight.
9. Preheat oven to 350°F and bake for one hour.



# BREAKFAST SUSHI

## INGREDIENTS:

- 10 pieces of bacon
- 2 cups tater tots
- 1 jalapeño pepper
- 1 1/2 cups shredded cheddar cheese
- 2 eggs
- 3 tooth picks
- 3 barbeque sticks
- Tin foil

## COOKING DIRECTIONS:

1. Take tater tots, jalapeño pepper and eggs and mix in bowl (cut jalapeño small).
2. Lay large piece of tin foil on counter.
3. Make bacon weave. Drive long bbq sticks on each end to keep bacon from pulling apart.
4. Evenly spread tot mixture over bacon.
5. Spread cheese evenly.
6. Leave one end of bacon weave blank (about 2 inches).
7. With the help of the tin foil wrap breakfast sushi.
8. Use the three remaining tooth picks to hold the three pieces of bacon together so they don't pull apart while cooking.
9. Place on baking sheet and remove tin foil.
10. Cook at 375° for 45 minutes (or until bacon is fully cooked).
11. Take out of oven and slice.



# BACON PANCAKE DIPPERS

## INGREDIENTS:

- 3 cups all-purpose flour
- 3 1/2 tablespoons granulated sugar
- 3 teaspoons baking powder
- 1 1/2 teaspoons baking soda
- 3/4 teaspoon salt
- 3 cups buttermilk
- 1/2 cup milk
- 3 eggs
- 1 teaspoon vanilla extract
- 1/3 cup butter, melted
- 12 slices bacon
- Maple syrup

## COOKING DIRECTIONS:

### For Pancake Batter

1. In a large bowl, mix together flour, sugar, baking powder, baking soda and salt.
2. In a separate bowl, whisk room-temperature buttermilk, milk and eggs, vanilla extract and melted butter.
3. Stir the wet mixture into the dry mixture until it's just blended, being careful not to over stir the batter. You want your batter to remain fairly thick. Set aside.
4. Cook bacon according to package directions. You will want bacon on the crispy side.
5. It's easier if you put your batter into a squeeze bottle, but it's not necessary.
6. "Draw" the pancake batter in a long oval shape onto the griddle, a tiny bit bigger than your cooked bacon slices (it will expand, so be careful not to make them too large).
7. Place a slice of cooked bacon in the center of each pancake, and gently press bacon into the batter. Squirt more batter on top of each bacon slice, in a zig-zag pattern, so that you don't end up overcooking the bacon when it touches the griddle.
8. Cook each dipper until the batter bubbles up and then flip until golden brown.
9. Serve the bacon pancake dippers with your favorite syrup and eat while hot.



# BACON RANCH PASTA SALAD

## INGREDIENTS:

- 1 (12) ounce package rotini pasta
- 10 slices of bacon
- 1 cup mayonnaise
- 1 cup shredded sharp cheddar cheese
- 1 large tomato, chopped
- 1 (4.25 ounce) can of sliced black olives
- 3 tablespoons dry ranch salad dressing mix
- ½ cup milk, or as needed
- ¼ teaspoon garlic powder

## COOKING DIRECTIONS:

Bring a large pot a lightly salted water to a boil. Cook rotini at a boil until tender yet firm to the bite, about 8 minutes. Drain.

Place bacon in a skillet over medium-high heat and cook until evenly brown. Drain and chop. In a large bowl mix mayonnaise, ranch dressing mix and garlic powder. Stir in milk until smooth. Add in rotini, bacon, tomato, black olives and cheese in a bowl and toss to coat with dressing. Cover and chill at least 1 hour in the refrigerator. Add additional milk if the salad seems a little dry.

## TASTY TIPS:

Do you hate when bacon shrivels up during the frying process? Try adding enough water to cover the strips in the skillet. This causes it to stay nice and plump with a pleasant crisp, not tough or brittle.



# BACON WRAPPED ASPARAGUS

## INGREDIENTS:

- 1 bunch asparagus, trimmed
- 1 lb. bacon
- 1 tablespoon olive oil
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- Salt and pepper to taste

## COOKING DIRECTIONS:

Coat the asparagus evenly with olive oil, then sprinkle with garlic powder, onion powder and salt and pepper. Individually wrap each asparagus with 1 piece of bacon. When ready to cook, place on a high-heat grill to roast for 15-20 minutes or until the bacon is crispy.

## TASTY TIPS:

These bacon-wrapped asparagus are a great finger-food. Try them out with your favorite dipping sauces—or create your own. (Serves 4)



# WARM BACON AND CHEESE DIP

## INGREDIENTS:

- 1 cup mayonnaise
- 1 cup sour cream
- 8 ounces cream cheese, softened
- 1 lb. bacon
- 1 tomato, seeded and chopped

## COOKING DIRECTIONS:

1. Preheat oven to 350°.
2. Fry the bacon and drain on paper towels. Chop up the bacon.
3. In medium bowl, beat mayonnaise, sour cream, cheeses, green onion, and bacon.
4. Fold in tomato.
5. Place in bread bowl if desired or put in casserole dish.
6. Bake for 20 minutes.
7. Serve with assorted crackers or bread.





# BACON PANCAKE CUPCAKES

## INGREDIENTS:

### Cupcakes

- 1/4 lb bacon
- 2 1/2 cups Original Bisquick™ mix
- 1 cup buttermilk
- 2 eggs
- 2 to 4 tablespoons real maple syrup
- 1 teaspoon vanilla

### Frosting

- 2 1/2 cups powdered sugar, sifted
- 1 cup unsalted butter, softened
- 2 tablespoons real maple syrup

## COOKING DIRECTIONS:

Heat oven to 400°F. Line cookie sheet with cooking parchment paper. Place bacon on cookie sheet. Bake 15 to 20 minutes or until cooked completely. Transfer to paper towel to drain. Crumble. Reduce oven temperature to 350°F. Place paper baking cup in each of 12 regular-size muffin cups.

In medium bowl, place Bisquick mix. In 2-cup measuring cup, beat buttermilk, eggs, 2 tablespoons syrup and the vanilla with whisk. Pour over Bisquick mix. Add up to 2 more tablespoons maple syrup if more maple flavor is desired. Stir in one-third of the crumbled bacon. Divide batter among muffin cups. Sprinkle with additional bacon, reserving some for garnish.

Bake at 350°F about 20 minutes or until skewer inserted in center comes out clean. Cool completely.

In medium bowl, beat frosting ingredients until smooth. Place frosting in decorating bag fitted with tip. Pipe frosting onto cooled cupcakes. Sprinkle with remaining bacon.



# CANDIED BACON CHOCOLATE CHIP COOKIES

## INGREDIENTS:

### Candied Bacon

- 8 slices center cut thick bacon
- 1/2 cup brown sugar

### Cookies

- 2 1/4 cups flour
- 1/2 teaspoon baking soda
- 3/4 cup butter, melted and slightly cooled
- 1/2 cup white sugar
- 1 cup brown sugar
- 1 tablespoon pure vanilla extract
- 1 whole egg
- 1 egg yolk
- 2 cups semi-sweet chocolate chips

## COOKING DIRECTIONS:

1. Preheat oven to 350 degrees.
2. Place bacon in a single layer on a foil lined sheet.
3. Sprinkle brown sugar on top of bacon strips. Bake for 18-25 minutes or until crispy, making sure to turn bacon over after 10 minutes.
4. Remove from oven and place on a wire rack for cooling. Once bacon has cooled chop it finely.
5. Reduce oven temperature to 325 degrees.
6. Sift flour and baking soda.
7. In a medium bowl, cream butter with the white and brown sugar.
8. Add vanilla, egg, and egg yolk to the bowl and beat until light and creamy.
9. Add flour mixture and mix well.
10. Add diced candied bacon and chocolate chips and stir until just combined.
11. Place golf ball sized balls of dough on a parchment lined cookie sheet and bake for 13-15 minutes or until edges are brown.
12. Remove from oven and let cookies sit on the pan for a couple of minutes before placing on a wire rack.



# BACON WRAPPED SMOKED PORK LOIN

## INGREDIENTS:

- 1 thawed 5 lb pork loin
- 1 lb of bacon
- Your favorite pork loin rub or seasoning

## Glaze

- 1 cup of honey
- 2 Tbsp. of red wine
- 1 tsp. of rosemary (crushed preferred)

## COOKING DIRECTIONS:

1. Bring pork loin up to room temperature
2. Cover loin in your favorite rub
3. Wrap in bacon until completely covered
4. Put on smoker and smoke at 225 degrees
5. Once pork loin reaches approximately 145 degrees, brush on glaze and leave on smoker to rest for 3 minutes
6. Cut into slices and serve



# PORK KABOBS

## INGREDIENTS:

- 1 (1 lb.) pork tenderloin
- 1 red bell pepper, cut into 1 ½ inch chunks
- 1 green pepper, cut into 1 ½ inch chunks
- ½ pineapple, cut into 1 ½ inch chunks
- Skewers
- Vegetable oil or cooking spray
- 2 tablespoons cilantro, chopped
- Salt and pepper

## COOKING DIRECTIONS:

Preheat grill to medium-high heat. Thread the skewers in pattern of your choice. For each skewer you'll use about 4-5 pieces of pork, peppers and pineapple.

Brush or spray kabobs with oil and sprinkle lightly with salt and pepper. Grill kabobs for 10-15 minutes, turning a few times until done. Serve immediately and garnish with fresh cilantro.

## TASTY TIPS:

These fresh, fun kabobs are great for a warm summer night. The best part is they go great with any veggie—next time give them a try with your favorite.



# SMOTHERED PORK CHOP BAKE



## INGREDIENTS:

- 4-6 pork chops
- 1 package Uncle Ben's Long Grain and Wild Rice
- 1/2 stick margarine
- 1 can cream of onion soup
- 1 can cream of mushroom soup
- 1 container fresh sliced mushrooms

## COOKING DIRECTIONS:

1. Melt margarine in a 9x13 dish.
2. Sprinkle rice and seasoning packet in pan, add soups, mushrooms and 1 1/2 can water, top with chops.
3. Cover with foil and bake at 325 degrees for 1 1/2 hours.



# RHUBARB PORK CHOP CASSEROLE

## INGREDIENTS:

- 4 pork loin chops (3/4" thick)
- 1 Tbs. cooking oil
- Salt/pepper to taste
- 2-1/2 – 3 cups soft (or slightly toasted) bread crumbs
- 3 cups sliced (1" pieces) rhubarb
- 1/2 cup brown sugar
- 1/4 cup flour
- 1 tsp. cinnamon

## COOKING DIRECTIONS:

1. In skillet, brown pork chops in oil and season with salt and pepper. Remove to warm platter.
2. Mix 1/4 cup pan drippings with bread crumbs. Reserve 1/2 cup bread crumbs and sprinkle the remaining crumbs into bottom of appropriate sized 2" walled baking dish.
3. Combine brown sugar, flour and cinnamon in bowl. Then add rhubarb and mix together.
4. Spoon half of rhubarb mixture over bread crumbs.
5. Arrange pork chops in single layer over rhubarb. Spoon remaining rhubarb mixture over pork chops.
6. Cover with foil and bake at 350 degrees for 30 – 45 minutes. Pull back foil and sprinkle top with reserved bread crumbs.
7. Bake 10 – 15 minutes longer or until pork chops test done. Bake for one hour.



# PULLED PORK BAKED POTATO

## INGREDIENTS:

- 1/2 pound cooked pulled pork
- 4 russet potatoes, (about 10 ounces each)
- 1 tablespoon canola oil, or other neutral-flavored oil
- 1/2 cup cheddar cheese, or monterey jack, or mozzarella, shredded
- 1/4 cup sour cream, or more to taste

## COOKING DIRECTIONS:

Preheat an oven to 400 degrees F.

Rub the potatoes with the oil. Arrange them on a baking sheet and pierce each a few times with a knife or fork. Bake until cooked through, 1 to 1 1/4 hours.

Cut a lengthwise split in each potato and fluff the insides with a fork. Arrange the warmed pork, cheese, and sour cream on top. Sprinkle with chives, if using, and serve. Makes 4 servings.



# AMERICAN PRIDE PORK CHOPS

## INGREDIENTS:

- 4 bone-in pork chops, 1-inch thick
- 2 teaspoons brown sugar
- 1 ½ teaspoon coarse salt
- ½ teaspoon coarse black pepper
- ½ teaspoon ground allspice
- ¼ teaspoon dried thyme leaves

## COOKING DIRECTIONS:

Combine the brown sugar, salt, pepper, allspice and thyme leaves in a bowl. Rub both sides of pork chop with herb mixture. Let stand 15 to 30 minutes. Discard any remaining herb mixture.

Prepare a medium-hot fire in grill. Pat pork chops dry while being careful not to remove the rub. Grill chops, over direct heat, turning once, to medium rare doneness about 4-5 minutes per side or until the internal temperature reaches 145 degrees F, followed by a 3-minute rest time.

## TASTY TIPS:

It is going to be tempting to dive right into these delicious pork chops, but that 2-minute rest time is best. Giving the chops a few minutes to rest is so the fibers of the meat can relax. This will make for an even more tender and juicy first bite. (Serves 4)





# **SLOW COOKER CRANBERRY PORK CHOPS AND SWEET POTATOES**

## **INGREDIENTS:**

- 1 cup chunky applesauce
- 3 large sweet potatoes, sliced
- 1 Tbs. brown sugar
- 6 pork loin chops
- 1 (15 ounce) can whole cranberry sauce

## **COOKING DIRECTIONS:**

In slow cooker, place applesauce then layer sweet potatoes over applesauce and sprinkle brown sugar over the potatoes. Next, place pork chops over brown sugared potatoes. Spoon cranberry sauce over chops and cover slow cooker. Cook on low heat for 8-10 hours. Serves 6.



# **SLOW COOKER PULLED PORK CRANBERRY SLAW**

## **INGREDIENTS:**

- 2 1/2 pounds pork tenderloins
- 5-6 cups water
- 1 teaspoon garlic salt
- Pepper, to taste
- 3/4 cup barbecue sauce
- 3/4 cup coleslaw dressing
- 1 bag coleslaw mix, prepared
- 12 buns
- 2, 14 oz cans cranberry sauce

## **COOKING DIRECTIONS:**

Place pork tenderloins and water into slow cooker and sprinkle with garlic salt and pepper. Place the lid on top and set heat to low, letting cook for about 8 hours or until the internal temperature is 145 degrees F.

Drain liquid from slow cooker and shred meat using two forks. Toss with barbecue sauce, set aside. Butter top of bun and lightly toast in a skillet, if desired. To assemble, place shredded pork on top of bottom bun. Top with a good spoon's worth of cranberry sauce, then add coleslaw and top with bun. Serves 6 to 8.



# APPLE AND STUFFING PORK LOIN

## INGREDIENTS:

- Pork loin roast
- 1 can of your favorite apple pie filling
- 1 box of Pork Stove Top Stuffing, any brand
- Mashed potatoes, make as many as you need

## COOKING DIRECTIONS:

Slice pork loin into 3/4" or 1" slices, depending on preferences. Cook stove top stuffing according to directions. Take apple pie filling and smooth it out in an 8 x 11 glass baking dish. Arrange pork loin slices over apple pie filling and then cover with stove top stuffing that has already been made. Cook uncovered at 350 until internal temperature is 140 degrees, approximately 45 min-1 hour.



# BAKED BBQ PORK CHOPS

## INGREDIENTS:

- 6 pork chops
- 1/2 cup brown sugar
- 1/2 cup vinegar
- 1 can tomato soup
- 2 tsp. chili powder

## COOKING DIRECTIONS:

Preheat oven to 350°. Mix sugar and vinegar together; mix well. Add tomato soup and chili powder; mix well. Put pork chops in cake pan. Pour mixture over chops. After baking for 45 minutes, turn and bake for another 45 minutes.

This dish is served best with mashed potatoes and is a very “stick to your ribs” type of dish.



# SUMMER GRILLIN' PORK CHOPS

## INGREDIENTS:

- 4 boneless pork chops, 1-inch thick
- 2 cups orange juice
- ½ cup soy sauce
- 1 tablespoon garlic, chopped
- ¼ cup Dijon-style mustard
- ¼ cup honey
- ½ teaspoon cayenne pepper

## COOKING DIRECTIONS:

In a mixing bowl, combine orange juice, soy sauce, garlic, mustard, honey and cayenne pepper. Mix together with a whisk. Pour over pork chops and marinate in the refrigerator for 12-24 hours.

Remove pork from marinade; discard marinade. Season pork with salt and pepper and grill for 10-12 minutes, turning once, until internal temperature on a thermometer reads 145 degrees Fahrenheit, followed by a 3-minute rest time.

## TASTY TIPS:

The secret to tasty, juicy pork chops is “brining”. Brining is a method that increases the moisture holding capacity of meat. By soaking our pork chop in our marinade for the full 12-24 hours it will ensure we get the most delectable piece of meat. (Serves 4)



# **SLOW COOKER ROOT BEER PULLED PORK**

## **INGREDIENTS:**

- 1 2-lb. pork tenderloin
- 2 medium yellow onions, cut into thin wedges
- 1 28-oz. bottle barbecue sauce
- 1 12-oz. can or bottle root beer
- 1/2 to 1 tsp. ground chipotle pepper (optional)
- 8 onion buns or Kaiser rolls, split (and toasted, if desired)
- Purchased coleslaw for topping (optional)

## **COOKING DIRECTIONS:**

1. Place pork and onions in a 3- to 4- quart slow cooker. In a bowl stir together barbecue sauce, root beer, and, if desired, chipotle pepper. Pour over pork. Cover and cook on low for 6 to 7 hours.
2. Transfer meat to a cutting board. Shred pork with two forks. Return the shredded meat to cooker and stir to combine with cooking liquid. Using slotted spoon, spoon meat onto buns and, if desired, top with coleslaw. Makes eight sandwiches.



# THE PERFECT PORK LOIN

## INGREDIENTS:

- 1 pork loin roast
- Italian dressing
- Splash of lemon juice
- Brown sugar
- Lawry's salt
- Mrs. Dash

## COOKING DIRECTIONS:

Marinate pork loin for 1-3 days in Italian dressing and a splash of lemon juice. When ready to cook, rub Lawry's salt and Mrs. Dash on the entire loin. Grill to 135 degrees, then coat in brown sugar to form a nice glaze upon melting. Pull off the grill at 145 degrees and let rest for three minutes. Serve and enjoy!



# APPLE AND ALE PORK ROAST

## INGREDIENTS:

- 3-4 lb. netted roast
- 4-5 cloves of fresh garlic
- 2 Tbs. cracked black pepper
- 2 tsp. salt (optional)
- 1 tsp. sage
- 1 tsp. rosemary
- 2 bay leaves
- 3-5 potatoes
- 2 apples
- 1 onion
- 1 beer of choice, a darker, craft beer is preferred

## COOKING DIRECTIONS:

Let roast stand for one hour at room temperature so meat will be tender. Cut small slits in meat and insert garlic cloves. Make a rub out of seasonings except bay leaves. Spread on roast. Place roast in baking dish. Cut potatoes and onion and place around the roast. Put bay leaves with potatoes and onion. Pour juice and beer over everything. Place tin foil over baking dish and place in oven for 2 hours at 275 degrees.





# CROCK POT PORK CARNITAS TACOS

## INGREDIENTS:

- 3-4 lbs. pork roast
- 2 tsp. chili powder
- 1 tsp. cumin
- 1 tsp. oregano
- 1 tsp. kosher salt
- 1 tsp. garlic powder
- 1 tsp. onion powder
- 2 12 oz. cans pineapple, papaya or mango juice

## Suggested Fixings

- Sour cream
- Salsa
- Guacamole
- Shredded cheese
- Lettuce
- Sautéed onions and peppers

## COOKING DIRECTIONS:

Mix the spices together and rub over pork roast. Place roast in a crock pot and cover with juice. Cook on low for 6-8 hours. Shred meat using two forks and serve with tortillas and fixings. Serves 6-8.



# SWEET BABY RAY'S AND COKE CROCKPOT RIBS

## INGREDIENTS:

- 3 lbs. of baby back ribs
- 1, 18 oz. bottle Sweet Baby Ray's BBQ sauce
- 6 oz. can of Coke
- Salt and pepper

## COOKING DIRECTIONS:

Cut ribs in half. Sprinkle with salt and pepper and place in crockpot. Combine Sweet Baby Ray's BBQ sauce and Coke and pour over ribs.

Cook on high for four hours or on low for eight hours. Enjoy!



# OVEN BAKED BARBEQUE RIBS

## INGREDIENTS:

- 1 rack of ribs (about 5 lbs.)
- Dry rub (about ¼ to 1/3 cup, see suggestion below)
- Barbeque sauce (1 ½ to 2 cups)

### Dry rub recipe (use what you like)

- 2 tsp. chili powder
- 2-3 Tbs. packed brown sugar
- 1 tsp. ground cumin
- 1 tsp. garlic powder
- 1/2 tsp. salt
- 1/2 tsp. pepper

Combine in small bowl and it's ready to use.

## COOKING DIRECTIONS:

Line a baking pan with aluminum foil (or you will hate the cleanup!). Preheat your oven to 250°F. One secret to “fall of the bone ribs” is to flip the rack over and find the thin membrane that covers the inner part—pull this off before adding the dry rub, It's as thin as plastic wrap but is almost always present. After the membrane is off, generously rub the inside of the rack of ribs with the dry rub. Place the ribs on the foil-lined baking sheet and apply the dry rub to the outside of the ribs. Place in the preheated oven uncovered for two hours. Remove from the oven and coat with the barbeque sauce. Cover tightly with aluminum foil and return to the oven for another hour. Remove the ribs and uncover. At this point I add another coating of barbeque sauce and put them under the broiler for about five minutes or take out to the grill to finish them off. You could also serve them now without broiling or grilling.



# PORK SPAGHETTI

## INGREDIENTS:

- 1 lb. ground pork
- 1 lb. Italian sausage
- 1 large onion, chopped
- 1 green pepper, chopped
- 2 garlic cloves, minced
- 1 cup dry wine
- 3 (14 1/2 ounce) cans Italian-style tomatoes, crushed
- 1 (6 ounce) can tomato paste
- 2 teaspoons dried oregano
- 1 teaspoon brown sugar, packed
- 1/2 teaspoon dried basil
- 1/2 teaspoon dried thyme
- 2 bay leaves
- 1 (12 ounce) bags spaghetti, cooked

## COOKING DIRECTIONS:

1. In a large skillet cook meat, onion, green pepper and garlic until meat is browned.
2. Drain and return to skillet.
3. Add wine and bring to a boil until it is absorbed, stirring occasionally.
4. Stir in tomatoes with juice, tomato paste, oregano, brown sugar, basil, thyme, and bay leaves.
5. Bring to a boil then reduce heat and simmer uncovered for 1 hour.
6. Remove bay leaves and serve over hot spaghetti.



# SUMMERTIME SPARERIBS

## INGREDIENTS:

- 2 slabs pork spareribs, about 6 pounds total
- 2 tablespoons vegetable oil
- Kosher salt
- Pepper
- Barbecue sauce

## COOKING DIRECTIONS:

Prepare fire for indirect-heat cooking in a covered grill. Rub ribs with vegetable oil and season both sides with salt and pepper. Place ribs, not overlapping, over indirect heat on grill. Close grill and cook ribs for 1 ½ to 2 hours, or until ribs are very tender. In final minutes of grilling, baste ribs with barbecue sauce. Cut and serve ribs with remaining barbecue sauce on the side.

## TASTY TIPS:

After cooking, remove ribs from the grill and wrap them securely in aluminum foil. Place foil-wrapped ribs in brown paper bag and let ribs rest up to one hour. Doing this locks in all those delicious flavors and creates fall-off-the-bone ribs.



# PORK TACO NACHO DIP

## INGREDIENTS:

- 2 lb. Velveeta cheese
- 2 lb. ground pork
- 6 oz. mild taco sauce
- 2 chopped tomatoes
- 1 small onion, diced
- 1 bag tortilla chips

## COOKING DIRECTIONS:

Brown ground pork and onion together. Combine in crock pot with cheese, taco sauce and tomatoes. Cook on low until cheese is melted and warm. Serve with tortilla chips.

## TASTY TIPS:

This super easy dip is perfect for any summer potluck. For this recipe, you can serve with your favorite flavor of chip, crackers or even fresh-cut veggies. (Serves 10)



# SKILLET ZITI WITH GROUND PORK PASTA

## INGREDIENTS:

- 12 ounces ground pork, lean
- 8 ounces penne pasta, whole grain (about 3 cups)
- 3 cups spicy tomato pasta sauce, or plain tomato-basil pasta sauce
- 2/3 cup ricotta cheese, low-fat
- 3 tablespoons parmesan cheese, or asiago cheese, freshly grated

## COOKING DIRECTIONS:

Cook pasta in large saucepan with unsalted water according to package directions. Drain well. Meanwhile, cook ground pork over medium-high heat in large, nonstick skillet about 3 minutes or until pork is no longer pink, breaking pork in to 3/4-inch crumbles. Drain and discard any juices.

Add hot pasta to ground pork in skillet. Stir in pasta sauce and ricotta cheese. Cover and cook over medium-high heat until hot, stirring occasionally. Sprinkle with grated cheese and serve. Serves 4.



# PORK POT PIES

## INGREDIENTS:

- 1 pound ground pork
- 1 1/4 cups sundried tomato alfredo sauce, or alfredo sauce
- 1 12-oz package frozen mixed vegetables, steam-in-bag
- 1 8-oz tube refrigerated garlic breadstick dough
- 1 teaspoon olive oil
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper

## COOKING DIRECTIONS:

Heat olive oil in large skillet over medium-high heat, add ground pork, salt and pepper. Brown well, drain; return to skillet.

Meanwhile cook vegetables according to package directions. Add sauce and vegetables to the pork in the skillet. Stir to combine well. Divide mixture into 4 individual-sized casserole dishes or one 9x9 baking dish. Top mixture with bread dough sticks in criss-cross pattern. Bake at 375 degrees for 10-12 minutes. Serves 4.





# PORK CHILI EXPRESS

## INGREDIENTS:

- 1 pound ground pork, lean
- 1 15-oz can chili beans, undrained
- 2 14 1/2-oz cans diced tomatoes, in juice
- 1 1/2 cups water
- 1 tablespoon chili powder
- 1 1/2 teaspoons cinnamon
- 1/2 teaspoon dried oregano leaves
- Salt, to taste (optional)

## COOKING DIRECTIONS:

Cook ground pork over medium-high heat in 12-inch, nonstick skillet for 3 to 4 minutes or until pork is no longer pink, breaking pork in to small crumbles. Drain and discard any juices. Stir chili beans, tomatoes, water, chili powder, cinnamon and oregano into pork in skillet. Cover and bring to boil. Reduce heat to medium. Uncover and simmer for 3 to 5 minutes or until desired consistency. If desired, season to taste with salt. Serves 4.



# QUICK AND EASY MEATLOAF

## INGREDIENTS:

- 2 lbs. ground pork
- 1 cup oats (oatmeal)
- 2 eggs
- 1 package of onion soup mix
- Ketchup or barbeque sauce

## COOKING DIRECTIONS:

1. Preheat oven to 375 degrees
2. Mix oats, soup mix and eggs together
3. Add ketchup or barbeque sauce as wanted to moisten the oats
4. Let mixture sit for 5 minutes
5. Mix ground pork in with the meat
6. Grease a bread pan and evenly place meat mixture in the pan
7. Bake for 1 hour until the meat is thoroughly cooked



# PERFECT PORK BURGER

## INGREDIENTS:

- 5 slices bacon
- 1 clove garlic, minced
- 1 pound ground pork
- Kosher salt and freshly ground pepper
- 1/4 teaspoon dried rubbed sage
- Freshly ground pepper
- 4 potato buns, split
- Unsalted butter, softened, for spreading
- Coleslaw, for topping (optional)

## COOKING DIRECTIONS:

Pulse the bacon and garlic in a food processor until coarsely ground. Combine the ground pork, 1 teaspoon salt, 1/4 teaspoon pepper and the sage in a large bowl. Add the bacon mixture and gently mix with your hands. Gently form the meat into four balls, then lightly press into 4-inch-wide, 1-inch-thick patties. Make a 2-inch-wide indentation in the center of each with your thumb to prevent the burgers from bulging when grilled.

Preheat a grill to medium high. Season the patties with pepper. Grill, undisturbed, until marked on the bottom, 5 to 6 minutes. Turn and grill until the other side is marked and the patties feel firm, 4 to 6 more minutes. Meanwhile, spread the cut sides of the buns with butter and toast on the grill. Serve the patties on the buns; top with coleslaw. (optional)



# APRICOT GLAZED HAM

## INGREDIENTS:

- 5 pound fully-cooked ham
- 1/3 cup brown sugar, firmly packed
- 1 tablespoon cornstarch
- 1/2 teaspoon nutmeg
- 1/4 teaspoon cloves
- 2/3 cup apricot nectar
- 2 tablespoons lemon juice

## COOKING DIRECTIONS:

Place ham on rack in a shallow roasting pan. Bake, uncovered, in a 325 degree F. oven for 1 1/4 hours or until meat thermometer registers 140 degrees F. (about 15-18 minutes per pound.)

For the glaze, in a small saucepan combine brown sugar, cornstarch, nutmeg and cloves. Stir in apricot nectar and lemon juice. Cook over medium heat until thickened and bubbly, stirring constantly. Brush ham with glaze. Continue baking 15-20 minutes more, brushing occasionally with glaze.



# HOT HAM AND CHEESE WITH CARAMELIZED ONIONS

## INGREDIENTS:

- 1 package King's Hawaiian hamburger buns
- 6 slices bacon
- 1 yellow onion
- 8 tablespoons salted butter, divided
- 2 teaspoons Dijon mustard
- 1 teaspoon Worcestershire sauce
- 1 pounds sliced deli ham
- 1 pound sliced Swiss cheese

## COOKING DIRECTIONS:

1. Fry the bacon until crispy. Place on paper towels to drain.
2. Slice onion into thin strips.
3. Melt 1 tablespoon butter in a small skillet; add onions and cook over very low heat for 30 minutes, stirring occasionally. The onions should turn a deep golden color and taste sweet.
4. Melt the remaining butter and whisk with the mustard and Worcestershire sauce.

## Sandwiches

1. Preheat the oven to 350 degrees.
2. Cut foil into large squares for wrapping each sandwich. Brush the bottom of each bun with butter mixture on both sides.
3. Top with ham, onions, bacon, and cheese. Brush the top of the bun with butter on both sides, place on the sandwich, and wrap with foil. Repeat for remaining sandwiches.
4. Bake for 20 minutes or until warmed through and cheese is melted.
5. Store leftovers in the fridge with a piece of wax paper between them to prevent sticking. Reheat leftovers in the oven wrapped in foil or in the microwave for 1 minute.



# HAM SALAD

## INGREDIENTS:

- 3 cups leftover ham, finely chopped
- 1 cup finely diced celery
- ¼ cup finely minced sweet onion
- 1 teaspoon Dijon mustard
- 2 hard-boiled eggs, diced
- ¼ cup pick relish, drained
- ½ cup mayonnaise

## COOKING DIRECTIONS:

Mix together ham, celery, onion, relish and eggs together in a large bowl. Add in mayonnaise and Dijon mustard and stir until coated. Store in the refrigerator until cooled and serve.

## TASTY TIPS:

This classic ham salad recipe can be whipped up in no time at all. It is perfect for a summer picnic or any meal on the go. Try serving it up on crackers or on your favorite type of bread. (Serves 4)



# CLASSIC MACARONI AND CHEESE WITH HAM

## INGREDIENTS:

- 6 slices hearty white sandwich bread, torn into quarters
- 5 tbsp. unsalted butter, plus 3 tbsp. cut into 6 pieces and chilled
- 1 lb. elbow macaroni
- Salt
- 6 tbsp. all-purpose flour
- 1-1/2 tsp. dry mustard
- 1/4 tsp. cayenne pepper (optional)
- 5 cups milk
- 8 oz. Monterey Jack cheese, shredded (2 cups)
- 8 oz. sharp cheddar cheese, shredded (2 cups)
- 8 oz. deli ham, sliced 1/4 inch thick and cut into 1-inch pieces
- 1 cup frozen peas

## COOKING DIRECTIONS:

1. Pulse bread and chilled butter in food processor to coarse crumbs, about 10 pulses; set aside.
2. Adjust oven rack to lower-middle position and heat broiler. Bring 4 quarts water to boil in large pot. Add macaroni and 1 tablespoon salt and cook, stirring often, until tender; drain macaroni.
3. Melt remaining 5 tablespoons butter in now empty pot over medium-high heat. Add flour; mustard; cayenne, if using; and 1 teaspoon salt. Cook whisking constantly, until mixture becomes fragrant and deepens in color, about a minute. Gradually whisk in milk; bring mixture to boil, whisking constantly. Reduce heat to medium and simmer, whisking occasionally, until thickened, about 5 minutes. Off heat, slowly whisk in cheeses until completely melted. Add macaroni, deli ham, and frozen peas to sauce and cook over medium-low heat, stirring constantly, until mixture is steaming and heated through, about 6 minutes.
4. Transfer mixture to 13 by 9-inch broiler-safe baking dish and sprinkle with bread-crumbs mixture. Broil until topping is deep golden brown, 3 to 5 minutes. Let casserole cool for 5 minutes. Serves 8.



# BAKERY EGG AND HAM CASSEROLE

## INGREDIENTS:

- 1 cup cubed ham
- 5 large eggs
- 1/2 cup 2% milk
- 3 cups frozen shredded hash brown potatoes, thawed
- 1/3 cup chopped green onions
- 1/2 tsp. dry mustard powder
- 1/2 tsp. black pepper
- 2 cups shredded cheese, divided

## COOKING DIRECTIONS:

This recipe can be made ahead of time and frozen in a Ziploc bag (unbaked) and then thawed completely in the fridge and poured into a pan in the morning. But it works great to mix and bake right away, too. In a large bowl, beat together the eggs and milk. Stir in the ham, hash browns, green onions, dry mustard, pepper, and 1 cup shredded cheese. Pour into one gallon Ziploc bag. Place remaining 1 cup cheese in quart size Ziploc bag. Staple to large bag. Freeze.

Thaw completely. Pour into 7x11 pan. Bake in 350 degrees preheated oven 25 to 35 minutes, or until knife inserted in the center comes out clean. Sprinkle the remaining cheddar cheese on top, and continue baking for 3 to 4 minutes or until cheese is melted. Remove from oven, and let sit 5 minutes before serving. Double recipe makes 9 x 13 pan. Substitution – the green onion does give some color, however you can substitute minced onion – might want to lower the amount since the green onion is typically pretty mild.





# SWEET AND TANGY HAM BALLS

## INGREDIENTS:

- 2 1/2 lb. ground ham
- 2 lb. ground pork
- 1 lb. ground beef
- 3 eggs
- 3 cups crushed graham crackers
- 2 cups milk

## Sauce

- 2 1/2 cups brown sugar
- 2 cans tomato soup
- 1/2 cup vinegar

## COOKING DIRECTIONS:

In extra large mixing bowl, mix together meats. Add remaining ingredients, mixing well. Form into balls with ice cream scoop. Place 15 balls each into 2 (9x13) pans. Bake at 350 degrees for 45 minutes; drain.

**Sauce:** Stir together sauce ingredients and cook over medium heat until sugar dissolves. Pour over baked meat balls then bake an additional 15 minutes with sauce.



# HAWAIIAN HAM AND SWISS SLIDERS

## INGREDIENTS:

- 24 slices of deli honey ham
- 6 slices of Swiss cheese, cut into fourths
- 1/3 cup mayonnaise
- 1 tbs. poppy seeds
- 1 1/2 tbs. Dijon mustard
- 1/2 cup butter melted
- 1 tbs. onion powder
- 1/2 tsp. Worcestershire sauce
- 2 packages (12 count) King's Hawaiian Original Hawaiian Sweet Dinner Rolls

## COOKING DIRECTIONS:

Cut rolls in half and spread mayo onto 1 side of the rolls. Place a slice or two of ham and slice of Swiss cheese in roll. Replace the top of the rolls and bunch them closely together into a baking dish. In a medium bowl, whisk together poppy seeds, Dijon mustard, melted butter, onion powder and Worcestershire sauce.

Pour sauce over the rolls, just covering the tops. Cover with foil and let sit for 10 minutes. Bake at 350 degrees for 10 minutes or until cheese is melted. Uncover and cook for additional 2 minutes until tops are slightly browned and crisp. Serve warm.



