

# Steve Leiser is Pork Cookout King

YORK - As the mouth-watering smell of barbecuing pork wafted over the watching crowd at the York Fair's livestock exhibit ring, Windsor R1 hog grower Steve Leiser set a table with fine china and uncorked the bottle of wine that would accompany the meal he was carefully preparing.

"Sweet and Sassy Pork" is what Leiser cooked up for the contest, and the original

concoction earned him the crown of Pork Cookout King. Runner up in the competition was Joseph Shaeffer.

Judges for this year's countywide cook-off were Joann Lamberson, York Extension home economist, Phil Smyser, 4-H leader and life member of the Fair's Agricultural Society, and Rich Davidson of WGAL Channel 8 news team.

Criteria for judging the entries were the originality and preparation of the pork cut used, use of Pennsylvania products in the recipe and showmanship and

flair in cooking and serving techniques.

The name for the subtle-flavored chops was coined by Leiser and his fiance while they were on their way to the contest.

"I'm sweet and she's sassy - that's how we came up with that title," quipped Leiser, who's also a field representative of the Pennfield Corporation.

Flavored with overnight marination in the original sauce, the pork dish called for fresh half-inch butterfly chops. Ingredients in the sauce are a half cup of soy

sauce, a half-cup of honey, 1 clove of garlic that's been minced fine, and 1 tablespoon of monosodium glutamate (flavor enhancer).

All the sauce ingredients should be mixed, and the chops allowed to sit overnight in the refrigerator covered with the marinade. Next day, grilling of the meat should be done on a well-greased grill, about six to eight inches above hot coals. Chops should be turned every two to three minutes, and are ready to eat in twenty to thirty minutes.



Steve Leiser's "Sweet and Sassy Pork" pleased the judges enough to win him the title of pork Cookout King during the cook-off at the York Fair. The Windsor pork grower will now pack up his grill and tools to compete at the state level.

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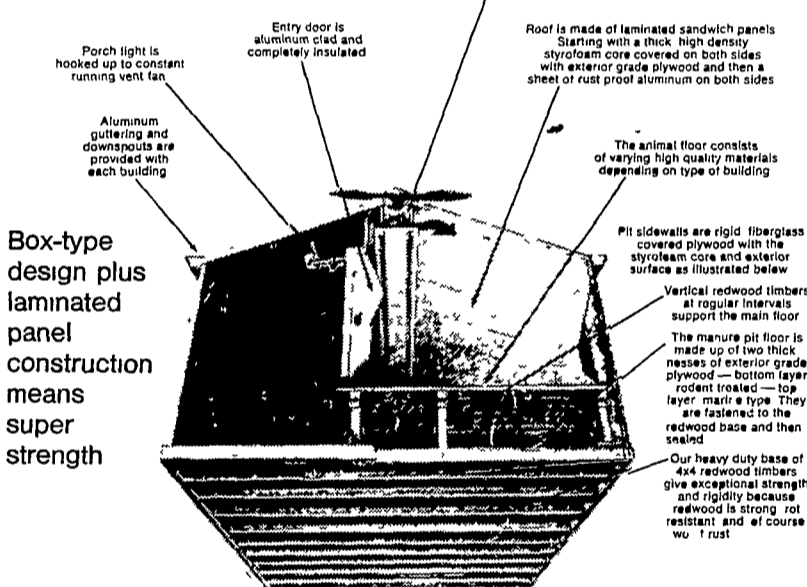
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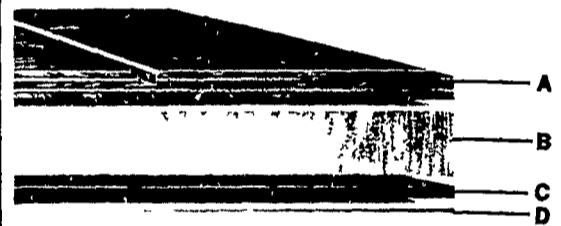
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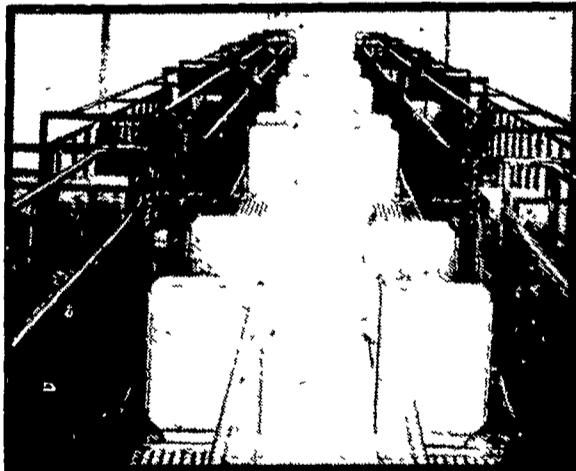


A The outer wall surfaces are handsome rough sawn red exterior 5/8" plywood. Surfaces can be painted another color later if desired by owner to match existing buildings.

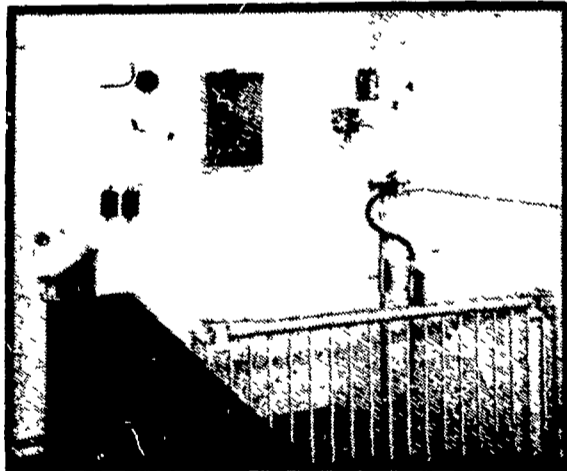
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