

York crowns Pork King

BY JOYCE BUPP
Staff Correspondent

YORK — "The chop has always been my favorite cut of pork," asserts York County's newly-crowned Pork Cookoff King Ron Thoman. "And I think the rib chop has a better flavor than the loin chop."

Thoman, of 530 Fulton Street, Hanover, earned the Pork King title during a grill-off held as the final event in the York Fair's small livestock exhibition arena. York County Pork Producers sponsored the local competition as part of their ongoing commodity promotion activities.

Contestants were scored on their pork cut selection and the excellence in preparation of the meat, as well as its overall appeal, and the appearance and presentation of the entree'.

Showmanship points also carry weight, since contest cooks are scored on their "chefing ability," their personal apparel and appearance, neatness of their cooking area and the overall appearance of the table set with its feast.

Total menus and side dishes are even taken into consideration, with contestants asked to incorporate as many Pennsylvania-produced commodities as possible in their finished dinner.

Thoman's "Marinated Pork Chops" garnered the highest number of points, along with his colorfully-appointed table complete with floral bouquet and a taste-tempting menu.

"I like Russian salad dressing,"

Thoman says of his choice of a base for the delicious marinade-sauce that flavored his half-inch rib chops. So, beginning with the Russian dressing idea, Thomas experimented for about six weeks, cooking the chops several times for his family while honing the fine points of the final product.

Along with the grilled chops, Thoman served a baked potato, three-bean salad, a tossed salad, cherry pie, and a Pennsylvania cherry wine.

As the county winner, Thoman will now compete in the state cookoff, scheduled during the October Apple Harvest Festival in Adams County.

Judges for the cook-off were Pat Dobrosky, Glenn Rock R2, Sara Eisenhart, Thomasville, and former county and state cookoff winner Joe Sheffer, Airville.

Want to try those winning chops? Here's Ron Thoman's recipe:

Marinated Pork Chops

- 6 to 8 fresh loin or rib chops
- ½ cup ketchup
- ½ cup Russian dressing
- 1 package dried onion soup
- 2 tablespoons white vinegar
- 1 tablespoon Worcestershire sauce
- 1 tablespoon soy sauce
- 1 tablespoon honey
- ¼ teaspoon chili powder
- ¼ teaspoon ginger

Combine all ingredients and coat meat completely. Pour remaining sauce over chops that are in a single layer in the bottom of a dish. Marinate overnight. Grill about a half-hour, or until tender, brushing with remaining sauce.



Delicious! That was the pronouncement of those who sampled Ron Thoman's winning entry in the York County Pork King Cookoff contest, staged last Saturday at the York

Fair's livestock arena. After a morning of heated cooking competition, Thoman sat down to partake of the blue-ribbon "Marinated Pork Chops."

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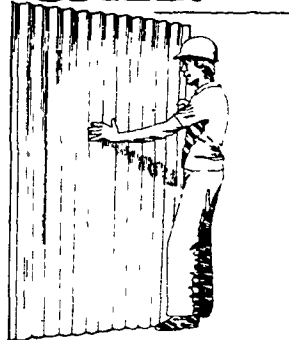
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