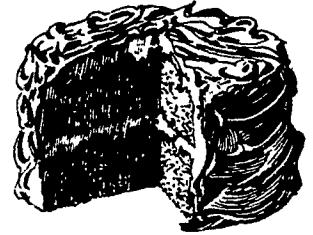


# Home On The Range



## October is pork month!

October has been designated Pork Month, and it's no wonder because pork is so delicious and so versatile.

But perhaps the best news on pork is that it is a nutrient dense food, meaning it's high in nutrients for the calories consumed.

Pork adapts well to the cuisines of different cultures. In Mexico, pork is an important ingredient in cooking as in Tostadas with Pork, included on this page.

But you may enjoy an American dish instead; so try Pork Chops and Potatoes also on this page. There are two pleasant surprises in this dish of scalloped potatoes. The first is that you can eliminate making the traditional white sauce by using a can of Cheddar cheese soup with milk. The second is a spicy, tangy accent provided with a bit of Blue cheese. Thinly sliced onions enhance the flavor of both potatoes and pork chops.

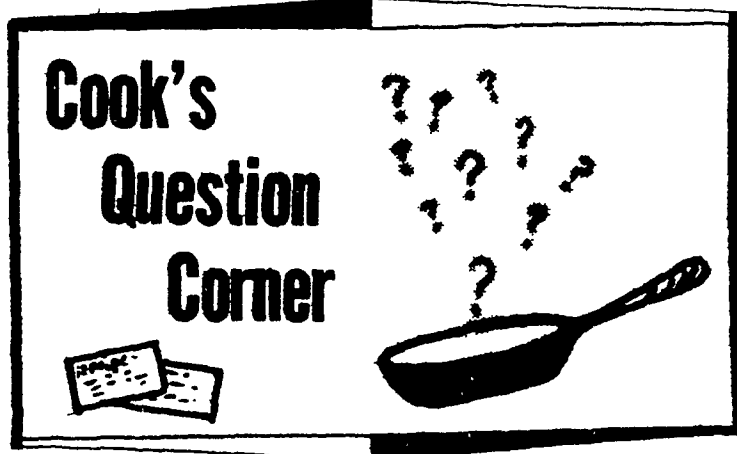
**PORK CHOP AND POTATOES**  
6 pork chops, 1/2-inch thick  
2 T. flour  
1 t. salt  
1 can condensed Cheddar cheese soup  
1 c. milk  
1/3 c. crumbled Blue cheese  
6 med. baking potatoes, peeled and thinly sliced  
1 1/2 c. thinly sliced onion  
2 T. flour  
1 t. salt  
1/8 t. pepper

Preheat oven to 350 degrees. Trim fat from chops; fry trimmings. Combine 2 T. flour and 1 t. salt; coat chops. Brown chops well on both sides in pork fat in a large skillet. Remove from skillet; set aside. Drain off fat. Add soup to skillet; gradually stir in milk. Heat to boiling point over medium heat; remove from heat and stir in Blue cheese. Arrange half of the potatoes and half of the onions in buttered, 3-quart, rectangular baking dish. Combine 2 T. flour, 1 t. salt and pepper; sprinkle half of flour mixture over potatoes and onion. Repeat with remaining ingredients. Pour cheese sauce over all. Arrange chops on top; cover casserole with foil. Bake, covered, 1 hour. Uncover and continue baking 30 to 45 minutes longer or until potatoes are tender.

**PORK BARBECUE SANDWICHES**  
15 to 18 thin slices pork roast  
1 c. catsup  
1 c. water  
1/2 c. finely chopped onion  
1/4 c. cider vinegar  
2 T. light brown sugar  
1 t. paprika  
3/4 t. liquid smoke, or to taste  
1/4 t. celery seed  
6 to 8 drops hot pepper sauce  
5 to 6 toasted hamburger buns or hard rolls cut in half  
butter, softened  
Combine catsup, water, onion,



If your family has been asking for more meat dishes, you can satisfy their desire with a Pork Chop 'n Potato Scallop accented with cheese and milk. All of these foods are on the plentiful list to give the best price break for the food dollar.



**QUESTION** - I am looking for recipes to use honey combs. Does anyone have recipes for making candy with it?

M. H. Koser  
Narvon

**QUESTION** - B.J. Kramer is still looking for a recipe for a sauce that can be used with ham after you fry it. She writes that the one she had included honey in it.

**NOTE** - Lancaster Farming does not have the facilities to kitchen-test recipes if we are to continue to offer readers such a large selection and variety. Recipes are used as they are received from readers and it is the responsibility of the contributor to submit correct, tested recipes.

### Recipe Topics

<b>October</b>	
16	Have an unusual cookie recipe?
23	Delicious pancakes
30	Eggs - Incredible & Edible
<b>November</b>	
6	Cheese!
13	How about some EASY pies?

vinegar, brown sugar, paprika, liquid smoke, celery seed and hot pepper sauce in saucepan. Bring to simmering stage; simmer about 15 minutes to blend flavors and thicken slightly. Heat pork slices in barbecue sauce in skillet over low heat; turning slices once. Spread cut surfaces of buns or rolls lightly with butter.

Place heated pork slices on bottom halves of buns or rolls. Add barbecue sauce to taste and cover with bun or roll tops.

**SPICY CRUSTED HAM**  
1 boneless cooked, smoked half ham  
1/3 c. light brown sugar  
1/4 c. fine dry bread crumbs  
1/4 t. dry mustard  
1/4 t. allspice  
1/4 t. black pepper  
1/3 c. light or dark corn syrup  
whole cloves, optional

Place ham, fat side up, on rack in shallow roasting pan. Insert meat thermometer so bulb is in center of thickest part of ham. Cover ham face with aluminum foil to keep it moist. Bake in 325 degree oven as directed on package label or until meat thermometer registers 140 degrees. It will take about 2 hours for a 6 to 8 pound half ham. While ham is baking, prepare topping.

Combine brown sugar, bread crumbs, mustard, allspice and pepper; mix well. Bring corn syrup to a boil; set aside. Thirty minutes before end of baking time stud with whole cloves, if desired; brush top and sides of ham with syrup. Sprinkle with about 1/3 of the crumb mixture. Bake 10 minutes. Drizzle with about 1/2 of the remaining syrup and sprinkle with 1/2 of the remaining crumbs. Bake 10 minutes longer. Repeat to use remaining ingredients.

### ORANGE SHERRY PORK ROAST

3 to 4 pound boneless pork loin roast  
3 c. orange juice  
1 1/2 c. honey  
1/4 c. cooking sherry  
Insert rotisserie rod lengthwise through center of roast; balance roast; secure with rotisserie prongs. Insert meat thermometer at an angle so tip is in center of roast but not touching rod. Place on rotisserie.

Mix together thoroughly 2 1/2 c. of the orange juice, 1 cup of the honey, and the 1/4 c. cooking sherry. While cooking, inject the orange juice mixture into the meat. Cook meat slowly 2 to 2 1/2 hours till meat thermometer registers 170 degrees. Approximately 1/2 hour before roast

is finished, mix together the remaining 1/2 c. orange juice and 1/2 c. honey. Brush mixture on roast.

### MOCK HAM LOAF

1 lb. hamburger  
1/2 lb. hot dogs, ground  
1 c. bread crumbs  
1 egg  
1/2 t. salt  
1/2 c. milk or tomato juice  
Mix well, form into loaf and put in baking dish.

Top with 3/4 t. brown sugar, 1 T. vinegar, 1 t. mustard, 1/2 c. water. Bake at 350 degrees for 40 minutes or until done.

Mrs. Paul Brubaker, Myerstown

### SLOPPY-JOE PORK

1 large onion, brown in shortening  
Add:  
1 1/2 c. broth or water  
1 c. catsup  
1 to 2 t. Worcestershire sauce  
1 T. brown sugar  
1 t. salt  
1 t. vinegar  
1/2 t. celery salt  
1 t. chili powder  
5 to 6 c. chopped pork roast  
Simmer for 20 minutes. Italian bread crumbs may be added for extra flavor at the end, or to soak up excess juices.

Marlene Bomgardner, Annville

(Turn to Page 88)