

October is Pork Month!

(Continued from Page 6)

PORK SLOPPY JOES

- 2 pounds ground pork
- ¾ cup finely chopped celery
- 1 tablespoon instant minced onion
- ½ teaspoon salt
- ¼ teaspoon pepper
- 1 10¾-ounce can condensed tomato soup
- 1 18-ounce jar bottled barbecue sauce
- 8 to 10 hamburger rolls

In skillet, brown pork and celery. Add onion, salt, pepper, soup and barbecue sauce. Heat to boiling; reduce heat and simmer, uncovered, about 20 minutes. Serve on buns. Makes 8 to 10 servings.

MOCK HAM LOAF

- 1 pound hot dogs (ground)
- 2 pounds ground beef
- 2 cups cracker crumbs
- 2 eggs, beaten
- Syrup:
- 1½ cups brown sugar
- 2 cups water
- 2 tablespoons vinegar
- 1 teaspoon dry mustard
- 1 teaspoon salt
- Dash of pepper

Mix beef and hot dogs with crackers and eggs. Mix syrup and add ½ cup to meat. Form a loaf shape and pour rest of syrup over loaf. Bake at 350°F. for 1½ hours.
E. Catharine Yoder
Reedsville

INDIVIDUAL PORK PIZZAS

- 1 pound boneless pork blade steaks
- 1 tablespoon cooking oil
- 1 15-ounce can tomato sauce
- 1 cup chopped onion
- 1½ teaspoons oregano
- ½ teaspoon salt
- 1 can (10 biscuits) refrigerated buttermilk or country-style biscuits
- 1 medium-size green pepper, cut in strips
- 1 cup shredded mozzarella cheese
- 2 tablespoons grated Parmesan cheese

Cut pork steak into thin strips. Lightly brown meat in oil in skillet. Add tomato sauce, onion, oregano and salt; mix. Cover and cook over low heat about 25 minutes or until meat is tender. Cool slightly. Separate biscuit dough into 10 biscuits. Roll or press out each biscuit into 5-inch circle. Place on lightly greased baking sheets. Spoon equal amounts of pork mixture (about ¼ cup) onto each

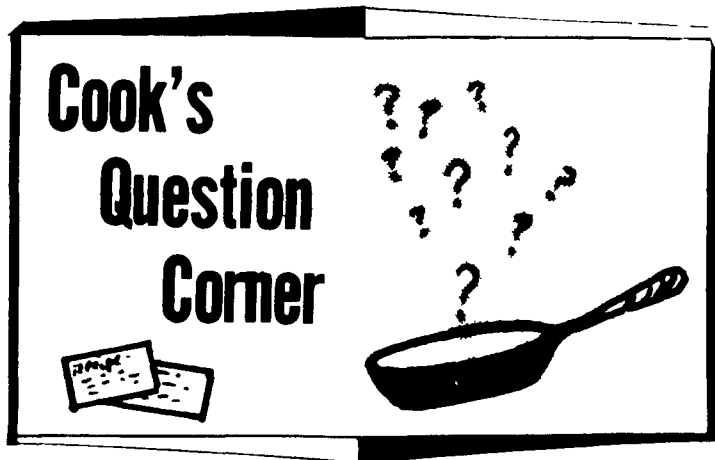
biscuit, spreading mixture almost to the edge. Arrange green pepper strips on pork mixture. Sprinkle with cheeses. Bake in hot oven (425°F) 8 to 10 minutes or until biscuits are browned. Serve hot. Makes 10 small pizzas.

PORK CHOP AND APPLE BAKE

- 4 rib or loin pork chops, cut ½ to ¾ inches thick
- 1 tablespoon shortening
- 2 cups sliced raw potato
- 1 cup sliced onion
- 1 teaspoon salt
- ¼ teaspoon nutmeg
- 2 firm, red cooking apples, cored and cut into wedges
- 1¼ cups apple juice
- 1 tablespoon cornstarch

In skillet, brown chops on both sides in shortening over moderate

heat. Remove from skillet and arrange in shallow 2-quart casserole. Add potato and onion to drippings in skillet; heat thoroughly, stirring carefully. Sprinkle with salt and nutmeg. Stir in apple wedges. Spoon mixture over chops. Add 1 cup apple juice to skillet; heat until simmering. Pour over apple-potato mixture. Cover casserole; bake in 350°F oven for 45 minutes or until chops and vegetables are tender. Using a slotted spoon, place apple-potato mixture on serving platter. Arrange chops on top. Combine remaining ¼ cup apple juice and cornstarch; stir until free of lumps. Pour into pan juices and cook until thickened, stirring constantly. Serve sauce over chops or separately, as desired. Makes 4 servings.



QUESTION - Mrs. Carolyn Rank, Lancaster, would like a recipe for graham cracker pie that used to be printed on the graham cracker box at least 25 to 35 years ago

QUESTION - Mrs. Mary Wolfinger, Ottsville, would like a recipe for white fudge that hardens itself while cooking and that doesn't have to be beaten to harden.

QUESTION - F. Rahn, Spring Grove, would like a recipe for granola bars

QUESTION - Mary Ellen Wise is still looking for a recipe for fudge like you used to buy at a Silco store about 25 years ago

QUESTION - Andrew C. Keener, Womelsdorf, is still looking for a recipe for cup cheese

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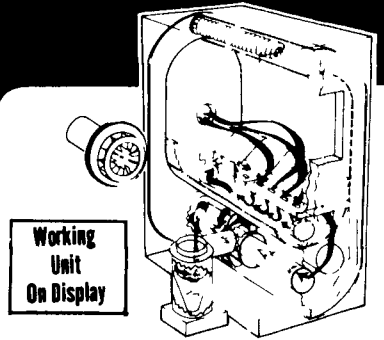
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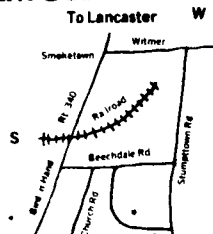
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