

# Incredible Ways With Pork

(Continued from Page B9)

## OMELET TORTE

Potatoes:  
 1/4 cup butter  
 3 cups cooked, grated potatoes  
 1 onion, sliced  
 1/4 teaspoon salt  
 1/4 teaspoon pepper

Omelet:  
 2 tablespoons butter  
 9 eggs  
 Parsley  
 Pinch salt  
 Pinch pepper  
 2 tablespoons water

Filling:  
 1/4 pound sliced ham  
 2 cups cheddar cheese, shredded  
 1 egg, slightly beaten  
 1 tablespoon water

Butter a 9x13-inch pan. On the bottom, place two sheets of phyllo dough folded in half. Butter the phyllo dough.

Cook and grate potatoes. Melt butter in skillet; add the grated potatoes, onion, salt, and pepper. Cook until slightly browned.

Mix all the omelet ingredients except butter. Melt 1 tablespoon butter in skillet. Pour half of omelet mixture into skillet. Cook over medium heat. As omelet mixture sets, lift slightly with spatula to allow uncooked portion to flow underneath. Continue cooking until set. Slide omelet onto cookie sheet. Repeat with remaining butter and omelet mixture.

Layer in the following order: omelet, sliced ham, potatoes, cheese, 1 sheet phyllo dough folded in half and buttered, omelet, ham, potatoes, cheese, and 2 sheets of phyllo dough folded in half. Cover, refrigerate overnight or heat oven to 350 degrees. A small amount of melted butter with 1 slightly beaten egg and 1 tablespoon water is brushed over the phyllo dough. Bake for 30 to 35 minutes. If refrigerated overnight, let stand at room temperature for 30 minutes before baking.

Donna Bollinger  
Litzitz

## BAKED SQUASH AND PORK CHOPS

4 pork chops  
 1/2 cup water  
 1 medium butternut squash, peeled and sliced  
 2 apples, peeled, sliced  
 1 large onion, sliced  
 2 tablespoons brown sugar  
 Sprinkle chops with salt and pepper and brown in a little hot oil. Remove chops, drain fat, and add 1/2 cup water to pan, scraping bottom to remove all brown bits. Set this meat juice aside.

Layer half of squash, apples, and onions in a casserole. Salt the layer (optional) and sprinkle with 1 tablespoon brown sugar. Lay chops on top. Place the remaining squash, apples, and onions on top of chops, ending with 1 tablespoon brown sugar. Pour meat juice over top.

Cover and bake 1 1/2 hours in 350 degree oven.

Jill Swavely  
Green Lane

## PORK CHOP CASSEROLE

4 large pork chops  
 6 medium potatoes, sliced thin  
 1 can cream of celery soup  
 1/2 soup can water

Brown chops in skillet and set aside. Blend soup and water; add potatoes and mix. Put in a 2-quart casserole. Place chops on top and cover. Bake 350 degrees for 1 1/2 hours. Serves 4.

Nancy Becker  
Manheim

## PORK PIE

Crust for 2-crust pie  
 2 slices bacon, cut up and fried crisp

1/4 onion, chopped  
 2 stalks celery, sliced  
 2 teaspoons flour  
 1/4 teaspoon garlic powder  
 1 teaspoon salt  
 1 bay leaf

2 teaspoons chicken bouillon in 1/2 cup boiling water  
 1 1/2 pounds fresh ground pork  
 Fry bacon. Remove from fat and reserve. Add onion, celery, salt, garlic powder, bay leaf, and pork. Cook until pork is well done. Mix flour and bouillon. Add to meat mixture and cook about 20 minutes. Remove bay leaf. Add bacon (should be moist, if not, add a little water).

Put mixture in pie crust. Top with crust and cut slits in top for steam to escape.

Bake at 400 degrees about 15 minutes. Turn heat back to 350 degrees and bake about 35 to 40 minutes until crust is done.

Chow chow goes well with this pie. If desired, a dessert completes the meal.

Marge Doland  
Slate Hill, NY

## CAPTAIN SMOKEY'S MARINATED PORK SHOULDERS

8-10-pound pork shoulder  
 10 cloves fresh garlic, sliced  
 Score the fat side of meat with a razor blade in a crisscross pattern. Puncture in several places and insert 10 garlic cloves at random on meat side.

Marinade:  
 1 cup orange juice  
 1/2 cup water  
 1/4 cup lemon juice  
 1/4 cup olive oil  
 5 cloves fresh crushed garlic  
 1 onion, finely chopped  
 1/2 cup parsley, finely chopped  
 1 teaspoon sugar  
 Salt and pepper, to taste  
 Mix marinade well and pour over meat in a heavy duty casserole dish. Marinate covered in the refrigerator for 24 hours. Turn occasionally.

Bake in 300 degree oven for 4 to 5 hours or until the meat falls from the bone.

Serve with black beans and yellow rice.

Captain Smokey Todd Colabella  
Point Pleasant, N.J.

## PORK CHOPS AND VEGETABLE CASSEROLE

Several large potatoes, sliced  
 Several carrots, sliced  
 1/2 cup minced celery  
 Small amount of minced onion  
 Salt and pepper  
 1 can mushroom soup  
 1/2 can milk (measured using empty soup can)

4-5 pork chops, fat trimmed and bone removed

In skillet, fry pork chops until slightly done and lightly browned. In a 1 1/2 -quart covered casserole, spray with vegetable spray, layer all ingredients, beginning bottom layer with soup followed with potatoes, carrots, celery, onion, and seasoning. Lay fried pork chops over the top and pour the milk over the mixture until casserole mixture reaches half to three-fourths full in casserole dish. Bake at 375 degrees for 1 hour, then turn pork chops and bake an additional 30 minutes. Lid of casserole dish can be removed and baked to brown pork chops, if desired.

Carolyn Howe  
Shippensburg

## PORK CHOP SUEY

3 1/2 -4 pounds pork roast, cut up  
 3 cups diced onions  
 3 cups diced celery  
 1/2 cup butter

Put all ingredients in Dutch oven and cook on medium heat for 2 hours, stirring frequently. Add 1 can bean sprouts. Cook 1 more hour on lower heat.

Thicken with 1/2 cup water, 1-2 tablespoons cornstarch, 1 teaspoon sugar, 1 teaspoon brown gravy sauce, and 1 teaspoon soy sauce. Serves 6 to 8.

*My husband Bruce will soon be a retired New Jersey farmer. We will be retiring to Clearville, Pa., in the beautiful farm country of Bedford County.*

Barbara Davis  
Sewell, N.J.

## JUDY'S SAUSAGE MEAL

1 pound lean ground sausage  
 3 stems celery, cut diagonally  
 1 medium onion, diced  
 1/2 pound mushrooms, sliced  
 1/4 cup soy sauce  
 Cooked rice

Brown sausage, add celery, onion, mushroom, and soy sauce. Fry for about 3 minutes, stirring constantly or longer if you don't like crispy veggies. Serve over rice.

Judy Peters  
Stewartstown

## CITRUS PORK ROAST

1/2 cup orange juice  
 1/2 cup soy sauce  
 2 tablespoons orange marmalade  
 1/2 teaspoon onion powder  
 3 pounds boneless pork roast  
 For marinade, stir together juice, soy sauce, marmalade, and onion powder.

Cut pork crosswise into 1-inch thick slices. Place slices in storage container, pour marinade over pork, cover, and marinate in refrigerator for 6 hours or overnight, stirring occasionally.

Drain meat, reserving marinade. Place slices on rack of broiler pan. Roast, uncovered, in 350 degree oven about 40 minutes or until meat is no longer pink, turning over and brushing often with marinade.

Ruthann Zook  
Oley

## PORK BARBECUE

4 cups cooked pork  
 1/2 cup onion  
 1/2 cup chopped celery  
 1 cup ketchup  
 1/2 cup water  
 1/2 teaspoon mustard  
 2 tablespoons brown sugar  
 1/2 teaspoon salt  
 2 tablespoons vinegar  
 2 tablespoons Worcestershire sauce

Cook celery and onion. Mix together other ingredients and simmer for 20 minutes. Serve hot on roll.

Esther Mae Martin  
Womelsdorf

## BARBEQUED RIBS

1 can tomato puree  
 1/2 tablespoon prepared mustard  
 1 1/2 tablespoons vinegar  
 1/2 cup ketchup  
 2 tablespoons brown sugar  
 Salt and pepper

Brown ribs in fry pan. Mix all ingredients to make a sauce. Pour over ribs and simmer 1 1/2 hours.

Loretta Zimmerman  
Manheim

## HAM AND BEAN CASSEROLE

3 cups cooked ham, diced  
 3 medium potatoes, cooked and sliced

1 quart cooked cut green beans, cooked in ham broth

Cheese sauce  
 1/2 cup butter  
 1/2 cup flour  
 1 1/2 cups grated Velveeta cheese  
 3 cups milk or ham broth

Put potatoes in bottom of greased 3-quart casserole. Put in beans. Pour one-half of the cheese sauce on the top. Put in diced ham. Cover with other half of cheese sauce. Top with buttered bread crumbs and bake at 350 degrees for 30 minutes.

Rhoda Weaver  
Ephrata

## GOLDEN STUFFED PORK CHOPS

6 rib pork chops  
 1 onion, chopped  
 2 tablespoons butter  
 1/2 cup cooked rice  
 1 cup shredded cheddar cheese  
 1 teaspoon Worcestershire sauce  
 1 1/2 teaspoon salt  
 1/2 teaspoon pepper  
 2 tablespoons oil

Using a sharp knife, make a pocket in each pork chop for the stuffing. Cook onion in butter until transparent and combine with rice, cheese, Worcestershire sauce, 1/2 teaspoon salt, and pepper. Fill each pocket with 3 tablespoons stuffing. Lightly brown pork chops in drippings. Sprinkle chops with 1 teaspoon salt, place on rack in roasting pan and cover securely with foil. Bake in 350 degree oven for 30 minutes. Uncover and bake 30 minutes longer until meat is done.

Teresa Rohrbach  
Mertztown

## BARBECUED SPARE RIBS

3 tablespoons oil  
 3 pounds spareribs  
 2 small onions, minced  
 1 cup ketchup  
 2 teaspoons Worcestershire sauce

1 cup water  
 Brown ribs in oil. Make a sauce from the remaining ingredients and simmer together for 20 minutes.

Pour sauce over the browned ribs, cover, and let simmer in a 325 degree oven for 1 1/2 -2 hours. Add more water if needed. Serves 6.

Anna Rice  
Perkasie

## UNDERGROUND HAM CASSEROLE

4 cups ham chunks  
 1/2 cup chopped onion  
 2 cans cream of mushroom soup  
 2 cups cheese, cubed  
 1 pint sour cream  
 4 tablespoons butter  
 1 tablespoon Worcestershire sauce

1 cup milk  
 4 quarts mashed potatoes  
 Browned, crumbled bacon

Combine ham, butter, onion, and Worcestershire sauce and cook until onions are tender. Place in bottom of a medium-sized roasting pan. In a saucepan, heat together soup, milk, and cheese until cheese melts. Place over top of onions. Mash potatoes using no salt or milk, and mix with sour cream. Spread over top of mixture and sprinkle with bacon. Bake at 350 degrees for 20 minutes. The soup and cheese mixture comes to the top when done. That's why it's called Underground Ham.

Thelma Nolt  
East Earl

## PORK AND NOODLE CASSEROLE

1 pound ground pork  
 1 small onion, chopped  
 16-ounces stewed tomatoes  
 1 1/2 cups noodles, cooked and drained

12-ounces whole kernel corn, drained

6-ounce can tomato paste  
 1 teaspoon chili powder  
 1 teaspoon salt

Dash pepper  
 1 cup shredded cheddar cheese  
 In skillet, brown meat an onion. Drain off fat. Stir in remaining ingredients. Bake in ungreased 1 1/2 -quart casserole, covered, at 350 degrees for 40 minutes.

Sprinkle with cheese and bake uncovered 5 minutes to melt cheese.

You can substitute peas or carrots for corn.

Elaine Ziolkowski  
Ephrata

## PORK CHOPS IN BROWN GRAVY

4 pork chops  
 1 can cream of mushroom soup  
 Water

Brown pork chops in skillet. Add soup and enough water to make a sauce. Simmer chops 45 minutes or until done. Serve with rice and a green vegetable. Serves 2.

Jim Cuker  
Oley

## PORK MUSHROOM LOAF

1 1/2 pounds ground pork  
 3-ounce can chopped mushrooms  
 1 egg  
 1 1/2 teaspoon Worcestershire sauce

1 teaspoon salt  
 1/2 teaspoon dry mustard  
 Dash pepper  
 1 1/2 cups soft bread crumbs  
 2 tablespoons ketchup  
 1 tablespoons brown sugar  
 Drain mushrooms. Add enough milk to mushroom liquid to make 1/2 cup. In mixing bowl, combine liquid, egg, Worcestershire sauce, seasonings, and bread crumbs. Stir in pork and chopped mushrooms. Mix and shape into loaf. Bake at 350 degrees for 1 hour.

Combine ketchup and brown sugar and spread over meat loaf. Bake 15 minutes more.

Vanita Martin  
Savannah, N.Y.

## PORK CHOPS AND LIMAS

1 1/2 cups dried lima beans  
 6 pork chops  
 1/2 cup onion  
 1/2 cup ketchup  
 2 tablespoons brown sugar  
 1 teaspoon mustard  
 1 teaspoon salt  
 1/2 teaspoon pepper

Soak limas overnight. Cook in salt water until almost soft. Drain off water and save. Brown chops, remove from pan. Mix ketchup and seasonings with 1 1/2 cups water in which beans were cooked.

Add limas and chopped onion. Place in casserole or baking dish and lay browned chops on top.

Cover and bake at 350 degrees for 1 hour. Serves 6.

Mrs. David Shelly  
Manheim

## GLORIFIED PORK CHOPS

6 pork chops  
 1 can cream of mushroom soup  
 1/2 cup water

Brown chops. Pour off fat. Stir in soup and water. Cover and simmer 30 minutes or until done. Stir often.

Nancy Hershey  
Manheim

(Turn to Page B15)