

Readers Share Favorite Pork Recipes

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MELT-IN-YOUR-MOUTH SAUSAGE SANDWICHES

2 pounds sausage, cut in bun length
24-ounce jar spaghetti sauce
6-ounce can tomato paste
1 can water
1 teaspoon parsley flakes, optional

1 green pepper, optional
1 onion, sliced thin, optional
1 tablespoon parmesan cheese
Cook sausage for 10 minutes. Add the remaining ingredients. Put in crock pot and simmer for 3-4 hours on high. Serve in hot dog buns topped with cheese, grated.

Joyce E. Lehman
McAlisterville

SAUSAGE FAVORITE

1 pound bulk sausage
1 cup onion, chopped
1/2 six-ounce package macaroni
1 can cream of mushroom soup
1/2 cup milk
3 eggs, slightly beaten
1/2 pound shredded sharp cheese
2 cups corn flakes, crushed
1 tablespoon butter, melted
Cook meat and onion until lightly browned, place in bottom of an ungreased 8x8x2-inch baking dish. Cook macaroni and drain. Place on meat. Combine soup and milk. Heat slowly; stir into eggs. Add cheese, pour mixture over macaroni. Mix corn flakes and butter. Arrange in border on top. Bake at 350 degrees for 40 to 45 minutes. Serves 6.

Susan Weaver
Richfield

BELGIAN PORK ROAST

2 pounds sliced onions
1 tablespoon lard
6 tablespoons butter
2 pounds boneless pork loin, rolled and tied
Salt and pepper
1 quart non-alcoholic beer
Pinch of fennel seeds
2 tablespoons gin
1 tablespoon flour
1/4 cup heavy cream
Prep time: 2 1/2 hours.

Place sliced onions on deep dish and cover with water; let stand 30 minutes. Heat lard and 4 tablespoons butter in a deep casserole. When hot, brown pork on all sides. Rinse and dry onions; add to casserole when pork is browned. Reduce heat and brown onion slices. Season with salt and pepper and pour in beer. Bring liquid to boil, place casserole in preheated 350 degree oven and roast pork, turning from time to time. When juices run clear yellow, remove roast and strain juices into another casserole. Add remaining 2 tablespoons butter, fennel seeds, gin, flour, and heavy cream. Stir over moderate heat. When smooth, add roast and simmer about 10 minutes. Arrange evenly sliced pork on serving platter and cover with hot sauce.

Gloria Minckler
Wayne

HAM BARBECUE

1/2 cup onions
3 tablespoons butter
1 cup ketchup
2 tablespoons brown sugar
1/2 cup water
1 tablespoon mustard
2 tablespoons vinegar
1 tablespoon Worcestershire sauce

1 pound chopped ham
Saute onions in butter; add remaining ingredients. Simmer 20 minutes. Serve on rolls.

Marlene Troxell
Pine Grove

PORK CHOPS WITH RICE

4 loin pork chops
3 tablespoons olive oil
1 medium onion, chopped
1 clove garlic, minced
1 green pepper, chopped
1 cup long-grain rice
2 cups boiling water
2 teaspoons chicken broth
1/2 teaspoon seasoning mix
1/2 cup sliced black olives

Saute pork chops in olive oil in large heavy skillet until well-browned. Remove from skillet. Add onion, garlic, and pepper. Saute over medium heat until limp. Add rice, saute until lightly browned. Combine boiling water, chicken broth, seasoning, salt and pepper mix. Pour over rice. Top with pork chops. Cover, reduce heat to low. Cook for 20 to 25 minutes or until all liquid is absorbed.

Top the chops with sliced olives and serve 4.

Betty Biehl
Mertztown

BAKED HAM SLICES

1 cup water
1/4 cup vinegar
1/4 cup ketchup
3 tablespoons light brown sugar
1 tablespoon Worcestershire sauce
4 smoked fully cooked ham slices

Combine water, vinegar, ketchup, brown sugar, and Worcestershire sauce in a 13x9x2-inch baking dish; stir well. Place ham slices in dish and cover. Bake at 350 degrees about 40 minutes or until thoroughly heated. Turn slices one time during baking. Transfer to platter.

Joann Frazier Hensley
McGaheysville

PORK MEAT PIE CASSEROLE

3 to 4 pounds pork butt
1 cup carrots
1 cup celery
1 cup onions
8 potatoes
1 can peas

Cook pork butt, cut in pieces, cook together carrots, celery, onions until done.

Cook potatoes cut in pieces; add peas, mix together.

Save broth from meat and vegetables to make gravy.

Put in 9x13-inch casserole and cover with Bisquick mix until browned at 350 degrees.

Season with salt, pepper, garlic powder, to taste. Very good.

Carol Miller
Hunlock Creek

BAKED PORK CHOPS WITH CORN AND STUFFING

1 loaf bread, cubed
1 can creamed corn
6 boneless chops or loin 1/2 -inch thick

1 tablespoon brown sugar
1 tablespoon mustard
In 13x9x2-inch pan, spoon stuffing over bottom of pan. Pour corn over stuffing. Press chops into corn and stuffing. Spread chops with brown sugar and mustard that has been mixed together.

Bake 1 hour at 400 degrees. Let stand 15 minutes or until set before cutting. Serves 6.

Vivian Heffner
Windsor

PORK BAR B QUE

4 cups cooked pork, cut up
1/4 cup butter
1 cup chopped celery
1/2 cup chopped onion
1/2 cup ketchup
2 tablespoons brown sugar
1 teaspoon salt

Melt butter in pan, saute celery and onion until tender. Add remaining ingredients except pork. Cook until brown sugar dissolves. Add pork and stir thoroughly.

This is best if made the day before to let flavors mix. Serve on potato rolls.

Jill Groff
Manheim

SAUSAGE BURGERS

1 pound bulk sausage
1/2 cup chopped onion
1 egg
1/4 cup ketchup
Salt and pepper to taste
1/2 -1 cup Italian seasoned bread crumbs

Mix all together. Make patties like hamburgers. Fry on both sides. Serve on potato rolls with cheese, lettuce, and tomatoes.

Bernice Groff Manheim

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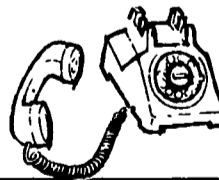
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