

Home on the Range

Star-Spangled CELEBRATION!



Clockwise from upper left: Midsummer Salad, Cherry Vinaigrette, Patriotic Pork Spread With Cherries and Firecracker Pork Chops With Cherry Sauce

Classic summer cuisine hits its peak on the Fourth of July weekend. And there's no better way to bring family and friends together than through festive flavors and delicious dishes. For starters, throw tender pork chops or mouthwatering ribs on the grill for the ideal Independence Day entrée. Lean and versatile, pork is easy-to-prepare and bound to impress guests.

Use Chef Paul Prudhomme's line of Magic Seasonings to spice up your favorite summer dishes. From appetizers to the main course, these special blends of seasonings are sure to light up the menu.

And as the temperature rises, there is nothing more refreshing than the succulent flavor of sweet cherries, enjoy them fresh out of hand during the season or canned and frozen year-round. Low in fat and a good source of fiber and vitamin C, sweet cherries are a great and colorful addition to summer fare.

The combination of pork, Magic Seasoning Blends and sweet cherries boasts big flavors and endless possibilities perfect for holiday meals. This Fourth of July weekend, excite family and friends with dishes that send sparklers into the sky — and keep guests coming back for more!



Spice Cake With Cherry Orange Sauce

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- 2 1/2 cups flour
- 1 cup sugar
- 1 teaspoon each baking soda and salt
- 1/2 teaspoon each ground cinnamon and allspice
- 1/4 teaspoon ground cloves
- 1 cup buttermilk
- 2 eggs, slightly beaten
- 1/2 cup butter, melted
- Cherry Orange Sauce (recipe follows)
- Whipped cream, optional

In large mixer bowl, thoroughly combine flour, sugar, baking soda, salt and spices. Add buttermilk, eggs and melted butter. Mix until all ingredients are thoroughly combined. Spread batter in greased and floured 13x9x2-inch pan. Bake at 350°F for 30 to 35 minutes or until wooden pick inserted near center comes out clean. Serve warm or cold with Cherry Orange Sauce. Top with whipped cream, if desired. Makes 12 servings.

Cherry Orange Sauce

- 2 cans (15 to 16 ounces each) dark sweet cherries*
- Orange juice
- 2 tablespoons sugar
- 2 tablespoons cornstarch
- 1/4 teaspoon salt
- 2 teaspoons grated orange peel

Drain cherries, set aside, reserve liquid. Add orange juice to reserved liquid to equal 2 cups. Combine reserved liquid mixture, sugar, cornstarch, salt and orange peel. Bring to boil over medium heat. Cook and stir 1 minute or until mixture thickens. Add drained cherries and heat thoroughly. Serve warm or cold over spice cake. Makes about 4 cups.

*Four cups pitted Northwest fresh sweet cherries may be substituted. (Substitute 1 cup each orange juice and water for cherry liquid-orange juice mixture.) Combine 1 cup each orange juice and water, 1 cup fresh sweet cherries, 1/4 cup sugar, 2 tablespoons cornstarch, 1/4 teaspoon salt and 2 teaspoons orange peel. Bring to boil over medium heat. Cook and stir 1 minute or until mixture thickens. Add remaining 3 cups fresh sweet cherries, cook and stir 1 to 2 minutes or until cherries are thoroughly heated.

Great Grilling

Knowing the best ways to prepare the meal will ensure your gathering goes off without a hitch. Follow these quick grilling tips, and you'll be on your way to perfecting one of America's favorite pastimes.

- ★ Grilling is cooking over direct heat on an electric, gas or charcoal grill.
- ★ Ideal pork cuts for grilling include tender cuts from the loin or tenderloin, like chops, tenderloin and ground pork patties.
- ★ Grilled meats can be seasoned with Chef Paul Prudhomme's seasonings in advance to enhance flavor or basted with your favorite sauce or marinade during cooking.

For FREE recipes and an online catalog, visit the Magic Seasonings Web site at www.chefpaul.com or call 1-800-457-2857. Or send a self-addressed envelope to PO Box 23342, New Orleans, LA 70183-0342.

Log on to www.otherwhitemeat.com for hundreds of mouthwatering recipes and be sure to look under "Offers" to order a free copy of "Hot Topics," a brochure packed with tips on barbecuing and grilling techniques for patio pitmasters of any ability level.

For delicious recipes using canned and frozen cherries year-round visit www.nationalcherries.com. Experience the taste of fresh Northwest Cherries June-August. Visit www.nwcherries.com for more information.

Barbecued Ribs With Balsamic Cherry Glaze

- 4 racks baby back ribs, about 2 pounds each
- 3/4 cup Chef Paul Prudhomme's Meat Magic Balsamic Cherry Glaze (recipe follows)

Season ribs evenly, using 1 1/2 tablespoons Meat Magic on each side. Place ribs on medium-hot grill over indirect heat, close grill hood and grill until ribs are tender, about 1 1/2 to 2 hours. (Add more charcoal briquettes to fire, if necessary, to maintain grill temperature of about 325° to 350°F.) Finish by turning and basting ribs generously with Balsamic Cherry Glaze for last 15 minutes. Cut into serving pieces and serve with extra Balsamic Cherry Glaze. Serves 8.

Balsamic Cherry Glaze

- 1 (15-ounce) can dark sweet cherries, in heavy syrup, pitted
- 2 tablespoons Chef Paul Prudhomme's Meat Magic
- 1 cup honey
- 1/2 cup tomato paste
- 1/4 cup balsamic vinegar
- 1/4 cup soy sauce
- 1/4 cup minced ginger

Drain cherries. In blender, combine all ingredients, process until smooth. Set aside, reserve 1/2 cup to serve with ribs.

Firecracker Pork Chops With Cherry Sauce

- 3 (15-ounce) cans dark sweet cherries in heavy syrup, pitted
- 8 tablespoons unsalted butter
- 3 to 4 tablespoons Chef Paul Prudhomme's Barbecue Magic, divided
- 1 tablespoon cornstarch, dissolved in a little water
- Vegetable oil
- 6 bone-in pork chops, 1-inch thick

In large skillet over high heat, add cherries and syrup. Bring to boil, then reduce heat to medium. Add butter and 3/4 teaspoon Barbecue Magic, stir until butter is melted and incorporated. Continue to simmer until syrup is reduced by half, about 6 minutes. Gradually stir in cornstarch mixture until sauce thickens. Set aside.

Lightly oil grill and preheat until very hot. Season pork chops generously and evenly with Barbecue Magic, 3/4 teaspoon per side each chop. Grill over medium-hot coals 9 to 12 minutes, turning once. Remove and serve with cherry sauce. Serves 6.

Patriotic Pork Spread With Cherries

- 1 pound ground pork
- 2 cups milk
- 1 cup chopped onion
- 2 tablespoons finely chopped garlic
- 2 tablespoons Chef Paul Prudhomme's Pork and Veal Magic
- 1 cup dry, unseasoned breadcrumbs
- 1 cup dark sweet cherries, in heavy syrup, pitted
- 1/4 cup port wine (optional)

In large skillet or pot, combine pork, milk, onion, garlic and Pork and Veal Magic. Bring to boil over medium heat, reduce heat and simmer for 15 minutes. Add breadcrumbs and cherries, stir well to make thick paste. Continue to cook over low heat, stirring frequently and scraping sides and bottom of skillet to prevent sticking, until the mixture is very thick and cooked through, about 30 minutes. Stir in port wine and continue to cook until liquid is absorbed, about 2 minutes.

Place mixture in food processor and process until smooth, 2 to 3 minutes. Process mixture in several batches. Place mixture in lightly buttered bowls or ramekins, refrigerate until cold. Makes about 4 cups.

Serve with melba toast, crackers, artisan breads, etc. This also makes a great filling for sandwiches.

Midsummer Salad With Cherry Vinaigrette

- 2 (10-ounce) bags mixed salad greens
- 1/4 cup Cherry Vinaigrette (recipe follows)
- 4 ounces Swiss cheese, cut into very thin strips, about 2 inches long
- 4 ounces baked ham, cut into very thin strips, about 2 inches long
- 4 ounces salami, cut into very thin strips, about 2 inches long
- 2 hard-boiled eggs, shelled, cut into wedges
- 2 ripe Roma tomatoes, cut into wedges
- 1 cup croutons
- 1/2 cup fresh bacon bits
- 3 teaspoons Chef Paul Prudhomme's Pork and Veal Magic
- 16 fresh cherries, halved and pitted

In large mixing bowl, toss greens with 1/4 cup of Vinaigrette. Divide greens into 6 serving bowls. Arrange cheese, meats, eggs, and tomato on top of each salad. Scatter croutons and bacon bits on top. Sprinkle each salad with 1/2 teaspoon of Pork and Veal Magic. Garnish with fresh cherries. Serve, accompanied with remaining dressing on the side. Serves 6.

Cherry Vinaigrette

- 2 teaspoons pepper medley (see Note below)
- 1/4 cup cherry preserves
- 2 teaspoons Chef Paul Prudhomme's Pork and Veal Magic
- 1/4 cup white wine vinegar with tarragon
- 2 tablespoons brown mustard
- 3/4 cup olive oil

Note: Pepper medley is a mixture of whole black, white, green and pink peppercorns. They can be found in the spice section of many supermarkets or gourmet stores. Or you may make your own by combining the four types of pepper.

Coarsely grind pepper medley. Set aside. In blender, combine cherry preserves, Pork & Veal Magic, vinegar and mustard. Process at medium speed, about 15 seconds, until ingredients are combined. With blender running at medium speed, slowly pour in oil in a thin stream. Add reserved ground peppers and pulse briefly until completely mixed. Makes about 1 1/2 cups.