

The Pork Cookbook

984 Recipes

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Pork Apple Burgers

Ingredients

2 pounds ground pork
1 Granny Smith apple - peeled,
cored and chopped
1 sweet onion, finely chopped
3 cloves garlic, minced
1/4 cup teriyaki sauce
1 egg
8 hamburger buns
1 (20 ounce) can sliced pineapple,
drained

Directions

Preheat grill for medium-high heat.

In a large bowl, mix together ground pork, apple, onion, garlic, teriyaki sauce, and egg. If too dry, add some juice from the can of pineapple slices. Form into eight patties.

Lightly oil grill grate. Grill pork burgers for 10 minutes, or until well done. Toast buns on grill. Serve burgers on toasted buns topped with pineapple slices.

Spiced Pork Chops

Ingredients

1/2 cup all-purpose flour
1 1/2 teaspoons garlic powder
1 1/2 teaspoons ground mustard
1 1/2 teaspoons paprika
1/2 teaspoon celery salt
1/4 teaspoon ground ginger
1/8 teaspoon dried oregano
1/8 teaspoon dried basil
1/8 teaspoon salt
1 pinch pepper
4 (3/4 inch thick) pork loin chops
1 tablespoon cooking oil
1 cup ketchup
1 cup water
1/4 cup packed brown sugar

Directions

In a shallow dish, combine the first 10 ingredients; dredge pork chops on both sides. In a skillet, brown chops in oil on both sides. Place in a greased 13-in. x 9-in. x 2-in. baking dish. Combine ketchup, water and brown sugar; pour over chops. Bake, uncovered, at 350 degrees F for 1 hour or until tender.

My Kid's Favorite Pork Chops

Ingredients

6 pork chops
2 tablespoons steak seasoning
1 (12 fluid ounce) can or bottle
beer
1 (18 ounce) bottle barbeque
sauce
2 onions, sliced

Directions

Sprinkle pork chops with steak seasoning. Brown both sides in skillet. After the pork chops have been browned, remove them from the pan.

Pour into skillet one can of beer. Stir around the beer until all the particles on the sides have been incorporated. Pour in barbecue sauce and place the pork chops back into the pan. Add onions and cover. Simmer on low for 1 to 2 hours.

Pork Tenderloin in Mustard Marinade with Cherry

Ingredients

1 (1 1/2 pound) pork tenderloin, trimmed
6 sprigs fresh rosemary, for garnish

Mustard Marinade:

1/2 cup CRISCO® Oil
1 clove garlic, minced
1/4 cup Dijon mustard
1 teaspoon black pepper
1/2 teaspoon salt
1 teaspoon dried thyme
1 teaspoon dried rosemary, crushed

Cherry Compote:

1/2 small red onion
1/4 cup shiitake mushrooms, roughly chopped
1 tablespoon CRISCO® Oil
1 cup beef broth
1 (18 ounce) jar SMUCKER'S® Cherry Preserves
1 1/2 teaspoons dried thyme
3 tablespoons chilled butter, cut into pieces

Directions

Pork Tenderloin in Mustard Marinade: Whisk together CRISCO® Oil and garlic in a medium bowl. Add remaining ingredients and whisk well.

Marinate pork tenderloin in refrigerator for 4 hours to overnight.

Grill or broil tenderloin until medium, about 8 -10 minutes. Slice on bias into 1/4-inch pieces.

Cherry Compote: Saute red onions and shitake mushrooms in CRISCO® Oil until lightly browned, about 3-5 minutes.

Add beef broth; bring to a boil and continue cooking until liquid is reduced by about half.

Reduce heat; add SMUCKER'S® Cherry Preserves and thyme. Return to a low boil and continue cooking until liquid is syrupy.

Remove from heat and whisk in chilled butter, one piece at a time.

Serve warm with the pork.

My Favorite Pork Turkey Meatloaf

Ingredients

- 1 pound ground turkey
- 1 pound ground pork
- 1 tablespoon cooking oil
- 1 carrot, minced
- 1/2 red bell pepper, minced
- 1/2 onion, minced
- 2 cloves garlic, minced
- 1/3 cup thawed frozen chopped spinach
- 1/2 cup bread crumbs
- 1/2 cup wheat germ (optional)
- 2 eggs, room temperature
- 2 tablespoons ketchup
- 2 teaspoons salt
- 1 teaspoon ground black pepper
- 1 tablespoon honey
- 1 tablespoon ketchup

Directions

Preheat oven to 375 degrees F (190 degrees C). Line a baking sheet with aluminum foil.

Set the ground turkey and ground pork out at room temperature to warm slightly.

Heat the oil in a skillet over medium heat; cook the carrot, bell pepper, onion, garlic, and spinach in the heated oil until soft; set aside to cool.

Mix together the turkey, pork, bread crumbs, wheat germ, eggs, 2 tablespoons ketchup, salt, and pepper in a large bowl. Add the vegetable mixture and continue to mix until evenly combined; shape into a loaf; lay on the prepared baking sheet.

Whisk together the honey and 1 tablespoon ketchup in a small bowl; spread over the meatloaf.

Bake in the preheated oven until no longer pink in the center, 60 to 70 minutes; remove to a serving platter and allow to rest 5 minutes before slicing.

Pork Tenderloin Marinade

Ingredients

1/2 cup soy sauce
1/4 cup teriyaki sauce
2 tablespoons liquid smoke
flavoring
1/4 teaspoon onion powder
1/4 teaspoon garlic powder

Directions

In a shallow dish, combine soy sauce, teriyaki sauce, liquid smoke, onion powder and garlic powder.

Chinese Steamed Buns With BBQ Pork Filling

Ingredients

1/2 pound boneless pork loin
roast
1/2 cup barbecue sauce
3 tablespoons shallots, chopped
1/3 cup chicken broth
1 tablespoon dark soy sauce
1 tablespoon vegetable oil
1 tablespoon white sugar
1 recipe Chinese Steamed Buns

Directions

Mix together pork, barbecue sauce, shallots, flour, chicken stock, soy sauce, oil, and sugar. Chill in refrigerator for at least 6 hours.

Prepare dough for Chinese Steamed Buns.

Shape dough into balls. Roll each out into a circle, (like Won-Ton wrappers). Put 1 tablespoonful of prepared meat mixture in the center of each circle, and wrap dough around filling. Place seams down onto wax paper squares. Let stand until doubled, about 30 minutes.

Bring water to a boil in wok, and reduce heat to medium; the water should still be boiling. Place steam-plate on a small wire rack in the middle of the wok. Transfer as many buns on wax paper as will comfortably fit onto steam-plate leaving 1 to 2 inches between the buns. At least 2 inches space should be left between steam-plate and the wok. Cover wok with lid. Steam buns over boiling water for 15 to 20 minutes.

REMOVE LID BEFORE you turn off heat, or else water will drip back onto bun surface and produce yellowish "blisters" on bun surfaces. Continue steaming batches of buns until all are cooked.

Becca's Chicken-Fried Pork Chops

Ingredients

1 1/2 cups all-purpose flour
1 1/2 teaspoons ground paprika
1/2 teaspoon garlic powder
2 eggs
1/2 cup milk
1/2 (16 ounce) package saltine
crackers, crushed
1/2 cup dry potato flakes
1/2 cup all-purpose flour
4 (3/4 inch) thick pork chops
salt and pepper to taste
1 1/2 cups vegetable oil for frying

Directions

In a shallow bowl, mix 1 1/2 cup of flour, paprika, and garlic powder. In a second shallow bowl, whisk together the eggs and milk until thoroughly blended. In a third bowl, combine the crushed cracker crumbs, potato flakes, and 1/2 cup of flour.

With a fork, prick the pork chops thoroughly to tenderize the meat. Season the chops with salt and pepper.

Gently press the pork chops into the flour to coat, and shake off the excess flour. Dip into the beaten egg mixture, then press each chop into the cracker crumb mixture. Gently toss between your hands so any crumbs that haven't stuck can fall away

Heat the oil in a large, deep skillet over medium heat, and gently place the pork chops into the hot oil. Fry the chops until the meat is no longer pink in the center and the crust is crisp and golden brown, about 5 minutes per side. Remove the chops from the pan, and drain the excess oil on paper towels.

Lavender Pork Steaks

Ingredients

1 cup vegetable oil
4 tablespoons finely chopped
fresh lavender
3 tablespoons chopped fresh
rosemary
1 tablespoon chopped fresh
thyme
4 pork steaks

Directions

Preheat an outdoor grill for low heat.

Pour oil into a large, resealable plastic bag. Add lavender, rosemary, and thyme; let stand for 10 minutes. Place steaks in bag with marinade, and marinate for 5 minutes.

Lightly oil grate. Remove steaks from marinade, and arrange on grill. Cook, turning once or twice, for 20 to 30 minutes, or until done.

Herb Rubbed Pork

Ingredients

1 teaspoon rubbed sage
1/2 teaspoon salt
1/4 teaspoon pepper
1 clove garlic, crushed
1 (5 pound) boneless pork loin
1/2 cup SLENDA® No Calorie
Sweetener, Granulated
1 tablespoon cornstarch
1/4 cup vinegar
1/4 cup water
2 tablespoons soy sauce

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a bowl, combine sage, salt, pepper, and garlic. Rub thoroughly all over pork. Place pork in an uncovered roasting pan on the middle oven rack.

Bake in the preheated oven approximately 3 hours, or until the internal temperature reaches at least 150 degrees F (65 degrees C), depending upon your desired doneness.

Meanwhile, place SLENDA® Granulated Sweetener, cornstarch, vinegar, water, and soy sauce in a small saucepan. Heat, stirring occasionally, until mixture begins to bubble and thicken slightly. Brush roast with glaze 3 or 4 times during the last 1/2 hour of cooking. Pour remaining glaze over roast, and serve.

Golden Mushroom Pork & Apples

Ingredients

2 (10.75 ounce) cans
Campbell's® Condensed Golden
Mushroom Soup
1/2 cup water
1 tablespoon brown sugar
1 tablespoon Worcestershire
sauce
1 teaspoon dried thyme leaves,
crushed
8 boneless pork chops, 3/4-inch
thick
4 large Granny Smith apples,
sliced
2 large onions, sliced

Directions

Mix soup, water, sugar, Worcestershire and thyme in slow cooker.
Add pork, apples and onions.

Cover and cook on LOW 8 to 9 hours or until done.

Roast Pork with Citrus Molasses Au Jus

Ingredients

1 pound whole pork tenderloin
2 teaspoons vegetable oil
1/2 teaspoon dried rosemary
leaves, crushed or dried thyme
leaves
ground black pepper (optional)
1 tablespoon cornstarch
1 1/2 cups Swanson® Chicken
Broth (regular, Natural Goodness®
„Ÿ or Certified Organic)
2 tablespoons orange juice
2 tablespoons molasses
1 tablespoon packed brown sugar
1/4 cup chopped shallot or onion
2 medium oranges, peeled and
cut into sections

Directions

Preheat oven to 425 degrees F. Brush pork with 1 teaspoon oil. Sprinkle with rosemary and black pepper, if desired. Place in roasting pan.

Roast for 20 minutes or until temperature reads 155 degrees F on meat thermometer. Remove pork from pan and let stand 10 minutes.

Mix cornstarch, broth, orange juice, molasses and brown sugar until smooth. Set aside.

Heat remaining oil in medium saucepan over medium heat. Add shallots and cook until tender. Stir cornstarch mixture and add. Cook until mixture boils and thickens, stirring constantly. Stir in oranges and heat through. Serve with pork.

Pepperidge Farm® Stuffed Pork Tenderloins en

Ingredients

1 sheet Pepperidge Farm® Puff Pastry
1 egg
1 tablespoon water
1 tablespoon vegetable oil
1 large onion, chopped
1 (7 ounce) bag dried mixed fruit, coarsely chopped
1/4 cup port wine
2 (1 pound) pork tenderloins
1/3 cup all-purpose flour

Directions

Thaw the pastry sheet at room temperature for 40 minutes or until it's easy to handle. Heat the oven to 375 degrees F. Lightly grease or line a baking sheet with parchment paper. Stir the egg and water in a small bowl with a fork.

Heat the oil in a 10-inch skillet over medium heat. Add the onion and cook until it's tender. Stir the fruit and wine in the skillet. Cook for 5 minutes or until all the liquid is evaporated. Let cool completely.

Coat the pork with the flour.

Unfold the pastry sheet on a lightly floured surface. Roll the pastry sheet into a 14-inch square. Cut the pastry sheet into 2 (14x7-inch) rectangles. Spread half of the onion mixture lengthwise on each rectangle. Top each with a pork tenderloin. Brush the edges of the pastry with the egg mixture. Fold the pastry over the filling and press the edges together to seal. Place seam-side down on the baking sheet. Tuck the ends the pastry rolls under. Brush the pastry rolls with the egg mixture.

Bake for 30 minutes or until the pastry is golden. Remove the pastry rolls from the baking sheet and let cool for 10 minutes. Slice and serve warm.

Barbecue Pork On Buns

Ingredients

1 (2 pound) boneless pork loin
1 onion, chopped
3/4 cup cola carbonated beverage
3/4 cup barbecue sauce
8 sandwich buns

Directions

Combine all ingredients except buns in a 4-quart slow-cooker; cook, covered, on high for 5-6 hours, until very tender.

Drain and slice or shred pork; serve on buns with additional barbecue sauce, if desired.

Thai Pork Satay

Ingredients

1/4 cup crunchy peanut butter
1/4 cup finely chopped green onions
2 tablespoons soy sauce
2 tablespoons lemon juice
1 1/2 tablespoons brown sugar
2 teaspoons minced garlic
1 teaspoon ground coriander
1/8 teaspoon ground cayenne pepper
1 pound pork tenderloin, cubed
1 (8 ounce) can water chestnuts, drained
1 medium green bell pepper, cut into 2 inch pieces
1 medium red bell pepper, cut into 2 inch pieces
1 small sweet onion, chopped skewers

Directions

In a medium bowl, mix peanut butter, green onions, soy sauce, lemon juice, brown sugar, garlic, coriander, and cayenne pepper; add pork, and stir to coat. Cover, and marinate in the refrigerator at least 30 minutes.

Preheat grill for high heat. Thread marinated pork, water chestnuts, green bell pepper, red bell pepper, and sweet onion alternately onto skewers. Transfer remaining marinade to a small saucepan, bring to a boil, and cook for several minutes.

Lightly oil grate. Cook skewers for 10 minutes, or to desired doneness. Turn skewers while grilling to cook evenly, and brush with boiled marinade during last few minutes.

Easy Pork Roast

Ingredients

1 (4 pound) pork shoulder roast
2 (16 ounce) cans cannellini beans
1 (12 fluid ounce) can beer
1 (28 ounce) can stewed tomatoes, drained
2 large onions, coarsely chopped
10 shallots, peeled
10 cloves garlic, peeled
salt and black pepper to taste
2 bay leaves
3 sprigs fresh rosemary

Directions

Preheat oven to 275 degrees F (135 degrees C).

In a large skillet over medium-high heat, brown the roast on all sides, about 10 minutes. Place roast into a large roasting pan. Pour beans, beer, and tomatoes over roast. Arrange onions, shallots, garlic, bay leaves and sprigs of rosemary around the roast, and season with salt and pepper.

Cover, and bake for 4 hours. Raise the temperature to 425 degrees F (220 degrees C), and roast 1 hour more.

Stuffed Pork Chops II

Ingredients

1 1/2 cups dry bread crumbs
2 tablespoons butter
1 egg, beaten
2 cups whole kernel corn
4 pork chops butterfly cut
1 (10.75 ounce) can condensed
cream of mushroom soup

Directions

Preheat oven to 350 degrees F (175 degrees C).

In bowl, combine bread crumbs, butter, egg, and corn. Mix until it is a stiff stuffing. Cut parallel into each chop to create a pocket. Stuff each pork chop with stuffing mix. Place chops in a cooking dish and then pour mushroom soup over top. Bake for about 45 minutes or until chops are cooked all the way through.

Marinated Pineapple Pork Chops

Ingredients

1 medium onion, finely chopped
1/4 cup Sauterne wine
1/4 cup soy sauce
2 tablespoons vegetable oil
1 tablespoon dry mustard
6 (1/2-inch thick) pork chops
1 (15.25 ounce) can crushed pineapple
3 tablespoons brown sugar

Directions

In a medium container, mix onion, Sauterne wine, soy sauce, vegetable oil, and dry mustard. Place pork chops in the mixture. Cover, and marinate in the refrigerator 8 hours, or overnight. Turn pork chops once while marinating.

Prepare an outdoor grill for high heat, and lightly oil grate.

Arrange pork chops on the grill, and cook 5 to 7 minutes on each side, to an internal temperature of 160 degrees F (70 degrees C). Top with crushed pineapple and brown sugar before removing from heat. Discard remaining marinade.

Pork Chops with Blackberry Port Sauce

Ingredients

6 (4 ounce) boneless pork loin chops
1/2 teaspoon salt
1/2 teaspoon ground black pepper
2 teaspoons olive oil, divided
2 shallots, minced
2 teaspoons dried thyme leaves
3/4 cup sweet port wine
3/4 cup blackberry juice
3/4 cup chicken broth
1 tablespoon balsamic vinegar
2 teaspoons cornstarch
2 teaspoons water
2 cups fresh blackberries

Directions

Season the pork chops on both sides with salt and pepper. Heat 1 teaspoon of olive oil in a skillet over medium-high heat, and pan fry the chops until they are lightly browned and no longer pink in the center, 2 to 3 minutes per side. An instant-read thermometer inserted into the center should read at least 150 degrees F (65 degrees C). Set the chops aside.

Heat 1 more teaspoon of olive oil in the skillet, and cook and stir the shallots and thyme until the shallots start to become translucent, about 1 minute. Pour in the port wine, blackberry juice, chicken broth, and balsamic vinegar. Bring the mixture to a boil, scraping off and dissolving any brown flavor bits from the skillet into the sauce. Cook until reduced by a third, about 5 minutes. Mix cornstarch and water into a paste, and stir into the sauce. Cook until thickened, stirring constantly, about 1 minute. Reduce heat to low, and stir in the blackberries. Simmer until berries are hot.

Return the chops to the skillet, and turn to coat with sauce. Serve hot, topped with sauce.

Pork and Sea Shells with Summer Vegetables

Ingredients

1 (16 ounce) package seashell pasta
3 tablespoons olive oil, divided
6 boneless pork loin chops, cut into bite sized pieces
Worcestershire sauce to taste
salt and pepper to taste
1 medium green bell pepper, chopped
1 yellow squash, cut into bite sized pieces
1 zucchini, cut into bite sized pieces
6 ounces fresh mushrooms, sliced
1 medium onion, chopped
3 cloves garlic, finely chopped
1 (15 ounce) can tomato sauce
1 (14.5 ounce) can diced tomatoes with juice
2 tablespoons tomato paste
1/4 cup red wine
2 1/3 tablespoons dried basil
1 teaspoon dried thyme
1 teaspoon dried oregano
2 bay leaves
1 dash red pepper flakes
grated Parmesan cheese for topping

Directions

Bring a large pot of lightly salted water to a boil. Add seashell pasta, cook for 8 to 10 minutes, until al dente, and drain.

Heat 1 tablespoon olive oil in a large skillet over medium-high heat. Place the pork in the skillet, and season with Worcestershire sauce, salt, and pepper. Cook and stir 10 minutes, or until almost done. Remove from heat, and set aside.

Heat the remaining olive oil in the skillet over medium heat. Cook and stir the green pepper, squash, zucchini, mushrooms, onion, and garlic 3 to 4 minutes. Return the pork to the skillet.

Mix in the tomato sauce, diced tomatoes, tomato paste, and wine into the skillet. Season with basil, thyme, oregano, bay leaves, and red pepper flakes. Reduce heat to low, and simmer 35 minutes. Remove the bay leaves, and serve over the cooked pasta with a sprinkling of Parmesan cheese.

Spicy Pork Chops

Ingredients

- 1 (10.75 ounce) can tomato puree
- 1 tablespoon hot sauce
- 1 fresh jalapeno pepper, sliced
- 1 tablespoon crushed red pepper flakes
- 1 tablespoon dried sage
- 1 tablespoon vegetable oil
- 4 thick cut boneless pork chops
- 1 yellow onion, sliced
- 1 green bell pepper, sliced

Directions

In a bowl, mix the tomato puree, hot sauce, jalapeno pepper, red pepper, and sage.

Heat the oil in a skillet over medium heat, and brown pork chops on both sides. Remove chops from heat and set aside. Place the onion and green bell pepper in the skillet, and saute 2 to 3 minutes. Return pork to skillet, and cover with the tomato puree mixture. Cover skillet, and continue cooking 30 minutes, or to desired doneness.

Pork Roast with Thyme

Ingredients

5 pounds pork roast, trimmed
3 cloves garlic, sliced
1 teaspoon salt
1/2 tablespoon ground black pepper
3 bay leaves
1/2 cup cider vinegar
1 teaspoon dried thyme

Directions

Preheat oven to 325 degrees F (165 degrees C).

With a small knife, pierce top of roast. Force garlic slices into the cuts. Sprinkle the roast with salt and pepper. Place bay leaves in the bottom of the roasting pan, and set roast on top of bay leaves, fat side up. Mix vinegar and thyme in a small bowl, and pour over the top of the roast.

Bake in the preheated oven 3 hours, or until an internal temperature of 160 degrees F (70 degrees C) is reached. Using a baster or spoon, baste the drippings over the roast frequently while it is cooking. Let the roast rest for 10 minutes when done before slicing.

Roasted Pork, Fennel, and Onions

Ingredients

2 tablespoons butter
1 cup fresh sage
1 1/2 tablespoons freshly ground black pepper
2 teaspoons freshly ground cumin seed
1 (3 pound) boneless pork loin roast - trimmed, rolled, and tied
2 tablespoons olive oil
3 bulbs fennel, trimmed, tops reserved
1 1/2 cups orange juice
4 red onions with peel, halved
1/2 cup chicken stock
1 tablespoon balsamic vinegar
salt to taste

Directions

Preheat oven to 400 degrees F (200 degrees C).

Melt butter in a skillet over medium-high heat. Add 1/2 cup sage. Cook and stir until leaves are slightly crisp, about 1 minute. Remove leaves with a slotted spoon, and drain on paper towels. Cool, wrap in paper towels, and seal in a plastic bag. Set aside. Reserve the butter.

Mix the pepper and cumin in a small bowl. Rinse roast and pat dry; rub evenly with the pepper and cumin. Tuck remaining 1/2 cup sage leaves under the strings on the smooth (fattiest) side of the roast. Set the pork, herb side up, on a rack in a roasting pan.

Spread olive oil in the bottom of a medium baking dish. Thickly slice fennel and place in the dish. Toss to coat with the olive oil, and drizzle with 3/4 cup orange juice. Place onions in the dish cut side down.

Place roast on the center rack in the preheated oven. Place fennel and onions on lower rack. Bake the pork and vegetables 1 hour, or until pork reaches a minimum internal temperature of 160 degrees F (72 degrees C) and vegetables are tender. Turn fennel once during bake time. Reserving drippings, transfer meat to a platter and keep warm; let stand at least 10 minutes. Keep the vegetables warm in the baking dish.

Place the roasting pan with reserved drippings over high heat on the stove top, and mix in the reserved butter from Step 1, the remaining 3/4 cup orange juice, stock, and vinegar. Bring to a boil, and stir to scrape up any browned bits in the pan. Cook, stirring often, 10 minutes, or until reduced by about 1/2.

Arrange onions and fennel around the pork. Garnish with fennel tops, sprinkle with the fried sage leaves, and season with salt to serve.

Pork and Beans Skillet Supper

Ingredients

6 boneless, center-cut pork chops, about 3 ounces each
2 teaspoons light brown sugar
Salt and pepper, to taste
1 teaspoon vegetable oil
1/2 cup apple juice
1 (15 ounce) can baked beans
1 (7 ounce) can corn kernels, drained
1 teaspoon apple cider vinegar
Pinch dried thyme (optional)

Directions

Season the pork chops on both sides with brown sugar, and salt and pepper to taste; set aside.

Heat the oil in a large skillet over medium heat. Brown the chops on both sides, about 2 minutes per side.

Add the apple juice and heat to boiling. Stir in the baked beans, corn, vinegar, and thyme, if desired. Stir briefly to combine the liquids in the pan. Simmer until the chops are firm to the touch (an internal temperature of 155 degrees F), about 10 minutes, turning two or three times. Turn off the heat, cover for about five minutes as you finish preparing the meal; pork will come up to 160 degrees F.

When the chops are done move them to a serving platter. If the bean mixture is too liquid, boil over high heat for a few minutes, until lightly thickened, stirring often. Spoon the beans around the chops and serve.

Grilled Adobo Pork Tenderloin Salad With Plums

Ingredients

2 tablespoons chipotle chilies in adobo sauce
1 1/2 tablespoons chili powder
3 large garlic cloves
1/3 cup packed cilantro leaves, plus extra
1/2 cup orange juice concentrate
1/3 cup water
1/2 teaspoon salt
6 tablespoons extra-virgin olive oil
1 (2 pound) package pork tenderloins
6 plums, halved and pitted
3/4 cup slivered almonds
1 pound Napa cabbage

Directions

Puree first seven ingredients plus 2 Tbs. oil in a blender until smooth, about 30 seconds. Pour all but 3/4 cup of mixture into a gallon-sized zipper bag. Add meat; seal and refrigerate 30 minutes to 4 hours. Whisk 1/4 cup olive oil into remaining mixture for a dressing.

Brush plums with oil; season with salt and pepper. Toast almonds in a 350-degree oven for 4 minutes. Finely shred cabbage. Set all aside.

Build a fire on one side of grill, so you have direct and indirect heat. When coals are covered with white ash, place plums, cut side down, and meat over direct heat; cover and grill until meat is well seared, 5 minutes. Then turn pork to sear other side, 5 minutes more, rearranging plums to ensure even browning. Move meat and plums to indirect heat; cover and grill 12 to 13 minutes, or until meat thermometer inserted in thickest end of meat registers 145 to 150 degrees.

Remove meat and plums to a platter; let sit 5 minutes or up to 1 hour. Cut pork, crosswise, into 1/2-inch-thick slices. Toss cabbage with almonds, salt, pepper and most of dressing. Arrange slaw in each of six shallow bowls. Place a portion of pork over each and 2 plum halves alongside. Drizzle with remaining dressing; garnish with cilantro.

Sac Valley Grilled Pork Tenderloin

Ingredients

2 pounds pork tenderloin, trimmed
1 tablespoon olive oil
1 tablespoon sea salt
1/2 teaspoon ground black pepper
1 tablespoon chopped fresh rosemary
1 tablespoon chopped fresh sage
1 cup fresh blackberries
1/2 cup Cabernet Sauvignon (or other dry red wine)

Directions

Remove the pork tenderloin from the refrigerator, and allow to come to room temperature, about 1 hour.

Preheat an outdoor grill for medium-high heat and lightly oil the grate. Rub the pork with the olive oil, then sprinkle with salt, pepper, rosemary, and sage; rub the herbs into the pork.

Cook on the preheated grill until the tenderloin is crisp on all sides, about 15 minutes. Reduce heat to low and continue cooking, turning occasionally, until the pork is no longer pink in the center, about 60 minutes. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C). While the pork is cooking, bring the blackberries and wine to a boil in a small saucepan over high heat. Reduce heat to low and continue simmering until the berries have burst and the sauce has reduced slightly, 10 to 20 minutes. Let the meat rest 10 minutes before slicing; serve with the blackberry sauce.

Teary-Eyed Fried Pork Chops

Ingredients

1 cup corn oil for frying
1 cup all-purpose flour
1 teaspoon garlic salt
1/2 teaspoon ground black pepper
1/2 teaspoon cayenne pepper
4 (3/4 inch) thick pork chops
1 cup pepper sauce (such as Frank's Red Hot®)

Directions

Heat corn oil in a large heavy skillet over medium-high heat for about 5 minutes, or until a pinch of flour sizzles in it.

In a shallow dish, stir together the flour, garlic salt, pepper, and cayenne. Dredge pork chops in this mixture, then place in the hot oil. Cook for about 5 minutes per side, or until golden brown and crispy. Remove from the pan, and drain on paper towels.

Pour the hot sauce into a shallow dish. Dip pork chops one at a time into the hot sauce, so they are nicely coated. You will have teary-eyed pork chops at your fingertips.

Hawaiian Pork Hash

Ingredients

1/4 pound ground pork
1/4 pound shrimp - peeled,
deveined and minced to a paste
1 egg white
2 tablespoons chopped water
chestnuts
2 tablespoons chopped green
onion
2 tablespoons cornstarch
2 teaspoons soy sauce
1 teaspoon white sugar
1 teaspoon minced garlic
1 teaspoon oyster sauce
1/4 teaspoon salt
1/4 teaspoon ground black
pepper
1/4 teaspoon sesame oil
1 (14 ounce) package round
dumpling skins

Directions

In a medium bowl, mix together the ground pork, shrimp, egg white, water chestnuts, green onion, cornstarch, soy sauce, sugar, garlic, oyster sauce, salt, pepper, and sesame oil.

Place about 1 tablespoon of this filling onto the center of each dumpling wrapper, and bring the sides up to the top. Do not seal the top, as these dumplings are left open. Place dumplings in a steamer.

Set the steamer basket over a pan or wok of boiling water. Steam for 30 minutes.

Pork Chops with Pears

Ingredients

1 (15 ounce) can pear halves
6 (3/4 inch) thick bone-in pork chops
3 tablespoons butter or margarine
1/3 cup packed brown sugar
1 teaspoon prepared mustard

Directions

Drain pears, reserving the juice; cut pears into slices and set aside. In a large skillet, brown the pork chops in butter. Transfer to a greased 13-in. x 9-in. x 2-in. baking dish.

In a small bowl, combine the brown sugar, mustard and reserved pear juice. Pour over chops; top with pear slices. Bake, uncovered, at 350 degrees F for 40-45 minutes or until a meat thermometer reads 160 degrees F.

Nenni's Italian Pork Sausage

Ingredients

9 pounds pork shoulder, cut into cubes
3 tablespoons garlic powder
1/4 cup fennel seed
2 tablespoons crushed red pepper flakes
4 teaspoons salt
2 teaspoons ground black pepper
2 tablespoons dried parsley
1/2 cup dry white wine
15 feet 1 1/2 inch diameter hog casings, rinsed

Directions

Combine the pork cubes with the garlic powder, fennel seed, red pepper flakes, salt, black pepper, and parsley; grind through a coarse plate. Mix in the white wine and grind again. Stuff into the rinsed hog casings, twisting into 4-inch lengths. Cover and refrigerate overnight to allow the seasonings to infuse into the meat before cooking or freezing.

Pork Chop and Cabbage Casserole

Ingredients

1 small head cabbage, shredded
4 potatoes, peeled and sliced
salt to taste
1 (10.75 ounce) can condensed
cream of chicken soup
1/2 (10.75 ounce) can water
1 small onion, diced
4 pork chops

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 baking dish.

Place a layer of shredded cabbage into baking dish and then a layer of sliced potatoes. Repeat cabbage and potatoes and salt.

Simmer the soup, water and diced onion. Pour over cabbage and potatoes.

In a skillet, brown each pork chop in a small amount of oil and place on top of mixture. Bake for 1 1/2 hours uncovered or until chops are tender.

Root Beer Pork Chops

Ingredients

4 (1-inch thick) pork chops
3 (12 fluid ounce) cans or bottles
root beer
salt and pepper to taste
1 cup beef stock
2 tablespoons brown sugar
1/2 teaspoon chipotle-flavored hot
sauce
2 teaspoons Worcestershire sauce
1 pinch salt, to taste

Directions

Place the pork chops in a dish; pour 2 cans of the root beer over the chops. Place in refrigerator to marinate at least 2 hours. Remove the pork chops from the root beer; season with salt and pepper.

Combine the remaining can of root beer, the beef stock, brown sugar, hot sauce, and Worcestershire sauce in a saucepan over medium heat; simmer the mixture until it reduces to about 3/4 cup. Set aside.

Preheat an outdoor grill for medium-high heat, and lightly oil the grate.

Grill the pork chops on the preheated grill until the no longer pink in the center, about 8 minutes per side. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C). Brush the chops generously with the reduction sauce and continue cooking for about 2 minutes more per side. Remove from grill and brush with any remaining sauce. Season with salt to taste before serving.

Mara's Pork Chops

Ingredients

6 (1 inch thick) pork chops
2 eggs, lightly beaten
1 1/2 cups bread crumbs
2 tablespoons vegetable oil
3 cups tomato juice
1 cup unpacked brown sugar
2 tablespoons vinegar
1/4 teaspoon ground cloves, or to taste
salt and ground black pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

Dip pork chops into eggs then into the bread crumbs, coating evenly. Heat oil in a large skillet over medium-high heat. Place coated pork chops in the skillet in a single layer, and cook until golden brown on each side, 3 to 4 minutes per side. Cook them in batches if skillet isn't large enough. Place the pork chops in a large baking dish in a single layer.

In a saucepan, bring to a boil the tomato juice, brown sugar, vinegar, cloves, salt, and pepper. Reduce heat to medium-low and simmer uncovered for 5 minutes. Pour mixture evenly over the pork chops.

Bake in preheated oven uncovered for one hour.

Rosemary Sherry Pork Chops

Ingredients

1/3 cup all-purpose flour
1/2 teaspoon garlic powder
1/2 teaspoon onion powder
1/2 teaspoon dried parsley
salt and pepper to taste
4 tablespoons vegetable oil
4 (3/4 inch) thick pork chops
1/2 cup chicken broth
2 tablespoons dry sherry
1 teaspoon chopped fresh rosemary
1 onion, thinly sliced

Directions

In a small bowl, combine the flour, garlic powder, onion powder, parsley and salt and pepper to taste. Mix well and dredge each pork chop in the mixture, patting lightly to evenly coat each chop.

Heat the oil in a large skillet over medium high heat. Saute the chops in the oil for 4 to 5 minutes per side, or until well browned. Then add the chicken broth, sherry and the rosemary to taste. Spread the sliced onion over the chops, reduce heat to low, cover and simmer for 10 minutes.

Flip the chops, allowing the onion slices to drop down into the liquid. Re-cover, and simmer for 5 more minutes, or until pork reaches internal temperature of 160 degrees F (70 degrees C). Season with salt and pepper to taste.

Creamy Ranch Pork Chops and Rice

Ingredients

1 tablespoon vegetable oil
4 boneless pork chops, 3/4-inch thick
1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup (Regular, 98% Fat Free or 25% Less Sodium)
1/2 (10.75 ounce) can milk
1 (1 ounce) package ranch salad dressing mix
Paprika
Ranch-Style Rice

Directions

Heat oil in skillet. Add chops and cook until browned.

Add soup, milk and 1/2 package salad dressing mix. Heat to a boil. Cover and cook over low heat 10 minutes or until done. Sprinkle with paprika.

Serve with Ranch-Style Rice.

Slow Smoked Pork Spareribs

Ingredients

- 1/4 cup kosher salt
- 1/4 cup packed brown sugar
- 1/4 cup paprika
- 3 tablespoons ground black pepper
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 1 teaspoon cayenne pepper
- 1/2 teaspoon celery seed
- 16 pounds pork spareribs
- 1 apple, quartered
- 1 orange, cut into wedges
- 1 lemon, cut into wedges
- 1 lime, cut into wedges
- 1 onion, cut into wedges
- 3 cups red wine
- 3 cups water
- 1/4 cup soy sauce
- 1/4 cup lime juice
- 1/2 cup ketchup

Directions

Combine the salt, brown sugar, paprika, black pepper, garlic powder, onion powder, cayenne pepper, and celery seed in a bowl; set aside. Remove all heavy fat from the ribs, then remove and discard the membrane covering the rib side. Cut the slabs into 3 to 4 bone portions, cutting evenly between the ribs to leave some meat on each portion.

Rub the spice mixture into the rib portions front and back until all of the spice mixture has been used. Place the ribs into a resealable plastic bag, and refrigerate 4 hours to overnight. Letting the ribs sit overnight will give them the best flavor.

When ready to cook, fill the water pan of your smoker with the apple, orange, lemon, lime, onion, red wine, and water. If you do not have a water pan, place the ingredients into a metal bowl, and set the bowl on the drip tray, above the heat source. Smoke with the wood chips of your choice at 250 to 300 degrees F (120 to 150 degrees C) until the ribs are no longer pink, and the meat easily pulls from the bone, 4 to 6 hours or more depending on the smoker and temperature. Change the wood chips according to manufacturer's directions.

Preheat an outdoor grill for medium-low heat, and lightly oil grate. Stir together the soy sauce, lime juice, and ketchup in a bowl to make the barbeque sauce; set aside.

After the ribs are fully cooked, remove them from the smoker, and brush them with the barbeque sauce. Cook on the preheated grill, brushing occasionally with the sauce, until the sauce has become sticky and infused into the ribs, 15 to 20 minutes.

Singaporean Tender Pork Spare Ribs

Ingredients

2 tablespoons light soy sauce
4 tablespoons dark soy sauce
1 tablespoon crushed black peppercorns
6 cloves garlic, peeled and crushed
10 fluid ounces orange juice, divided
1 1/2 pounds pork spareribs
1 cup orange juice
1 cup water
5 sticks cinnamon
7 star anise
white sugar to taste
peanut or corn oil for frying
3 hard-cooked eggs, peeled (optional)

Directions

In a bowl, stir together light and dark soy sauces, crushed peppercorns, garlic, and 2 tablespoons orange juice. Separate ribs between each bone into individual ribs, and place in the marinade. Cover, and set aside for at least 30 minutes. (If marinating much longer than 30 minutes, refrigerate.)

Transfer marinade to a large stockpot, and set ribs aside. To the stockpot add remaining 1 cup orange juice, water, cinnamon sticks, star anise, and sugar. Bring to a boil.

Meanwhile, heat oil in a large skillet over high heat. Carefully place ribs in oil, and fry for 2 minutes per side, or until edges are sealed. Transfer to the stockpot, and boil, uncovered, for 15 minutes. Cover, and simmer for 1 hour, adding hard boiled eggs at this point, if using.

Lithuanian Pork Spareribs and Sauerkraut Soup

Ingredients

1 pound cubed beef stew meat
1 pound pork spareribs
1 pound pork chops
1 pound smoked pork butt
1 cup water
4 pounds sauerkraut
1 cup water
4 pounds finely chopped cabbage
1/4 pound bacon
1/2 cup chopped onion
2 tablespoons all-purpose flour
1 pound kielbasa sausage, sliced thin
1 (29 ounce) can diced tomatoes
salt and pepper to taste

Directions

Brown the beef, spareribs and loin chops in a large heavy pot. Put the browned meats and the smoked pork butt with 1 cup of water into a separate, covered pan and simmer until tender, removing the pork chops after about 30 minutes, the butt after 1 hour, the beef after 1 1/2 to 2 hours and the spareribs after 2 hours.

Meanwhile, pour off all the fat from the first pot and put in the sauerkraut and one cup of water. Stir in the chopped cabbage. Cover and cook until cabbage is tender, about 30 minutes. Remove lid and keep pot on a very low simmer.

In a third pan, fry bacon until crisp, then crumble into sauerkraut mixture. Remove most of the bacon fat and fry onions and flour until they just brown. Mix into sauerkraut mixture.

As you remove the meats from the second pan, cut away fat and bone and cut the meat into small pieces. Add to sauerkraut mixture.

Skim the fat off the meat juices and add to sauerkraut mixture. Take off skin from kielbasa and cut into slices. Add to sauerkraut mixture with the tomatoes. Salt, pepper to taste. Bring to a boil, simmer 5 minutes and serve hot.

Mindy's Pork Tacos

Ingredients

1 (3 pound) boneless pork roast
1 tablespoon garlic salt
1/2 teaspoon salt
1/4 teaspoon ground black pepper
2 1/2 cups shredded Cheddar cheese
1 medium onion, chopped
1/2 cup vegetable oil
12 (6 inch) corn tortillas

Directions

Cut the pork roast into thirds, and place in a pot with enough water to cover. Bring to a boil. Reduce heat to low, cover, and simmer 1 hour, or until pork reaches an internal temperature of 160 degrees F (70 degrees C). Drain, cool, and shred.

Place the shredded pork in a bowl, and season with garlic salt, salt, and pepper. Mix in the Cheddar cheese and onion.

Heat the oil in a skillet over medium heat. Place equal amounts of the pork mixture in the center of each corn tortilla, and fold in half to form tacos. One or two at a time, cook the tacos in the hot oil until golden brown.

Hoot-n Holler Baby Back Pork Ribs

Ingredients

2 racks baby back pork ribs
(about 1-1/2 lbs. per rack)
1 (12 ounce) jar mesquite-flavored
marinade
3 bay leaves
1 whole medium onion, peeled
1 cup prepared barbecue sauce
(mild or spicy)
1/2 cup brown sugar

Directions

In a large stockpot, place both racks of ribs; add enough water to cover ribs. Add marinade, bay leaves and onion. Bring mixture to a boil over high heat. (This will create foam on top.) Reduce to medium-low heat; simmer 45 minutes or until ribs are just tender. Remove ribs from cooking liquid; drain on rimmed baking sheet. Heat grill to medium heat (about 350 degrees F.).

Meanwhile, in a small mixing bowl, stir together the barbecue sauce and brown sugar. Brush over both sides of ribs. Place ribs on grill, bone side down, close lid. Grill for 7 minutes, turn and grill 7 minutes more.

Pork Stroganoff

Ingredients

4 (1 1/4 inch) thick pork chops
2 tablespoons vegetable oil
1 onion, thinly sliced
1/4 pound fresh mushrooms,
sliced
1/4 cup water
2 teaspoons prepared mustard
1/2 teaspoon salt
1/2 cup sour cream
2 tablespoons chopped fresh
parsley, for garnish

Directions

Heat oil in a large skillet over medium-high heat. Cook chops until well browned on both sides. Remove chops and set aside.

Add onion and mushrooms to the skillet and cook until tender, stirring occasionally. Return chops to skillet. Add water, mustard and salt. Raise heat to high and bring to a boil. Reduce heat to low, cover and simmer for 1 hour.

Remove chops to a warm platter. Into skillet add sour cream and heat through (do not boil). Pour sauce over pork chops. Garnish with parsley and serve.

Pork in Wine Sauce

Ingredients

3 tablespoons olive oil
3 pounds boneless pork butt
roast, cubed
1/4 cup dry white wine
1 cup plain bread crumbs
2 yellow onions, chopped
2 shallots, minced
2 cloves garlic, minced
3 tablespoons dried parsley
1 cup beef stock
2 tablespoons red wine vinegar

Directions

Preheat oven to 400 degrees F (200 degrees C).

Heat the oil in a Dutch oven over high heat, and quickly brown the pork on all sides. Pour in the wine, and mix in bread crumbs to coat pork. Mix the onions, shallots, garlic, and parsley in a bowl, and sprinkle over the meat.

Transfer Dutch oven to the preheated oven, and cook 10 minutes. Reduce heat to 350 degrees F (175 degrees C), and pour in the stock. Cover, and continue cooking 50 minutes. Remove cover, increase heat to 400 degrees F (200 degrees C), and cook 10 more minutes. Sprinkle with vinegar to serve.

Pork Chops with Herbed Gravy

Ingredients

2 tablespoons all-purpose flour
1/8 teaspoon paprika
1 dash garlic powder
2 boneless pork loin chops, 3/4 inch thick
1 tablespoon canola or vegetable oil
2 tablespoons chopped onion
3/4 cup water
1 teaspoon chicken bouillon granules
1/4 teaspoon dried basil
1/4 teaspoon dried thyme
1 plum tomato, chopped

Directions

In a resealable plastic bag, combine the flour, paprika and garlic powder. Set aside 2 teaspoons flour mixture for gravy. Add chops to remaining flour mixture; shake to coat.

In a skillet, brown pork chops in oil for 4 minutes on each side. Transfer to a greased shallow 1-qt. baking dish. Add onion to skillet; cook and stir until tender. Stir in reserved flour mixture until blended; cook and stir for 1 minutes or until lightly browned. Gradually stir in water. Add the bouillon, basil and thyme. Bring to a boil; cook and stir for 1-2 minutes or until thickened. Pour over pork.

Cover and bake at 350 degrees F for 25 minutes. Uncover; sprinkle with tomato. Bake 5-10 minutes longer or until a meat thermometer inserted in pork reads 160 degrees F and tomato is heated through.

Mushroom Pork Tenderloin

Ingredients

1 (1 pound) pork tenderloin
1 clove garlic, peeled
Paprika
2 tablespoons butter
1 cup sliced fresh mushrooms
2 teaspoons lemon juice
1/4 teaspoon dried marjoram
salt and pepper to taste
1 tablespoon all-purpose flour
3/4 cup cold water
Hot cooked rice

Directions

Rub pork on all sides with garlic; sprinkle with paprika. In a large skillet, brown the pork in butter. Add the mushrooms, lemon juice, marjoram, salt and pepper. Turn meat to coat with seasonings. Cover and simmer for 25-30 minutes or until a meat thermometer reads 160 degrees F and juices run clear. Remove meat and keep warm.

In a small bowl, combine the flour and cold water until smooth; stir into the pan juices. Bring to a boil; cook and stir for 2 minutes or until thickened. Slice the pork; serve with gravy and rice.

Bayou's Bodacious Pork Rub

Ingredients

5 tablespoons kosher salt
6 tablespoons paprika
10 tablespoons dark brown sugar
3 tablespoons file powder
(powdered sassafras leaves)
2 tablespoons ground dried thyme
2 tablespoons dried dill weed
2 tablespoons dried oregano
2 tablespoons dried basil
2 tablespoons ground black
pepper
10 tablespoons garlic powder
10 tablespoons onion powder
1 tablespoon cayenne pepper
2 tablespoons dry mustard
powder
2 tablespoons ground allspice
2 tablespoons ground dried sage

Directions

Stir together the salt, paprika, brown sugar, file powder, thyme, dill, oregano, basil, black pepper, garlic powder, onion powder, cayenne pepper, mustard, allspice, and sage in a bowl until evenly blended. Store the rub at room temperature in an airtight container.

To use: liberally coat pork butt or brisket with some of the rub, massaging it into the meat. Wrap tightly with plastic wrap and refrigerate for at least 24 hours. Smoke meat as you normally would.

Pork Fried Rice for Two

Ingredients

1/8 teaspoon Chinese five-spice powder
6 ounces boneless pork loin, cut into 1/4 inch cubes
1/2 teaspoon fennel seed, crushed
1 1/2 teaspoons canola oil, divided
2 cups broccoli florets
1 celery rib with leaves, sliced
1/2 cup shredded carrot
1/4 cup chopped green onions
1 1/2 cups cold cooked brown rice
1 tablespoon reduced-sodium soy sauce
1/8 teaspoon pepper

Directions

Sprinkle five-spice powder over pork and toss to coat. In a large nonstick skillet or wok coated with nonstick cooking spray, stir-fry pork for 3 minutes or until brown. Remove and keep warm. Stir-fry fennel seed in 3/4 teaspoon oil for 30 seconds. Add the broccoli, celery, carrot and onions; stir-fry for 3 minutes or until crisp-tender. Remove and keep warm.

Stir-fry the rice in remaining oil for 2 minutes. Stir in soy sauce and pepper. Return pork and vegetables to the pan; cook and stir until heated through.

Sweet and Spicy Pork with Apples in Unagi Sauce

Ingredients

2 tablespoons peanut oil
2 tablespoons minced fresh ginger root
3 tablespoons brown sugar
2 tablespoons chili powder, or to taste
1 onion, cut into strips
1 red bell pepper, cut into strips
1 yellow bell pepper, cut into strips
5 cloves garlic, minced
1/2 cup soy sauce
1/4 cup unagi (eel) sauce
2 tablespoons paprika
2 tablespoons mirin (Japanese sweet wine) (optional)
1 teaspoon coconut extract (optional)
2 pounds pork tenderloin, cut into 1 inch cubes
1 cup chicken broth
1 1/2 tablespoons cornstarch
1 1/2 tablespoons water
1 red apple - cored and diced
1 large orange, peeled, sectioned, and cut into bite-size pieces
10 leaves fresh basil, chopped
2 green onions, chopped
1 teaspoon ground black pepper

Directions

Heat the peanut oil in a large skillet over low heat. Stir in the ginger, brown sugar, and chili powder. Cook and stir for several minutes until the brown sugar has melted and the ginger is fragrant. Add the onion, red bell pepper, yellow bell pepper, and garlic. Increase heat to medium and continue cooking until the onion has softened and turned translucent, about 7 minutes.

Stir the soy sauce, unagi sauce, paprika, mirin, and coconut extract into the vegetable mixture; bring to a simmer. Add the pork cubes and chicken stock; return to a simmer. Reduce heat to medium-low, cover, and simmer until the pork is tender and no longer pink in the center, about 15 minutes.

Dissolve the cornstarch in the water; stir into the simmering pork. Add the apple and orange cubes; cover and cook until the apple is becoming tender, about 5 minutes. Stir in the basil, green onions, and black pepper; cook 2 minutes more before serving.

Apple Glazed Pork Tenderloin

Ingredients

1 tablespoon olive oil
1 (1 1/4 pound) pork tenderloin
kosher salt and ground black pepper to taste
2 teaspoons chopped fresh parsley
1/2 sweet onion, diced
1 Gala apple, cut into chunks
1/2 cup Riesling wine
1 cup apple jelly
2 tablespoons balsamic vinegar

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a baking dish large enough to hold the tenderloin without folding it.

Heat the olive oil in a large skillet over medium-high heat, and brown the pork tenderloin on all sides. Remove the browned tenderloin to the prepared baking dish. Sprinkle all sides of the meat with salt, pepper, and parsley.

Cook and stir the onion and apple in the same skillet over medium heat until the onion becomes soft, about 5 minutes, and pour in the Riesling wine. Scrape all the browned flavor bits off the bottom of the skillet and stir to help dissolve them into the wine. Bring to a boil, and pour the onion, apple, and wine mixture over the tenderloin.

Mix together the apple jelly and balsamic vinegar in a bowl until the mixture is smooth and without lumps. Spread the jelly mixture all over the pork.

Bake the loin in the preheated oven until an instant-read thermometer inserted into the center reads 160 degrees F (70 degrees C), 30 to 45 minutes. Allow the tenderloin to rest for 10 minutes before slicing, and serve each slice with a spoonful of the apple-onion mixture.

Pork Enchiladas

Ingredients

2 cups shredded cooked pork
1 (10 ounce) can enchilada sauce
1/2 teaspoon onion powder
1 cup reduced fat sour cream
1 (4 ounce) can chopped green chilies
2 cups shredded Colby-Monterey Jack cheese
1 (10.75 ounce) can condensed tomato soup
1/4 teaspoon garlic powder
1/2 teaspoon ground cumin
6 (7 inch) flour tortillas

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Combine cooked pork, enchilada sauce, onion powder, 1/2 cup sour cream, green chilies, and one cup of the shredded cheese in a large bowl. In a separate bowl, stir together tomato soup, remaining 1/2 cup sour cream, garlic powder, and cumin.

Pour a thin layer of the tomato soup mixture into a 9x13 baking dish. Spread pork mixture down the center of each tortilla. Roll tortillas to enclose filling; place seam side down in the baking dish. Pour the remaining soup mixture over the filled tortillas. Top with the remaining 1 cup cheese.

Bake in preheated oven until hot and bubbly, about 30 minutes.

Golden Peach Pork Chops

Ingredients

1 (29 ounce) can peach halves, drained
5 bone-in pork loin chops (1 inch thick)
1 tablespoon vegetable oil
salt and pepper to taste
1/4 cup packed brown sugar
1/2 teaspoon ground cinnamon
1/4 teaspoon ground cloves
1 (8 ounce) can tomato sauce
1/4 cup cider vinegar

Directions

Drain peaches, reserving 1/4 cup juice (discard remaining juice or save for another use); set fruit and juice aside. In a large skillet, brown pork chops on both sides in oil; transfer to a slow cooker. Sprinkle with salt and pepper.

In a bowl, combine the brown sugar, cinnamon and cloves; mix well. Add the tomato sauce, vinegar and reserved peach juice. Pour over the chops. Arrange peach halves on top. Cover and cook on low for 6-8 hours or until the meat is tender.

Rosemary Pork Roast

Ingredients

3 pounds pork tenderloin
1 tablespoon olive oil
2 cloves garlic, minced
3 tablespoons dried rosemary

Directions

Preheat oven to 375 degrees F (190 degrees C).

Rub the roast OR tenderloin liberally with olive oil, then spread the garlic over it. Place it in a 10x15 inch roasting pan and sprinkle with the rosemary.

Bake at 375 degrees F (190 degrees C) for 2 hours, or until the internal temperature of the pork reaches 160 degrees F (70 degrees C).

Creamy Potato Pork Chop Bake

Ingredients

1 tablespoon vegetable oil
6 pork chops
1 (10.75 ounce) can condensed cream of celery soup
1/2 cup milk
1/2 cup sour cream
salt and pepper to taste
1 (20 ounce) package frozen hash brown potatoes, thawed
1 cup shredded Cheddar cheese
1 1/2 cups French-fried onions, divided

Directions

Heat oil in a large skillet over medium high heat. Add pork chops and saute until browned. Remove from skillet and drain on paper toweling.

Meanwhile, preheat oven to 350 degrees F (175 degrees C).

In a medium bowl mix together soup, milk, sour cream and salt and pepper to taste. Stir in potatoes, 1/2 cup cheese and 1/2 cup onions. Mix together and spread mixture in the bottom of a 9x13 inch baking dish. Arrange pork chops over potato mixture.

Cover dish and bake in the preheated oven for about 40 minutes, or until internal temperature of pork has reached 160 degrees F (70 degrees C). Remove cover; top with remaining cheese and onions and bake uncovered for 5 more minutes.

Tuscan Pork Roast

Ingredients

3 garlic cloves, minced
2 tablespoons olive oil
1 tablespoon fennel seed, crushed
1 tablespoon dried rosemary,
crushed
1 teaspoon salt
1/4 teaspoon pepper
1 (3 pound) boneless pork loin
roast

Directions

In a small bowl, combine the first six ingredients; rub over pork roast. Cover and refrigerate overnight.

Place roast on a rack in a shallow roasting pan. Bake, uncovered, at 350 degrees F for 1-1/2 hours or until a meat thermometer reads 160 degrees F, basting occasionally with pan juices. Let stand for 10 minutes before slicing.

Chinese Style Ground Pork and Tofu

Ingredients

2 cloves garlic, minced
2 tablespoons olive oil
1 pound ground pork
1 (14 ounce) package firm tofu,
cubed
1 tablespoon spicy black bean
sauce
soy sauce to taste
2 tablespoons dry sherry
1 bunch green onions, chopped

Directions

Cook garlic in the olive oil over medium-high heat in a large saucepan until lightly browned and fragrant. Add the ground pork and brown, stirring frequently to break it up. Stir in the tofu, reduce the heat to medium, and cook to reheat, stirring occasionally, about three minutes. Season with black bean sauce, soy sauce, sherry, and green onions.

Creole Pork Chops

Ingredients

4 (1 inch thick) pork chops
2 tablespoons all-purpose flour
1 tablespoon vegetable oil
1 (15 ounce) can diced tomatoes
1 green bell pepper, seeded and chopped
1 onion, chopped
1 tablespoon Worcestershire sauce
1 1/4 teaspoons salt

Directions

Coat the pork chops with flour, shaking off the excess. Heat the oil in a large skillet over medium-high heat. Add pork chops and cook until browned on each side, about 5 minutes per side. Reduce heat to low and add the tomatoes, bell pepper and onion. Season with Worcestershire sauce and salt. Cover and simmer for about 1 hour, until chops are fork tender.

Spicy Pork Sausage

Ingredients

1 pound fresh, ground pork
sausage
1 tablespoon crushed red pepper
1 1/2 tablespoons ground cumin
3 cloves garlic, finely chopped
salt to taste

Directions

In a bowl, mix together with your hands Pork sausage, red pepper, cumin, garlic and salt. Form patties. Fry in a skillet over medium heat until well done.

Rosemary Roasted Pork Tenderloin

Ingredients

1/2 cup apple juice concentrate
1/4 cup Dijon mustard
1/4 cup chopped fresh rosemary
8 cloves garlic, minced
3/4 teaspoon coarsely ground pepper
3 (1 pound) pork tenderloin

Directions

In a bowl, combine the first five ingredients; mix well. Set aside 1/3 cup; cover and refrigerate. In a large resealable plastic bag, combine the pork and remaining marinade. Seal bag and turn to coat; refrigerate overnight.

Drain and discard marinade from meat. Place meat in a roasting pan coated with nonstick cooking spray. Pour the reserved marinade on top. Bake, uncovered, at 350 degrees F for 40-45 minutes or until a meat thermometer reads 160 degrees F. Let stand for 10 minutes before slicing.

Apple Cider Sauce and Pork Loin Chops

Ingredients

3 tablespoons olive oil
4 pork loin chops
seasoning salt to taste
black pepper to taste
garlic powder to taste
1/2 teaspoon poultry seasoning
3 tablespoons Worcestershire sauce
1 (8 ounce) container frozen apple cider concentrate, undiluted
1/4 cup dry sherry

Directions

Preheat oven to 375 degrees F (190 degrees C).

Heat olive oil in a large oven-safe frying pan over medium-high heat. Sprinkle chops with salt, pepper, garlic powder, and poultry seasoning. Place in hot oil, and brown on both sides. Drizzle Worcestershire sauce over chops, and pour in apple cider.

Bake in preheated oven for 25 minutes. Remove chops to a plate, and return frying pan to stove over medium-high heat. Stir sherry into pan, and boil until sauce thickens, stirring frequently. Serve sauce over chops.

Orange Pork Chops with Tarragon

Ingredients

2 teaspoons olive oil
4 (6 ounce) boneless pork loin chops
salt and pepper to taste
2 tablespoons dry white wine
1/2 cup orange juice
1/2 teaspoon dried tarragon
1 tablespoon cornstarch
2 tablespoons water

Directions

Heat olive oil in a large skillet over medium-high heat. Season pork chops with salt and pepper, and cook in the hot oil until lightly browned on both sides, about 4 minutes per side. Add the wine, orange juice, and tarragon, and bring to a simmer. Reduce heat to medium-low, cover and simmer, stirring occasionally, 10 to 15 minutes, until the pork is no longer pink in the center. Remove the pork chops from the skillet, set aside, and keep warm.

Dissolve the cornstarch in the water, and stir into the simmering liquid until the sauce thickens, about 45 seconds. Pour sauce over the pork chops to serve.

Sweet-and-Sour Pork

Ingredients

2/3 cup packed brown sugar
2/3 cup cider vinegar
2/3 cup ketchup
2 teaspoons soy sauce
1 pound boneless pork loin, cut into 1 inch cubes
1 tablespoon canola oil
1 medium onion, cut into chunks
2 medium carrots, sliced
1 medium green pepper, cut into 1-inch pieces
1/2 teaspoon minced garlic
1/4 teaspoon ground ginger
1 (8 ounce) can pineapple chunks, drained
Hot cooked rice

Directions

In a small bowl, combine the brown sugar, vinegar, ketchup, and soy sauce. Pour half into a large resealable plastic bag; add pork. Seal bag and turn to coat; refrigerate for 30 minutes. Set remaining marinade aside.

Drain and discard marinade from pork. In a large skillet, cook pork in oil for 3 minutes. Add the onion, carrots, green pepper, garlic and ginger; saute until pork is no longer pink. Add reserved marinade. Bring to a boil; cook for 1 minute. Stir in the pineapple. Serve with rice if desired.

Mystery Pork Casserole

Ingredients

4 pork chops, well trimmed
1 large cooking apple, peeled,
cored and chopped
1/2 cup raisins
1 (10.75 ounce) can condensed
oxtail soup
1/3 cup water

Directions

Preheat the oven to 350 degrees F (175 degrees C). Place the pork chops into a buttered 9x13 inch baking dish. Add the apple and raisins. Pour the soup and water into a small bowl, and mix together. Pour the soup over the pork chops.

Bake covered, for 1 hour in the preheated oven. Serve hot with rice or noodles.

Fiesta Pork Sandwiches

Ingredients

1 (4 pound) boneless pork
shoulder roast
1/3 cup lime juice
2 tablespoons grapefruit juice
2 tablespoons water
1 bay leaf
6 garlic cloves, minced
1/2 teaspoon salt
1/2 teaspoon dried oregano
1/2 teaspoon chili powder
2 tablespoons olive or vegetable
oil
1 large onion, thinly sliced
12 sandwich rolls, split

Directions

Cut the roast in half; pierce several times with a fork. Place in a large resealable plastic bag or shallow glass container. Combine the next eight ingredients; pour over roast. Cover and refrigerate overnight, turning occasionally. Drain, reserving marinade. In a skillet over medium heat, brown the roast in oil on all sides. Place onion, roast and marinade in a slow cooker. Cover and cook on high for 2 hours. Reduce heat to low; cook 6-8 hours longer or until the meat is tender. Remove roast; shred or thinly slice. Discard the bay leaf. Skim fat from cooking juices and transfer to a saucepan; bring to a rolling boil. Serve pork on rolls with juices as a dipping sauce.

Sweet Simmered Pork Chops

Ingredients

1 cup barbecue sauce
1/2 cup brown sugar
2 (16 ounce) cans Dr Pepper®
soda
1/2 teaspoon minced garlic
1/2 teaspoon black pepper
8 pork chops

Directions

Preheat oven to 350 degrees F (175 degrees C). Line a baking sheet with foil.

In a bowl, stir together the barbecue sauce, brown sugar, soda, garlic, and pepper until the sugar has dissolved. Set the sauce aside. Place the pork chops on the prepared baking sheet.

Bake the pork chops in the preheated oven until the juices start to run clear and an instant-read thermometer inserted into the center of a chop reads 120 degrees F (49 degrees C.) Transfer the pork chops to a baking dish big enough to lay the chops into the dish without overlapping. Pour the sauce over the chops, and cover the dish with foil.

Bake the chops until no longer pink in the center, about 25 minutes. An instant-read thermometer inserted into the center should read 165 degrees F (75 degrees C).

Tender Pork Roast

Ingredients

1 (3 pound) boneless pork roast
1 (8 ounce) can tomato sauce
3/4 cup soy sauce
1/2 cup sugar
2 teaspoons ground mustard

Directions

Cut roast in half; place in a 5-qt. slow cooker. Combine remaining ingredients; pour over roast. Cover and cook on low for 8-9 hours or until a meat thermometer reads 160 degrees F-170 degrees F. Remove roast to a serving platter and keep warm. If desired, skim fat from pan juices and thicken for gravy.

Green Pepper Pork Chops

Ingredients

2 tablespoons vegetable oil
1 onion, thinly sliced
4 boneless pork chops
water to cover
2 green bell peppers, sliced
1 tablespoon browning sauce
2 teaspoons all-purpose flour
salt and pepper to taste

Directions

In a large skillet, heat oil over medium high heat. Saute onions, then add pork chops and brown for 4 to 5 minutes on each side. Add enough water to barely cover pork chops and top with green bell peppers. Add browning sauce, cover skillet and let all simmer for about 40 minutes, turning chops at least once.

Remove pork chops from skillet to serving plate or platter. Thicken bell pepper sauce with flour and water, to taste. Season sauce with salt and pepper to taste, pour over chops and serve immediately.

Pork Chop Veggie Medley

Ingredients

2 medium onions, thinly sliced
2 garlic cloves, minced
1 tablespoon olive or canola oil
6 (3/4 inch thick) boneless pork chops
1/2 teaspoon salt
1/4 teaspoon pepper
1/3 cup water
1 (28 ounce) can diced tomatoes, undrained
1 (10 ounce) package frozen corn
3 small zucchini, thinly sliced
4 cups hot cooked rice

Directions

In a large nonstick skillet, saute onions and garlic in oil for 2-3 minutes. Add the pork chops; brown on both sides and sprinkle with salt and pepper. Remove chops and onions with a slotted spoon; keep warm. Add water to drippings; bring to a boil, scraping any browned bits from pan. Return chops and onions to pan; add the tomatoes. Bring to a boil. Reduce heat cover and simmer for 25-30 minutes or until meat is tender.

Stir in corn and zucchini; cover and simmer for 10-15 minutes longer or until the vegetable are tender. Serve over rice.

Bacon Wrapped Pork Chops

Ingredients

6 (1 inch thick) boneless pork chops
6 tablespoons process cheese sauce
12 slices bacon

Directions

Preheat the oven to 350 degrees F (175 degrees C). Fry the bacon in a skillet over medium heat until cooked through but still flexible. Wrap two slices of bacon around each pork chop and top with a tablespoon of cheese sauce. Place the pork chops in a baking dish.

Bake for 1 hour in the preheated oven.

Savory Pork Chops

Ingredients

2 tablespoons all-purpose flour
1 tablespoon ground mustard
1 teaspoon seasoned salt
1/8 teaspoon pepper
4 (3/4 inch) thick pork chops
2 tablespoons vegetable oil
MUSTARD SAUCE:
2 teaspoons ground mustard
1 cup water
1/2 cup chopped onion
2 tablespoons ketchup
2 tablespoons orange marmalade
1 tablespoon soy sauce
1 tablespoon Dijon mustard

Directions

In a bowl, combine the first four ingredients. Dredge pork chops in flour mixture. In a skillet over medium heat, brown chops in oil on both sides, about 8 minutes. Combine the sauce ingredients; pour over chops. Cover and simmer until meat is tender, about 20 minutes. Spoon sauce over chips when serving.

Pork Noodle Soup

Ingredients

1/2 cup chopped celery
1/2 cup chopped onion
1/2 teaspoon minced garlic
1 tablespoon olive oil
7 cups water
1 1/2 pounds cut fresh asparagus
(1 inch pieces)
1/2 cup chopped cabbage
1 1/2 teaspoons minced fresh
parsley
3/4 teaspoon dried tarragon
1 dash cayenne pepper
2 (3 ounce) packages pork ramen
noodles
2 cups cubed cooked pork

Directions

In a large soup kettle, saute the celery, onion, and garlic in oil until tender. Stir in the water, asparagus, cabbage, parsley, tarragon and cayenne is desired; bring to a boil.

Coarsely crush the noodles. Add the noodles with the contents of the seasoning packets to the kettle. Bring to a boil. Reduce heat; simmer, uncovered, for 3-5 minutes or until the noodles and vegetables are tender. Add the pork, heat through.

Dee's Roast Pork for Tacos

Ingredients

4 pounds pork shoulder roast
2 (4 ounce) cans diced green
chilies, drained
1/4 cup chili powder
1 teaspoon dried oregano
1 teaspoon taco seasoning
2 teaspoons minced garlic
1 1/2 teaspoons salt, or to taste

Directions

Preheat the oven to 300 degrees F (150 degrees C).

Place the roast on top of a large piece of aluminum foil. In a small bowl, stir together the green chiles, chili powder, oregano, taco seasoning and garlic. Rub onto the roast. Wrap foil around the roast so that it is completely covered, using additional aluminum foil if necessary. Place on top of a roasting rack in a baking dish, or place a cookie sheet on an oven rack below to catch any leaks.

Roast the meat for 3 1/2 to 4 hours in the preheated oven, until falling apart. Remove from the oven, and shred into small pieces using two forks. Season with salt to taste.

Shichimi-Seared Pork Tenderloin

Ingredients

For the Pork:

1/4 cup white sesame seeds
1/4 cup black sesame seeds
2 tablespoons shichimi togarashi
(Japanese 7 spice)
4 pounds pork tenderloins
Kosher salt
2 tablespoons canola oil

For the Sauce:

3 shallots, minced
2 tablespoons minced fresh ginger
3/4 cup dry white wine
2 tablespoons fresh lime juice
1 cup whipping cream
2 tablespoons soy sauce
3 tablespoons white miso paste
1 cup cold, unsalted butter, cut
into 1-inch cubes
Kosher salt to taste

Directions

Preheat oven to 400 degrees F (200 degrees C).

Heat the oil in a large skillet over medium-high heat until it begins to smoke. Meanwhile, mix the white and black sesame seeds together with the togarashi powder; set aside. Season the tenderloins with salt, then press into sesame mixture until completely coated. Sear the tenderloins on all sides until golden brown, about 1 minute per side.

Transfer the tenderloins to a baking sheet, and bake in preheated oven until the internal temperature reaches 150 degrees F (65 degrees C), 20 to 25 minutes. When done, remove pork, and allow to rest for five minutes in a warm place.

While pork is roasting, prepare sauce by simmering the shallots, ginger, lime juice, and wine in a small saucepan over medium-high heat until it has reduced to about 2 tablespoons of liquid. Add the cream, and continue to simmer until it has reduced by half. Pour mixture into a blender, along with soy sauce and miso. Blend on low speed for 10 seconds until pureed, then slowly add butter, a few cubes at a time with blender running until it is incorporated. Season to taste with salt, and keep in a warm place until ready to use.

To serve, slice the tenderloin into medallions, and pour warm sauce overtop; serve immediately.

Cranberry Pork Roast

Ingredients

1 (3 pound) boneless rolled pork loin roast
1/2 teaspoon salt
1/4 teaspoon pepper
1 (16 ounce) can whole berry cranberry sauce
1/4 cup honey
1 teaspoon grated orange peel
1/8 teaspoon ground cloves
1/8 teaspoon ground nutmeg

Directions

Cut roast in half and place in a slow cooker; sprinkle with salt and pepper. Combine the remaining ingredients; pour over roast. Cover and cook on low for 4-5 hours or until a meat thermometer reads 160 degrees F. Let stand 10 minutes before slicing.

Mushion Pork

Ingredients

4 pork chops
1 (10.75 ounce) can condensed
cream of mushroom soup
1 onion, chopped
2/3 cup water

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place pork chops in a 9x13 inch baking dish. In a medium bowl combine the soup, onion and water. Mix well and pour mixture over pork chops. Cover dish with aluminum foil and bake in the preheated oven for 45 minutes. Remove cover and bake for another 15 minutes.

Tropical Pork Chops

Ingredients

1/3 cup ketchup
2 tablespoons prepared mustard
2 tablespoons brown sugar
1 tablespoon cider vinegar
1 1/2 teaspoons soy sauce
1/8 teaspoon garlic salt
1/8 teaspoon onion salt
dash cayenne pepper
4 boneless pork loin chops
salt and pepper to taste
1/4 cup chopped onion
2 garlic cloves, minced
1 tablespoon vegetable oil
1/3 cup water
1/4 cup pineapple tidbits
Hot cooked rice

Directions

In a saucepan, combine the first eight ingredients. Cover and simmer until sugar is dissolved, about 10 minutes. Remove from the heat; set aside. Season pork chops with salt and pepper. In a skillet, cook pork, onion and garlic in oil until meat is browned. Add water and reserved sauce. Cover and cook over medium-low heat for 20-25 minutes or until the meat is no longer pink, adding more water if needed. Stir in pineapple and heat through. Serve over rice.

Pork Patties Oriental

Ingredients

1 pound ground pork
1 egg
1/2 cup bread crumbs
2 tablespoons soy sauce
3/4 teaspoon ground ginger
3/4 teaspoon ground mustard
1 (20 ounce) can unsweetened pineapple chunks, undrained
1 medium green pepper, cut into chunks
3 green onions, sliced
3 tablespoons vinegar
3 tablespoons water
3 tablespoons brown sugar
2 tablespoons cornstarch
Hot cooked rice

Directions

In a bowl, combine the first six ingredients; mix well. Shape into four patties. In a large greased skillet over medium heat, brown patties on both sides; drain. Add pineapple and juice, green pepper and onions; bring to a boil. Reduce heat; cover and simmer for 10 minutes. In a small bowl, combine vinegar, water, brown sugar and cornstarch; mix well. Add to pineapple mixture. Bring to a boil; boil and stir for 2 minutes. Serve over rice.

Grilled Pork Chops with Fresh Nectarine Salsa

Ingredients

2 nectarines, pitted and diced
1 ripe tomato, seeded and diced
1/4 cup diced onion
2 tablespoons chopped fresh cilantro
2 tablespoons fresh lime juice
1/4 teaspoon crushed red pepper flakes, or to taste
salt to taste

1 teaspoon ground cumin
1 teaspoon chili powder
salt and ground black pepper to taste
2 tablespoons olive oil
8 (4 ounce) boneless pork loin chops

Directions

Preheat an outdoor grill for medium-high heat. Lightly oil grate, and set 4 inches from the heat.

To make the salsa, place the nectarines, tomato, onion, cilantro, lime juice, and red pepper flakes in a bowl; toss to blend. Season to taste with salt. Cover, and refrigerate 30 minutes to blend flavors.

Stir the cumin, chili powder, salt, and pepper together in a small bowl. Place the olive oil in a small bowl. Brush the pork chops with oil, and season both sides evenly with the cumin mixture.

Place pork loin chops on the preheated grill. Cook until lightly browned and juices run clear, about 4 minutes on each side. Place pork chops on serving plates, and top with a generous spoonful of salsa.

Pork Chops Deluxe

Ingredients

6 boneless pork chops, trimmed
2 tablespoons water
1 (14.5 ounce) can diced tomatoes, undrained
1 (10.75 ounce) can condensed golden mushroom soup, undiluted
1/3 cup chopped onion
2 teaspoons Dijon mustard
1 pound fresh mushrooms, sliced
1/4 teaspoon salt
3 cups hot cooked rice
2 tablespoons minced fresh parsley

Directions

Coat skillet with nonstick cooking spray; brown pork chops on both sides. Remove and set aside. Add water, scraping bottom of the skillet to loosen any browned bits. Drain tomatoes, reserving juice; set tomatoes aside. Add juice, soup, onion, mustard, mushrooms and salt if desired to skillet; mix well. Return chops to skillet. Cover and simmer for 30 minutes or until pork is tender. Stir in tomatoes; heat through. Combine rice and parsley. Serve the pork chops and sauce over rice.

Pork and Bean Salad I

Ingredients

1 (28 ounce) can baked beans,
rinsed and drained
1 onion, chopped
1 cup dill pickle relish
3 tablespoons mayonnaise

Directions

In a serving bowl, mix together the rinsed beans, onion, relish, and mayonnaise. Refrigerate for at least one hour before serving.

Grilled Rosemary Pork Roast

Ingredients

3 medium tart apples, peeled and chopped
1 cup apple cider or apple juice
3 green onions, chopped
3 tablespoons honey
1 tablespoon minced fresh rosemary
2 garlic cloves, minced
1 (3 pound) boneless pork loin roast

Directions

In a small saucepan, combine the apple, cider, onions, honey, rosemary and garlic; bring to a boil. Reduce heat; simmer, uncovered, for 5 minutes. Cool to room temperature. Place pork roast in a large resealable plastic bag; add half of the marinade. Seal bag and turn to coat; refrigerate overnight, turning occasionally. Transfer the remaining marinade to a bowl; cover and refrigerate.

Coat grill rack with nonstick cooking spray before starting the grill. Prepare grill for indirect heat, using a drip pan. Drain and discard marinade from pork. Grill roast, covered, over indirect medium heat for 1-1/4 to 1-3/4 hours or until a meat thermometer reads 160 degrees F, turning occasionally. Let stand for 10 minutes before slicing. Heat reserved marinade; serve with pork.

Apple and Pork Stew

Ingredients

2 tablespoons vegetable oil
1 pound boneless pork shoulder, cubed
1/4 cup all-purpose flour
2 tablespoons butter
1 red onion, diced
2 cloves garlic, minced
1 shallot, minced
1 teaspoon dried thyme
1 teaspoon dried rosemary
2 teaspoons dried basil
1 teaspoon salt
1/2 teaspoon ground black pepper
1 pound new potatoes, cut into 1/2 -inch cubes
2 cups dry red wine
2 (14 ounce) cans beef broth
1 large Granny Smith apple - peeled, cored and diced

Directions

Heat the oil in a Dutch oven over medium-high heat. Place the flour into a bowl. Add cubed pork and toss until coated. Shake off the excess flour and place pork in the hot oil. Cook until browned on each side, and then remove from the pan.

Reduce the heat to medium-low, and melt the butter in the pan. Add the onion, garlic and shallot; season with thyme, rosemary, basil, salt and pepper. Cook and stir until the onion is tender and translucent, about 5 minutes. Mix in the potatoes and cook for another 5 minutes.

Pour the wine and beef broth into the pot, and add the pork and apple. Cover and cook for about 45 minutes, until potatoes and apples are tender.

Easy Barbecued Pork Chops

Ingredients

4 bone-in pork loin chops (6 ounces each)
2 teaspoons canola oil
1 medium green pepper, chopped
2/3 cup chopped celery
1/3 cup chopped onion
1 cup ketchup
1/4 cup packed brown sugar
1/4 cup reduced-sodium chicken broth
2 tablespoons chili powder

Directions

In a large nonstick skillet, brown pork chops in oil over medium-high heat. Remove chops and keep warm. Add green pepper, celery and onion to the skillet; cook and stir until vegetables begin to soften.

Return pork chops to the pan. In a bowl, combine the ketchup, brown sugar, broth and chili powder. Pour over chops and vegetables. Bring to a boil. Reduce heat; cover and simmer for 30 minutes or until meat is tender.

Honey Pork Fillets

Ingredients

4 pork chops
4 teaspoons honey
2 cups Worcestershire sauce
ground black pepper to taste

Directions

Slice each chop down the center horizontally, cutting not quite through. Open flat to resemble a butterfly. You can also ask your butcher to prepare the meat in this way.

In a large, shallow dish, mix together honey and Worcestershire sauce. Marinate pork chops in the mixture for no more than 4 hours.

Prepare barbecue for indirect cooking.

Pepper the chops to taste, and place on well oiled grate. Cook over medium low heat for 35 to 40 minutes.

Hong Kong Sweet and Sour Pork

Ingredients

2 teaspoons light soy sauce
1/8 teaspoon white sugar
2 teaspoons potato starch
1 teaspoon sesame oil
ground black pepper to taste
1 pound pork loin, cut into 1-inch cubes

1 cup water
2 tablespoons white vinegar
1/4 cup ketchup
1/4 cup white sugar
1 pinch salt
2 teaspoons potato starch
1 dash red food coloring

1 egg, beaten
1 cup potato starch
2 cups peanut oil for frying

1 green bell pepper, cut into large chunks
2 cayenne peppers, sliced
4 slices canned pineapple, chopped
2 cloves garlic, sliced
2 green onions, sliced

Directions

Whisk together the soy sauce, sugar, 2 teaspoons potato starch, sesame oil, and black pepper in a large bowl. Mix the pork into the marinade and turn until all the pork is covered. Allow to rest for 15 minutes.

To make the sauce, whisk together the water, vinegar, ketchup, 1/4 cup sugar, salt, 2 teaspoons potato starch, and red food coloring in a separate bowl. Set aside.

Dip the pork pieces in the beaten egg, then dredge in the 1 cup potato starch. Use your hand to press the starch onto the pork, assuring a consistent coating.

Heat the peanut oil in a wok over medium-high heat to a temperature of 375 degrees F (190 degrees C).

Fry the pork pieces in the hot oil until crisp and light brown, 4 to 5 minutes. Remove the pork from the oil and drain, keeping the oil hot. Return the drained pork pieces to the hot oil for 30 seconds more. Remove and drain again. Pour off all but 1 tablespoon of oil from the wok.

Heat 1 tablespoon of reserved oil in the wok over medium heat. Cook the green bell pepper, cayenne pepper, pineapple, garlic, and green onion in the heated oil for about 5 minutes. Add the sauce and stir until it thickens. Stir in the pork and toss until the pork is coated with sauce. Remove from heat and serve.

Fruit and Vegetable Pork

Ingredients

2 tablespoons vegetable oil
4 pork chops
2 apples, cored and diced with peel
8 ounces sauerkraut
1/2 cup packed brown sugar
1/2 onion, chopped
1 tablespoon cornstarch
ground black pepper to taste

Directions

Heat oil in a large skillet over medium high heat. Add chops and brown well. Top with apple slices.

Meanwhile, in a medium bowl combine the sauerkraut, sugar and onion and mix all together. Thicken slightly with cornstarch. Place this mixture over the chops and apples and season with pepper to taste.

Reduce heat to medium low. Cover skillet and cook all for 15 to 20 minutes or until chops are cooked through. Serve hot.

Pork Chops with Basil and Marsala

Ingredients

1 cup all-purpose flour
1 tablespoon garlic salt
6 pork loin chops, 1 inch thick
1 tablespoon olive oil
2 teaspoons dried basil
1/2 cup Marsala wine
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix the flour and garlic salt in a large resealable plastic bag. Place pork chops in the bag, and shake to coat.

Heat the oil in a skillet over medium heat, and brown chops on both sides. Transfer to a baking dish, and sprinkle with basil. Cover pan with aluminum foil.

Bake 45 minutes in the preheated oven. Remove foil, pour in Marsala wine, and continue baking 15 minutes, basting occasionally with the wine. Skim off and discard any fat and season chops with salt and pepper to serve.

Plum Glazed Pork Ribs

Ingredients

4 1/2 pounds baby back pork ribs
12 fluid ounces chili sauce
10 ounces plum sauce
1/4 cup soy sauce

Directions

Preheat oven to 350 degrees F (175 degrees C).

Prepare a shallow roasting pan with foil and spray the foil with non stick cooking spray. Place ribs on foil and bake uncovered 45 minutes.

While ribs are baking, heat chili sauce, plum sauce and soy sauce in a 1 quart saucepan to boiling; stirring constantly. Set aside.

After ribs have cooked for 45 minutes brush them with 1/2 cup of the sauce and place back in oven and bake until tender; 45 to 60 minutes. While ribs are baking, brush them 2 or 3 times with the remaining sauce.

Applesauce Pork Loin

Ingredients

1 (3 pound) boneless pork loin
roast
1/2 teaspoon salt
1/4 teaspoon pepper
2 tablespoons vegetable oil
1 cup applesauce
3 tablespoons Dijon mustard
1 tablespoon honey
3 sprigs fresh rosemary

Directions

Sprinkle roast with salt and pepper. In a large skillet, brown roast on all sides in oil. Place on a rack in a shallow roasting pan. Combine the applesauce, mustard and honey; spread over roast. Top with rosemary. Bake, uncovered, at 350 degrees F for 1-3/4 to 2-1/2 hours or until a meat thermometer reads 160 degrees F. Let stand for 10 minutes before slicing.

Peachy Pork Chops

Ingredients

4 (1 1/4 inch) thick pork chops
salt and pepper to taste
1 tablespoon vegetable oil
1 (29 ounce) can sliced peaches,
drained and syrup reserved
3 tablespoons brown sugar
1 teaspoon ground ginger

Directions

Heat oil in a large skillet over medium heat. Trim all visible fat from chops and season with salt and pepper to taste. Brown chops in vegetable oil.

Combine reserved peach syrup, brown sugar and ginger. Pour over chops and bring to a boil. Add peaches and cook, uncovered for 15 to 20 minutes or until liquid is reduced to half and thick. Turn chops occasionally to insure even cooking. Serve!

Stuffed Pork Chops with Gorgonzola and Apple

Ingredients

1 tablespoon butter
1/2 tablespoon dried thyme
1/2 cup chopped Granny Smith apples
ground black pepper to taste
1/4 cup Gorgonzola cheese at room temperature, crumbled

2 thick cut pork chops

1/2 teaspoon olive oil
2 cloves garlic
1/4 cup Gorgonzola cheese
3 tablespoons dry sherry
1/8 cup heavy cream
1/2 cup chicken broth
salt and pepper to taste

Directions

Preheat oven to 375 degrees F (190 degrees C).

To make the apple stuffing: In a saute pan or skillet on medium heat, melt the butter and saute thyme, chopped apples, salt and pepper together until the apples are completely softened; about 15 to 20 minutes.

Place the apple mixture in a bowl and mix in 1/4 cup Gorgonzola cheese. The cheese should liquefy into the stuffing within a couple of minutes.

To prepare the pork chops: Butterfly the pork chops by slicing them parallel to the plane of the chop from the fat side to the bone. Stuff each one with about 2 to 3 tablespoons of the apple mixture.

Bake the chops for about 1 hour. Place the chops on a rack with the two stuffing sides pressed together to hold the stuffing inside the chops.

To make the sauce: Heat the oil in a saute pan or skillet on medium heat, then saute the garlic until transparent, and the cheese until slightly melting. Immediately add the sherry, let cook for a minute until combined, then add the cream and 1/4 cup of the chicken stock, salt and pepper. Stir until well blended. Stir occasionally and reduce the liquid on medium high heat until the sauce begins to toast/caramelize and turn darker brown. Add the remaining 1/4 cup chicken stock, reincorporate the cheese and continue reducing until there is just 1/4 to 1/2 cup of thick liquid remaining.

Supreme Pork Chops

Ingredients

4 (1 1/4 inch) thick pork chops
4 slices onion
4 slices lemon
1/4 cup packed brown sugar
1/4 cup ketchup

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place chops in a 9x13 inch baking dish and top each one with an onion slice and a lemon slice. Add 1 tablespoon brown sugar and 1 tablespoon ketchup on top of each pork chop.

Cover dish with aluminum foil and bake in the preheated oven for 30 minutes. Remove cover and bake another 30 minutes or until internal temperature of meat has reached 160 degrees F (70 degrees C). While baking, baste occasionally with pan juices.

Pork Tenderloin with Mustard Sauce

Ingredients

1/3 cup red wine
1/3 cup soy sauce
2 tablespoons light brown sugar
2 pounds pork tenderloin
1/3 cup mayonnaise
1/3 cup sour cream
1 1/2 tablespoons mustard powder
1 tablespoon minced fresh chives (optional)

Directions

Combine wine, soy sauce, and brown sugar in a large resealable plastic bag. Place tenderloin in bag, and refrigerate overnight, or at least 8 hours.

In a small bowl, combine mayonnaise, sour cream, mustard powder; mix well. Mix in minced chives if you wish. Chill until ready to serve.

Preheat oven to 325 degrees F (165 degrees C). Place meat and marinade in a shallow baking dish, and roast for 1 hour, basting occasionally. Temperature of meat should register 160 degrees F (73 degrees C). Let rest for a few minutes, then cut into 1/2 inch thick slices. Serve with mustard sauce.

Ginger Pork

Ingredients

1 pound boneless pork loin,
cubed
1/2 cup all-purpose flour
1 1/2 tablespoons peanut oil
1/4 cup chicken broth
1/4 cup water
2 tablespoons soy sauce
1 tablespoon sherry
2 tablespoons thinly sliced green
onion
1 clove garlic, minced
1 teaspoon white sugar
1 teaspoon ground ginger
salt and pepper to taste

Directions

Place cubed pork and flour together in a resealable plastic bag. Seal and shake. Meanwhile, heat oil in a large skillet or wok. When hot, add coated pork and brown quickly; remove with a slotted spoon and set aside. Pour off remaining oil.

In same skillet combine the chicken broth, water, soy sauce and sherry. Stir together and add the green onion, garlic, sugar, ginger, salt, pepper and reserved pork cubes. Bring all to a boil. Then lower heat, cover and let simmer 15 minutes or until pork is tender. Check occasionally to make sure sauce is not thickening too much. If needed, add more water.

Kai's Crown Pork Ribs

Ingredients

3 pounds baby back pork ribs
1 (7.2 ounce) package butter and herb rice mix
1/2 large green bell pepper, seeded and diced
5 cloves garlic, crushed
2 tablespoons dried sage
2 tablespoons dried oregano
2 tablespoons dry mustard powder
2 tablespoons Cajun seasoning
2 tablespoons honey
1/4 cup fresh orange juice

Directions

Preheat the oven to 400 degrees F (200 degrees C). Prepare the rice mix according to package directions, but adding bell pepper and garlic at the end. Set aside.

In a small bowl, mix together the sage, oregano, mustard powder and Cajun seasoning. Rub onto both sides of the ribs. Mix together the honey and orange juice in a separate bowl. Brush half of the sauce onto the meaty side of the ribs.

Set the ribs in a roasting pan so they are standing in a ring with the meaty side facing outward. Secure with kitchen twine. Spoon the rice mixture into the center.

Roast the ribs for 40 minutes in the preheated oven, basting with the remaining glaze halfway through. Rib meat should reach 160 degrees F (70 degrees C) when a meat thermometer is inserted in the thickest part. Cool for at least 5 minutes before slicing into rib portions and serving with rice on the side.

Ginger and Rosemary Pork Marinade

Ingredients

1/2 cup fresh lime juice
1 1/2 teaspoons crushed dried rosemary
1 1/2 teaspoons ground ginger
1 teaspoon black pepper
1/2 teaspoon cayenne pepper
1 clove garlic, minced

Directions

To make the marinade, stir together the lime juice, rosemary, ginger, black pepper, cayenne pepper, and garlic in a bowl.

To use the marinade, pour the marinade into a resealable plastic bag, and add up to 1 1/2 pounds of pork. Seal, and marinate in the refrigerator at least 2 hours, up to 24 hours.

Gorgonzola and Apple Pork Chops

Ingredients

1 tablespoon vegetable oil
4 large boneless pork chops, that can be butterflied
3 tablespoons butter
2 sweet apples of your choice, peeled and chopped
1 1/2 cups crumbled gorgonzola cheese

Directions

Butterfly each pork chop by slicing horizontally through the center with a sharp knife. Leave them attached on one side so they can be flipped open to create a butterfly shape.

Heat oil in a large skillet over medium high heat. Add pork chops, reduce heat to medium and cook slowly for 5 to 7 minutes each side, or until they are done to your liking. Set aside.

Melt butter or margarine in a medium skillet over medium heat. Add apples and saute until tender, then turn off heat and add cheese to skillet. Mix together slowly to form a creamy thick sauce.

Place reserved chops on serving plate and stuff each one with 1/4 of the apple/cheese mixture. Serve hot.

Pork Roast With The World's Best Pork Loin Rub

Ingredients

2 1/2 pounds boneless pork loin roast
1 1/4 cups brown sugar
2/3 cup sugar
3 tablespoons coarsely ground black pepper
2 tablespoons kosher salt
2 teaspoons ground ginger
4 1/2 teaspoons garlic powder
4 1/2 teaspoons onion salt
1 tablespoon dry mustard
1 1/2 teaspoons crushed red pepper (cayenne)
1 1/2 teaspoons ground red pepper (cayenne)
1 1/2 teaspoons ground cumin
1 1/2 teaspoons paprika
3/4 teaspoon dried thyme, crushed

Directions

Stir together brown sugar, sugar, black pepper, salt, ginger, garlic powder, onion salt, dry mustard, crushed red pepper, ground red pepper, cumin, paprika and thyme in small bowl. Heat oven to 325 degrees F. Sprinkle 1/2 cup of the brown sugar mixture* evenly on all sides of the pork roast; use your fingers to rub into pork. Place roast on rack in shallow roasting pan. Roast, uncovered, until internal temperature is 150 degrees F., 40 minutes to 1 hour. Remove from oven. Cover with foil; let stand 15 minutes before slicing.

Pepper Pork Pockets

Ingredients

1 pound boneless pork loin chops, cut into thin 2-inch strips
1 teaspoon pepper
1/2 teaspoon salt
1 tablespoon olive oil
1 (7 ounce) jar roasted red peppers, drained and coarsely chopped
1/2 cup mayonnaise
2 tablespoons milk
1 teaspoon minced garlic
6 lettuce leaves
3 (6-inch) pita breads, halved and warmed

Directions

Sprinkle pork with pepper and salt. In a large skillet, saute pork in oil until juices run clear. Add red peppers; cook and stir until heated through. Remove from the heat.

In a large bowl, combine the mayonnaise, milk and garlic. Spoon pork mixture into lettuce-lined pita halves. Drizzle with dressing.

Savory Apple Pork Chops

Ingredients

4 pork chops
salt and pepper to taste
2 apples, sliced thin
1/4 cup ketchup
3 tablespoons brown sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place pork chops in a foil lined 9x9 inch baking dish and season with salt and pepper to taste. Arrange the sliced apples over and around the chops and brush all liberally with the ketchup. Then sprinkle with the brown sugar.

Bake at 350 degrees F (175 degrees C) for 35 to 45 minutes, or until internal temperature reaches 160 degrees F (70 degrees C).

Slow-Cooked Pork Barbecue

Ingredients

1 (3 pound) boneless pork loin
roast
1 1/2 teaspoons seasoned salt
1 teaspoon garlic powder
1 cup barbecue sauce
1 cup regular cola
8 sandwich rolls, split

Directions

Cut roast in half; place in a slow cooker. Sprinkle with seasoned salt and garlic powder. Cover and cook on low for 4 hours or until meat is tender.

Remove meat; skim fat from cooking juices. Shred meat with a fork and return to the slow cooker. Combine barbecue sauce and cola; pour over meat. Cover and cook on high for 1-2 hours or until sauce is thickened. Serve on rolls.

Pork 'n' Pea Stir-Fry

Ingredients

2 tablespoons vegetable oil
1 pound boneless pork, cut into
1/4-inch strips
2 tablespoons soy sauce
1/8 teaspoon garlic powder
1 (6 ounce) package frozen peas,
thawed
1 cup thinly sliced green onions
2 tablespoons cornstarch
1 cup beef broth
Hot cooked rice

Directions

In a 2-qt. microwave-safe dish, heat oil at 70% power for 2 minutes. Add the pork, soy sauce and garlic powder; toss to coat. Cover and microwave on high for 7-8 minutes or until meat is no longer pink.

Stir in peas and onions. Cover and microwave at 70% power for 3 minutes. Combine cornstarch and broth until smooth; stir into pork mixture. Cover and microwave on high for 2 minutes; stir. Cover and microwave 4-5 minutes longer or until thickened, stirring every minute. Serve with rice if desired.

Cuban Shredded Pork

Ingredients

1 1/2 pounds boneless pork chops
1 pint water to cover
1 lime, juiced
1 sprig fresh thyme
8 black peppercorns
1 tablespoon garlic powder, or to taste
1 tablespoon onion powder
salt to taste

2 tablespoons olive oil
1 large onion, halved and thinly sliced
3 cloves garlic, peeled and sliced
1 lime, juiced
1/4 cup chopped fresh cilantro

Directions

In a large saucepan, combine water, juice of one lime, thyme sprig, peppercorns, garlic powder, onion powder and salt. Bring mixture to a boil. Add pork chops, reduce heat to medium-low and simmer for 1 to 1 1/2 hours, until meat is very tender. Add more water as necessary to keep chops covered.

Turn off heat and let the chops rest in the broth for 30 minutes. Remove chops from broth and shred, removing excess fat; set aside.

In a large frying pan, heat olive oil over medium-high heat. Add the shredded pork and fry until it is almost crisp, about 5 minutes. Add the onion and garlic and continue to cook until the onion is just tender yet slightly crisp, about 10 minutes more. Add the juice of one lime, mix though and toss with cilantro. Serve and enjoy.

Onion Pan-Fried Pork Chops.

Ingredients

1 (1 ounce) envelope dry onion
soup mix
2 pork chops
1/4 cup all-purpose flour
1 cup olive oil for frying

Directions

Before opening the onion soup mix, use your hands to crush the larger bits of onion in the packet. Open the packet, and pour the mix into a shallow bowl. Stir in the flour.

Heat the oil in a heavy skillet over medium heat. The oil is hot enough when a pinch of the flour mixture sizzles when tossed into the oil. Coat pork chops in the onion soup mixture, and shake off the excess. Carefully place in the hot oil. Turn chops over after about 30 seconds to quickly sear both sides. Cook for about 4 minutes per side, or to desired degree of doneness.

Tangy Pork Sandwiches

Ingredients

1/4 cup butter or margarine
1/4 cup Worcestershire sauce
2 tablespoons lemon juice
2 tablespoons sugar
1/4 teaspoon paprika
1/8 teaspoon salt
1/8 teaspoon cayenne pepper
1/2 pound thinly sliced fully
cooked pork
4 hamburger buns, split

Directions

In a saucepan, combine the first seven ingredients. Bring to a boil, stirring frequently. Add the pork; simmer just until heated through, stirring frequently. Divide meat among buns; top each with 1 tablespoon sauce. Serve with the remaining sauce.

Honey Glazed Pork Tenderloin

Ingredients

1/3 cup honey
2 tablespoons soy sauce
1 tablespoon brown sugar
2 tablespoons sesame oil
2 tablespoons balsamic vinegar
2 (3/4 pound) pork tenderloins

Directions

Preheat oven to 450 degrees F (230 degrees C).

In a bowl, mix the honey, soy sauce, brown sugar, sesame oil, and balsamic vinegar.

Place the pork tenderloins in a roasting pan, and roast 15 minutes in the preheated oven.

Remove pork from oven, and baste with the honey sauce. Reduce oven temperature to 350 degrees F (175 degrees C), and continue roasting pork 45 minutes, basting occasionally with the honey sauce, to an internal temperature of 160 degrees F (70 degrees C).

Barbecued Pork Chops

Ingredients

6 (1/2 inch thick) boneless pork chops
1 medium onion, chopped
1 cup ketchup
1/2 cup water
1/2 cup chopped celery
2 tablespoons lemon juice
1 tablespoon brown sugar
1 tablespoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon ground mustard
1 teaspoon cornstarch
1 tablespoon cold water

Directions

Place pork chops in an ungreased 11-in. x 7-in. x 2-in. microwave-safe dish. In a bowl, combine the next nine ingredients. Pour over the chops. Cover with plastic wrap; peel back one corner to vent. Microwave on high for 18-20 minutes or until juices run clear. Remove chops; set aside and keep warm. In a small bowl, combine cornstarch and cold water until smooth. Stir into barbecue sauce. Microwave for 1 minute or until thickened. Serve sauce over chops.

Shredded Pork Sandwiches

Ingredients

1 (4 pound) boneless pork
shoulder roast
1 1/4 cups ketchup
1/2 cup water
1/2 cup chopped celery
1/4 cup chopped onion
1/4 cup lemon juice
3 tablespoons vinegar
2 tablespoons Worcestershire
sauce
2 tablespoons brown sugar
1 1/2 teaspoons ground mustard
1 teaspoon salt
1/2 teaspoon pepper
12 hamburger buns, split

Directions

Place roast in a Dutch oven or large kettle. In a bowl, combine the ketchup, water, celery, onion, lemon juice, vinegar, Worcestershire sauce, brown sugar, mustard, salt and pepper; pour over roast.

Cover and cook over medium-low heat for 4-6 hours or until meat is tender and pulls apart easily. Shred meat with two forks. Serve on buns.

Stuffed Pork Chops

Ingredients

2 tablespoons chopped celery
2 tablespoons chopped onion
2 tablespoons butter or margarine,
divided
1/2 cup seasoned stuffing
croutons
3 tablespoons milk
1 teaspoon minced fresh parsley
1/4 teaspoon paprika
1/8 teaspoon salt
1/8 teaspoon pepper
2 (1-inch thick) boneless pork loin
chops
3/4 cup beef broth
1 tablespoon cornstarch
2 tablespoons cold water

Directions

In a skillet, saute celery and onion in 1 tablespoon butter until tender. Transfer to a bowl. Add croutons, milk, parsley, paprika, salt and pepper. Cut a pocket in each pork chop; fill with stuffing.

In a skillet, brown chops in remaining butter. Transfer to a greased 9-in. square baking dish. pour broth into dish. Cover and bake at 350 degrees F for 30-35 minute or until a meat thermometer reads 160 degrees F. Remove chops and keep warm.

Pour the pan drippings into a saucepan; bring to a boil. Combine cornstarch and water until smooth; gradually stir into drippings. Cook and stir for 2 minutes or until thickened. Serve with the pork chops.

Pork Stew in Green Salsa (Guisado de Puerco con

Ingredients

1/2 cup all-purpose flour
1 teaspoon salt
1 tablespoon ground black pepper
1/2 teaspoon ground cumin
1 (3 pound) boneless pork
shoulder roast, trimmed of excess
fat and cut into 1-inch cubes
2 tablespoons olive oil, or more if
needed
1 large onion, chopped
3 cloves garlic, minced
2 cups chopped fresh tomatillos
1 (7 ounce) can diced green
chiles, drained
2 fresh jalapeno peppers, seeded
and chopped
2 teaspoons dried marjoram
1/2 cup chopped fresh cilantro
1 cup water
1 pinch salt, or to taste (optional)
2 tablespoons sour cream, divided
6 sprigs cilantro

Directions

Stir together the flour, 1 teaspoon salt, pepper, and cumin in a large bowl. Place the cubed pork into the mixture, and stir well to coat the meat with the seasonings.

Heat the olive oil in a large, heavy pan or Dutch oven over medium-high heat until the oil shimmers. Working in batches if necessary, place the meat into the hot pan in a single layer. Pan-fry the pork until brown on all sides, about 15 minutes. Remove the pork to a bowl, and cover to keep warm.

Cook and stir the onion in the hot pan over medium heat, adding more olive oil if necessary, until the onion is translucent and beginning to brown, about 7 minutes. Return the meat to the pan and stir in the garlic, tomatillos, chiles, marjoram, chopped cilantro, and water. Check seasoning and add 1 pinch of salt to taste, if needed. Cover and simmer over low heat, stirring occasionally, until the meat is tender, about 1 hour. Skim excess fat off the stew before serving in bowls, garnished with a dollop of sour cream and a cilantro sprig on each bowl.

Braised Pork Chops

Ingredients

1/2 teaspoon dried marjoram
1/8 teaspoon onion powder
1/8 teaspoon garlic powder
1/8 teaspoon pepper
4 bone-in pork loin chops, 3/4-
thick each
1 teaspoon olive or canola oil
1/2 cup water
2 teaspoons cornstarch
1/4 cup reduced-sodium chicken
broth

Directions

Combine seasonings; sprinkle over pork chops. In a nonstick skillet, cook chops in oil until browned on both sides. Add water. Bring to a boil. Reduce heat; cover and simmer for 45-60 minutes or until tender. Remove meat and keep warm. Combine cornstarch and broth until smooth; stir into cooking juices. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve over pork chops.

Bacon Mustard Pork Roast with Stuffed

Ingredients

1 (2 pound) boneless sirloin pork roast
3/4 cup prepared spicy mustard
10 slices bacon

6 bacon strips, cut in half
1/2 small onion, minced
2 large mushroom stems, chopped
3/4 cup prepared spicy mustard
12 large mushroom caps

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Use a knife to cut shallow slits into the surface of the roast. Using 3/4 cup of mustard, brush half over the roast, then completely cover it with 10 strips of bacon; brush bacon with remaining mustard. Cook in preheated oven for 60 minutes until bacon is browned, or until meat thermometer inserted into thickest part of the pork reaches an internal temperature of 150 degrees F (65 degrees C).

Meanwhile, cook halved bacon over medium heat in a skillet until crispy; drain on a paper towel. Crumble bacon into a small bowl and combine with the onion, chopped mushroom stems, and 3/4 cup of mustard. Spoon mixture into the mushroom caps. Place caps in a baking dish and bake for 30 minutes. Serve with sliced pork roast.

Pork Liver Pudding

Ingredients

1/2 pound pork liver
1/2 pound ground pork
1 1/2 teaspoons salt
1 pinch ground black pepper
1 dash ground allspice
1 onion, chopped

1 tablespoon butter
1 tablespoon all-purpose flour
1 cup milk
1 egg
2 bay leaves

Directions

Preheat oven to 325 degrees F (165 degrees C).

Put the liver, ground pork, salt, pepper, allspice and onion in a food processor or meat grinder and let it run until mixture is still slightly coarse.

To make sauce: Melt butter over low heat. Stir in flour until smooth. Add milk, stirring until smooth.

Combine sauce, egg and meat mixture and stir. Put in mold with two bay leaves on top of mold and bake for an hour to an hour and a half.

Pork Tenderloin with a Honey Grape Sauce

Ingredients

salt and freshly ground black pepper to taste
2 pounds pork tenderloin
2 teaspoons olive oil
1/4 cup minced shallots
1 tablespoon minced garlic
2 cups seedless red grapes, halved
2 tablespoons soy sauce
2 tablespoons honey
1 teaspoon grated fresh ginger root
1/2 teaspoon Asian five-spice powder

Directions

Preheat grill for medium heat.

Lightly oil grate. Season meat with salt and pepper, and place on grill. Cook for 15 to 25 minutes, or to desired doneness, turning meat as necessary to cook evenly. Remove from grill, and let stand 10 minutes before slicing.

Meanwhile, heat olive oil in a saucepan over medium heat. Cook shallots and garlic in oil until tender. Stir in grapes, soy sauce, honey, ginger, and five-spice powder. Bring to a boil. Reduce heat, and simmer for 15 minutes. Set aside to cool for 10 minutes.

Process cooled sauce until smooth in a blender or food processor. Serve over sliced tenderloin.

Fiery Pork Skewers

Ingredients

2 tablespoons teriyaki sauce
1 tablespoon red wine vinegar
1 tablespoon vegetable oil
1 teaspoon brown sugar
1/2 teaspoon red pepper flakes
3/4 pound pork tenderloin, cut
into 1 inch cubes

Directions

In a medium bowl, mix teriyaki sauce, red wine vinegar, vegetable oil, brown sugar and red pepper flakes. Place pork tenderloin cubes in the mixture. Toss to coat.

Preheat an outdoor grill for high heat and lightly oil grate.

Place pork on skewers. Cook on the prepared grill, turning and brushing with the teriyaki sauce mixture frequently. Cook 10 to 12 minutes, or to desired doneness.

Porcini Pork Tenderloin

Ingredients

1/2 cup extra virgin olive oil
1/2 cup herbes de Provence
4 cloves garlic, minced
3 pounds pork tenderloin
1/2 cup dried porcini mushrooms
1 cup boiling water
1/2 cup cognac
1 lemon, juiced
3 shallot, thinly sliced
1/2 cup heavy cream
1/4 cup unsalted butter, chilled
and cut into small cubes
2 tablespoons honey
coarse salt and ground black
pepper to taste

Directions

In a large measuring cup, mix together olive oil, herbes de Provence, and garlic. Place tenderloin in a large, rectangular baking pan. Pour olive oil mixture over meat, and turn to coat. Cover, and refrigerate for 3 hours.

Preheat oven to 400 degrees F (200 degrees C). Soak mushrooms in boiling hot water for 10 minutes to rehydrate.

Heat a large skillet over high heat. Remove meat from marinade, and discard any remaining marinade. Place meat in hot pan, and brown evenly. Return meat to baking dish.

Cook tenderloin in preheated oven about 15 to 20 minutes, or until the internal temperature of the meat is 150 degrees F (65 degrees C). Remove from oven, and allow it to rest for 5 minutes before slicing.

Meanwhile, combine the water in which the mushrooms were soaked, cognac, lemon juice, and shallots in a saucepan. Cook over medium heat until liquid is almost gone. Pour in the cream. Bring to a boil, and then reduce heat to medium-low. Chop mushrooms, and stir into the sauce. Continue cooking until the sauce thickens. Stir in the butter and honey. Season to taste with salt and pepper. Serve over sliced tenderloin.

Ginger Pork Stir Fry (with Mushroom)

Ingredients

1 tablespoon vegetable oil
1 tablespoon minced fresh ginger root
1 tablespoon minced garlic
1/2 onion, sliced
1 pound pork tenderloin, thinly sliced
1 (10 ounce) package sliced white mushrooms
1 carrot, shredded
3 tablespoons soy sauce
2 tablespoons rice wine
1 tablespoon brown sugar
1/2 teaspoon cornstarch

Directions

Heat oil until smoking in a wok or large skillet over high heat. Stir-fry the onion for 1 minute, then add the ginger and garlic, and cook for 30 seconds more. Stir in the pork and cook for 2 minutes until browned. Then stir in the mushrooms and carrot; cook another two minutes.

Stir together the soy sauce, rice wine, sugar, and cornstarch in a small bowl. Pour into stir-fry, and bring to a boil. Cook for 30 seconds until the sauce has thickened, and has turned clear. Remove from the heat and transfer to a serving dish.

Carrots, Potatoes, and Pork Ribs Soup

Ingredients

2 carrots, chopped
2 potatoes, peeled and cubed
1 pound pork spareribs
salt to taste
ground black pepper to taste
2 quarts water

Directions

Wash the pork ribs, potatoes, and carrots.

Put water, pork ribs, potatoes, and carrots into a pot and boil. Add salt and pepper to taste.

Simmer and cook for 3 to 4 hours or until ribs are completely cooked. Can also be made in a crockpot set at low for 6 to 8 hours.

Slow Cooker Pork Chops and Rice

Ingredients

4 boneless, center cut pork chops
1/3 cup uncooked brown rice
2/3 cup uncooked white rice
1/2 cup chopped onion
1/4 cup butter
8 ounces green peas
1 (5 ounce) can sliced water chestnuts, drained
4 ounces fresh mushrooms, sliced
1/2 cup water
10 ounces beef broth
1 tablespoon Worcestershire sauce
1 (1 ounce) envelope dry onion soup mix
1/2 teaspoon pepper

Directions

In a large skillet over medium heat, brown pork chops on both sides.

Lightly spray the slow cooker with cooking spray. Then place brown and white rice, onion, butter, peas, water chestnuts, and mushrooms in the slow cooker. Pour in water, broth, and Worcestershire sauce. Stir in onion soup mix, season with pepper, and top with pork chops.

Cover, and cook on Low setting for 7 to 9 hours, or on High setting for 4 to 5 hours.

Tonkatsu - Asian-style Pork Chop

Ingredients

2 eggs
1 teaspoon milk
1/2 teaspoon minced garlic
salt to taste
1/2 teaspoon pepper
1 cup vegetable oil for frying
8 thin cut boneless pork chops
1 1/2 cups panko crumbs

Directions

In a medium bowl, mix together the eggs, milk, garlic, salt and pepper. Heat oil in a large heavy skillet over medium-high heat. Place the panko crumbs in a shallow bowl.

Rinse pork chops with water, then dip in the egg mixture. Coat with panko crumbs, dip in the egg mixture again, then coat with another layer of panko crumbs. Lay coated chops on a plate until the rest are finished. If you have time, let them set for about 10 minutes, and the coating will set very well. If you wish to freeze the chops, now is the time.

When the oil is very hot, place pork chops into the pan, and fry for about 5 minutes on each side, until golden brown.

Apricot Glazed Pork Roast

Ingredients

1 (10.5 ounce) can Campbell's®
Condensed Chicken Broth
1 (18 ounce) jar apricot preserves
1 large onion, chopped
2 tablespoons Dijon-style mustard
4 pounds boneless pork loin roast

Directions

Mix broth, preserves, onion and mustard in 3 1/2-qt. slow cooker.
Cut pork to fit. Add to cooker.

Cover and cook on LOW 8 to 9 hr.* or until done.

Pork Chops Over Rice

Ingredients

8 boneless pork chops, about 3/4-inch thick
1 tablespoon vegetable oil
1 cup uncooked long grain rice
1 (14.5 ounce) can chicken broth
1/2 cup water
1 small onion, chopped
1 (10 ounce) package frozen peas
1/2 teaspoon salt
1/2 teaspoon dried thyme

Directions

In a large skillet over medium heat, brown pork chops in oil; remove. Drain. Add the remaining ingredients to skillet. Place pork chops over the rice mixture.

Bring to a boil. Reduce heat; cover and simmer for 20-25 minutes or until rice is tender.

Teriyaki Pork Lo Mein

Ingredients

1 tablespoon vegetable oil
1 pound pork or chicken, cut into thin strips
2 tablespoons soy sauce
1 medium red bell pepper, thinly sliced
1 1/2 cups water
1 (4.7 ounce) package Knorr® Asian Sides, Teriyaki Noodles
1 tablespoon finely chopped garlic

Directions

Heat oil in large nonstick skillet over high heat and cook pork, stirring frequently, until done, about 3 minutes. Remove pork from skillet and toss with soy sauce; set aside.

Add red pepper and cook until almost tender. Stir in water, Knorr® Asian Sides, Teriyaki Noodles and garlic and bring to a boil. Reduce heat and simmer, stirring occasionally, until noodles are tender, about 7 minutes.

Return pork to skillet and heat through. Garnish, if desired, with chopped green onions.

Baked Pork Chimichangas

Ingredients

1 pound dried pinto beans
1 (3 pound) boneless pork loin
roast, trimmed
3 (4 ounce) cans chopped green
chilies
1 large onion, chopped
1/3 cup chili powder
1/2 cup reduced-sodium chicken
broth
30 (6 inch) flour tortillas
4 cups shredded reduced-fat
Cheddar cheese
2 cups picante sauce
1 egg white
2 teaspoons water

Directions

Place beans in a soup kettle; add water to cover by 2 in. Bring to a boil; boil for 2 minutes. Remove from the heat; cover and let stand for 1 hour. Drain and rinse beans, discarding liquid.

Place roast in a Dutch oven. In a bowl, combine chillies, onion, chili powder and beans. Spoon over roast. Cover and bake at 325 degrees F for 1-1/2 hours. Stir in broth; cover and bake 30-45 minutes longer or until a meat thermometer reads 160 degrees F. Increase oven temperature to 350 degrees F.

Remove meat and shred with two forks; set aside. Mash bean mixture; stir in shredded pork. Spoon 1/3 cup mixture down the center of each tortilla; top with picante sauce. Fold sides and ends over filling and roll up. Place seam side down on two 15-in. x 10-in. x 1-in. baking pans coated with nonstick cooking spray.

In a bowl, whisk egg white and water; brush over top. Bake, uncovered, at 350 degrees F for 25-30 minutes or until heated through. Serve immediately or cool, wrap and freeze for up to 3 months.

Teriyaki Pork

Ingredients

3/4 cup reduced-sodium chicken broth, divided
1/3 cup reduced-sodium soy sauce
2 tablespoons red wine vinegar or cider vinegar
2 teaspoons honey
2 teaspoons garlic powder
1 pound boneless pork loin chops, cut into thin strips
1 tablespoon canola oil
2 cups broccoli florets
3 medium carrots, sliced
3 celery ribs, sliced
4 cups shredded cabbage
6 green onions, sliced
1 tablespoon cornstarch
Hot cooked rice

Directions

In a bowl, combine 1/4 cup broth, soy sauce, vinegar, honey and garlic powder; mix well. Pour 1/3 cup marinade into a large resealable plastic bag; add the pork. Seal bag and turn to coat; refrigerate for 1 hour. Cover and refrigerate remaining marinade.

Drain and discard marinade from pork. In large nonstick skillet or wok, stir-fry pork in oil for 2-3 minutes or until no longer pink. Remove and keep warm. In the same pan, stir-fry broccoli and carrots in reserved marinade for 2 minutes. Add celery; stir-fry for 2 minutes. Add cabbage and green onions; stir-fry 2-3 minutes longer or until vegetables are crisp-tender.

Combine cornstarch and remaining broth until smooth; stir into vegetable mixture. Bring to a boil; cook and stir until thickened. Return pork to the pan; heat through. Serve over rice if desired.

Glazed Pork Chops

Ingredients

2 tablespoons cornstarch
1/2 cup water
1 tablespoon butter or margarine
6 pork chops, 3/4-inch thick
1 (10.75 ounce) can Campbell's®
Condensed French Onion Soup
2 tablespoons packed brown
sugar

Directions

Mix cornstarch and water.

Melt butter in skillet. Add chops and cook until browned.

Add soup and sugar. Heat to a boil. Cover and cook over low heat 10 minutes or until done.

Remove chops and keep warm. Add cornstarch mixture. Cook and stir until mixture boils and thickens. Serve over chops.

Sweet Pork with Beets

Ingredients

1 cup water
1 cup uncooked long-grain white rice
2 tablespoons vegetable oil
1 tablespoon minced garlic
1 tablespoon minced fresh ginger root
1 1/2 pounds pork tenderloin, cut into thin 1 1/2 inch strips
2 tablespoons oyster sauce
1 teaspoon salt
3 (8.25 ounce) cans sliced canned beets, juice reserved
1 1/2 cups sugar

Directions

In a medium saucepan, bring the water to a boil. Stir in the rice. Reduce heat, cover, and simmer 20 minutes.

Heat the oil in a separate medium saucepan over medium heat, and stir in the garlic and ginger. Cook about 1 minute. Mix in the pork, oyster sauce, and salt.. Cook 10 minutes, stirring continuously, until pork is evenly browned.

Stir the beets, about 2/3 cup reserved beet juice, and sugar into the pork mixture. Continue cooking 10 to 15 minutes, until beets are tender. Serve over the cooked rice.

Cracker Pork Chops

Ingredients

2 eggs
1/4 cup milk
4 lean boneless pork chops
1/2 (16 ounce) package saltine
crackers, crushed
1 cup oil for frying
2 cups water
1 cube chicken bouillon

Directions

In a medium bowl, whisk together the eggs and milk until well blended. Run the pork chops under water then roll in the cracker crumbs. Dip into the egg mixture, then back into the cracker crumbs. Make sure the chops are thickly coated.

Heat the oil in a large skillet over medium-high heat. Fry chops until golden brown on both sides. Add water to the skillet, just enough to almost come to the top of the pork chops. Dissolve the chicken bouillon cube in the water. Reduce heat to medium-low, cover, and simmer until the pork chops absorb most of the water, about 15 to 20 minutes.

To deep fry, skip the water and bouillon cube. Heat frying oil to 350 degrees F (175 degrees C). Fry coated chops for about 10 minutes or until golden brown. Season with salt and pepper immediately after. They come out moist and delicious.

Cinnamon and Sugar Pork Rinds

Ingredients

2 ounces fried pork rinds
2 teaspoons ground cinnamon
2 teaspoons granular sucralose
sweetener (such as Splenda®)
2 tablespoons butter, melted

Directions

Spread the pork rinds out in a large baking dish. In a small bowl, stir together the cinnamon and sweetener. Drizzle melted butter over the pork rinds while shaking the dish to evenly distribute the butter on all sides of the rinds. Sprinkle with the cinnamon and sweetener, stirring to coat.

Pork Roast with Tangy Sauce

Ingredients

2 1/2 teaspoons chili powder,
divided
1/2 teaspoon salt
1/2 teaspoon garlic salt
1 (4 pound) boneless rolled pork
loin roast
1 cup apple jelly
1 cup ketchup
2 tablespoons white vinegar

Directions

In a bowl, combine 1/2 teaspoon chili powder, salt and garlic salt; rub over roast. Place roast fat side up on a rack in shallow roasting pan. bake, uncovered, at 350 degrees F for 1-1/2 hours.

In a saucepan, combine the jelly, ketchup, vinegar and remaining chili powder. Bring to a boil; cook and stir until the jelly is melted and mixture is smooth. Reduce heat; simmer, uncovered, for 2 minutes.

Brush 1/4 cup jelly mixture over roast. Bake 10-15 minutes longer or until a meat thermometer reads 160 degrees F. Remove roast to a serving platter; let stand for 10-15 minutes. Skim fat from pan drippings. Stir in remaining jelly mixture; heat through. Slice roast and serve with sauce.

Pan Roasted Pork Tenderloin with a Blue Cheese

Ingredients

3 pounds whole pork tenderloins
Kosher salt and fresh cracked pepper to taste
1 cup prepared olive tapenade
1/2 cup crumbled bleu cheese
3 tablespoons minced fresh thyme
4 tablespoons canola oil, divided
1/2 cup all-purpose flour
3 shallots, minced
1 cup dry white wine
4 teaspoons Dijon mustard
2 tablespoons honey
2 tablespoons lemon juice
6 tablespoons cold unsalted butter, cut into pieces
2 tablespoons minced parsley

Directions

Preheat oven to 400 degrees F (200 degrees C).

Make a lengthwise cut in each pork tenderloin about 3/4 of the way through. Open each tenderloin, creating a rectangular shape, and place each between two sheets of plastic wrap. Pound each tenderloin into a thin rectangle, about 1/2 to 1/2-inch thick. Remove the plastic wrap, and season each tenderloin to taste with salt and pepper on both sides.

Spread tapenade on 2/3 of each tenderloin sheet, leaving about 1/2 inch of space on the edges. Sprinkle blue cheese and thyme over the tapenade. Starting from the side with the stuffing, roll the meat firmly towards the side without stuffing, being careful not to roll so tightly that you squeeze the stuffing out. Use toothpicks or butcher's twine to secure each roll.

Heat 3 tablespoons canola oil in a large, ovenproof skillet over medium-high heat until it begins to smoke. Lightly dredge each tenderloin roll in flour, and shake off excess. Sear the tenderloins in hot oil until golden brown on all sides, about 6 minutes.

Roast in preheated oven to an internal temperature of 160 degrees F (70 degrees C), 20 to 22 minutes. Remove the pork from the skillet, and set aside to rest in a warm place.

Return skillet to stove over medium-high heat. Heat remaining 1 tablespoon canola oil, then stir in shallots and cook until translucent, 1 to 2 minutes. Pour in white wine, and boil until reduced by half, scraping the caramelized bits off of the bottom of the pan. Whisk in the Dijon mustard, honey, and lemon juice until smooth. Remove pan from the heat, and rapidly whisk in butter cubes until dissolved. Stir in minced parsley, and season to taste with salt and pepper.

To serve, remove toothpicks or twine from the pork, and slice into 1/2-inch medallions. Serve the pork slices ladled with sauce.

Marinated Pork Roast

Ingredients

1 liter ginger ale
1/2 cup soy sauce
1/4 cup finely chopped green pepper
4 garlic cloves, minced
1 tablespoon lemon juice
1 tablespoon sugar
1 (4 pound) bone-in center cut pork roast
1/4 cup all-purpose flour
1/3 cup water

Directions

In a large heavy-duty resealable plastic bag or shallow glass dish, combine the first six ingredients. Add pork roast. Seal or cover and refrigerate overnight, turning once. Place roast and marinade in a shallow roasting pan. Bake at 325 degrees F for 1 hour and 45 minutes or until a meat thermometer reads 160 degrees F-170 degrees F. Let stand for 10 minutes.

Meanwhile, measure 2 cups pan drippings. Skim fat; pour into a saucepan. Combine the flour and water until smooth; add to drippings. Bring to a boil; cook and stir for 2 minutes. Serve with the roast.

Dixie Pork Chops

Ingredients

1 tablespoon vegetable oil
4 pork chops, 1 1/2 to 2-inches thick
1/2 teaspoon salt
1/2 teaspoon sage (optional)
2 tart apples, cored and sliced
1/4 cup brown sugar
2 tablespoons all-purpose flour
1 cup hot water
1 tablespoon white vinegar
1/2 cup raisins

Directions

Preheat the oven to 350 degrees F (175 degrees C). Heat the oil in a large skillet over medium-high heat. Fry pork chops on each side until browned, about 3 minutes per side. Transfer to a baking dish, reserving the drippings in the skillet. Cover pork chops with apple slices and sprinkle with sugar.

Stir the flour into the fat in the skillet until smooth. Whisk in the water and vinegar. Simmer over medium-high heat, stirring constantly, until thick. Add raisins and pour over the pork chops. Cover the baking dish with a lid or aluminum foil.

Bake for 1 hour in the preheated oven. Remove the aluminum foil for the last 20 minutes of cooking.

Sweet Maple Pork Chops

Ingredients

1 egg, lightly beaten
1 quart heavy cream, divided
salt to taste
ground black pepper to taste
6 boneless pork chops
1/2 cup quick cooking oats
1 quart vegetable oil for frying
1 tablespoon butter
1 large onion, cut into 1 inch chunks
1 clove garlic, diced
3/4 cup maple syrup
6 ounces sliced fresh mushrooms
2 tablespoons chopped fresh basil leaves

Directions

Mix the egg, 3 cups heavy cream, salt, and pepper in a shallow bowl. Season the pork chops with salt and pepper, and dip in the cream mixture. Then dredge in the oats to coat. Repeat to coat chops completely.

Heat the oil in a skillet over medium-high heat. Use tongs to place the coated chops in the hot oil, and fry until browned on both sides. Remove from heat, and set aside.

Melt the butter in a skillet over medium heat (you may use the same skillet if the oil has been drained), and cook the pork chops, onion, and garlic until onion is tender. Pour in the maple syrup, and mix in mushrooms and basil. Season with salt and pepper. Cover, reduce heat to low, and cook 10 minutes, or until pork chops are done. Remove chops from skillet, reserving sauce.

Mix the remaining cream into the skillet with reserved sauce. Bring to a boil. Cook and stir until thickened. Serve over the pork chops.

Sweet and Sour Pork Chops

Ingredients

8 boneless pork loin chops, cut
1/4 inch thick
3 tablespoons chili sauce
3 tablespoons honey
2 tablespoons soy sauce

Directions

Place pork chops in a greased broiler pan. In a bowl, combine the chili sauce, honey and soy sauce. Pour over pork. Broil 4 in. from the heat for 5-7 minutes or until meat juices run clear.

Curly Noodle Pork Supper

Ingredients

1 pound pork tenderloin, cut into 1/4-inch strips
1 sweet red pepper, cut into 1-inch pieces
1 cup broccoli florets
4 green onions cut into 1-inch pieces
1 tablespoon vegetable oil
1 1/2 cups water
2 (3 ounce) packages pork ramen noodles
1 tablespoon minced fresh parsley
1 tablespoon soy sauce

Directions

In a large skillet, cook pork, red pepper, broccoli and onions in oil until meat is no longer pink.

Add the water, noodles with contents of seasoning packets, parsley and soy sauce. Bring to a boil. Reduce heat; cook for 3-4 minutes or until noodles are tender.

Apple and Spice Pork Roast

Ingredients

1 (4 pound) boneless pork roast
1 cup applesauce
1/3 cup packed brown sugar
2 teaspoons vinegar
1 teaspoon yellow mustard
1/8 teaspoon ground cloves
1 tablespoon flour
1/2 teaspoon salt
1/4 teaspoon sugar
1/8 teaspoon garlic powder
1/8 teaspoon ground black pepper

Directions

Heat oven to 350 degrees F. Stir together applesauce, brown sugar, vinegar, mustard and cloves in small bowl; refrigerate half of the applesauce mixture and set aside remaining applesauce mixture. Combine flour, salt, sugar, garlic powder and pepper in another small bowl.

Rub flour mixture evenly over entire surface of pork. Place pork on rack in shallow roasting pan. Roast, uncovered, until internal temperature is 140 degrees F. Spoon reserved applesauce mixture over roast. Roast until internal temperature is 155 degrees F., 1 to 1 1/2 hours total cooking time (about 18-20 minutes per pound). Transfer roast to serving platter; cover with foil and let stand for 15 minutes before slicing. Heat chilled applesauce mixture in small saucepan until boiling; boil for 1 minute. Spoon heated applesauce mixture over pork slices.

Boneless Pork Loin Roast with Herbed Pepper

Ingredients

1 (3 pound) boneless pork loin roast

Herbed Pepper Rub:

2 tablespoons cracked black pepper

2 tablespoons grated Parmesan cheese

2 teaspoons dried basil

2 teaspoons dried rosemary

2 teaspoons dried thyme

1/4 teaspoon garlic powder

1/4 teaspoon salt

Directions

Pat pork dry with paper towel. In small bowl, combine all rub ingredients well and apply to all surfaces of the pork roast. Place roast in a shallow pan and roast in a 350 degrees F. oven for 1 to 1-1/4 hours (18 to 20 minutes per pound), until internal temperature on a thermometer reads 150 degrees F. Remove roast from oven; let rest until temperature reaches 160 degrees F, about 10 minutes before slicing to serve.

Gingered Pork and Vegetable Shells

Ingredients

1 (17.3 ounce) package
Pepperidge Farm® Puff Pastry
Shells
1 pound boneless pork tenderloin
2 tablespoons cornstarch
1 (14 ounce) can Swanson®
Vegetable Broth
1 tablespoon soy sauce
2 tablespoons vegetable oil
5 cups cut up fresh vegetables *
1/4 teaspoon garlic powder
1/2 teaspoon ground ginger

Directions

Bake pastry shells according to package directions.

Slice pork into very thin strips. Mix cornstarch, broth and soy.

Heat 1 tablespoon oil in skillet. Add pork and stir-fry until browned.
Remove pork.

Heat remaining oil in skillet. Add vegetables, garlic powder and
ginger. Stir-fry until vegetables are tender-crisp.

Add cornstarch mixture. Cook and stir until mixture boils and
thickens. Return pork to skillet and heat through. Serve in pastry
shells.

Caramelized-Onion Pork

Ingredients

1 large sweet onion, thinly sliced
1 teaspoon sugar
2 teaspoons olive oil
1 (1 pound) pork tenderloin
1/4 teaspoon salt
1/8 teaspoon pepper

Directions

In a large skillet, cook onion and sugar in oil over medium-low heat until onion is tender and golden brown, about 30 minutes, stirring occasionally.

Place the pork in a 13-in. x 9-in. x 2-in. baking dish coated with nonstick cooking spray. Sprinkle with salt and pepper. Top with onion mixture.

Bake, uncovered, at 350 degrees F for 40-45 minutes or until a meat thermometer reads 160 degrees F. Let stand for 5 minutes before slicing.

Succulent Pork Chops

Ingredients

1/3 cup hoisin sauce
1/4 cup white vinegar
2 cups brown sugar
1 cup low sodium soy sauce
4 (1 inch thick) pork chops

Directions

Stir together the hoisin sauce, vinegar, brown sugar, and soy sauce in a medium bowl. Dip each pork chop into the mixture, and place in a shallow baking dish. Pour any remaining sauce over the top. Cover, and refrigerate for 30 to 60 minutes.

Preheat the oven to 350 degrees F (175 degrees C).

Bake the pork chops uncovered until the sauce has turned to a glaze and the meat is cooked through, 30 to 40 minutes.

Jiffy Ground Pork Skillet

Ingredients

1 1/2 pounds uncooked penne or medium tube pasta
1 pound ground pork
1/2 cup chopped onion
1 (14.5 ounce) can stewed tomatoes
1 (8 ounce) can tomato sauce
1 teaspoon Italian seasoning
1 medium zucchini, cut into 1/4-inch slices

Directions

Cook pasta according to package directions. Meanwhile, in a large skillet, cook pork and onion over medium heat until meat is no longer pink; drain. Add the tomatoes, tomato sauce and Italian seasoning. Bring to a boil. Reduce heat; cover and cook for 5 minutes.

Drain pasta and add to the skillet. Stir in zucchini. Cover and cook for 3-5 minutes or until zucchini is crisp-tender.

Spiced Apple-Kraut Pork

Ingredients

3 cups sauerkraut, drained
2 cups spiced applesauce
1/2 cup chicken broth
1/2 pound bacon - cooked and crumbled
1 tablespoon brown sugar
1 teaspoon dried thyme
1/2 teaspoon ground mustard
1/2 teaspoon dried oregano
1/2 teaspoon salt
1/2 teaspoon ground black pepper
7 juniper berries
4 pork chops
1 tablespoon vegetable oil
1/2 teaspoon paprika

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl combine the sauerkraut, applesauce, broth, bacon, brown sugar, thyme, mustard, oregano, salt and pepper. Stir in optional juniper berries.

In a large skillet brown the pork in oil and drain. Place pork in an ungreased 9x13 inch baking dish. Spoon sauerkraut mixture over top and sprinkle with paprika. Cover and bake at 350 degrees F (175 degrees C) for 1 1/4 hours or until meat is tender and cooked through.

Dan's Pork in Tangy Pepperoni and Cashew

Ingredients

1 tablespoon vegetable oil
2 boneless pork chops
2 cloves garlic, minced
1/2 onion, cut into chunks
1/2 green bell pepper, chopped
1 sprig fresh basil for garnish
1/3 cup chicken broth
1/2 cup white wine
1 tablespoon tomato paste
1 dash Worcestershire sauce
1 pinch dried thyme
1 pinch dried parsley
salt and pepper to taste
1/2 cup chopped pepperoni
1 tomato, chopped
1/3 cup cashews

Directions

Heat the oil in a wok over medium-high heat, and evenly brown the pork chops. Set aside.

Mix the garlic, onion, and green pepper into the wok, and cook until tender. Stir in the chicken broth, wine, and tomato paste. Mix in Worcestershire sauce, thyme, parsley, salt, and pepper. Cook until heated through, then stir in pepperoni.

Return chops to wok. Cover wok, and continue cooking 15 minutes over medium heat, until sauce has thickened and pork chops are cooked to desired doneness. Mix in the tomato and cashews, and cook until heated through. Scoop sauce over chops and garnish with basil sprigs to serve.

Chinese Steamed Buns with Barbecued Pork

Ingredients

1 (.25 ounce) envelope active dry yeast
1 cup lukewarm water
4 1/2 cups all-purpose flour
1/4 cup white sugar
2 tablespoons shortening or vegetable oil
1/2 cup boiling water
2 tablespoons sesame oil

2 tablespoons vegetable oil
1 green onion, thinly sliced
1 clove garlic, minced
1/2 pound Asian barbecued pork, cubed
2 tablespoons light soy sauce
2 tablespoons oyster sauce
1 tablespoon white sugar
1 tablespoon cornstarch
2 tablespoons water

Directions

Place the warm water in a large bowl, and sprinkle the yeast over the top. Stir in 1 cup of the flour, and mix thoroughly. Cover with a cloth, and let stand until bubbles appear, about 20 minutes.

Dissolve sugar and shortening in boiling water, and allow to cool to lukewarm. Stir into the yeast mixture along with the remaining flour. When the dough becomes too stiff to stir, turn out onto a lightly floured surface, and knead until smooth, about 10 minutes. Coat a large bowl with sesame oil, and place the dough inside. Turn over to coat, and cover the bowl with a damp cloth. Let rise in a warm place until doubled in size.

Heat 2 tablespoons of oil in a wok over medium-high heat. Add green onions and garlic, and stir-fry for about 30 seconds. Add pork, and fry for a minute, then stir in the soy sauce, oyster sauce, and sugar. Dissolve cornstarch in 2 tablespoons of water, then stir the mixture into the pork. Cook, stirring constantly until the pork is coated with a thickened glaze. Remove to a bowl, and allow to cool.

Remove the dough from the bowl, and roll it out into one long log. Slice the log into 1 inch pieces. Flatten each piece into a 3 inch circle using the palm of your hand or a rolling pin. Place 2 tablespoons of the pork filling onto the center of each circle, and gather up the edges around the filling and pinch together to close the bun. Place each bun seam side down onto a square of aluminum foil. Cover with a towel, and let rise for about 1 hour.

Bring a couple inches of water to boil in a wok. Place a few buns at a time in a steamer, such as a bamboo steamer for a wok, or a fitted steam tray. Cover, and steam buns over briskly boiling water for 10 minutes. Repeat with remaining buns.

Campbell's® Slow-Cooked Pulled Pork

Ingredients

1 tablespoon vegetable oil
3 1/2 pounds boneless pork
shoulder roast, netted or tied
1 (10.5 ounce) can Campbell's®
Condensed French Onion Soup
1 cup ketchup
1/4 cup cider vinegar
3 tablespoons packed brown
sugar
12 round sandwich rolls or
hamburger rolls, split

Directions

Heat the oil in a 10-inch skillet over medium-high heat. Add the pork and cook until it's well browned on all sides.

Stir the soup, ketchup, vinegar and brown sugar in a 5-quart slow cooker. Add the pork and turn to coat.

Cover and cook on LOW for 8 to 9 hours* or until the pork is fork-tender.

Remove the pork from the cooker to a cutting board and let stand for 10 minutes. Using 2 forks, shred the pork. Return the pork to the cooker.

Divide the pork and sauce mixture among the rolls.

Orange Marinated Pork Tenderloin

Ingredients

1 cup orange juice
1/3 cup soy sauce
2 tablespoons chopped fresh rosemary
3 teaspoons minced garlic
2 (3/4 pound) whole pork tenderloins
salt and freshly ground black pepper to taste

Directions

Make the orange marinade by whisking together the orange juice, soy sauce, rosemary, and garlic. Pour over pork tenderloin and marinate for at least one hour, preferably overnight.

Preheat oven to 400 degrees F (205 degrees C). Drain pork, reserving the marinade, and place on a baking sheet. Season with salt and pepper to taste. Roast for about 20 minutes until internal temperature has reached 160 degrees F (70 degrees C).

Meanwhile, strain the reserved marinade and bring it to a simmer in a small saucepan. Serve this as a sauce for the meat.

Onion Soup Pork Chops

Ingredients

2 pork chops
1 (1 ounce) package dry onion
soup mix
1 (6 ounce) package uncooked
wild rice
3 cups water

Directions

Preheat oven to 350 degrees F (175 degrees C).

Brown pork chops in a medium skillet over medium heat. In a medium bowl combine the soup mix and rice. Mix together and spread in the bottom of a 9x13 inch baking dish. Lay browned chops on top of rice. Pour water over all, gently. Cover dish tightly with aluminum foil and bake in the preheated oven for 1 hour, or until internal temperature of pork has reached 160 degrees F (70 degrees C).

Chicken Fried Steak with Cream Pork Sausage

Ingredients

4 cups vegetable oil for frying
1 cup all-purpose flour
1 teaspoon salt
1 teaspoon white pepper
1 teaspoon garlic powder
3 eggs
1 clove garlic, minced
1 tablespoon chopped fresh parsley
4 (4 ounce) beef tenderloin fillets, pounded thin

2 links pork sausage
3 tablespoons butter
3 tablespoons all-purpose flour
2 1/2 cups heavy cream
salt and black pepper to taste

Directions

Heat oil in a deep-fryer or large saucepan to 350 degrees F (175 degrees C).

In a bowl, stir together 1 cup flour, 1 teaspoon salt, white pepper, and garlic powder. In a separate bowl, beat eggs with garlic and parsley. Dredge each tenderloin fillet in seasoned flour, dip in egg mixture, and dip back into flour mixture. Shake off any excess flour.

Gently place the steaks into the hot oil, 2 at a time, and cook until golden brown on both sides, about 3 minutes per side. Drain on paper towels.

Place the sausages in a small skillet over medium heat, and fry them until very dark brown on all sides, about 10 minutes. Finely chop the sausages, and set aside. In the same skillet, melt butter, and stir in 3 tablespoons of flour. Cook the butter-flour mixture until it turns a pale beige color, about 1 minute, then stir in the sausage, cream, salt, and black pepper. Bring the mixture to a simmer, and cook until thickened, about 5 minutes. Serve sauce over the fried steaks.

Hoisin Pork Stir Fry

Ingredients

1 pound boneless pork chops, cut into stir-fry strips
1 tablespoon hoisin sauce
1 tablespoon cornstarch

2 tablespoons hoisin sauce
1 tablespoon cornstarch
1 tablespoon rice vinegar
1 tablespoon white sugar
1 teaspoon cayenne pepper
1 tablespoon sesame oil
2 cloves garlic, minced
2 teaspoons minced fresh ginger root
1 carrot, peeled and sliced
1 green bell pepper, sliced
1 (4 ounce) can sliced water chestnuts, drained
2 green onions, sliced

Directions

Mix the sliced pork, 1 tablespoon hoisin sauce, and 1 tablespoon cornstarch together in a bowl. Set aside. Combine the remaining 2 tablespoons hoisin sauce and 1 tablespoon cornstarch with rice vinegar, sugar, and cayenne pepper in small bowl. Set aside.

Heat the sesame oil in a skillet over medium-high heat. Stir in the pork; cook and stir until the pork begins to brown, about 5 minutes. Add the garlic and ginger; cook and stir until fragrant. Mix in the carrot, bell pepper, and water chestnuts, cooking until the carrots are tender. Stir in the reserved hoisin sauce mixture and continue cooking and stirring until the flavors are combined, about 3 minutes.

South American Peanut Pork

Ingredients

2 tablespoons Crisco® Pure Canola Oil
3 cloves garlic, minced
1 1/2 cups chopped onion
1 cup chopped red bell pepper
1 cup shredded carrots
1 1/2 pounds pork tenderloin, cut into 1/2-inch cubes
1/2 tablespoon paprika
1/2 tablespoon sugar
1/2 teaspoon ground cumin
1/4 teaspoon cayenne pepper, or to taste
Salt and pepper
4 cups chicken broth
1 cup JIF® Extra Crunchy Peanut Butter
Hot cooked rice
1/2 cup dry roasted peanuts, chopped
Thinly sliced green onions

Directions

Heat oil in a large saucepan over medium heat. Add garlic, onion, bell pepper and carrots. Saute about 2 minutes, stirring often.

Add the pork, paprika, sugar, cumin and cayenne pepper. Add salt and pepper to taste. Brown pork on all sides.

Pour in chicken stock, scraping the bottom and sides of pan to deglaze it. Add peanut butter; bring to a boil, stirring constantly. Reduce heat and simmer, stirring occasionally, about 15-20 minutes until the pork is tender.

Season with additional salt and pepper, if desired. Serve over rice, topped with sliced green onions and chopped peanuts.

Grilled Brown Sugar Pork Chops

Ingredients

1/2 cup brown sugar, firmly packed
1/2 cup apple juice
4 tablespoons vegetable oil
1 tablespoon soy sauce
1/2 teaspoon ground ginger
salt and pepper to taste
2 teaspoons cornstarch
1/2 cup water
6 boneless pork chops

Directions

Preheat an outdoor grill for high heat.

In a small saucepan, combine brown sugar, apple juice, oil, soy sauce, ginger, salt, and pepper. Bring to boil. Combine water and cornstarch in small bowl, and whisk into brown sugar mixture. Stir until thick.

Brush grate lightly with oil before placing pork chops on the grill. Cook over hot coals for 10 to 12 minutes, turning once. Brush with sauce just before removing chops from grill. Serve with remaining sauce.

Maple-Mustard Glazed Pork Chops

Ingredients

1/4 cup lightly packed brown sugar
1 tablespoon fresh-ground black pepper
1/2 teaspoon salt
1 teaspoon onion powder
1 teaspoon paprika
4 (6 ounce) boneless pork loin chops
1/4 cup pure maple syrup
2 tablespoons spicy brown mustard

Directions

Stir together the brown sugar, pepper, salt, onion powder, and paprika in a bowl. Coat the pork chops with this mixture on both sides. Cover and place in the refrigerator 6 hours to overnight.

Place oven rack in it's highest position. Set oven to Broil.

Place pork chops onto a slotted, two-piece broiler pan. Stir together the maple syrup and spicy mustard. Broil pork chops for 5 minutes, then turn over, and broil for another 5 minutes. Brush the tops with the mustard glaze, and cook for 1 minute. Turn the chops over, brush again, and broil for an additional minute, or until cooked to your desired degree of doneness. Remove pork chops to serving plates and top with additional glaze, if desired.

Pork Chop Soup

Ingredients

- 2 (8 ounce) bone-in pork chops
- 1 teaspoon paprika
- 1 teaspoon dried oregano
- 1 teaspoon garlic powder
- 1/2 teaspoon salt
- 1/2 teaspoon ground black pepper
- 1/2 teaspoon chili powder
- 1 bay leaf
- 3 cups chicken broth
- 2 cups water
- 2 tablespoons soy sauce
- 1/4 cup flour
- 3 potatoes, cut into small chunks
- 1 cup chopped broccoli
- 1 carrot, diced
- 1 onion, diced
- 2 stalks celery, diced

Directions

Place pork chops, paprika, oregano, garlic powder, salt, pepper, chili powder, bay leaf, chicken broth, water, and soy sauce in a large stock pot. Bring to a boil, uncovered, then reduce heat to medium low and let simmer for 1 hour. Remove the pork chops and set aside to cool.

Whisk 3/4 cup of the cooking liquid with the flour; set aside. When the pork chops are cool remove and discard any bones or fat. Chop or shred the meat into bite size pieces.

Add the potato, broccoli, carrot, onion, celery, and cooked pork back to the pot. Bring the mixture to a boil, stir in the flour mixture. Reduce heat and simmer for 1 hour. Remove the bay leaf and gently mash the potatoes before serving.

Slow Cooker Teriyaki Pork Tenderloin

Ingredients

2 tablespoons olive oil
2 pounds pork tenderloin
1/2 cup teriyaki sauce
1 cup chicken broth
1/4 cup brown sugar
4 cloves garlic, chopped
3 fresh red chile pepper, finely chopped
1/2 large onion, sliced
1/4 teaspoon black pepper

Directions

Heat the olive oil in a skillet over medium-high heat. Brown tenderloins on all sides, about 10 minutes. Meanwhile, mix together teriyaki sauce, chicken broth, and brown sugar in a bowl. Stir in garlic, red chile pepper, onion, and black pepper.

Put browned tenderloins into slow cooker, cover with the teriyaki sauce mixture. Cook on High for about 4 hours, turning 2 to 3 times during the cooking time to ensure even doneness.

Remove tenderloins from the slow cooker and let rest for 5 minutes before slicing. If desired, spoon liquid over slices when serving.

Easy Creamy Pork Tenderloin

Ingredients

1 1/2 pounds pork tenderloin
ground black pepper to taste
2 (10.75 ounce) cans condensed
cream of celery soup

Directions

Season pork tenderloin with pepper, and place in slow cooker. Pour undiluted celery soup onto tenderloin, covering meat completely.

Cover, and cook on Low for 8 hours.

Grilled Pork Tenderloins

Ingredients

1/3 cup honey
1/3 cup soy sauce
1/3 cup teriyaki sauce
3 tablespoons brown sugar
1 tablespoon minced fresh ginger root
3 garlic cloves, minced
4 teaspoons ketchup
1/2 teaspoon onion powder
1/2 teaspoon ground cinnamon
1/4 teaspoon cayenne pepper
2 (1 pound) pork tenderloins
Hot cooked rice

Directions

In a bowl, combine the first 10 ingredients; mix well. Pour half of the marinade into a large resealable plastic bag; add tenderloins. Seal bag and turn to coat; refrigerate for 8 hours, turning occasionally. Cover and refrigerate remaining marinade.

Drain and discard marinade from meat. Grill, uncovered, over indirect medium-hot heat for 8-10 minutes on each side, basting with reserved marinade, until a meat thermometer reads 160 degrees F and juices run clear. Let stand for 5 minutes. Serve with rice.

Barbeque Pork Two Ways

Ingredients

2 1/2 pounds pork shoulder
1/2 cup chopped onion
1 clove garlic, minced
1/4 cup brown sugar
1 teaspoon dry mustard
1/2 teaspoon salt
1/4 teaspoon ground black pepper
2 cups ketchup
1/4 cup Worcestershire sauce

Directions

Cut boneless pork shoulder crosswise into 1/4 inch slices. Partially freezing it will make slicing easier.

In the slow cooker, combine sliced pork, onion, garlic, brown sugar, dry mustard, salt, pepper, ketchup, and Worcestershire sauce; mix well, and cover. Cook on Low, stirring occasionally, for 6 to 8 hours or until the meat is tender.

OR : In a Dutch oven or large saucepan, combine pork, onion, garlic, brown sugar, dry mustard, salt, pepper, ketchup, and Worcestershire sauce; mix well. Bring to a boil, reduce heat, and cover. Simmer, stirring occasionally, for 2 1/2 to 3 hours or until pork is tender.

Pork with Linguine and Blue Cheese Mushroom

Ingredients

4 ounces linguine pasta
1 tablespoon butter
1 pound pork tenderloin, cut into 1 inch medallions
2 tablespoons butter
1/2 pound fresh mushrooms, sliced
1 cup chicken broth
1/2 cup crumbled blue cheese
1/4 teaspoon salt
1/3 cup water
1 tablespoon cornstarch

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Meanwhile, melt 1 tablespoon of butter in a skillet over medium heat. Add the pork tenderloin, and cook until meat is no longer pink inside. Remove from skillet and keep warm.

Melt 2 tablespoons of butter in the same skillet over medium-high heat; stir in mushrooms and cook until tender. Pour in chicken broth and bring to a simmer. Once the broth is hot, stir the blue cheese and salt until the cheese has melted.

Mix together the water and cornstarch and slowly add to the simmering broth. Cook for 1 minute until thick and clear, stirring continually. Serve over linguine and pork medallions.

Chinese Pork Buns (Cha Siu Bao)

Ingredients

6 cups all-purpose flour
1/4 cup white sugar
1 3/4 cups warm water (110 degrees F/45 degrees C)
1 tablespoon active dry yeast
1 tablespoon baking powder
2 tablespoons shortening
1 pound finely chopped pork
1 1/2 tablespoons light soy sauce
1 1/2 tablespoons hoisin sauce
1 teaspoon soy sauce
1 1/2 tablespoons white sugar
1 1/2 tablespoons soy sauce
1 1/2 tablespoons oyster sauce
1 cup water
2 tablespoons cornstarch
2 1/2 tablespoons water
2 tablespoons shortening
1 1/2 teaspoons sesame oil
1/4 teaspoon ground white pepper

Directions

Dissolve 1/4 cup sugar in 1 3/4 cups warm water, and then add the yeast. Let stand for 10 minutes, or until mixture is frothy. Sift the flour and baking powder into a large bowl. Stir in 2 tablespoons shortening and the yeast mixture; mix well.

Knead the dough until smooth and elastic. Place the dough in a greased bowl, and cover it with a sheet of cling wrap. Let the dough rise in a warm place for about 2 hours, or until it has tripled in bulk.

Cut the pork into 2 inch thick strips. Use fork to prick it all over. Marinate for 5 hours in a mixture made with 1 1/2 tablespoons light soy sauce, 1 1/2 tablespoons hoisin sauce, and 1 teaspoon sweet soy sauce. Grill the pork until cooked and charred. Cut roasted pork into 1/2 inch cubes.

Combine 1 1/2 tablespoons sugar, 1 1/2 tablespoons soy sauce, oyster sauce, and 1 cup water in a saucepan. Bring to the boil. Mix cornstarch with 2 1/2 tablespoons water; add to the saucepan, and stir until thickened. Mix in 2 tablespoons lard or shortening, sesame oil, and white pepper. Cool, and mix in the roasted pork.

Remove the dough from the bowl, and knead it on a lightly floured surface until it is smooth and elastic. Roll the dough into a long roll, and divide it into 24 pieces. Flatten each piece with the palm of the hand to form a thin circle. The center of the circle should be thicker than the edge. Place one portion of the pork filling in the center of each dough circle. Wrap the dough to enclose the filling. Pinch edges to form the bun. Let the buns stand for 10 minutes.

Steam buns for 12 minutes. Serve.

Super Moist Pork Chops

Ingredients

1 tablespoon vegetable oil
4 pork chops, 1/2 inch thick
1 (10.75 ounce) can Campbell's®
Condensed Golden Mushroom
Soup
1/4 cup water

Directions

Heat oil in skillet. Add chops and cook until browned.

Add soup and water. Heat to a boil. Cover and cook over low heat 10 minutes or until done.

Maple Plank-Grilled Italian Stuffed Pork Chops

Ingredients

1 large, maple grilling plank
4 (6 ounce) boneless pork loin chops, about 2 inches thick
2 tablespoons butter
1 onion, chopped
1 tablespoon chopped garlic
1 stalk celery, chopped
2 cups fresh spinach leaves
1 (14.5 ounce) can chicken broth
2 cups garlic seasoned croutons
1/2 cup shredded Italian cheese blend
2 tablespoons freshly grated Parmesan cheese
2 teaspoons fresh rosemary, chopped
salt and ground black pepper to taste

Directions

Preheat outdoor grill for medium-high heat. Prepare a maple grilling plank by soaking in water according to manufacturer's directions.

Place the pork chops on a clean, flat surface, and cut from one side through the middle to within one-half inch of the other side. Open the two sides and spread them out like an open book. Set aside until needed.

Melt the butter in a large skillet over medium-high heat. Stir in the onion, garlic, and celery; cook and stir until the onion is soft and transparent, about 5 minutes. Add the spinach, and cook until wilted, 3 to 5 minutes. Pour in the chicken broth, and add the croutons: stir until croutons absorb the broth. Remove from heat, and stir in the Italian cheese blend and the Parmesan cheese. Spoon the vegetable-cheese mixture into the pockets of each pork chop. Close one side of the pork chop over the filling. Place pork chops on the prepared grilling plank. Sprinkle with fresh rosemary, and season with salt and pepper to taste.

Cover and grill, turning once, until pork chops are no longer pink in the center and juices run clear, about 30 minutes.

Zucchini, Pork, and Peppers

Ingredients

1 pound ground pork
2 1/2 cups cubed zucchini
4 Hungarian hot peppers, seeded and chopped
2 green bell peppers, seeded and chopped
garlic powder to taste
salt and pepper to taste
2 cups spaghetti sauce
1 (1 pound) loaf Italian bread, thickly sliced

Directions

In a large skillet over medium heat, cook the ground pork until evenly browned.

Mix the zucchini, Hungarian hot peppers, and green bell peppers into the skillet. Season with garlic powder, salt, and pepper. Stir in the spaghetti sauce, and simmer 25 minutes, stirring occasionally. Serve on Italian bread slices.

Apple-Onion Pork Chops

Ingredients

4 (4 ounce) lean boneless pork loin chops
1/2 teaspoon salt
1/4 teaspoon pepper
2 tablespoons olive or canola oil, divided
2 cups sliced red onion (1/2 inch slices)
1 large tart apple - peeled and chopped
3 tablespoons red wine vinegar or cider vinegar
1/3 cup reduced sodium chicken broth

Directions

Sprinkle both sides of pork chops with salt and pepper. In a large nonstick skillet, brown chops in 1 tablespoon oil on both sides over medium-high heat. Remove and keep warm. In the same skillet, cook onions and apple in remaining oil over low heat until golden brown, about 30 minutes.

Return pork chops to the pan. Add vinegar; cook for 2 minutes. Stir in the broth. Bring to a boil. Reduce heat; cover and simmer for 18-20 minutes or until meat is tender.

Grecian Pork Tenderloin

Ingredients

1 1/2 cups fresh lime juice
3/4 cup olive oil
6 cloves garlic, sliced
2 teaspoons salt
6 tablespoons dried oregano
2 (1 pound) pork tenderloins

Directions

Place lime juice, olive oil, garlic, salt, and oregano in a large resealable plastic bag. Shake sealed bag until ingredients are well mixed. Taste the marinade for tartness. If too tart, add a little more oil. Not enough zing, add more lime. The garlic and salt flavors should also be up front, yet not overpowering. Place tenderloins in the bag, seal, and turn to coat. Marinate in the refrigerator for 2 to 5 hours.

Preheat grill for medium heat.

Lightly oil the grill grate, and discard marinade. Grill tenderloins for 20 to 30 minutes, turning once, or to desired doneness.

Pork Chop and Feta Skillet

Ingredients

1 teaspoon crushed dried rosemary
1 teaspoon dried basil
1 teaspoon minced garlic
1 pinch black pepper
2 tablespoons olive oil
4 pork chops
1 cup fresh lemon juice
1/2 cup crumbled feta cheese with basil and sun-dried tomatoes

Directions

In a small bowl, stir together rosemary, basil, garlic, and pepper.

Heat olive oil in a large skillet over medium heat. Dip pork chops in lemon juice, and sprinkle both sides with herb mixture. Place pork chops in skillet, and sear both sides, about 7 minutes per side. Reduce heat to low. Sprinkle feta on top of chops; cover skillet, and cook until cheese begins to melt, about 5 minutes.

Couscous-Stuffed Pork Chops

Ingredients

1 1/4 cups low-sodium chicken broth
5 tablespoons butter
3/4 cup dry couscous
1 small onion, finely chopped
2 cloves garlic, minced
1/2 cup currants
1/2 cup pine nuts
1/8 teaspoon ground cinnamon
salt and freshly ground black pepper
6 boneless pork loin chops, butterflied
1/2 cup orange marmalade

Directions

Combine 1 cup chicken broth and 2 tablespoons butter in a saucepan. Bring to a boil over medium heat. Stir in couscous. Remove the couscous, and fluff it with a fork.

In a frying pan over medium heat, melt the remaining 3 tablespoons butter. Cook onion and garlic in butter until tender, about 5 minutes. Remove pan from heat, and stir in currants, pine nuts, couscous, cinnamon. Season to taste with salt and pepper. Toss the mixture with as much of the remaining chicken stock as needed to hold together slightly.

Preheat the oven to 350 degrees F (180 degrees C). Reserve about 1/3 cup stuffing to sprinkle over the chops. Stuff each chop generously with stuffing, and insert toothpicks to keep the chops closed. Place the pork chops in an oiled roasting pan just large enough to hold them comfortably, and coat each generously with the marmalade. Sprinkle with the reserved stuffing, and press stuffing lightly into the marmalade so that it will stick to the chops.

Roast until the chops are browned on the outside, but just slightly pink in the center, about 40 to 45 minutes. Transfer the pork chops to warmed individual plates, remove the toothpicks, and serve hot.

Mu Shu Pork

Ingredients

2 tablespoons soy sauce
2 tablespoons white wine
1 teaspoon sesame oil
2 teaspoons cornstarch
1 pound pork tenderloin, cut into thin strips

1 3/4 ounces dried shiitake mushrooms
1/2 cup sliced green onions
3 tablespoons minced garlic
2 tablespoons peeled and minced fresh ginger
1 head Napa cabbage

3 tablespoons soy sauce
3 tablespoons white wine
1/2 teaspoon cornstarch
1/2 teaspoon white sugar
1/4 teaspoon ground black pepper

1 tablespoon vegetable oil, plus more if needed
1 teaspoon sesame oil
2 large eggs, beaten

2 tablespoons white wine

1 cup hoisin sauce
1 tablespoon soy sauce
1 teaspoon sesame oil
16 frozen Chinese moo shu pancakes, thawed and warmed

Directions

Place 2 tablespoons of soy sauce, 2 tablespoons of white wine, 1 teaspoon of sesame oil, and 2 teaspoons of cornstarch in a nonreactive bowl, and stir until smooth. Stir the pork strips into the marinade until thoroughly coated, and refrigerate for 1 hour.

Pour hot water over the shiitake mushrooms in a bowl, and allow to soften for 15 to 20 minutes. Drain, pat dry, remove any hard stem pieces, and finely chop the mushrooms. Combine the mushrooms, green onions, garlic, and ginger in a bowl, and set aside.

Remove the leaves from the Napa cabbage, and tear the green leafy portions from the central stalks of the leaves. Slice the stalks the long way into thin slices, then cut them into 1-inch pieces. Finely chop the green leafy portions, and set aside the sliced stems and chopped leaves in separate bowls.

In a small bowl, stir together 3 tablespoons of soy sauce, 3 tablespoons of white wine, 1/2 teaspoon of cornstarch, sugar, and ground black pepper. Set the mixture aside.

Heat vegetable oil and 1 teaspoon of sesame oil in a wok over medium-high heat, and cook and stir the marinated pork until cooked through, no longer pink, and the edges have begun to brown, about 5 minutes. Remove the pork to a bowl.

Pour the beaten eggs into the hot wok, adding more vegetable oil if necessary, and cook and stir until the eggs are scrambled, firm, and well-broken up, about 2 minutes. Stir in the mushroom mixture, and cook and stir 1 to 2 minutes; then stir in the Napa cabbage stem pieces. Cook and stir until the stem pieces are hot but still crunchy, about 1 minute, and then add the chopped cabbage leaves. Pour in 2 tablespoons of white wine, cook and stir the mixture until hot, about 1 more minute, then mix in the cooked pork and the reserved cornstarch mixture. Stir everything together until slightly thickened and hot, about 2 minutes.

Mix the hoisin sauce, 1 tablespoon of soy sauce, and 1 teaspoon of sesame oil in a small bowl until thoroughly combined. To serve, spread about 1 tablespoon of hoisin mixture on each pancake, top with about 1/2 cup of the pork mixture, roll, and serve.

Pork Chops Capri

Ingredients

2 tablespoons vegetable oil
4 lean boneless pork chops
1 1/2 teaspoons rosemary
1/4 teaspoon garlic powder
1/2 cup water
2 tablespoons white wine vinegar
1 teaspoon sugar
1 bay leaf
2 (11.5 ounce) cans tomato juice
1 1/2 tablespoons hot pepper sauce
salt and pepper to taste
2 (14.5 ounce) cans cut green beans, drained
1 (4 ounce) jar sliced mushrooms, drained

Directions

Heat the oil in a large skillet over medium heat, and brown the pork chops on both sides. Season with rosemary and garlic powder. In a bowl, mix the water, vinegar, sugar, and bay leaf. Pour over the pork chops. Reduce heat to low, cover, and cook 10 minutes.

Pour the tomato juice into the skillet, and mix in the hot pepper sauce. Season pork chops with salt and pepper. Cover, and continue cooking pork 35 minutes, to an internal temperature of 160 degrees F (70 degrees C).

Remove the bay leaf from the skillet. Stir the green beans and mushrooms into the tomato juice mixture, and cook until heated through. Top pork chops with green beans and mushrooms, and cover with the tomato juice mixture to serve.

Pork BBQ

Ingredients

1 pound cubed beef stew meat
1 pound cubed pork loin
1 (10.75 ounce) can condensed tomato soup
1/4 cup Worcestershire sauce
1/2 cup vinegar
1 onion, diced
1 cup water

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine together in a baking dish: beef cubes, pork cubes, tomato soup, Worcestershire sauce, vinegar, onion and water. Bake in a preheated oven for 4 hours. Add more water if liquid evaporates. When done, remove from oven and shred with a wooden fork or a potato masher.

Pork Chops with Rhubarb

Ingredients

1 tablespoon all-purpose flour
salt and pepper to taste
2 (1/2 inch thick) bone-in pork loin chops
2 tablespoons butter or margarine
1/2 pound fresh or frozen chopped rhubarb
1 tablespoon honey
1/8 teaspoon ground cinnamon
1 1/2 teaspoons minced fresh parsley

Directions

In a large resealable plastic bag, combine the flour, salt and pepper; add pork chops and shake to coat. In a skillet, cook the chops in butter until juices run clear. Remove and keep warm. Add the rhubarb, honey and cinnamon to the skillet; cook until rhubarb is tender. Serve over pork chops. Sprinkle with parsley.

Japanese Ginger Pork

Ingredients

1 tablespoon grated fresh ginger root
2 tablespoons soy sauce
2 tablespoons sake
2 tablespoons mirin
1 pound thinly sliced pork loin
3 tablespoons vegetable oil

Directions

In a large bowl, mix together the ginger, soy sauce, sake and mirin. Add the sliced pork, cover, and marinate for about 1 hour.

Heat the oil in a skillet or wok over high heat. Add the pork, and fry until brown. The pork should have a dark crispy look to it. Do not cook on low or medium heat, as the juices will not cook fast enough to get a crispy texture. Discard leftover marinade.

Mom's Stovetop Pork Ribs

Ingredients

10 pork spareribs
1/2 cup soy sauce
10 cloves garlic, crushed
1 tablespoon dried rosemary
1 tablespoon dried oregano
2 bay leaves
1 lime, juiced
10 sprigs fresh parsley
ground black pepper to taste
2 limes, cut into wedges

Directions

Place the spareribs into a large pot, and fill with just enough water to cover. Add the soy sauce, garlic, rosemary, oregano, bay leaves, lime juice and 3/4 of the parsley. Bring to a boil, then simmer uncovered over medium heat until the water has completely evaporated, about 25 minutes.

When all of the water is gone, remove the bay leaves, and allow meat to brown, turning occasionally. Use a spatula to scrape up browned bits and softened garlic from the bottom of the pot, and toss them with the pork. The garlic will dissolve onto the meat. Remove the meat, and drain on paper towels. Season with black pepper and garnish with lime wedges and remaining parsley.

One-Pot Pork Chops

Ingredients

4 bone-in pork loin chops (6 ounces each)
1/4 cup all-purpose flour
6 small potatoes, quartered
1 cup fresh baby carrots
1/2 cup water
1 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/4 teaspoon dried oregano
1 (10.75 ounce) can condensed tomato soup, undiluted

Directions

Coat pork chops with flour. In a large skillet, brown chops on both sides. Add potatoes and carrots. In a small bowl, combine the water, Worcestershire sauce, salt and oregano; pour over pork and vegetables. Cover and simmer for 25 minutes.

Stir in the soup; cover and simmer 10-15 minutes longer or until meat and vegetables are tender.

Tomato Pork Loin Chops

Ingredients

2 tablespoons olive oil, divided
4 boneless pork loin chops,
pounded thin
1 large onion, sliced
1/2 teaspoon sugar
2 teaspoons chili powder
1/2 teaspoon fennel seeds,
crushed
1/2 teaspoon red pepper flakes
1 teaspoon dried oregano
1 (8 ounce) can tomato sauce
2 fluid ounces water
1 teaspoon Worcestershire sauce
salt and pepper to taste

Directions

Heat the oil in a skillet over high heat, and quickly brown the pork chops on both sides. Transfer chops to platter, and keep warm.

Reduce skillet heat to medium, and cook the onion until tender. Mix in the sugar, chili powder, fennel, red pepper flakes, and oregano. Stir in the tomato sauce, water, and Worcestershire sauce, and bring to a boil.

Return the pork chops to the skillet. Cover, reduce heat to low, and cook 10 minutes. Remove cover, and continue cooking 15 minutes, or to desired doneness.

Pork with Roasted Peppers and Potatoes

Ingredients

4 boneless pork chops, 1/2 inch thick
Ground black pepper
1 tablespoon olive oil
4 medium red potatoes, cut up
1 medium onion, sliced
1 teaspoon dried oregano leaves, crushed
1 cup Swanson® Chicken Broth (regular, Natural Goodness, or Certified Organic)
1/2 cup diced roasted red pepper

Directions

Season chops with black pepper.

Heat oil in nonstick skillet. Add chops and cook 10 minutes or until well browned. Remove chops.

Add potatoes, onion and oregano. Cook 5 minutes or until browned, stirring occasionally.

Add chops, broth and peppers. Heat to a boil. Cover and cook over low heat 10 minutes or until done.

Chinese Roast Pork

Ingredients

4 pounds bone-in pork roast
3/4 cup soy sauce
1/2 cup dry sherry
1/3 cup honey
2 cloves garlic, minced
1/2 teaspoon ground ginger
1 tablespoon cornstarch
1 tablespoon water

Directions

To Marinate: Pierce meaty sides of meat with fork; place roast in a large plastic bag. In a medium bowl combine the soy sauce, sherry, honey, garlic and ginger. Mix well and pour mixture into bag with pork. Press air out of the bag and tie securely. Refrigerate at least 8 hours or overnight, turning bag over occasionally.

Preheat oven to 325 degrees F (165 degrees C).

Remove roast and marinade from refrigerator. Reserving marinade, remove roast and place in a 9x13 inch baking dish. Roast in the preheated oven for 1 hour. Brush with reserved marinade; cover loosely with foil and roast for an additional 1 1/2 hours (or until internal temperature has reached 160 degrees F/70 degrees C), brushing several times with marinade.

Remove roast from oven and let stand 15 minutes. Combine pan drippings with remaining marinade. In a small bowl combine cornstarch with cold water, mix together and add mixture to marinade. Boil marinade mixture for 4 to 5 minutes, or until mixture thickens. Serve with roast.

Awesome Honey Pecan Pork Chops

Ingredients

1 1/4 pounds boneless pork loin,
pounded thin
1/2 cup all-purpose flour for
coating
salt and pepper to taste
2 tablespoons butter
1/4 cup honey
1/4 cup chopped pecans

Directions

In a shallow dish, mix together flour, salt and pepper. Dredge pork cutlets in the flour mixture.

In a large skillet, melt butter over medium-high heat. Add chops, and brown both sides. Transfer to a warm plate.

Mix honey and pecans into the pan drippings. Heat through, stirring constantly. Pour sauce over cutlets.

Roast Loin of Pork

Ingredients

2 1/2 pounds pork roast
3 cloves garlic, sliced
2 1/2 cups white wine
3 tablespoons lemon juice
1/4 cup olive oil
3 onions, chopped
2 bay leaves
1 tablespoon dried thyme
1 teaspoon salt
1/2 teaspoon ground black pepper

Directions

Make slits in the roast and insert garlic slices. Combine in a large plastic bag: wine, lemon juice, olive oil, onions, bay leaves, thyme, salt and pepper. Add roast and marinate overnight in refrigerator.

Preheat oven to 350 degrees F (175 degrees C). Remove meat from marinade and roast until meat is no longer pink inside and thermometer reads 160 to 170 degrees F (71 to 77 degrees C).

Ed Zieba's Famous Family Pork Chops

Ingredients

8 bone-in pork chops
seasoned salt to taste
3 onions, sliced
1/4 cup water

Directions

Preheat the oven to 400 degrees F (200 degrees C).

Season the pork chops with seasoned salt and place in a glass baking dish. Arrange onion slices on top of pork chops, then pour the water into the pan. Cover with aluminum foil.

Bake for 1 hour in the preheated oven, then reduce the oven temperature to 300 degrees F (150 degrees C). Continue to cook for another 30 minutes.

Grandman Pork Chops and Rice

Ingredients

1 1/2 cups water
3/4 cup uncooked white rice
6 (3/4 inch thick) boneless pork chops
1 teaspoon garlic powder
1 teaspoon ground black pepper
1 teaspoon salt
1/2 onion, chopped
3 cloves garlic, minced
2 tablespoons olive oil
1 1/4 cups water, divided
1 (10.75 ounce) can tomato soup
2 tablespoons taco sauce

Directions

In a saucepan bring 1 1/2 cups water to a boil. Stir in rice. Reduce heat, cover and simmer for 20 minutes.

Season pork chops with the garlic powder, ground black pepper and seasoned salt to taste. In a large skillet over medium heat, saute the onion and garlic in the olive oil for 5 minutes. Add the chops, browning well on both sides.

Add 3/4 cup water, reduce heat to low and simmer for 10 minutes. Move chops to one side and add the tomato soup and remaining 1/2 cup water. Simmer for 5 to 7 more minutes, then add the cooked rice, stirring well. Allow to heat through, about 5 more minutes.

Pork Chop Casserole II

Ingredients

1 1/2 cups uncooked rotini pasta
5 (1 1/2 inch thick) boneless pork chops, cut into bite size pieces
1 1/2 cups crispy rice cereal
1 teaspoon seasoned salt
1 teaspoon garlic powder
1 teaspoon onion powder
2 (10.75 ounce) cans condensed cream of mushroom soup
2 (15 ounce) cans green beans
1/2 cup mayonnaise
2 cups shredded Cheddar cheese, divided

Directions

Preheat oven to 350 degrees F (175 degrees C). Bring a medium pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Fill a large saucepan halfway with water and bring to a boil over high heat. Add the pork and boil for 7 to 10 minutes. While this is cooking, place the rice cereal squares, seasoned salt, garlic powder and onion powder in a resealable plastic bag and crush the cereal to crumbs; set aside.

Place the pork, mushroom soup, green beans, mayonnaise, pasta and 1 cup of the cheese into a 9x13 inch baking dish. Mix this well, then cover with the remaining cheese. Top off with the crushed cereal mixture, covering everything completely.

Bake, uncovered, at 350 degrees F (175 degrees C) for 30 to 40 minutes, or until heated throughout.

Pork Chops with Apple Curry Sauce

Ingredients

4 (1 inch thick) boneless pork chops
vegetable oil
salt and pepper to taste
1 large onion, diced
1 large apple, cored and diced
1 1/2 cups unsweetened applesauce
2 cups apple juice
1/4 cup margarine
2 tablespoons chicken bouillon granules
1 clove garlic, crushed
3 tablespoons ground curry powder, or to taste
salt and pepper to taste

Directions

Season pork chops with salt and pepper. In a large skillet over medium-high heat, brown pork chops in a small amount of oil, flipping once to brown both sides. Arrange chops in a 9x13 inch baking dish.

In the same skillet, melt margarine over medium heat. Cook and stir onions and apples in margarine until caramelized. Stir in applesauce, apple juice, chicken bouillon, garlic, and curry powder. Season to taste with salt and pepper. Pour over chops, and cover dish with foil.

Bake in a preheated 400 degrees F (200 degrees C) for 40 minutes, or until pork chops are cooked through.

Herb-Marinated Pork Loin

Ingredients

1/2 cup tomato juice
1/2 cup vegetable oil
1/2 cup finely chopped onion
1/4 cup lemon juice
1/4 cup chopped fresh parsley
1 garlic clove, minced
1 teaspoon salt
1 teaspoon dried marjoram
1 teaspoon dried thyme
1/2 teaspoon pepper
1 (3 pound) boneless pork loin
roast

Directions

In a large resealable plastic bag or shallow glass container, combine the first 10 ingredients; add pork and turn to coat. Seal bag or cover container; refrigerate overnight, turning meat occasionally. Drain and discard marinade. Grill, covered, over indirect heat, turning occasionally, for 1-1/4 to 1-3/4 hours or until a meat thermometer reads 160 degrees F-170 degrees F. Let stand for 5 minutes before slicing.

Wildfire Pulled Pork Sandwiches

Ingredients

3 1/2 pounds pork roast
1/4 cup water
1 cup Bob Evans® Wildfire BBQ
Sauce
1 small red pepper, thinly sliced
1 teaspoon chili powder
12 sandwich buns

Directions

Place pork roast into slow cooker. Add 1/4 cup water. Combine Wildfire sauce, red pepper and chili powder. Pour over pork. Cover and heat on low for 6 to 8 hours. Remove pork from slow cooker and shred with 2 forks. Combine with sauce in slow cooker. Serve on buns.

Sweet Pork Slow Cooker Chili

Ingredients

2 pounds ground pork
2 vine-ripened tomatoes, diced small
1 yellow bell peppers, diced
1 (20 ounce) can pineapple chunks, drained
1 (15.5 ounce) can black beans, drained
1 (11 ounce) can whole kernel corn, drained
1 (12 ounce) can tomato paste
3/4 cup chopped green onions
1 cup chopped baby corn
1 1/4 cups hard apple cider
4 cloves garlic, minced
2 tablespoons brown sugar
2 teaspoons salt
1 tablespoon Hungarian sweet paprika
1 teaspoon ground black pepper
1 tablespoon molasses
1/4 teaspoon ground ancho chile pepper
1/4 teaspoon dried sage
3/4 teaspoon curry powder
1 pinch ground cinnamon
1 1/2 teaspoons honey
1 tablespoon white vinegar

Directions

Cook the ground pork in a skillet over medium heat until completely browned; drain.

Combine the cooked pork, tomato, bell pepper, pineapple, beans, kernel corn, tomato paste, onion, baby corn, cider, garlic, brown sugar, salt, paprika, pepper, molasses, ancho chile pepper, sage, curry powder, cinnamon, honey, and vinegar in a large slow cooker; stir.

Set slow cooker to High. Cook at least 4 hours.

Cantonese Lean Pork Congee

Ingredients

1 cup long grain white rice
1/2 teaspoon salt
1 teaspoon vegetable oil
5 cups water
1/2 pound boneless pork loin
roast
1 1/2 teaspoons oyster sauce
1 salted (hard-cooked) duck egg,
chopped
1 hundred-year egg, minced
1 (1 inch) piece fresh ginger root,
thinly sliced
1/2 cup chopped green onion
ground black pepper to taste
soy sauce to taste

Directions

Rinse and drain the rice, and place in a large pot. Stir in the salt and oil, and let stand for 5 minutes.

Add the pork to the rice, and stir in the water. Bring to a boil, then simmer over medium heat for 15 minutes, or until the pork is cooked through. Remove the pork from the pot with a slotted spoon, and set aside. Continue to simmer the rice for 20 minutes. Chop the pork into small cubes, and mix with the salted egg and hundred-year egg.

After the 20 minutes are up, stir the pork and egg mixture back into the congee along with the oyster sauce. Serve in bowls, and garnish with ginger and green onion. Have soy sauce and pepper on the side for seasoning.

Balsamic Roasted Pork Loin

Ingredients

2 tablespoons steak seasoning
rub
1/2 cup balsamic vinegar
1/2 cup olive oil
2 pounds boneless pork loin roast

Directions

Dissolve steak seasoning in balsamic vinegar, then stir in olive oil. Place pork into a resealable plastic bag and pour marinade ovetop. Squeeze out air and seal bag; marinate 2 hours to overnight.

Preheat oven to 350 degrees F (175 degrees C).

Place pork into a glass baking dish along with marinade. Bake in preheated oven, basting occasionally until the pork reaches an internal temperature of 145 degrees F (65 degrees C), about 1 hour. Let the roast rest for 10 minutes before slicing and serving.

Autumn Pork Chops

Ingredients

1 tablespoon vegetable oil
4 pork chops, 1/2 inch thick
1 (10.75 ounce) can
Campbell's® Condensed Cream
of Celery Soup (Regular or 98%
Fat Free)
1/2 cup apple juice or water
2 tablespoons spicy-brown
mustard
1 tablespoon honey
Generous dash ground black
pepper
Hot cooked medium egg noodles

Directions

Heat oil in skillet. Cook chops 10 minutes or until browned. Add soup, apple juice, mustard, honey and black pepper. Heat to a boil. Cover and cook over low heat 5 minutes or until chops are done. Serve with noodles.

Sunny's Creamy Chicken Pork Chops

Ingredients

1 teaspoon olive oil
1 onion, chopped
2 cloves garlic, chopped
4 pork chops
1 (10.75 ounce) can condensed cream of chicken soup
1/2 (14.5 ounce) can chicken broth
salt and pepper to taste

Directions

Heat oil in a large skillet over medium high heat. Add onions and garlic and saute until translucent. Add pork chops and brown about 4 to 6 minutes each side, stirring often to avoid burning onions and garlic.

Meanwhile, in a separate bowl, whisk together soup and broth. Pour soup mixture over browned chops, stirring well to loosen onions and garlic and to deglaze skillet. Reduce heat and gently simmer for 10 to 15 minutes, stirring and turning chops occasionally, until chops are cooked through (internal temperature should reach 160 degrees F/70 degrees C). Season with salt and pepper to taste and serve.

Bacon Wrapped Pork Chops in Zesty Sauce

Ingredients

6 (4 ounce) pork chops
12 slices bacon
1 (12 ounce) bottle tomato-based chili sauce
3 tablespoons brown sugar
2 tablespoons Dijon mustard
1 (8 ounce) can pineapple chunks, drained

Directions

Preheat the oven's broiler and set the oven rack about 6 inches from the heat source.

Wrap each pork chop in 2 bacon slices to completely cover the pork chop, and secure with toothpicks. Place the wrapped chops onto a broiler pan, and broil until browned, about 5 minutes per side.

Mix together the chili sauce, brown sugar, and Dijon mustard in a bowl. Place the browned pork chops into the bottom of a slow cooker, and pour the chili sauce mixture over the chops. Spread pineapple chunks over the chops, set the cooker to Low, and cook until very tender, about 6 hours.

Apple Glazed Pork Chops

Ingredients

4 pork chops, 1 inch thick
1 tart green apple - peeled, cored
and chopped
1 1/2 cups applesauce
1 (1 ounce) envelope dry onion
soup mix

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium skillet over medium heat, brown pork chops about 5 minutes on each side.

In a small bowl, mix apple, applesauce, and onion soup mix. Place the browned pork chops in a medium baking dish. Top with the apple mixture.

Bake pork chops about 30 minutes in the preheated oven, to an internal temperature of 160 degrees F (70 degrees C).

Asian Pork Tenderloin

Ingredients

1/3 cup lite soy sauce
1/4 cup sesame oil
2 tablespoons Worcestershire sauce
1/8 cup packed light brown sugar
3 green onions, chopped
4 cloves garlic, crushed
1 1/2 tablespoons Asian chile paste
1 1/2 teaspoons pepper
1 (2 pound) fat-trimmed pork tenderloin

Directions

Pour into a medium bowl the soy sauce, sesame oil, and Worcestershire sauce. Then whisk in brown sugar, green onions, garlic, chile paste, and pepper. Place the tenderloin in a shallow dish. Pour sauce over tenderloin, turning the meat a few times to coat. Cover dish, and refrigerate at least 8 hours.

Preheat oven to 450 degrees F (230 degrees C). Transfer pork with marinade into an aluminum foil-lined baking pan.

Roast in a preheated oven 25 to 30 minutes. Remove, and let stand 5 to 10 minutes before carving.

Pork Chops and Mustard Onion Gravy

Ingredients

4 boneless pork chops, 3/4-inch thick
2 tablespoons all-purpose flour
1 tablespoon vegetable oil
1 large onion, sliced
1 (10.5 ounce) can Campbell's® Golden Pork Gravy
1 tablespoon spicy-brown mustard
4 cups hot mashed potatoes

Directions

Coat the pork with the flour.

Heat the oil in a 10-inch skillet over medium-high heat. Add the pork and cook until well browned on both sides.

Add the onion to the skillet and cook for 10 minutes or until the pork is cooked through and the onion is tender. Stir in the gravy and mustard and cook until the mixture is hot and bubbling. Serve the pork and sauce with the potatoes.

Easy Pork and Sauerkraut

Ingredients

1 pound pork roast, cut into 1 inch cubes
1 (32 ounce) jar sauerkraut with juice
1/2 (12 fluid ounce) can or bottle beer
1/2 apple, peeled and cored
1 tablespoon minced garlic
1/2 tablespoon fresh dill weed
1 teaspoon onion salt
1 teaspoon dry mustard

Directions

Combine all ingredients in a slow cooker and stir well. Submerge the apple under the other ingredients.

Cook on High for one hour, reduce heat to Low and continue cooking for 5 hours or until pork is cooked through. Discard apple and serve.

Pirates' Pork Chops

Ingredients

1 tablespoon vegetable oil
4 (3/4 inch) thick pork chops
1 (15 ounce) can pineapple chunks with juice
1/4 cup golden syrup
1/4 cup ketchup
1/2 teaspoon curry powder
1/4 teaspoon ground ginger
1/2 teaspoon salt
1/8 teaspoon ground black pepper
3 tablespoons raisins

Directions

Heat the oil in a large skillet over medium-high heat. Add the pork chops and fry on each side until browned, about 3 minutes per side. Pour in the liquid from the pineapple chunks, saving pineapple for later. Stir in the golden syrup and ketchup and season with curry powder, ginger, salt and pepper. Reduce heat to medium, cover and simmer for 30 minutes, or until pork chops are tender.

When the pork chops are tender, pour in the pineapple chunks and add the raisins. Heat through briefly, then serve.

Peanut Butter and Apple Stuffed Pork Chops

Ingredients

4 (3/4 inch thick) center cut pork chops, fat trimmed
1/2 cup finely chopped apple
1 large shallot, minced
1/4 cup seasoned bread crumbs
1/4 cup JIF® Creamy Peanut Butter
Crisco® Original No-Stick Cooking Spray
1/2 cup Smucker's® Apple Jelly, or Currant Jelly, melted
Salt and pepper to taste

Directions

Make a pocket in each pork chop with small knife by cutting horizontally from outside edge almost to bone.

In a medium bowl combine apple, shallot, bread crumbs and peanut butter; mix well. Shape stuffing mixture into four equal patties.

Place one stuffing patty into each pork chop pocket. Using wooden toothpicks (2 to 3 per chop), close each pocket to prevent stuffing from falling out during cooking.

Preheat oven to 450 degrees F.

Lightly coat baking pan with the no-stick cooking spray. Season chops with salt and pepper.

Lightly coat oven-proof frying pan with the no-stick cooking spray. Season chops with salt and pepper. Place large, oven-proof frying pan over medium-high heat until hot. Fry pork chops in pan, cooking about 8 minutes, turning once, or until well browned on both sides.

Remove pan from stove and place in hot oven to cook for another 20 minutes.

Baste pork chops with melted jelly during last 5 minutes of cooking. Remove toothpicks before serving.

Cumin-Coriander Pork Rub

Ingredients

2 tablespoons kosher salt
2 tablespoons ground coriander
6 tablespoons ground cumin
4 tablespoons hot chili powder
1 tablespoon paprika
1 1/2 teaspoons ground allspice
1 1/2 teaspoons ground black pepper

Directions

Combine the kosher salt, coriander, cumin, chili powder, paprika, allspice, and black pepper in a bowl and mix thoroughly. Store in an airtight container at room temperature until ready to use.

To use, rub 1 tablespoon per serving onto the meat of your choice before grilling or cooking as desired.

Tomato-Sauerkraut Pork

Ingredients

5 pounds pork roast
7 cups sauerkraut
1 (46 fluid ounce) bottle tomato-vegetable juice cocktail
1 1/2 teaspoons white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place the Pork Roast in the center of a large roasting pan.

In a large bowl combine the sauerkraut and tomato-vegetable juice. Sweeten to taste with the white sugar. Pour this mixture around the pork roast.

Cover with foil and bake in the preheated oven until the roast has an internal temperature of 160 degrees F (70 degrees C), about 30 minutes per pound. Remove the foil for the last 15 minutes of cooking.

Pork and Green Chile Casserole

Ingredients

3 tablespoons vegetable oil
1 1/2 pounds boneless pork loin chops, cut into bite-size pieces
1 1/2 cups instant brown rice, uncooked
1 (10.5 ounce) can condensed cream of chicken soup
1 (15 ounce) can black beans, rinsed and drained
1 (14.5 ounce) can diced tomatoes
2 (4 ounce) cans diced green chile peppers
3 tablespoons chunky salsa
1/4 cup water
2 tablespoons ground cumin
1 cup shredded Colby cheese

Directions

Heat oil in a large saucepan or stock pot over medium-high heat. Add pork, and saute until browned. Drain off grease. Add the rice, cream of chicken soup, black beans, tomatoes, green chiles, salsa and water. Season with cumin. Stir to blend, then bring to a boil. Simmer over medium heat for about 15 minutes, or until the rice is tender.

Meanwhile, preheat the oven to 400 degrees F (200 degrees C). When the pork mixture is cooked, transfer to a 9x13 inch baking dish. Sprinkle cheese over the top.

Bake for 5 to 10 minutes, until cheese is melted. Serve with tortillas.

Maple Baked Pork Loin Roast

Ingredients

1 tablespoon canola oil
1 (4 pound) boneless pork loin
roast
salt and pepper to taste
all-purpose flour for dredging
3/4 cup maple syrup
3/4 cup ketchup
1/3 cup water
1 tablespoon minced garlic

Directions

Preheat oven to 350 degrees F (175 degrees C).

Heat the oil in a large skillet over medium-high heat until smoking. Meanwhile, season the pork roast with salt and pepper, then dredge in flour, and shake off excess. Sear in hot oil until browned on all sides, about 1 minute per side.

Place onto a large sheet of aluminum foil set on top of a baking sheet; set aside. Stir together the maple syrup, ketchup, water, and garlic. Pour 3/4 of this sauce over the pork. Fold the foil over the pork, and seal to form a packet.

Bake in preheated oven until the internal temperature reaches 170 degrees F (75 degrees C), about 2 hours. Carefully open up the foil packet, and broil for a few minutes until the sauce glazes the meat. Serve with remaining sauce.

Amazing Pork Chops in Cream Sauce

Ingredients

8 boneless pork chops
salt, to taste
ground black pepper, to taste
3/4 cup white wine
3/4 cup heavy cream
3 tablespoons butter
1 (8 ounce) package sliced fresh mushrooms

Directions

Melt butter in a large skillet over medium heat. Season pork chops with salt and pepper, and arrange in a single layer in pan. Pan-fry for 2 minutes on each side to brown. Pour in wine, and continue cooking for 6 minutes. Remove chops from pan.

Pour cream into the skillet, and then add mushrooms. Increase heat to high; cook for 5 minutes, stirring frequently. Return chops to pan to warm. Serve.

Dijon Pork Chops

Ingredients

3 tablespoons Dijon mustard
6 (4 ounce) boneless pork loin chops (3/4 inch thick)
1/3 cup seasoned bread crumbs
Dash pepper

Directions

Spread mustard on both sides of pork chops. Place in a greased shallow 2-qt. baking dish. Combine crumbs and pepper; press onto top and sides of chop. Bake, uncovered, at 375 degrees F for 20-25 minutes or until meat juices run clear and topping is lightly browned.

Sauerkraut Pork Supper

Ingredients

41 ounces sauerkraut, undrained
1 (4 pound) boneless rolled pork loin roast
1 (14.5 ounce) can diced tomatoes, undrained
3 celery ribs, cut into 1-inch pieces
2 medium carrots, cut in half widthwise and quartered
1 medium onion, quartered
3 tablespoons brown sugar
1/4 cup minced fresh parsley
4 bay leaves
1/2 teaspoon dried oregano
1/4 teaspoon pepper

Directions

Place half of the sauerkraut in a large roasting pan. Place pork roast over sauerkraut; top with remaining sauerkraut. Spoon tomatoes over top. Arrange the celery, carrots and onion around roast. Sprinkle brown sugar over tomatoes and sauerkraut. Add the parsley, bay leaves, oregano and pepper.

Cover and bake at 325 degrees F for 3 to 3-1/2 hours or until a meat thermometer reads 160 degrees F, basting occasionally with pan juices. Discard bay leaves. Let stand for 15 minutes before slicing.

Hot Pork Salad Supreme

Ingredients

2 cups diced cooked pork
2 cups cooked rice
1 (10.75 ounce) can condensed cream of chicken soup, undiluted
1 cup diced celery
1/2 cup mayonnaise
1 (4 ounce) can mushroom stems and pieces, drained
1 tablespoon lemon juice
1 tablespoon finely chopped onion
1/4 teaspoon salt
1 cup cornflake crumbs
1/2 cup sliced almonds
2 tablespoons butter, melted

Directions

Combine the first nine ingredients; mix well. Spoon into an ungreased 11-in. x 7-in. x 2-in. baking dish. Combine crumbs, almonds and butter; sprinkle on top. Bake, uncovered, at 350 degrees F for 30-40 minutes or until lightly browned.

Paprika Pork Roast

Ingredients

- 2 teaspoons garlic salt
- 1 teaspoon ground ginger
- 1 teaspoon pepper
- 1 teaspoon paprika
- 1 (4 pound) boneless rolled pork loin roast
- 1 medium onion, sliced
- 1 cup water

Directions

Combine garlic salt, ginger, pepper and paprika; rub over the entire roast. Place roast with fat side up on a greased rack in a roasting pan. Top with onion. Pour water into pan. Bake, uncovered, at 325 degrees F for 2 to 2-1/2 hours or until a meat thermometer reads 160 degrees F-170 degrees F. Let stand for 10-15 minutes before slicing.

Pork and Apple Supper

Ingredients

1 1/2 pounds boneless pork,
cubed
1 tablespoon vegetable oil
4 cups water
1 tablespoon chicken bouillon
granules
1 teaspoon dried thyme
1/4 teaspoon pepper
1 bay leaf
10 small red potatoes, quartered
4 medium tart apples, peeled and
cut into wedges
2 tablespoons cornstarch
2 tablespoons cold water

Directions

In a Dutch oven, brown pork in oil. Add water, bouillon, thyme, pepper and bay leaf; bring to a boil. Reduce heat; cover and simmer for 1-1/2 to 2 hours or until pork is almost tender.

Add potatoes; cover and cook for 15 minutes. Add apples; cover and cook for 10-12 minutes or until crisp-tender. Discard bay leaf.

Combine cornstarch and cold water until smooth; stir into pork mixture. Bring to a boil; cook and stir for 2 minutes or until thickened.

Pork in Olive Oil Marinade

Ingredients

2 tablespoons olive oil
1 1/2 pounds pork tenderloin, cut
into bite-size pieces
2 cloves garlic, minced
4 sprigs fresh cilantro, chopped

3 tablespoons olive oil
4 tablespoons red wine vinegar
2 tablespoons port wine
1 pinch salt
1 pinch black pepper
1 pinch cayenne pepper

Directions

Heat 2 tablespoons olive oil in a large heavy skillet over high heat. Saute pork until evenly browned, and fully cooked. Transfer to a bowl, and sprinkle with cilantro and garlic; keep warm.

In a small bowl, combine 3 tablespoons olive oil, vinegar and port. Season with salt, black pepper, and cayenne. Whisk until consistency is creamy. Stir into cooked pork, and serve immediately.

BBQ Pork Salad with Summer Fruits and Honey

Ingredients

4 cooked pork chops, sliced
8 cups mixed greens
2 nectarines, cut into 12-wedges each
1 grapefruit, segmented
2 avocados, cut into wedges
16 cherry tomatoes
1 tablespoon salad oil
2 tablespoons slivered, toasted almonds
salt and black pepper

Honey Balsamic Vinaigrette:

2 tablespoons balsamic vinegar
2 tablespoons honey
1/2 tablespoon Dijon mustard
2 tablespoons mayonnaise
1 teaspoon chili powder
1 teaspoon salt
1/2 teaspoon black pepper
3/8 cup salad oil

Directions

For the Vinaigrette: In a blender, combine all ingredients except oil. Blend at medium speed for one minute. Next, with blender at medium speed, pour oil very slowly into blender. Add salt and pepper.

For each serving, toss 2 cups greens with 2 tablespoons dressing, top with 4 cherry tomatoes, 1 sliced pork chop, 1/2 avocado, sliced in wedges, 1/2 nectarine sliced in wedges, 1/4 grapefruit segments. Drizzle with more dressing and sprinkle with toasted almonds. Serve immediately.

Pork Chops O'Brien with Creamy Gravy

Ingredients

6 pork chops
1/2 teaspoon seasoned salt, or to taste
1 (10.75 ounce) can condensed cream of celery soup
1 (10.75 ounce) can condensed cream of mushroom soup
1 cup sour cream
1/2 teaspoon rubbed sage, or to taste
2 (15 ounce) cans green beans, drained
2 cups frozen O'Brien potatoes mix

Directions

Season the pork chops with seasoned salt on both sides. Heat a large, nonstick skillet over medium-high heat, and grease with cooking spray. Cook the pork chops until golden brown on both sides, 6 to 8 minutes. Remove from the skillet and set aside.

Stir the cream of celery soup, cream of mushroom soup, sour cream, and sage together in the skillet until combined. Stir in the green beans and O'Brien potatoes, then place the pork chops on top of the vegetables. Bring to a simmer, then reduce heat to medium-low, cover, and cook until the pork chops are no longer pink in the center, 15 to 20 minutes.

Garlic Pork Roast

Ingredients

1 (5 pound) pork loin roast,
backbone loosened
1/2 green bell pepper, finely
chopped
1/2 cup thinly sliced green onions
1/2 cup chopped celery
8 cloves garlic, minced
1 teaspoon salt
1/4 teaspoon cayenne pepper

Directions

With a sharp knife, cut a deep pocket between each rib on meaty side of roast. Combine green pepper, green onions, celery and garlic; stuff deeply into pockets. Season roast with salt and cayenne pepper. Insert meat thermometer. Place roast, rib side down, in a shallow roasting pan. Bake, uncovered, at 325 degrees F for 2-3 hours or until thermometer reads 170 degrees F. Let stand for 15 minutes before carving.

Chinese Microwaved Tofu with Minced Pork

Ingredients

3/4 cup ground pork
1 teaspoon soy sauce
1 teaspoon sesame oil
1/2 teaspoon white sugar
1 teaspoon cornstarch
1 dash ground black pepper
1 dash crushed red pepper flakes
1 (14 ounce) package tofu,
drained
1 green onion, chopped
1 tablespoon chopped carrots
1 chile pepper, chopped

Directions

In a bowl, mix the ground pork with the soy sauce, sesame oil, sugar, cornstarch, black pepper, and red pepper flakes. Marinate at least 10 minutes.

Place the tofu in a microwave-safe dish. Place the pork over the tofu. Discard any remaining marinade. Top with green onion, carrots, and chile pepper. Cover with microwave-safe plastic wrap. Cut a small slit in the plastic wrap to vent steam.

Cook 5 minutes on High in the microwave, or until vegetables are tender and pork is cooked to desired doneness.

Grilled Jerk Pork Tenderloin

Ingredients

2 habanero peppers, seeded
1 small onion, chopped
2 bunches green onions, chopped
1 (1 inch) piece fresh ginger,
peeled and thinly sliced
3 cloves garlic, peeled
1/4 cup apple cider
1/4 cup white vinegar
3 tablespoons soy sauce
2 tablespoons olive oil
1 1/2 tablespoons packed brown
sugar
3/4 teaspoon mustard seed
1 tablespoon kosher salt
1 teaspoon black pepper
1 tablespoon dried thyme
1 tablespoon ground allspice
1 teaspoon ground nutmeg
1/2 teaspoon ground cinnamon
2 1/2 pounds pork tenderloin,
butterflied and pounded to 3/4
inch

Directions

Combine habanero peppers, onion, green onions, ginger, and garlic, in a blender or food processor. Blend until quite fine. Add cider, white vinegar, soy sauce, olive oil, and sugar. Season with mustard seed, salt, pepper, thyme, allspice, nutmeg, and cinnamon. Continue to blend until smooth.

Place the pork tenderloin in a shallow casserole dish; pour jerk marinade over, and massage into the meat to ensure all of the pork is coated. Cover and refrigerate for 8 hours.

Preheat grill for medium-high heat.

Lightly oil grate. Grill slabs of tenderloin over hot coals, turning as needed to keep from burning but allowing nice grill marks and browning. about 6 to 7 minutes on each side, or until the internal temperature has reached 160 degrees F (70 degrees C). Remove meat from grill; slice thinly and serve.

Pork-Potato Meatballs

Ingredients

1 cup finely shredded peeled potato
1/4 cup chopped green onions
1 egg, beaten
2 tablespoons milk
1 teaspoon prepared mustard
1/2 teaspoon salt
1/8 teaspoon pepper
1 pound ground pork
1/4 cup dry bread crumbs
1 1/3 cups water, divided
1 teaspoon chicken bouillon granules
2 tablespoons all-purpose flour

Directions

In a bowl, combine the first seven ingredients. Crumble pork over mixture and sprinkle with bread crumbs; mix gently. Shape into 1-in. balls. In a large skillet, brown meatballs in batches over medium heat; drain. Remove and keep warm.

Add 1 cup water and bouillon to skillet; stir until bouillon is dissolved. Return meatballs to the pan; cover and cook for 20 minutes or until no longer pink. Combine flour and remaining water until smooth; gradually add to skillet. Bring to a boil; cook and stir for 2 minutes or until thickened.

Martha's Magic Meat Rub Pork Roast

Ingredients

2 tablespoons adobo seasoning
1/2 tablespoon crushed red pepper flakes
2 teaspoons chili powder
2 teaspoons celery salt
1 teaspoon ground black pepper
1 (4 pound) boneless pork shoulder roast, butterflied
6 slices bacon
9 green onions
kitchen twine

Directions

Prepare the grill for indirect heat.

In a bowl, mix the adobo seasoning, crushed red pepper, chili powder, celery salt, and black pepper. Rub the mixture evenly over all sides of the roast.

Arrange the uncooked bacon strips horizontally on a flat surface, and top with 3 green onions. Place the roast on top of the bacon and green onions. Place 3 green onions on top of the roast. Carefully fold over roast, wrapping with the bacon strips and green onions, and secure with kitchen twine.

Place a drip pan inside the grill, and lightly oil grill grate. Position the roast on the grill grate over the drip pan, and top with remaining green onions. Cover, and cook using indirect heat for 4 hours, to a minimum internal temperature of 160 degrees F (70 degrees C).

Pork Chops for the Slow Cooker

Ingredients

6 boneless pork chops
1/4 cup brown sugar
1 teaspoon ground ginger
1/2 cup soy sauce
1/4 cup ketchup
2 cloves garlic, crushed
salt and pepper to taste

Directions

Place pork chops in slow cooker. Combine remaining ingredients and pour over pork chops.

Cook on Low setting for 6 hours, until internal temperature of pork has reached 160 degrees F (70 degrees C).

Spicy Pork and Cabbage

Ingredients

1 small head cabbage, coarsely chopped
1 tablespoon olive oil
8 black peppercorns
2 tablespoons garlic powder
1 teaspoon ground black pepper
1/2 teaspoon salt
4 tablespoons chopped fresh parsley
1/2 teaspoon Cajun seasoning
3 pounds bone-in pork roast
1 (6 ounce) can tomato paste

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place cabbage and olive oil in a medium bowl and toss to coat. Spread coated cabbage in the bottom of a 9x13 inch baking dish and top with peppercorns. Add water just to cover.

In a large shallow dish or bowl combine the garlic powder, pepper, salt, parsley and Cajun spice. Mix together. Roll pork in spice mixture and place on top of cabbage. Bake in the preheated oven for about 45 minutes or until almost done; when done, internal temperature of pork reaches 160 degrees F (70 degrees C). Stir tomato paste into cabbage mixture and bake another 15 to 20 minutes. (Note: Baking time will vary depending on size of roast.)

Pork Chops with Garden Rice

Ingredients

6 (1 inch thick) pork chops
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1/2 teaspoon paprika
2 tablespoons olive oil
1 clove garlic, minced
1 (14 ounce) can vegetable broth
1 cup uncooked long grain white rice
1 (14.5 ounce) can Italian-style diced tomatoes, drained
1/2 cup chopped green bell pepper
1/2 cup chopped orange bell pepper
1/3 cup chopped green onions
1/2 cup thinly sliced fresh mushrooms

Directions

Preheat oven to 350 degrees F (175 degrees C).

Season pork chops with salt, pepper, and paprika. Heat the oil in a skillet over medium heat. Saute the garlic about 1 minute, then brown pork chops about 2 minutes on each side.

In a pot, bring the vegetable broth and rice to a boil. Mix in the Italian-style diced tomatoes, green bell pepper, orange bell pepper, green onions, and mushrooms, and cook about 5 minutes, until heated through. Transfer to a 9x13 inch baking dish. Arrange the pork chops over the rice and vegetables.

Cover, and bake 1 hour in the preheated oven, or until rice and vegetables are tender and pork has reached an internal temperature of 160 degrees F (70 degrees C).

Pork Sausages with Caramelized Onion Sauce

Ingredients

1/4 cup olive oil
4 onions, thinly sliced
1 teaspoon salt
1/2 teaspoon sugar
1 tablespoon all-purpose flour
1 cup chicken broth
4 links pork sausage

Directions

Warm oil in a large skillet over medium heat. Stir in onions, and cook until soft, about 10 minutes. Stir in salt and sugar. Reduce heat to medium low, cover, and cook 20 minutes. Stir in flour, then add broth. Stir well. Cover, leaving the lid slightly ajar, and cook 30 minutes.

Meanwhile, prepare oven broiler.

Place sausages on a broiling pan; place under the broiler, and cook, turning occasionally, until the skin is dark brown and the sausages are cooked through, about 20 minutes. Pour onion sauce over sausages.

French-Canadian Gorton Pork Spread

Ingredients

1 pound lean pork butt, cut into pieces
1 onion, chopped
1/2 teaspoon ground cinnamon
1/4 teaspoon ground cloves
salt and black pepper to taste

Directions

Place the pork, onion, cinnamon, and clove into a saucepan. Season to taste with salt and pepper. Pour in water to just cover the meat. Bring to a boil over high heat, then reduce heat to medium-low, cover, and cook until the water has nearly evaporated, about 1 hour. Stir occasionally to ensure the pork cooks evenly.

Use a potato masher or wire whisk to break the pork into thin strands. Pour off any remaining liquid, then spoon the gorton into a serving bowl. Refrigerate until cold before serving.

Caramelized Pork Slices

Ingredients

1 (1 pound) pork tenderloin cut
into 1-inch thick slices
2 teaspoons canola oil
2 garlic cloves, minced
2 tablespoons brown sugar
1 tablespoon orange juice
1 tablespoon molasses
1/2 teaspoon salt
1/4 teaspoon pepper

Directions

Flatten pork slices to 1/2-in. thickness. In a nonstick skillet, brown pork in oil over medium-high heat. Remove and keep warm.

In the same skillet, saute garlic for 1 minute; stir in the brown sugar, orange juice, molasses, salt and pepper. Return pork to pan; cook, uncovered, for 3-4 minutes or until pork is no longer pink.

Fennel Pork Chops

Ingredients

4 pork chops
2 tablespoons garlic salt
1 tablespoon fennel seed
1 cup white wine

Directions

Sprinkle garlic salt on both sides of the pork chops. The garlic salt should pretty well cover the chops.

Pour a little olive oil or other cooking oil into a skillet. Put the pork chops in the frying pan and place fennel seeds on top of the pork chops. 10 to 15 fennel seeds per pork chop will probably do. Let the underside of the pork chop brown then turn over. Once both sides are browned flip again.

Pour the wine into frying pan; cover and reduce heat. Simmer for 10 minutes and flip the pork chops over. Cover them again and let them simmer for another 10 minutes. Make sure the wine doesn't completely evaporate or the pork chops will burn. You may have to add a little more wine to the pan.

Sweet Smoked Pork Ribs

Ingredients

1/4 cup salt
1/4 cup white sugar
2 tablespoons packed brown sugar
2 tablespoons ground black pepper
2 tablespoons ground white pepper
2 tablespoons onion powder
1 tablespoon garlic powder
1 tablespoon chili powder
1 tablespoon paprika
1 tablespoon ground cumin
10 pounds baby back pork ribs

1 cup apple juice
1/4 cup packed brown sugar
1/4 cup barbeque sauce

Directions

Stir together the salt, white sugar, 2 tablespoons brown sugar, black pepper, white pepper, onion powder, garlic powder, chili powder, paprika, and cumin in a small bowl to make the dry rub. Rub the spice mixture into the baby back ribs on all sides. Wrap the ribs well with plastic wrap, and refrigerate at least 30 minutes prior to cooking.

Place the baby back ribs onto the wire racks of the smoker. It is ok if the meat is touching, but to not stack.

Place the racks into a smoker, fill the smoker pan with apple, grape, pear, or cherry chips, and bring the smoker to 270 degrees F (130 degrees C). Smoke for 1 hour.

Stir together the apple juice, 1/4 cup brown sugar, and the barbeque sauce. Brush the ribs with the sauce every 30 to 45 minutes after the first hour. Cook the ribs in the smoker until the meat is no longer pink and begins to "shrink" back from the bones, 3 to 4 hours. Brush the sauce onto the ribs one last time 30 minutes before the ribs are ready to be taken out of the smoker.

Once the ribs are done, wrap them tightly with aluminum foil, and allow to rest 10 to 15 minutes. This will allow the juices to reabsorb into the meat and make the ribs moist.

Stuffed Pork Chops III

Ingredients

4 thick cut pork chops
1 cup dry bread crumbs
1 teaspoon white sugar
1/2 teaspoon ground black pepper
1/2 teaspoon salt
5 tablespoons melted butter, divided
1 small yellow onion, chopped
2 tablespoons dried parsley
1 cup beef broth

Directions

Make slits in pork chops to form a pocket in fat end. Combine bread crumbs, sugar, pepper, salt, 3 tablespoons of the melted butter, onions, and parsley; mix well. Stuff chops generously and skewer shut with toothpicks.

Heat the remaining 2 tablespoons of melted butter in a skillet. Brown chops slowly over medium heat for 5 minutes on each side. Add beef broth and simmer over low heat for 30 minutes until tender, turning chops at least once. Remove toothpicks and pour pan juices over pork chops before serving.

Baked Pork Chops and Gravy

Ingredients

1 egg, beaten
2 tablespoons water
6 boneless pork chops, 3/4-inch thick
2 tablespoons all-purpose flour
1 1/2 cups Pepperidge Farm® Herb Seasoned Stuffing, crushed
1 (10.5 ounce) can Campbell's® Turkey Gravy

Directions

Beat the egg and water in a shallow dish with a fork or whisk. Coat the pork with the flour. Dip the pork into the egg mixture. Coat with the stuffing. Place the pork onto a baking sheet.

Bake at 400 degrees F for 20 minutes or until the pork is cooked through.

Heat the gravy in a 1-quart saucepan over medium heat until it's hot and bubbling. Serve the gravy with the pork.

Quick Savory Cranberry Glazed Pork Loin Roast

Ingredients

1 (14.5 ounce) can whole berry cranberry sauce
1 cup apple jelly
1 tablespoon Dijon mustard
4 cubes chicken bouillon, crushed
1 teaspoon prepared horseradish
2 teaspoons garlic powder
2 tablespoons chopped fresh thyme
1 (4 pound) boneless pork loin roast
1 teaspoon salt
1 teaspoon ground black pepper

Directions

Preheat an oven to 425 degrees F (220 degrees C).

Combine the cranberry sauce, apple jelly, mustard, crushed bouillon, horseradish, garlic powder, and thyme in a saucepan; bring to a boil.

Line a large baking pan with foil. Place pork loin in pan, fat side up. Sprinkle evenly with salt and pepper. Use a pastry brush and a small spoon to completely coat the pork with sauce.

Cook until the pork is no longer pink in the center, about 45 minutes, basting every 10 minutes with remaining sauce. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C).

Glazed Pork Chops

Ingredients

6 pork loin or rib chops, 3/4-inch thick
1 cup SMUCKER'S® Blackberry Jam
3/4 cup ketchup
1/4 cup steak sauce
1 teaspoon dry mustard
1 clove garlic, minced

Directions

Preheat broiler to High.

Broil pork chops 3 to 5 inches from heat for 5 minutes. Turn; broil 5 minutes longer.

Meanwhile, in small saucepan, combine remaining ingredients. Heat to boiling; simmer over low heat for 10 minutes.

Brush pork with sauce. Continue broiling, turning and brushing with sauce, 5 to 10 minutes longer, or until pork is no longer pink in center. Bring remaining sauce to a boil; serve with pork chops.

Pork Chops a la Slow Cooker

Ingredients

1/2 cup all-purpose flour
1 teaspoon dry mustard
1 teaspoon seasoning salt
4 thick cut pork chops
2 tablespoons olive oil
1 (10.5 ounce) can condensed
chicken with rice soup

Directions

In a pie plate or shallow dish, mix flour, dry mustard, and seasoned salt. Trim fat from pork chops.

Heat oil in a skillet over medium heat. Dredge chops in flour mixture, then place them in the skillet, and brown both sides.

Place in chops into a slow cooker, and pour the chicken and rice soup over them. Cover, and cook on Low about 8 hours.

Pork Tetrazzini

Ingredients

- 1 small onion, diced
- 1 celery rib, diced
- 1 tablespoon butter
- 5 tablespoons all-purpose flour
- 1 (14.5 ounce) can chicken broth
- 1 cup milk
- 1 bay leaf
- 1/2 teaspoon onion salt
- 1/4 teaspoon pepper
- 2 tablespoons sour cream
- 1 tablespoon dried parsley flakes
- 1 tablespoon lemon juice
- 2 cups cooked spaghetti
- 2 cups diced cooked pork
- 2 tablespoons seasoned bread crumbs

Directions

In a small saucepan, saute onion and celery in butter until tender. Combine flour and broth until smooth; stir into the pan. Add the milk, bay leaf, onion salt and pepper. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat. Discard bay leaf. Whisk in the four cream, parsley and lemon juice.

Place the spaghetti in a greased 11-in. x 7-in. x 2-in. baking dish; top with pork and white sauce. Sprinkle with bread crumbs. Bake, uncovered, at 350 degrees F for 30-35 minutes or until bubbly. Let stand for 5 minutes before serving.

Portuguese Pork with Red Peppers

Ingredients

4 large cloves garlic, peeled
1 1/2 teaspoons coarse salt
2 tablespoons olive oil
1 tablespoon whole black peppercorns
2 pounds pork tenderloin, cut into 1 inch medallions
2 red bell peppers, julienned
1 cup white wine
2 lemons

Directions

With a large mortar and pestle, mash the garlic, coarse salt, 1 tablespoon olive oil, and peppercorns into a fine paste. Transfer to a large bowl.

With a mallet, flatten the pork medallions to 1/4 inch thick. Place in the bowl with the garlic mixture, tossing to coat. Cover, and marinate 2 to 4 hours in the refrigerator.

Heat the remaining oil in a large skillet over high heat. Stir in the pork and remaining garlic mixture. Quickly brown pork about 1 minute on each side. Remove from heat, and set aside.

Place red peppers into the skillet, and saute 2 to 5 minutes, until tender but firm. Pour white wine into the skillet, and scrape up the browned bits. Reduce heat to low, return pork to skillet, and continue cooking 10 to 15 minutes, to an internal temperature of 180 degrees F (80 degrees C).

Slice 1 1/2 lemons into thin rounds. Transfer the pork and pepper mixture to a serving platter. Squeeze juice of remaining 1/2 lemon over the pork and peppers, and garnish with the lemon rounds.

Pork Tenderloin with Dijon Marsala Sauce

Ingredients

2 pork tenderloins
4 tablespoons Dijon mustard
1 tablespoon oil
2 tablespoons butter
2 shallots, minced
1 cup Marsala wine
1 tablespoon Dijon mustard
1 cup heavy cream

Directions

Preheat oven to 350 degrees F (175 degrees C). Coat pork tenderloins generously with mustard. Oil a 9x13 inch baking dish.

Heat oil in a large skillet over medium-high heat. Arrange tenderloins in pan, and brown the meat. Turn to brown evenly. Transfer meat to prepared baking dish.

Bake in preheated oven for 20 minutes. Turn, and continue cooking for 20 minutes, or until desired doneness.

Meanwhile, melt butter over medium heat in the same pan used to cook the pork. Cook shallots in butter until soft. Stir in Marsala, mustard, and cream, and cook until volume of liquid is reduced by half.

Slice pork, and place on a serving dish. Spoon sauce over meat, and serve.

Marinated Pork Roast with Currant Sauce

Ingredients

1 (4 pound) boneless rolled pork loin roast
1/2 cup soy sauce
1/2 cup cooking sherry
2 cloves garlic, minced
1 tablespoon dry mustard
1 teaspoon ground ginger
1 teaspoon dried thyme

1 (10 ounce) jar currant jelly
2 tablespoons cooking sherry
1 tablespoon soy sauce

Directions

Place roast in re-sealable plastic bag. In a medium mixing bowl, combine 1/2 cup soy sauce, 1/2 cup sherry, garlic, mustard, ginger and thyme. Pour marinade in bag, and seal. Place the bag in a large bowl, and refrigerate for at least 3 hours.

Preheat oven to 325 degrees F (165 degrees C).

Place roast in a medium roasting pan. Roast the pork with marinade uncovered at in preheated oven for 2 1/2 to 3 hours, or until internal temperature reaches 170 degrees F on a meat thermometer . Baste hourly during cooking. Serve with currant sauce.

To make currant sauce: In a small saucepan over medium-low heat, slowly melt the currant jelly. Stir in the 2 tablespoons sherry and 1 tablespoon soy sauce.

Caribbean-Spiced Pork Side Ribs

Ingredients

2 tablespoons brown sugar
2 teaspoons fresh ginger root,
grated
1/4 teaspoon cayenne pepper
1/4 teaspoon ground clove
1/2 teaspoon ground cinnamon
1 teaspoon paprika
1 teaspoon dried oregano
2 teaspoons black pepper
1 teaspoon salt
2 limes, zested and juiced
1 cup orange juice
1 rack pork spareribs, cut in half

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix together the brown sugar, ginger, cayenne, clove, cinnamon, paprika, oregano, pepper, salt, and lime zest; set aside. Squeeze the limes, and add the juice to the orange juice. Rub the ribs well with the spice mixture. Place into a glass baking dish, and pour in the juice.

Cover the dish, and bake in preheated oven for 90 minutes. Uncover, then continue cooking until nicely colored, 20 to 30 minutes more. Brush the ribs with the pan juices a few times while they are cooking.

Glazed Pork Tenderloin

Ingredients

1/4 teaspoon salt
1/4 teaspoon pepper
1 (1 pound) pork tenderloin
2 sprigs fresh rosemary
1/2 cup pineapple preserves
1 tablespoon prepared horseradish

Directions

Combine salt and pepper; rub over pork. Place in a 13-in. x 9-in. x 2-in. baking pan coated with nonstick cooking spray. Place one sprig of rosemary under the pork and one on top. Bake, uncovered, at 425 degrees F for 10 minutes.

Meanwhile, in a saucepan, heat preserves and horseradish until preserves are melted; stir until blended. Remove top rosemary sprig. Brush pork with 1/4 cup pineapple sauce. Bake 10-20 minutes longer or until meat thermometer reads 160 degrees F. Let stand for 5 minutes before slicing. Serve with the remaining sauce.

Curry Pork Tenderloin

Ingredients

1 cup all-purpose flour
1 teaspoon red pepper flakes
1 (2 pound) pork tenderloin, cut into thin 1 1/2 inch strips
2 tablespoons cooking oil
1/2 cup Marsala wine or white wine
1 (14 ounce) can coconut milk
1/2 cup crunchy peanut butter
2 cubes beef bouillon
3 teaspoons curry powder, or to taste
3 cloves garlic, pressed
1 onion, diced
1 pound fresh mushrooms, sliced

Directions

Preheat oven to 350 degrees F (175 degrees C). Oil a large casserole dish. Combine flour and red pepper flakes in a large resealable plastic bag; add pork, seal, and shake to coat.

Heat oil in a large skillet or wok over medium-high heat. Brown tenderloin in hot oil, stirring frequently. Drain meat on paper towels, then arrange in the bottom of the prepared casserole dish.

In the same pan the pork was cooked in, mix together wine, coconut milk and peanut butter over low heat. Crumble bouillon cubes into the mixture, and season with curry powder. Heat until warm, and then stir in the garlic, onion, and mushrooms. Pour over meat in the casserole dish.

Bake in preheated oven for 45 minutes.

Cola Onion Pork Chops

Ingredients

3 thick cut boneless pork chops
1 (12 fluid ounce) can cola-
flavored carbonated beverage
1 (1 ounce) envelope dry onion
soup mix

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Place the pork chops in a shallow glass baking dish. Pour the cola over them, and sprinkle with onion soup mix.

Bake uncovered for 30 minutes in the preheated oven. Turn over, and continue baking for another 30 minutes, until sauce is thickened and chops are fork tender.

Pork Chops with Mushroom Onion Gravy

Ingredients

6 pork chops
1 tablespoon dried marjoram
1 (10.75 ounce) can condensed
cream of mushroom soup
3/4 cup water
1 teaspoon salt
1/2 teaspoon ground black
pepper
1 onion, chopped

Directions

Preheat oven to 350 degrees F (175 degrees C).

Heat a small amount of oil in a large skillet, add chops and brown on both sides. When chops are almost done, sprinkle marjoram on both sides.

Stir together half the can of soup, water, salt and pepper. Pour into a foil-lined 9x13 inch baking pan.

Put the onions and then the browned chops on top of the soup mixture. Spoon the remaining soup over the top of chops so they are covered. Cover with foil and bake for 40 minutes. Take off foil and bake another 20 minutes. Let stand 5 minutes before serving.

Pork and Mango Korma

Ingredients

6 ounces cubed pork loin
1 cup canned potatoes, cubed
1 (8 ounce) container low-fat plain yogurt
3 tablespoons korma curry powder
2 tablespoons tomato puree
2 tablespoons skim milk
1 teaspoon ground paprika
1 mango - peeled, seeded and diced
2 green onions, chopped
2 tablespoons fromage fraise
salt and pepper to taste

Directions

Preheat the oven to 325 degrees F (165 degrees C).

Place the cubed pork and potatoes into a glass baking dish. In a small bowl, mix together the yogurt, curry powder, milk and paprika. Pour the yogurt mixture over the pork and potatoes, and stir to coat.

Cover, and bake for about 1 hour in the preheated oven. Remove from oven, and stir in mango, then return to the oven for another 10 minutes, or until pork is tender.

Remove from the oven, and stir in the green onion and fromage fraise. Season with salt and pepper to taste. Serve over cooked white rice.

Chili With Pulled Beef & Pork for a Crowd

Ingredients

2 (2 pound) flat, boneless beef chuck roasts, patted dry
8 country-style pork ribs, patted dry
1/2 cup vegetable oil or other flavorless oil
Salt and freshly ground black pepper
2 tablespoons ground cumin
1 cup mild chili powder
4 teaspoons dried oregano
4 teaspoons ground cumin
4 large onions, diced
2 (28 ounce) cans crushed tomatoes
1 (16 ounce) can crushed tomatoes
12 garlic cloves, minced
2 ounces bittersweet chocolate, coarsely chopped
4 (15.5 ounce) cans pinto or kidney beans, rinsed (optional)

Directions

Adjust oven rack to middle position; heat oven to 450 degrees. Set a large, heavy-duty roasting pan over 2 burners on medium heat.

Pour 2 Tbs. oil into a medium bowl. Add half the meat; coat. Generously sprinkle with salt, pepper, and 1 Tb. cumin. Repeat entire process with rest of meat.

Increase heat under roasting pan to medium-high. Add half the meat; cook until a solid brown crust forms on one side, 4 to 5 minutes. Turn over; cook until a crust again forms, 4 to 5 minutes. Transfer meat to a soup pot. Brown remaining meat; add to soup pot. Set roasting pan aside. Add 2 1/2 cups water to the soup pot and cover with heavy-duty foil, pressing down so foil is concave and touches the meat. Seal foil around the top of the pot so it is airtight; place lid on pot. Heat until you hear pan juices bubble. Set pot in oven. Cook, without checking, 90 minutes (meat should be very tender). Carefully remove from oven and let cool. Shred pork and beef into bite-size pieces, discarding pork bones. Measure meat juices, then add enough water to equal 12 cups.

Meanwhile, in a medium skillet over low heat, slow-toast chili powder, oregano and remaining 4 teaspoons cumin, stirring constantly, until spices are fragrant and darker in color; be careful not to burn. Set roasting pan over two burners on medium-high heat; add remaining 1/4 cup oil. Add onions; saute until soft, 7 to 8 minutes. Add spices, tomatoes, meat and juices. Simmer until flavors are unified, 1 to 1 1/2 hours. Add garlic, chocolate and optional beans; simmer 5 minutes. Serve.

Thai Pork Loin

Ingredients

1 pound thinly sliced pork loin
salt and pepper to taste
1 tablespoon unsalted butter
1 tablespoon extra virgin olive oil
1 cup chicken stock
1 cup dry white wine
3 tablespoons chopped fresh
cilantro

Directions

Season meat with salt and pepper to taste.

In a large skillet, heat butter and olive oil over medium heat. When skillet is hot, place sliced pork loin into skillet; cook until browned, turning once. After both sides have browned nicely, add chicken stock, and cook until liquid thickens.

Stir in dry white wine, scraping the bottom of the pan. Reduce heat, and simmer until liquid is reduced by half. Remove from heat, and allow to cool slightly. Stir in cilantro. Spoon sauce over pork when serving.

Pork Chop Casserole I

Ingredients

2 (1 ounce) packages dry onion soup mix
3 cups water
2 cups instant rice
1 (4.5 ounce) can mushrooms, drained
salt and pepper to taste
6 (3/4 inch) thick pork chops

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium size bowl, mix dry onion soup mix and water until dissolved. Pour mixture into a 10x15 baking dish. Add rice and mushrooms and mix to distribute well. Salt and pepper to taste. Add pork chops in a single layer on mixture. Push pork chops down into mixture and make sure they are covered with it.

Cover baking dish tightly with aluminum foil and bake in the preheated oven for 1 hour.

Midwestern Pork Tenderloin Sandwich

Ingredients

1 pound boneless pork loin
1 cup flour
1/2 cup yellow cornmeal
1 teaspoon salt
1/2 teaspoon black pepper
4 large sandwich buns

Directions

Cut 4 1-inch slices of pork. Trim any exterior fat from edges and butterfly each slice by cutting horizontally through the middle almost to the edge so that the halves are connected by only a think piece of meat. Put each butterflied slice between pieces of plastic wrap. Using a wooden meat mallet, or the side of a cleaver, pound vigorously until the slice is about 10 inches across. Mix together flour, cornmeal, salt and black pepper.

Heat 1/2 inch of oil in a deep, wide skillet to 365 degrees F. Dip each slice of pork in water, then in flour mixture. Fry tenderloin, turning once, until golden brown on both sides, about 5 minutes total. Drain on paper towels and season to taste with salt and pepper.

Serve on buns with desired condiments (mustard, mayonnaise, dill pickle chips, ketchup, sliced onion, lettuce).

Italian Stuffed Pork Loin with Olive Relish

Ingredients

3 pounds boneless pork loin
1 cup Italian salad dressing
1 (10 ounce) can large, pitted black olives, drained and chopped
1 (8 ounce) jar Spanish olives, drained and chopped
4 cloves garlic
1/4 white onion, chopped
10 pepperoncini peppers, drained and chopped
1 tablespoon olive oil
1 teaspoon balsamic vinegar
cracked black pepper to taste

Directions

Place pork in a shallow dish and coat with Italian dressing. Cover and refrigerate for two hours.

For the relish, stir the black olives, green olives, garlic, onion, and peppers together in a bowl; stir in olive oil and balsamic vinegar. Cover and refrigerate until ready to use.

When pork has finished marinating, preheat oven to 300 degrees F (150 degrees C).

Slice the pork loin down the center lengthwise, cutting about 3/4 of the way through to the other side. Stuff full with the olive relish. Cover and bake in the preheated oven for about 2 hours, or until internal temperature has reached 160 degrees F (70 degrees C).

Marinated Pork Tenderloin

Ingredients

1 (5.5 ounce) can apricot nectar
1/2 cup soy sauce
3 tablespoons vegetable oil
2 cloves garlic, minced
2 teaspoons minced fresh parsley
2 (1 pound) pork tenderloins

Directions

In a large resealable bag, combine the first five ingredients. Add the pork; seal and turn to coat. Refrigerate for at least 2 hours. Drain and discard marinade. Line a shallow baking pan with foil and coat with nonstick cooking spray. Place tenderloins in pan. Bake, uncovered, at 425 degrees F for 25-30 minutes or until a meat thermometer reads 160 degrees F. Let stand for 10 minutes before slicing.

Minnesota Pork Chops

Ingredients

6 pork chops
salt and pepper to taste
1 cup uncooked wild rice
1 1/2 cups water
1 (8 ounce) can canned mushrooms
1 tablespoon chicken bouillon granules
1 (10.75 ounce) can condensed cream of mushroom soup

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a skillet with a small amount of oil, brown the chops seasoned with salt and pepper. Spray a large 9x13 inch casserole dish with nonstick spray. Sprinkle the washed rice evenly in bottom of dish.

Add water and mushrooms. Sprinkle with chicken bullion. Arrange the chops on top and spoon soup over chops and rice. Cover casserole with aluminum foil and seal tightly. Bake for 1 1/2 hours to 2 hours or until rice and chops are tender.

Bada Bing Pork Chops

Ingredients

1 cup Italian-style salad dressing
1/2 cup Worcestershire sauce
1/2 cup applesauce
1/4 cup hot pepper sauce
1 lime, juiced
6 bone-in pork chops

Directions

Mix together the Italian dressing, Worcestershire sauce, applesauce, hot pepper sauce, and lime juice in a bowl. Pour the marinade over the pork chops, and refrigerate in marinade for 6 hours or overnight.

Preheat an outdoor grill for medium heat, and lightly oil the grate.

Remove the chops from the marinade, and pour marinade into a saucepan. Bring the marinade to a boil over medium heat, and allow to boil for about 1 minute. Place the pork chops onto the preheated grill, and grill until well browned and no longer pink in the middle, about 6 minutes per side, basting the chops occasionally with the marinade. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C). Allow the marinade baste to cook completely onto the chops.

Tropical Grilled Pork Chops

Ingredients

1 clove garlic, minced
1 teaspoon chili powder
1/4 teaspoon cayenne pepper
1 pod cardamom seeds
1/2 teaspoon water, or as needed
1 teaspoon vegetable oil
1/4 cup rice wine vinegar
1/2 cup sugar
1 mango - peeled, seeded and chopped
1/4 teaspoon salt
1/2 teaspoon cilantro
2 teaspoons lemon juice
1 fresh jalapeno pepper, minced
1 1/2 cups unsweetened applesauce
3 pineapple rings, chopped
1 pinch white pepper

1/3 cup soy sauce
1/3 cup rice wine vinegar
6 pork chops

Directions

With a mortar and pestle, mash together the garlic, chili powder, cayenne, and cardamom seeds. Mix in enough water to form a paste.

Heat the oil in a saucepan over medium heat. Stir in spice paste, and cook until it begins to bubble, about 30 seconds. Stir in vinegar; cook without boiling for 2 minutes. Stir in sugar until it dissolves. Mix in mango, salt, cilantro, lemon juice, and jalapeno; simmer 20 minutes. Stir in applesauce and pineapple; simmer 10 minutes more. Season with white pepper. Place in a bowl, cover, and refrigerate until ready to use.

To prepare marinade, mix 2/3 cup of the salsa with soy sauce and 1/3 cup vinegar. Place pork chops in a large resealable plastic bag, and pour marinade over chops. Seal tightly, and place in the refrigerator for 1 hour.

Prepare grill for medium-high heat. Drain marinade from bag, and heat in a saucepan until boiling.

Lightly oil grill grate. Place pork chops on the hot grill. Cook 10 minutes, or to desired doneness, turning once and basting occasionally with the boiled marinade.

Warm remaining salsa over medium-low heat. Serve pork chops topped with the salsa.

Herb, Garlic and Bacon Pork Loin

Ingredients

- 1 (5 pound) pork loin roast
- 1 tablespoon olive oil
- 1 pound sliced bacon
- 3 cups chicken stock
- 1 tablespoon dried rosemary
- 1 tablespoon dried thyme
- 6 fresh basil leaves
- 6 fresh sage leaves
- 4 cloves garlic, chopped
- 8 fresh pearl onions, peeled

Directions

Preheat the oven to 300 degrees F (150 degrees C).

Rub the pork loin with olive oil and place in a roasting pan. Drape slices of bacon over the top. Combine the chicken stock, rosemary, thyme, basil, sage and garlic. Pour over the roast. Place onions around the sides. Cover with a lid or aluminum foil.

Bake for 1 hour and 30 minutes. Remove the lid or foil, and continue to bake for 30 minutes, or until the bacon is browned.

Chesapeake Bay Pork Chops

Ingredients

1/2 cup vegetable oil
1/2 cup apple cider vinegar
1 tablespoon seafood seasoning
(such as Old Bay®)
2 cloves minced garlic
1 tablespoon chopped fresh basil
1 lime, juiced
cracked black pepper to taste
8 boneless pork chops, 1/2 inch
thick

Directions

Whisk together the vegetable oil, apple cider vinegar, seafood seasoning, minced garlic, basil, lime juice, and black pepper in a bowl, and pour into a resealable plastic bag. Add the pork chops, coat with the marinade, squeeze out excess air, and seal the bag. Marinate in the refrigerator for 4 to 6 hours, flipping periodically.

Preheat an outdoor grill for medium-high heat, and lightly oil the grate. Remove the pork chops from the bags. Discard excess marinade.

Grill until the pork is no longer pink in the center, 5 to 7 minutes per side. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C).

Pork Chops with Tangy Honey Sauce

Ingredients

1 clove garlic
1/4 cup apple cider vinegar
2 tablespoons soy sauce
1/2 cup honey
1/4 teaspoon ground ginger
1 pinch ground black pepper
6 pork chops

Directions

Place pork chops into a large resealable bag. In a blender or food processor, combine the garlic, vinegar, soy sauce, honey, ginger, and pepper. Puree until the garlic has been finely chopped. Pour this mixture over the pork chops. Seal, and marinate in refrigerator at least 4 hours.

Preheat oven to 350 degrees F (175 degrees C). Transfer the pork chops and marinade to a baking dish.

Bake uncovered in the preheated oven until the sauce has reduced, and the pork is no longer pink in the center, about 25 minutes.

Baked Pork Chops with Apple Raisin Stuffing

Ingredients

1 cup applesauce
1/2 cup water
2 tablespoons margarine or butter
1 stalk celery, chopped
2 tablespoons raisins
4 cups Pepperidge Farm® Herb Seasoned Stuffing
4 boneless pork chops, 3/4-inch thick
paprika or ground cinnamon
apple slices for garnish

Directions

Mix applesauce, water, margarine, celery and raisins. Add stuffing. Mix lightly. Spoon into 2-quart shallow baking dish. Arrange chops over stuffing. Sprinkle paprika over chops.

Bake at 400 degrees F for 35 minutes or until chops are no longer pink. Garnish with apple slices.

Parmesan Pork Tenderloin

Ingredients

1 pound pork tenderloin
3 tablespoons fine dry bread crumbs
1 tablespoon grated Parmesan cheese
1 teaspoon salt
1/8 teaspoon pepper
2 teaspoons vegetable oil
1 small onion, thinly sliced
1 clove garlic, minced
2 small zucchini or summer squash, thinly sliced

Directions

Cut tenderloin crosswise into 12 slices, approximately 3/4-inch thick. Place each slice on its cut surface and flatten with heel of hand to 1/2-inch thickness. Combine crumbs, Parmesan cheese, salt and pepper; dredge pork slices to coat.

Heat oil over medium-high heat in nonstick pan. Saute pork for 2 to 3 minutes per side; remove and keep warm. Add onion, garlic and zucchini or squash to skillet and saute 5 minutes or until tender.

Curried Pork Chops and Cauliflower with Basmati

Ingredients

1 1/2 cups uncooked basmati rice
3 cups water
4 cups cauliflower florets
4 (4 ounce) pork chops, trimmed
1 1/2 teaspoons curry powder
salt and ground black pepper to taste
1 teaspoon olive oil
2 1/2 teaspoons curry powder
2 teaspoons all-purpose flour
1/2 cup low-sodium chicken broth
1/2 cup buttermilk
1/4 cup apple chutney
6 green onions, chopped, divided

Directions

Bring the rice and water to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender, and the liquid has been absorbed, 20 to 25 minutes.

Meanwhile, place a steamer insert into a saucepan, and fill with water to just below the bottom of the steamer. Cover, and bring the water to a boil over high heat. Add the cauliflower, cover, and steam until just tender, 4 to 5 minutes depending on thickness. Remove from steamer and set aside.

Season the pork chops with 1 1/2 teaspoon of curry powder, salt, and pepper. Heat the olive oil in a large skillet over medium-high heat. Arrange the pork chops in the skillet and cook until the pork is no longer pink in the center, about 3 minutes on each side. Place pork chops on a platter and cover to keep warm.

Sprinkle the remaining 2 1/2 teaspoons of curry powder and flour into the same skillet. Whisk in the chicken broth, buttermilk, and apple chutney. Continue cooking until the curry has thickened. Stir in the cauliflower and half of the green onion; cook until the cauliflower is heated through. Place 3/4 cup of rice on each plate, and top each portion with a pork chop. Spoon curry sauce over pork chops, and sprinkle the remaining green onions to garnish.

Saucy Apple Pork Chops

Ingredients

2 cups applesauce
1/3 cup sugar
2 tablespoons soy sauce
1 garlic clove, minced
1/4 teaspoon ground ginger
6 (1/2 inch thick) boneless pork
loin chops
2 tablespoons butter or margarine

Directions

In a bowl, combine the applesauce, sugar, soy sauce, garlic and ginger; mix well. Pour into a greased 13-in. x 9-in. x 2-in. baking dish. In a skillet, brown pork chops in butter; place over applesauce mixture. Bake, uncovered, at 325 degrees F for 30 minutes or until meat is tender.

Marinated Spicy Pork Chops

Ingredients

3/4 cup soy sauce
1/4 cup fresh lemon juice
1 tablespoon brown sugar
1 tablespoon chili sauce
1/4 teaspoon garlic powder
8 center cut pork chops

Directions

In a large resealable bag, mix together the soy sauce, lemon juice, brown sugar, chili sauce, and garlic powder.. Place the pork chops into the bag, carefully seal the bag, and marinate for 6-12 hours in the refrigerator. Turn the bag over about halfway through.

Preheat an outdoor grill for high heat.

Arrange pork chops on the lightly oiled grate, and cook 5 to 7 minutes on each side, until the internal temperature reaches 160 degrees F (70 degrees C).

Italian Breaded Pork Chops

Ingredients

3 eggs, lightly beaten
3 tablespoons milk
1 1/2 cups Italian seasoned bread crumbs
1/2 cup grated Parmesan cheese
2 tablespoons dried parsley
2 tablespoons olive oil
4 cloves garlic, peeled and chopped
4 pork chops

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a small bowl, beat together the eggs and milk. In a separate small bowl, mix the bread crumbs, Parmesan cheese, and parsley.

Heat the olive oil in a large, oven-proof skillet over medium heat. Stir in the garlic, and cook until lightly browned. Remove garlic, reserving for other uses.

Dip each pork chop into the egg mixture, then into the bread crumb mixture, coating evenly. Place coated pork chops in the skillet, and brown about 5 minutes on each side.

Place the skillet and pork chops in the preheated oven, and cook 25 minutes, or to an internal temperature of 160 degrees F (70 degrees C).

Overnight Pork Roast With Cabbage

Ingredients

4 teaspoons caraway seeds, crushed and divided
2 cloves garlic, minced
2 teaspoons salt
1 teaspoon ground black pepper
3 pounds boneless pork loin roast
3 tablespoons olive oil, divided
1 onion, thinly sliced
4 carrots
2 bay leaves
2 1/2 pounds shredded fresh cabbage
1 (12 fluid ounce) can or bottle beer
2 tablespoons molasses
1 cup beef broth
4 potatoes, cooked and mashed
salt and pepper to taste

Directions

In a small bowl, combine 2 teaspoons of the crushed caraway seeds, garlic, salt and ground black pepper. Rub the pork with the dry rub mixture, cover and refrigerate for 24 hours.

Preheat oven to 350 degrees F (175 degrees C).

Heat 1 tablespoon of the oil in a large skillet over medium high heat. Add the onion, carrots, bay leaves, 1 teaspoon of the crushed caraway seeds and salt and pepper to taste. Saute for 8 minutes, or until vegetables are tender. Transfer this to a 10x15 inch roasting pan.

In the same skillet over high heat, combine 1/2 tablespoon of the olive oil, half (1 1/4 pounds) of the cabbage, and 1/2 teaspoon crushed caraway seeds. Saute, stirring often, until this cooks down, about 5 to 10 minutes. Transfer this to the roasting pan and repeat with another 1/2 tablespoon of oil, the remaining half (1 1/4 pounds) of the cabbage, and the remaining crushed caraway seeds. Once cooked down, transfer this to the roasting pan.

Heat the remaining olive oil in the same skillet over medium high heat. Place the pork loin in the heated oil and brown well on all sides. Set the roast on top of all the vegetables in the roasting pan. Add the beer and molasses to the skillet and bring to a boil, scraping up all the browned bits on the bottom of the skillet. Pour this and the broth over the pork roast and vegetables. Season with salt and pepper to taste.

Bake at 350 degrees F (175 degrees C) for 45 minutes. Turn pork over and bake until the internal temperature of the pork reaches 150 degrees F (65 degrees C). At this point, remove the pan from the oven and let the pork sit on a cutting board for 5 minutes. Then slice the pork into serving size pieces. Discard the bay leaves. Return the sliced pork to the pan resting over the vegetables. Top off with the mashed potatoes.

Bake at 350 degrees F (175 degrees C) for 10 to 15 minutes, or until potatoes are lightly browned.

Pork Medallions with Balsamic Vinegar and

Ingredients

1/4 cup all-purpose flour
1 teaspoon garlic salt, or to taste
1/2 teaspoon freshly ground black pepper, or to taste
2 pounds pork tenderloin, cut into 1 1/2 inch pieces

2 tablespoons olive oil
1/3 cup balsamic vinegar
1/2 cup chicken broth
2 teaspoons minced lemon zest, or to taste
1 tablespoon capers, or to taste

Directions

Place the flour, garlic salt, and pepper into a plastic bag. Shake to mix, then add the pork tenderloin pieces, and shake again to coat. Shake off the excess flour.

Heat the oil in a large skillet over medium-high heat. Cook the pork medallions in the hot oil until golden-brown on both sides, 2 to 3 minutes per side. Pour in the balsamic vinegar and chicken broth. Bring to a boil, then reduce heat to medium, and simmer until the pork is no longer pink in the center, 3 to 4 minutes. Remove the pork to a serving platter, then stir the lemon zest and capers into the simmering sauce. Continue simmering until the sauce has thickened to your desired consistency.

Spiced Plum Pork Chops

Ingredients

4 (3/4 inch thick) boneless pork chops
4 ripe plums, pitted and quartered
3/4 cup pineapple juice
2 tablespoons balsamic vinegar
3 tablespoons brown sugar
1 teaspoon ground cinnamon
1/4 teaspoon ground ginger
1/4 teaspoon ground nutmeg

Directions

Place the pork chops, and plums into a slow cooker. Mix together the pineapple juice, balsamic vinegar, brown sugar, cinnamon, ginger, and nutmeg in a bowl, stirring to dissolve the sugar, and pour the mixture over the pork chops and plums. Cook on Low for 8 hours.

Apricot Pork Tenderloin

Ingredients

2 pounds pork tenderloin
1/4 cup softened butter
salt and pepper to taste
1 teaspoon ground thyme
2 teaspoons garlic powder
1 (18 ounce) jar apricot preserves
2 tablespoons honey, or to taste
1/4 cup dry sherry

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Spread butter all over the pork tenderloin. Season with salt, pepper, and thyme. Combine garlic powder, apricot preserves, honey, and sherry in a separate bowl.

Roast the pork in the preheated oven for 30 to 40 minutes. Remove the pork from the oven and brush with the apricot sauce. Return the pork to the oven. Continue roasting, basting occasionally with the remaining sauce, until the pork is no longer pink in the center, about 15 minutes. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C).

Crown Roast of Pork with Sausage Stuffing

Ingredients

5 1/2 pounds crown roast of pork
2 tablespoons butter
12 ounces pork sausage
1 onion, chopped
4 cups dry French breadcrumbs
1 (7 ounce) can steamed chestnuts, chopped
1/2 cup low-sodium chicken broth
1/2 cup chopped parsley
2 teaspoons dried sage
2 teaspoons dried thyme
salt and pepper to taste
2 cups low-sodium chicken broth
1 1/2 cups dry vermouth
3 slices bacon
3 tablespoons butter, softened
1 1/2 tablespoons all-purpose flour

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter one 8x8x2 inch glass baking dish and set aside.

Cover roasting rack with aluminum foil and place in roasting pan. Place crown roast, bone ends up, on foil lined rack. Bake at 350 degrees F (175 degrees C) for 1 hour.

Prepare the stuffing by melting 2 tablespoons butter in a large skillet over medium-high heat. Add sausage and onion; cook until sausage is crumbled and fully cooked. Remove from heat. Stir in bread crumbs, chestnuts, chicken broth, parsley, sage, thyme, salt and pepper. Mix well.

Boil 2 cups broth and vermouth in large saucepan until reduced by half.

Place the bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble, and set aside.

In the same skillet over medium high heat, melt 3 tablespoons butter. Add flour; mix and cook until golden brown. Add broth mixture and boil until slightly thickened, about 5 minutes. Add bacon; season with salt and pepper.

Remove pork from oven and fill cavity with stuffing; cover stuffing with foil. Transfer remaining stuffing to prepared baking dish.

Place roast and extra stuffing in oven. Bake until thermometer inserted into center of pork registers 155 degrees F (68 degrees C), about 1 hour. Baste roast occasionally with drippings. Transfer roast to serving platter and cover.

Carve pork between the bones into chops. Serve with stuffing and gravy.

Stir-Fry Pork with Ginger

Ingredients

2 tablespoons vegetable oil
1/2 inch piece fresh ginger root,
thinly sliced
1/4 pound thinly sliced lean pork
1 teaspoon soy sauce
1/2 teaspoon dark soy sauce
1/2 teaspoon salt
1/3 teaspoon sugar
1 teaspoon sesame oil
1 green onion, chopped
1 tablespoon Chinese rice wine

Directions

Heat oil in a large skillet or wok over medium-high heat. Fry ginger in hot oil until fragrant, then add pork, soy sauce, dark soy sauce, salt, and sugar. Cook, stirring occasionally, for 10 minutes.

Stir in the sesame oil, green onion, and rice wine. Simmer until the pork is tender.

Pork Tenderloin with Stuffing

Ingredients

4 celery ribs, chopped
1 small onion, chopped
2 tablespoons butter
6 cups cubed day-old bread
1/2 teaspoon salt
1/4 teaspoon pepper
2 (1 pound) pork tenderloins
2 tablespoons vegetable oil

Directions

In a small skillet, saute celery and onion in butter until tender. In a bowl, combine the bread cubes, celery mixture, salt and pepper; set aside.

Cut a lengthwise slit down the center of each tenderloin to within 1/2 in. of bottom. Open tenderloins so they lie flat; cover with plastic wrap. Flatten to 1/2-in. thickness. In a large skillet, brown pork in oil on both sides over medium-high heat.

Spoon stuffing onto one tenderloin. Top with the second tenderloin; tie with kitchen string. Place on a rack in a shallow roasting pan. Bake, uncovered, at 350 degrees F for 50-60 minutes or until a meat thermometer inserted into meat reads 160 degrees F. Let stand for 5 minutes before slicing.

Mexican Pork Chops

Ingredients

1 tablespoon vegetable oil
4 boneless pork chops
2 (14.5 ounce) cans chopped
stewed tomatoes, with juice
1 (8.75 ounce) can whole kernel
corn, drained
1 (8 ounce) can red kidney beans,
drained
1/2 cup uncooked long grain
white rice
1 (4 ounce) can diced green
chilies, drained
1/4 teaspoon salt

Directions

Preheat oven to 350 degrees F (175 degrees C).

Heat the oil in a skillet over medium heat. Brown the pork chops about 5 minutes on each side. Remove chops from skillet and drain oil.

Mix the tomatoes, corn, kidney beans, rice, chilies, and salt into the skillet. Bring liquid to a boil. Cook and stir for 1 minute, until heated through. Transfer the tomato mixture to a baking dish. Arrange the browned pork chops over the mixture.

Bake covered 30 minutes in the preheated oven. Uncover, and continue baking 10 minutes, until rice is tender and pork has reached an internal temperature of 160 degrees F (70 degrees C).

Sour Cream Pork Chops

Ingredients

6 pork chops
salt and pepper to taste
garlic powder to taste
1/2 cup all-purpose flour
1 large onion, sliced 1/4 inch thick
2 cubes chicken bouillon
2 cups boiling water
2 tablespoons all-purpose flour
1 (8 ounce) container sour cream

Directions

Season pork chops with salt, pepper, and garlic powder, and then dredge in 1/2 cup flour. In a skillet over medium heat, lightly brown chops in a small amount of oil.

Place chops in slow cooker, and top with onion slices. Dissolve bouillon cubes in boiling water and pour over chops. Cover, and cook on Low 7 to 8 hours.

Preheat oven to 200 degrees F (95 degrees C).

After the chops have cooked, transfer chops to the oven to keep warm. Be careful, the chops are so tender they will fall apart. In a small bowl, blend 2 tablespoons flour with the sour cream; mix into meat juices. Turn slow cooker to High for 15 to 30 minutes, or until sauce is slightly thickened. Serve sauce over pork chops.

BBQ Pork Pizza

Ingredients

1 (13.8 ounce) package
refrigerated pizza dough
1 (18 ounce) container barbequed
pulled pork
1/4 red onion, thinly sliced
1/2 cup dill pickle slices
2 cups shredded mozzarella
cheese

Directions

Preheat oven to 425 degrees F (220 degrees C). Grease a 9x13 inch baking pan.

Roll the dough out into the prepared pan. Top the dough with the barbecued pork. Sprinkle with the red onions, and layer on the dill pickle slices. Sprinkle mozzarella cheese evenly over the top.

Bake in the preheated oven until crust is golden and cheese is melted, about 18 minutes.

Pecan Crusted Pork Chops

Ingredients

2 cups pecans
1 teaspoon salt
1/4 teaspoon freshly ground black pepper
1/2 cup all-purpose flour
3 eggs
6 (1 inch thick) pork chops
3 tablespoons unsalted butter
Italian flat leaf parsley

Directions

Preheat an oven to 350 degrees F (175 degrees C). Spread the pecans on a baking sheet, and bake until lightly toasted, about 5 minutes. Set pecans aside to cool. Raise the oven temperature to 375 degrees (190 degrees C).

Chop pecans finely, and then combine in a shallow bowl with the salt and pepper. Place the flour in another shallow bowl. In a third bowl, whisk the eggs together until well blended. First dip each pork chop into the flour, shaking off any excess. Then dip the chops into the egg, and finally into the finely chopped pecans.

In a large oven-proof frying pan, melt the butter over a medium heat. Arrange the pork chops in a single layer in the pan. Cook, turning once, until golden on both sides, 5 to 6 minutes total.

Place the frying pan in the preheated oven, and bake until firm to the touch and pale pink when cut in the center, about 10 to 12 minutes. Do not allow the nut coating to burn. Transfer the pork chops to a warmed platter, and garnish with parsley sprigs. Serve immediately.

Autumn Pork Tenderloin

Ingredients

1/2 teaspoon salt
1/4 teaspoon pepper
1 (3/4 pound) pork tenderloin
1/2 cup apple juice
1 cup apple pie filling
1/4 cup raisins
1/4 cup chopped pecans
1/4 teaspoon ground cinnamon

Directions

Rub salt and pepper over pork. Place in a large resealable plastic bag; add apple juice. Seal bag and turn to coat. Refrigerate for 30 minutes.

Drain and discard apple juice. Place pork on a rack in a roasting pan. Combine the pie filling, raisins, pecans and cinnamon; spoon over pork. Bake, uncovered, at 400 degrees F for 40-45 minutes or until a meat thermometer reads 160 degrees F. Let stand for 5 minutes before slicing.

Oven-Barbecued Pork Chops

Ingredients

6 pork loin or rib chops, 3/4-inch thick
1 tablespoon Worcestershire sauce
2 tablespoons vinegar
2 teaspoons brown sugar
1/2 teaspoon pepper
1/2 teaspoon chili powder
1/2 teaspoon paprika
3/4 cup ketchup
1/3 cup hot water

Directions

Place chops in a heavy cast-iron skillet. Combine all remaining ingredients; pour over chops. Bake, uncovered, at 375 degrees F for 1 hour.

French Pork Stuffing

Ingredients

2 pounds ground pork
1 small onion, minced
2 teaspoons ground cloves
2 teaspoons cinnamon
1/2 cup chopped walnuts
salt and ground black pepper to taste
1 (4 ounce) packet saltine crackers, crushed

Directions

Combine the pork and onion in a large skillet with enough water to cover; simmer over medium heat for 1 hour. Stir in the cloves, cinnamon, and walnuts; season with salt and pepper. Fold the crushed crackers into the mixture. Transfer to a covered casserole dish.

Preheat an oven to 350 degrees F (175 degrees C).

Bake stuffing in the preheated oven for 20 minutes; serve immediately.

Easy Pork Chop Casserole

Ingredients

1 (10.75 ounce) can condensed
cream of mushroom soup
1 packet dry onion soup mix
1 (10.75 ounce) can water
1 cup mushrooms, diced
4 pork chops
2 tablespoons vegetable oil

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, combine the mushroom soup, onion soup mix, water and mushrooms.

In a large skillet over medium-high heat, brown the pork chops on each side. Transfer chops to a 9x9 inch baking dish, and cover with the mushroom soup mixture.

Bake in the preheated oven for 1 1/2 hours, or until internal pork temperature reaches 160 degrees F (70 degrees C).

Honey Mustard Dream Delight Pork Chops

Ingredients

1/4 cup ground black pepper
4 tablespoons ground cayenne pepper
4 tablespoons garlic powder
2 tablespoons paprika
1/4 cup packed brown sugar
2 tablespoons chili powder
6 pork chops
4 tablespoons prepared mustard
4 tablespoons prepared horseradish mustard
1/4 cup prepared brown mustard
2 teaspoons prepared horseradish
1/4 cup packed brown sugar
4 tablespoons honey

Directions

In a small bowl, combine the ground black pepper, cayenne pepper, garlic powder, paprika, brown sugar and chili powder. Mix well and rub thoroughly over the pork chops. Cover the meat and refrigerate for 24 hours, taking meat out at least 30 to 45 minutes before grilling.

Prepare an outdoor grill for high heat and lightly oil grate.

Meanwhile, in a small bowl, combine the yellow mustard, horseradish mustard, brown mustard, horseradish and brown sugar. Mix well. Place the honey in a separate small bowl.

Then, continue to grill over medium high heat, turning and basting every 10 minutes with the mustard sauce, for 45 to 50 minutes, or until internal temperature reaches 160 degrees F (80 degrees C). During the last 15 minutes of cooking, start basting with the honey, turning as needed. This will give the chops a nice, sweet coating, sealing in the flavors of the mustard baste.

Sherry Apple Pork Chops

Ingredients

6 pork chops
3 large apples - peeled, cored and sliced
1/4 cup packed brown sugar
1/2 teaspoon ground cinnamon
2 tablespoons butter
salt and pepper to taste
1/2 cup dry sherry

Directions

In a large skillet, brown chops, about 2 minutes each side; reserve.

Preheat oven to 350 degrees F (175 degrees C).

Arrange apple slices in the bottom of a 9x13 inch baking dish. Sprinkle with brown sugar and cinnamon. Dot with butter or margarine. Top with browned pork chops and season with salt and pepper to taste. Pour sherry over all, cover and bake in the preheated oven for 1 hour or until tender and internal temperature of pork has reached 160 degrees F (70 degrees C).

Garlic Pork Chops with Black Mushrooms

Ingredients

1 cup chicken broth
1 ounce dried black chanterelle mushrooms
1/4 cup rice wine vinegar
2 tablespoons soy sauce
2 tablespoons honey
1/4 teaspoon hot-pepper flakes
2 teaspoons sesame oil
4 cloves garlic, minced
1 tablespoon minced fresh ginger
4 boneless pork chops, 1/2-inch thick

Directions

Bring the chicken broth to a boil in a small saucepan. Add the dried mushrooms, and simmer over low heat for about 10 minutes. In a small bowl, stir together the vinegar, soy sauce, honey, and red pepper flakes. Set aside.

Heat the sesame oil in a large nonstick skillet over medium heat. Add the pork chops, and brown for about 2 minutes on each side. Add the garlic and ginger; cook and stir until fragrant. Stir in the soy sauce mixture, and bring to a boil. Reduce the heat to low, and simmer for 5 minutes, uncovered.

Remove the mushrooms from the pan using a slotted spoon, and slice into thin strips. Stir the mushrooms and chicken broth into the pan with the pork chops, and simmer uncovered over low heat until the sauce has reduced by about 1/3, and the pork chops are cooked through.

To serve, place pork chops onto serving plates, and spoon equal amounts of the mushroom sauce over them.

Cinnamon Pork Tenderloin

Ingredients

3 tablespoons soy sauce
3 tablespoons sherry or chicken
broth
1 tablespoon brown sugar
1 1/2 teaspoons honey
1 teaspoon ground cinnamon
1 garlic clove, minced
2 (3/4 pound) pork tenderloins

Directions

In a large resealable plastic bag, combine the first six ingredients. Add the pork; seal bag and turn to coat. Refrigerate 4-6 hours. Drain and discard marinade. Grill pork, uncovered, over medium heat for 15-20 minutes or until a meat thermometer reads 160 degrees F, turning occasionally. Let stand for 5 minutes before slicing.

Salt and Spice Pork Wrap

Ingredients

1 (5 ounce) boneless pork loin chop
1 tablespoon onion salt
1 teaspoon cayenne pepper
fresh-ground black pepper
1 teaspoon vegetable oil
1 (12 inch) flour tortilla
3 tablespoons salsa or guacamole
1/2 cup shredded Cheddar cheese

Directions

Season pork chop with onion salt, cayenne, and pepper. Heat vegetable oil in a skillet over medium heat. Add the pork chop and cook until lightly browned on both sides, about 4 minutes per side. Cut pork chop into 1/4 inch strips, return to the skillet, and cook until no longer pink.

Smear the center of the tortilla with salsa or guacamole; sprinkle with Cheddar cheese. Place pork strips on top of the cheese and roll tortilla up into a wrap.

Italian Pork Tenderloin

Ingredients

2 tablespoons olive oil
1/4 cup chopped prosciutto
2 tablespoons chopped fresh sage
2 tablespoons chopped fresh parsley
2 tablespoons chopped oil-packed sun-dried tomatoes
1/4 cup chopped onion
1 1/2 pounds pork tenderloin, cut into 1/2 inch strips
1/2 cup chicken broth
1/2 cup heavy cream
1/4 teaspoon salt
1/2 teaspoon ground black pepper

Directions

Heat the oil in a skillet over medium-high heat. Sauté the prosciutto, sage, parsley, sun-dried tomatoes, and onion 5 minutes, until onion is tender. Mix the pork strips into the skillet, and brown about 10 minutes, turning once.

Stir the broth and heavy cream into the skillet, and season with salt and pepper. Bring to a boil. Reduce heat to low, and simmer 20 minutes, stirring occasionally, until pork reaches a minimum temperature of 160 degrees F (70 degrees C) and sauce is thickened.

Burgundy Pork Tenderloin

Ingredients

2 pounds pork tenderloin
1/2 teaspoon salt
1/2 teaspoon ground black pepper
1/2 teaspoon garlic powder
1/2 onion, thinly sliced
1 stalk celery, chopped
2 cups red wine
1 (.75 ounce) packet dry brown gravy mix

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place pork in a 9x13 inch baking dish, and sprinkle meat with salt, pepper and garlic powder. Top with onion and celery, and pour wine over all.

Bake in the preheated oven for 45 minutes.

When done baking, remove meat from baking dish, and place on a serving platter. Pour gravy mix into baking dish with wine and cooking juices, and stir until thickened. Slice meat, and cover with the gravy.

Lemon-Garlic Pork Tenderloin

Ingredients

2 tablespoons canola or vegetable oil
1 1/2 teaspoons lemon juice
1 1/2 teaspoons grated lemon peel
3 garlic cloves, minced
1 1/2 teaspoons dried oregano
1/4 teaspoon salt
1/4 teaspoon pepper
1 (3/4 pound) pork tenderloin

Directions

In a resealable plastic bag, combine the oil, lemon juice, peel, garlic, oregano, salt and pepper; add pork. Seal bag and turn to coat; refrigerate for 8 hours or overnight.

Drain and discard marinade. Grill, covered, over medium coals for about 13-14 minutes on each side or until juices run clear and a meat thermometer reads 160 degrees F. Let stand for 5 minutes before slicing.

Pork, Apple, and Ginger Stir-Fry with Hoisin Sauce

Ingredients

2 tablespoons hoisin sauce
2 tablespoons brown sugar
6 tablespoons soy sauce
1/2 cup applesauce
1 pound pork loin, sliced and cut into thin strips
1 1/2 tablespoons cornstarch
2 tablespoons peanut oil
1/2 teaspoon sesame oil
1 tablespoon chopped fresh ginger root
3 cups broccoli florets

Directions

Whisk together the hoisin sauce, brown sugar, soy sauce, and applesauce in a small bowl; set aside.

Combine the pork and cornstarch in a bowl. Mix until the cornstarch evenly coats the pork; set aside.

Heat the peanut oil and sesame oil in a large skillet or wok over medium-high heat. Cook the pork in three separate batches in the hot oil until no longer pink in the middle, 2 to 3 minutes per batch. Remove pork to a plate lined with paper towels to drain, reserving the oil. Add the ginger to the skillet; cook and stir for 30 seconds. Stir in the broccoli and cook until tender. Return the pork to the skillet and pour in the sauce; toss to coat. Cook until all ingredients are hot.

Pork Chops with Grapes and Almonds

Ingredients

1 (10 ounce) container Alfredo pasta sauce
2 tablespoons olive oil
salt and pepper to taste
4 (6 ounce) boneless pork chops

2 tablespoons olive oil
1 (4 ounce) package fresh mushrooms, coarsely chopped
3 tablespoons chopped fresh basil
3 tablespoons chopped fresh oregano
1/2 teaspoon dried dill weed
2 tablespoons chopped fresh parsley
1/2 cup dry white wine
1 tablespoon butter

12 seedless red grapes, halved
1/3 cup toasted sliced almonds
2 tablespoons chopped fresh parsley for garnish

Directions

Pour alfredo sauce into a small saucepan and stir over medium heat until hot. Reduce heat to low, and keep warm.

Heat 2 tablespoons olive oil in a large skillet over medium-high heat. Season pork chops with salt and pepper, and place into pan. Cook pork chops until browned on both sides, and no longer pink in the center, about 10 minutes.

Meanwhile, heat 2 tablespoons olive oil in a separate large skillet over medium-high heat. Stir in mushrooms, and cook for 1 minute before adding basil, oregano, dill, and 2 tablespoons parsley. Continue cooking until the mushrooms begin to release their liquid, then pour in wine. Simmer until the wine has reduced by half, then quickly stir in the butter.

To serve, place pork chops onto a serving platter and top with the mushroom mixture. Ladle Alfredo sauce over top, and sprinkle with grapes, almonds, and the remaining 2 tablespoons parsley to garnish.

Carolina BBQ Pork Sauce

Ingredients

2 cups distilled white vinegar
2/3 cup ketchup
1 cup water
1 tablespoon white sugar
salt and pepper to taste
1 teaspoon crushed red pepper
1 teaspoon red pepper flakes

Directions

In a sauce pan, combine vinegar, ketchup, water and sugar. Season with salt, black pepper, cayenne pepper and red pepper flakes. Bring to a boil, reduce heat and simmer until sugar is dissolved.

Tangy Grilled Pork Tenderloin

Ingredients

2 pounds pork tenderloin
2/3 cup honey
1/2 cup Dijon mustard
1/4 teaspoon chili powder
1/4 teaspoon salt

Directions

Place meat in a large resealable plastic bag. In a medium bowl, mix together honey, Dijon mustard, chili powder, and salt. Pour marinade over tenderloins, seal, and refrigerate for at least 4 hours.

Prepare the grill for indirect heat.

Lightly oil grill grate. Remove meat from marinade, and discard liquid. Grill for 15 to 25 minutes, or to desired doneness.

Roast Pork Loin Chop

Ingredients

4 thick cut pork chops
salt and pepper to taste
1 large onion, peeled and sliced
1 cup water

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place meat roasting rack in shallow baking dish or roasting pan. Place chops on rack. Salt and pepper to taste. Cover chops with onion slices. Pour water in bottom of pan, be sure it is not high enough to touch the chops. Cover with foil or tight lid and roast for one hour.

Cut into one chop to check for doneness. When chops are done all the way through, remove foil or lid and return to oven for 15 to 20 minutes to brown slightly. Watch carefully during browning.

Faye's Pulled Barbecue Pork

Ingredients

6 pounds Boston butt roast
4 cloves garlic, minced
2 teaspoons seasoning salt
2 teaspoons ground black pepper
1/8 tablespoon cayenne pepper
1 onion, chopped
3 cups barbecue sauce

Directions

Rub garlic, seasoning salt, pepper and cayenne pepper to taste onto roast.

Place roast in a large Dutch oven and fill half way with water add onion. Bring to a rolling boil over high heat. Reduce heat simmer and let cook until meat falls off the bone. This should take at least 3 to 4 hours depending on the size of the roast.

Place hot roast in a serving bowl and pour on your favorite barbecue sauce. Stir until well blended. Serve!

Roast Pork with Maple and Mustard Glaze

Ingredients

2 1/2 pounds boneless pork loin
roast
1 cup real maple syrup
4 tablespoons prepared Dijon-
style mustard
2 1/2 tablespoons cider vinegar
2 1/2 tablespoons soy sauce
salt to taste
ground black pepper to taste

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Stir together the maple syrup, mustard vinegar, soy sauce, salt, and pepper in a small bowl. Place pork roast in a shallow roasting pan. Spread glaze evenly over pork roast.

Roast pork in the preheated oven uncovered, until internal temperature measured with a meat thermometer reaches 160 degrees F (70 degrees C), about 1 hour. Remove from oven, and let rest about 10 minutes before slicing to serve.

Pork, Broccoli and Rice Casserole

Ingredients

2 cups water
1 cup uncooked white rice
1 1/2 pounds leftover roast pork, cubed
2 (10.75 ounce) cans condensed cream of celery soup
1/2 cup mayonnaise
1/2 teaspoon ground black pepper
1/2 teaspoon curry powder
1 (10 ounce) package frozen broccoli, thawed

Directions

Preheat the oven to 350 degrees F (175 degrees C). Place rice and water in a saucepan over medium-high heat and bring to a boil. Once the water is boiling, reduce heat to low, cover, and simmer for 20 minutes, or until rice is tender.

In a large bowl, mix together the cubed pork, rice and broccoli. Stir in the cream of celery soup and mayonnaise, then season with pepper and curry powder. Transfer to a 9x13 inch baking dish, and cover with aluminum foil.

Bake for 45 to 50 minutes in the preheated oven, until evenly heated through. Remove the aluminum foil for the last 5 minutes in the oven.

Blackberry Barbecued Pork Tenderloin

Ingredients

Crisco® Original No-Stick
Cooking Spray
1 1/4 pounds pork tenderloin
Salt and pepper
1/2 cup Smucker's® Seedless
Blackberry Sugar Free Jam
3 tablespoons prepared thick
barbecue sauce
3/4 teaspoon Italian seasoning
Brown rice, if desired
Finely chopped fresh parsley, if
desired

Directions

Spray grill grates with no-stick cooking spray. Heat grill to 350 degrees F to 375 degrees F. Generously season tenderloin with salt and pepper.

Mix blackberry jam, barbecue sauce and seasoning in a microwave-safe bowl. Microwave on HIGH 30 to 40 seconds; stir to blend.

Grill pork, turning occasionally, 16 to 20 minutes (or until thermometer reads 160 degrees F). Baste liberally with 1/4 cup blackberry barbecue sauce during last 5 minutes of cooking. Transfer tenderloin to platter, tent with foil and allow to rest for 5 minutes before slicing. Serve pork over brown rice, drizzled with additional sauce and sprinkled with chopped parsley, if desired.

Party Pork

Ingredients

1 (8 ounce) jar dried beef
8 thick cut pork loin chops
8 thick slices bacon, cut into strips
8 ounces sour cream
2 (10.75 ounce) cans condensed cream of mushroom soup

Directions

Preheat oven to 275 degrees F (135 degrees C).

Cut dried beef into smaller pieces and spread in the bottom of a lightly greased 9x13 inch baking dish. Wrap each pork chop with a strip of bacon and secure with toothpicks. Lay wrapped pork on top of the dried beef.

In a medium bowl mix together the soup and sour cream until well blended; pour mixture on top of pork chops. Bake uncovered in the preheated oven for 1 to 1 1/2 hours or until internal temperature of pork has reached 160 degrees F (70 degrees C).

Chinese Pork Ribs

Ingredients

1/4 cup soy sauce
1/3 cup orange marmalade
3 tablespoons ketchup
2 garlic cloves, minced
3 pounds bone-in country style
pork ribs

Directions

In a bowl, combine the soy sauce, marmalade, ketchup and garlic. Pour half into a slow cooker. Top with ribs; drizzle with remaining sauce. Cover and cook on low for 6 hours or until tender. Thicken cooking juices if desired.

Old Chinatown Pork Burgers

Ingredients

2 pounds bulk mild pork sausage
1 cup soft bread crumbs
1/3 cup finely diced onion
1 (5 ounce) can water chestnuts,
drained and finely chopped
1 egg
2 tablespoons dry sherry
2 tablespoons soy sauce
1 clove garlic, minced
1/4 teaspoon ground ginger

6 sesame seed burger buns
1 cup bean sprouts
3/4 cup sweet and sour sauce

Directions

Mix together the pork sausage, bread crumbs, onion, water chestnuts, egg, sherry, soy sauce, garlic, and ginger in a bowl until evenly combined. Chill in the refrigerator for 30 minutes to make the mixture easier to handle, then form into 6 patties.

Preheat an outdoor grill for medium-high heat, and lightly oil grate.

Cook the burgers on the preheated grill until no longer pink in the center, about 7 minutes. Lightly toast the buns on the hot grill. Serve the burgers on the toasted buns, and top with bean sprouts and sweet and sour sauce.

Grilled Lemon Herb Pork Chops

Ingredients

1/4 cup lemon juice
2 tablespoons vegetable oil
4 cloves garlic, minced
1 teaspoon salt
1/4 teaspoon dried oregano
1/4 teaspoon pepper
6 (4 ounce) boneless pork loin chops

Directions

In a large resealable bag, combine lemon juice, oil, garlic, salt, oregano, and pepper. Place chops in bag, seal, and refrigerate 2 hours or overnight. Turn bag frequently to distribute marinade.

Preheat an outdoor grill for high heat. Remove chops from bag, and transfer remaining marinade to a saucepan. Bring marinade to a boil, remove from heat, and set aside.

Lightly oil the grill grate. Grill pork chops for 5 to 7 minutes per side, basting frequently with boiled marinade, until done.

South Shore Pork Roast

Ingredients

3 1/2 pounds boneless pork loin
roast
1/4 cup butter or margarine
1 cup chopped onion
1 cup diced carrots
1 teaspoon paprika
3/4 cup chicken broth
2 tablespoons all-purpose flour
1/2 cup sour cream
1 tablespoon minced fresh parsley
1/2 teaspoon salt

Directions

In a large skillet over medium heat, brown roast in butter for 5 minutes on each side. Transfer to a roasting pan. In the same skillet, saute onion and carrots until crisp-tender. Place around roast. Sprinkle with paprika. Add broth to pan. Cover and bake at 350 degrees F for 1-1/2 hours. Uncover; bake 50 minutes longer or until a meat thermometer reads 160 degrees F-170 degrees F. Remove roast and vegetables to a serving platter; keep warm. Pour pan drippings to a measuring cup; skim fat. Add water to measure 2-2/3 cups. In a saucepan, combine flour and sour cream until smooth. Add drippings, parsley and salt. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve with the roast.

Garden Pork Stir-Fry

Ingredients

1 pound boneless pork loin, cut into 3/4-inch cubes
2 cups julienned zucchini
1/2 pound fresh mushrooms, sliced
1 medium onion, cut into wedges
1 cup julienned green pepper
1 tablespoon cornstarch
3 tablespoons reduced-sodium soy sauce
1 tablespoon cold water
1/4 teaspoon garlic powder
Hot cooked rice

Directions

In a skillet or wok coated with nonstick cooking spray, stir-fry the pork until no longer pink, about 4 minutes. Add zucchini, mushrooms, onion and green pepper; stir-fry for 3 minutes or until crisp-tender. In a small bowl, combine cornstarch, soy sauce, water and garlic powder until smooth. Add to the skillet. bring to a boil; cook and stir for 1-2 minutes or until thickened and bubbly. Serve over rice.

Cranberry Glazed Roast Pork

Ingredients

2 (16 ounce) cans jellied cranberry sauce
1/2 cup SLENDA® No Calorie Sweetener, Granulated
1/2 cup cranberry juice
1 teaspoon mustard powder
1/4 teaspoon ground cloves
4 pounds pork roast
2 tablespoons cornstarch
2 tablespoons cold water
salt to taste

Directions

Mash cranberry sauce with a fork or a potato masher. Stir in SLENDA® Granulated Sweetener, cranberry juice, mustard, and cloves.

Place pork roast in a large, roasting pan. Pour cranberry sauce mixture over the roast.

Cook at 275 degree F (135 degrees C) for 6 to 8 hours, or until meat is tender. Remove roast, and keep warm.

With a metal spoon, skim the fat from the liquid in the roasting pan. Pour 2 cups of the remaining roasting liquid (add water to fill out the measure if necessary) into a small saucepan. Bring to a boil over medium-high heat. Blend cornstarch and cold water to make a paste; stir gradually into boiling liquid. Continue cooking, stirring constantly, until mixture thickens. Add salt to taste. Serve with the roast.

Pork With Sugar Snap Peas

Ingredients

1 pound pork tenderloin, cut into 1/4-inch-thick slices
2 garlic cloves, minced
2 teaspoons olive or canola oil
10 ounces fresh or frozen sugar snap peas
3 tablespoons reduced-sodium soy sauce
2 tablespoons white wine vinegar or distilled vinegar
1 tablespoon molasses
3/4 teaspoon ground ginger
1/4 teaspoon crushed red pepper flakes
Hot cooked rice

Directions

In a nonstick skillet, stir-fry pork and garlic in hot oil for 6 minutes or until meat is no longer pink. Remove from skillet. In same pan, cook the peas in soy sauce, vinegar, molasses, ginger and red pepper flakes for 4 minutes or until peas are crisp-tender. Return pork to pan; cook for 3 minutes or until glazed. Serve over rice.

Pork Tenderloins with Asian Peanut Sauce

Ingredients

Crisco® Original No-Stick Cooking Spray
3 tablespoons Crisco® Vegetable Oil
Salt and pepper
2 (1 pound) boneless pork tenderloins
1/2 cup chicken broth
1/2 cup JIF® Creamy Peanut Butter
1/2 cup hoisin sauce
2 teaspoons minced fresh ginger
2 teaspoons minced garlic
Chives or scallion tops, sliced, for garnish

Directions

Heat oven to 375 degrees F. Spray a shallow roasting pan with no-stick cooking spray.

Heat oil in large skillet over medium high heat. Season tenderloins liberally with salt and pepper. Brown each tenderloin on all sides in skillet. Transfer meat to prepared roasting pan. Roast tenderloins for 15 minutes, or until instant-read thermometer reaches 160 degrees F.

Whisk chicken broth, peanut butter and hoisin sauce together in a small saucepan, over medium heat, until smooth. Stir in ginger and garlic. Remove from heat.

Transfer roasted meat from oven to cutting board. Tent with foil. Allow meat to rest for 10 minutes. Slice into medallions and serve drizzled with warm Asian Peanut Sauce and garnish with sliced chives or scallions.

Raspberry Pork Chops

Ingredients

4 pork loin chops, cut about 3/4 inch thick
1/4 cup all-purpose flour
1 tablespoon vegetable oil
2 tablespoons lemon juice
1/3 cup seedless raspberry jam
1/4 teaspoon salt
1/8 teaspoon ground ginger
1/8 teaspoon pepper

Directions

Coat pork chops with flour and shake off excess. In a large skillet, brown chops in oil for 2-3 minutes on each side. Pour lemon juice over chops. Combine the jam, salt, ginger and pepper; spread over chops. Reduce heat; cover and cook for 5-10 minutes or until chops are tender and meat juices run clear.

Mandarin Pork Roast

Ingredients

2 teaspoons dried rosemary,
crushed
4 garlic cloves, minced
1 teaspoon pepper
1 (5 pound) bone-in pork loin roast
1 (11 ounce) can mandarin
oranges, drained

GLAZE:

1/2 cup orange marmalade
6 tablespoons orange juice
concentrate
1/4 cup soy sauce
1/4 cup ketchup
2 tablespoons honey
2 1/4 teaspoons ground mustard
1 1/2 teaspoons ground ginger
2 garlic cloves, minced

Directions

Combine rosemary, garlic and pepper; rub over roast. Place roast, fat side up, on a rack in a shallow roasting pan. Bake, uncovered, at 350 degrees F for 1-1/4 to 1-1/2 hours. Arrange oranges over roast. Combine glaze ingredients; brush over roast. Bake 30 minutes longer or until a meat thermometer reads 160 degrees F-170 degrees F, brushing often with glaze. Let stand 10 minutes before slicing.

Italian Pork and Rice

Ingredients

1 cup sliced fresh mushrooms
1/3 cup chopped onion
1 garlic clove, minced
1 tablespoon butter or margarine
1 (14.5 ounce) can Italian diced tomatoes, undrained
1 cup cubed cooked pork
1/2 cup chopped green pepper
1/2 cup chopped sweet red pepper
1 teaspoon Italian seasoning
1/2 teaspoon salt
1 pinch sugar
1/2 cup uncooked instant rice

Directions

In a saucepan, saute the mushrooms, onion and garlic in butter until tender. Stir in tomatoes, pork, peppers, Italian seasoning, salt if desired and sugar; bring to a boil. Stir in rice. Cover and remove from the heat; let stand for 5 minutes. Stir before serving.

Herbed Pork Roast

Ingredients

2 tablespoons sugar
2 teaspoons dried marjoram
2 teaspoons rubbed sage
1 teaspoon salt
1/2 teaspoon celery seed
1/2 teaspoon ground mustard
1/8 teaspoon pepper
1 (5 pound) boneless pork loin
roast

Directions

Combine the first seven ingredients; rub over roast. Cover and refrigerate for 4 hours or overnight.

Place roast on a rack in a shallow roasting pan. Bake, uncovered, at 325 degrees for 2-1/2 hours or until a meat thermometer reads 160-170 degrees. Let stand for 15 minutes before slicing. Refrigerate or freeze remaining pork (may be frozen for up to 3 months).

Cuban Pork Roast I

Ingredients

2 teaspoons cumin seeds
1/2 teaspoon whole black peppercorns
4 cloves garlic, chopped
2 teaspoons salt
1 teaspoon dried oregano
1/3 cup orange juice
1/3 cup dry sherry
3 tablespoons lemon juice
3 tablespoons fresh lime juice
2 tablespoons olive oil
4 pounds pork shoulder, trimmed and tied

Directions

Heat a small, heavy skillet over medium heat. Add the cumin seeds and peppercorns to the pan; stir constantly until fragrant and beginning to brown, about 2 minutes. Cool.

Using a mortar and pestle, crush toasted spices with garlic, salt, and oregano to make a paste. You can also do this in the small bowl of a food processor. Transfer to a small bowl, and stir in orange juice, lime juice, lemon juice, sherry, and olive oil.

Place the pork in a large resealable plastic bag. Pour citrus marinade over meat, and seal. Refrigerate for 12 to 24 hours, turning the bag over occasionally.

Preheat the oven to 325 degrees F (165 degrees C).

Transfer pork and marinade to a roasting pan, and place in the oven. Roast for about 2 1/2 hours, basting with pan juices occasionally, or until an instant read thermometer inserted in the center reads 145 degrees F (63 degrees C). Add small amounts of water to the pan if it dries out. Transfer the pork to a carving board, cover loosely with foil, and let rest for 15 minutes. Carve, and serve.

Sweet and Tangy Slow Cooker Bar-B-Q Pork

Ingredients

- 1 cup ketchup
- 2 tablespoons chili sauce
- 1/4 cup water
- 2 tablespoons red wine vinegar
- 1 tablespoon lemon juice
- 1 teaspoon Worcestershire sauce
- 1/4 teaspoon hot sauce
- 2 teaspoons Dijon mustard
- 1 teaspoon chili powder
- 1 teaspoon garlic powder
- 1/2 teaspoon celery seed
- 1/4 teaspoon ground black pepper
- 3 tablespoons brown sugar
- 2 pounds country style pork ribs
- 1 onion, sliced into rings
- 1 red bell pepper, cut into rings

Directions

In a bowl, mix the ketchup, chili sauce, water, red wine vinegar, lemon juice, Worcestershire sauce, hot sauce, Dijon mustard, chili powder, garlic powder, celery seed, black pepper, and brown sugar.

Place the pork ribs in a slow cooker, and layer with onion and red bell pepper. Pour sauce into the slow cooker.

Cover, and cook 8 hours on Low.

Stuffed Pork Chops I

Ingredients

2 tablespoons vegetable oil
4 thick cut pork chops
3 cups day-old bread cubes
1/4 cup butter, melted
1/4 cup chicken broth
2 tablespoons chopped celery
2 tablespoons chopped onion
1/4 teaspoon poultry seasoning
1 (10.75 ounce) can condensed cream of mushroom soup
1/3 cup water

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a skillet, heat the oil and brown the pork chops. Place the pork chops in a baking dish.

In a bowl, toss the bread cubes, melted butter, chicken broth, celery, onion, and poultry seasoning together. Put heaping mounds of the bread crumb mixture onto the pork chops.

Combine the cream of mushroom soup with the water, and pour this mixture over the stuffing and pork chops.

Cover and bake for 30 minutes.

Uncover and continue baking for 10 minutes longer or until juices run clear. The meat thermometer should read 160 to 170 degrees.

Pork Chops and Dirty Rice

Ingredients

2 tablespoons cooking oil
4 (6 ounce) pork chops
1 (1 ounce) package dry onion
soup mix
3 cups water
1 cup uncooked white rice

Directions

Preheat an oven to 375 degrees F (190 degrees C).

Heat the oil in a large skillet over medium heat; brown the pork chops on both sides. Remove the pork chops from the skillet, reserving the drippings in the skillet; add the onion soup mix and the water to the drippings; cook and stir until hot.

Spread the rice evenly into the bottom of a 2 quart casserole dish. Lay the pork chops atop the rice. Pour the mixture from the skillet over the pork chops and rice; cover.

Place covered dish in preheated oven and bake 45 minutes. Remove cover and bake until the pork is no longer pink in the center, another 15 minutes. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C).

Tomato Pork Chops II

Ingredients

3 cups water
1 1/2 cups uncooked white rice
8 pork chops
salt and pepper to taste
1 onion, sliced
1 (28 ounce) can whole peeled tomatoes, with liquid

Directions

Preheat oven to 350 degrees F (175 degrees C). In a saucepan bring water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes.

Arrange pork chops in a 9x13 inch baking dish. Season with salt and pepper to taste.

Bake at 350 degrees F (175 degrees C) for 25 minutes. Remove from oven and drain excess fat from pan.

Top each pork chop with a slice of onion. Place a heaping mound of rice on each chop, followed by a whole tomato that you have sliced open slightly to allow the tomato juices to run out. Pour the remaining tomatoes and juices over all along with any remaining onions.

Bake at 350 degrees F (175 degrees C) for 25 more minutes.

Slow Cooker Sweet and Sour Pork Chops

Ingredients

1 large onion, cut into 1-inch cubes
1 large carrot, peeled and diced
2 stalks celery, cut into 1/2 inch pieces
1 small green bell pepper, cut into 1 inch pieces
1 (4 ounce) jar whole mushrooms, drained
1 cup canned diced pineapple in juice, drain juice and reserve
2 1/2 pounds large boneless pork chops or cubed pork loin

1 cup reserved pineapple juice from the can
2 tablespoons sherry wine
2 tablespoons apple cider vinegar
2 tablespoons low-sodium soy sauce
1 teaspoon cornstarch
2 tablespoons brown sugar
1/4 teaspoon ground white pepper
1/4 teaspoon minced fresh ginger root
1/4 teaspoon mustard powder
1/4 teaspoon minced garlic
1 pinch salt and ground black pepper to taste
2 dashes hot pepper sauce, or to taste
1 (6 ounce) can tomato paste

Directions

Place the onions in the bottom of a 5 quart slow cooker. Layer carrots over the onions, followed by layers of celery, mushrooms, and pineapple. Season pork chops with salt and pepper. Place them on top of the vegetables. If you like, you may brown them in a hot skillet first.

In a medium bowl, stir together the pineapple juice, sherry, cider vinegar, and soy sauce. Stir in the cornstarch until dissolved. Mix in the brown sugar, white pepper, ginger, mustard powder, garlic, salt, pepper, hot pepper sauce and tomato paste. Pour this over the pork chops and vegetables. The sauce will taste less sharp after a few hours in the slow cooker. Cover, and cook on Low for 6 to 8 hours, or on High for 3 to 4 hours.

Peach Pork Picante

Ingredients

1 pound boneless pork loin,
cubed
1 (1 ounce) package taco
seasoning mix
1 cup salsa
4 tablespoons peach preserves

Directions

Season pork with taco seasoning. Heat oil in a large skillet over medium high heat. Add seasoned pork and saute until browned, 5 to 7 minutes. Add salsa and peach preserves and mix well. Cover skillet and reduce heat. Let simmer gently for about 10 minutes and serve.

Spiced Rhubarb Pork Chops

Ingredients

1 1/2 cups chopped fresh rhubarb
(1/2-inch pieces)
1/2 cup chicken broth
2 tablespoons sugar
1 tablespoon honey
1/2 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/4 teaspoon ground nutmeg
red food coloring
4 (3/4 inch thick) bone-in pork loin
chops
1 tablespoon vegetable oil
salt and pepper to taste

Directions

In a saucepan, combine the rhubarb, broth, sugar and honey; cook over medium heat until rhubarb is tender. Stir in the cinnamon, ginger, nutmeg and food coloring if desired.

In a large skillet, brown pork chops in oil. Sprinkle with salt and pepper. Pour rhubarb mixture over the chops. Cover and simmer for 35-40 minutes or until meat juices run clear, turning once.

Grilled 'Fusion' Pork Chops

Ingredients

1/4 cup soy sauce
1/4 cup lime juice
1 tablespoon garlic paste
1 tablespoon ginger paste
4 (1-inch-thick) pork chops
1 tablespoon garam masala

Directions

In a bowl, stir together soy sauce, lime juice, garlic, and ginger.

Place pork chops in a glass dish. Pour soy sauce mixture over chops. Cover, and refrigerate 2 to 3 hours, turning occasionally.

Preheat an outdoor grill for direct heat and lightly oil grate.

Place chops on the grill. As they cook, sprinkle with garam masala. Cook about 10 minutes on each side.

Summer Garden Pork Chops

Ingredients

- 2 teaspoons salt
- 2 teaspoons garlic powder
- 2 teaspoons fresh rosemary
- 4 pork chops
- 2 carrots, chopped
- 1 onion, chopped
- 1 green bell pepper, chopped
- 2 leeks, chopped
- 1 large zucchini, chopped
- 2 tablespoons minced garlic
- 5 small tomatoes, coarsely chopped
- 1 cup vegetable broth
- 1 cinnamon stick
- 1/2 teaspoon ground allspice
- 1/3 cup olive oil
- 4 fresh basil leaves

Directions

Grind together salt, garlic powder and rosemary; rub onto chop. In a skillet, lightly brown in as little oil as possible; set aside.

Saute carrots, onion, green pepper, leeks, zucchini and garlic. Stir very little until they begin to caramelize or burn slightly. Layer half the vegetable mixture, including the tomatoes, in the bottom of a dutch oven or large saucepan. Arrange the chops on top and then pour the rest of the vegetable mixture on top.

Heat the vegetable stock in the saute pan and stir to loosen bits of food on the bottom. Pour over the vegetable and pork chops.

Add cinnamon stick, allspice, olive oil and basil. Simmer for 20 minutes.

BBQ Pork for Sandwiches

Ingredients

1 (14 ounce) can beef broth
3 pounds boneless pork ribs
1 (18 ounce) bottle barbeque sauce

Directions

Pour can of beef broth into slow cooker, and add boneless pork ribs. Cook on High heat for 4 hours, or until meat shreds easily. Remove meat, and shred with two forks. It will seem that it's not working right away, but it will.

Preheat oven to 350 degrees F (175 degrees C). Transfer the shredded pork to a Dutch oven or iron skillet, and stir in barbeque sauce.

Bake in the preheated oven for 30 minutes, or until heated through.

Serbian Pork and Beef Casserole

Ingredients

1/8 cup olive oil
1 pound ground beef
1/4 cup bacon
4 pork hocks, meat removed
2 onions, chopped
1/4 teaspoon salt
1/4 teaspoon pepper
1 (14.5 ounce) can sauerkraut,
drained
2 cups uncooked short-grain
white rice
4 cups chicken broth

Directions

Preheat oven to 375 degrees F (190 degrees C).

Heat oil in a large skillet over medium heat. Brown ground beef, bacon, pork meat from hocks, and onions. Season with salt and pepper. Stir in sauerkraut and rice. Transfer contents to a casserole, and stir in chicken broth.

Bake, uncovered, in a preheated oven until rice is cooked, about 30 to 45 minutes. Check liquid level periodically; add water if the casserole is drying out.

Mexican-Style Pork Chops

Ingredients

6 (1/2-inch thick) bone-in pork chops
2 tablespoons vegetable oil
1 medium onion, chopped
1 (16 ounce) can kidney beans, rinsed and drained
1 (15.25 ounce) can whole kernel corn, drained
1 (10.75 ounce) can condensed tomato soup, undiluted
1 1/4 cups water
1 cup uncooked instant rice
1/2 cup sliced ripe olives
2 teaspoons chili powder
1/2 teaspoon dried oregano
1/2 teaspoon salt
1/8 teaspoon pepper

Directions

In an ovenproof skillet, brown pork chops in oil on each side; remove and keep warm. In the same skillet, saute onion until tender. Stir in the remaining ingredients; bring to a boil. Place chops over top. Bake, uncovered, at 350 degrees F for 35-40 minutes or until meat is tender.

Pork Chop Packets

Ingredients

4 bone-in center cut pork loin chops
1/2 teaspoon salt-free lemon-pepper seasoning
1 (14 ounce) can sauerkraut, rinsed and well drained
1/4 teaspoon caraway seeds
1/4 teaspoon ground nutmeg

Directions

Sprinkle pork chops with lemon-pepper. Coat grill rack with nonstick cooking spray before starting the grill for indirect medium-hot heat. Grill chops, uncovered, over direct heat area for 2-1/2 minutes on each side.

Place each chop on a double thickness of heavy-duty foil (about 12 in. square). Top with sauerkraut; sprinkle with caraway seeds and nutmeg. Fold foil around pork and seal tightly. Grill, covered, over indirect heat for 15-20 minutes or until a meat thermometer reads 160 degrees F.

Asian-Glazed 'Melt-in-Your-Mouth' Pork

Ingredients

1 gallon water
1/2 cup packed brown sugar
1/2 cup salt
2 tablespoons finely grated ginger
1/4 cup grated onion
1 lemon, thinly sliced
5 cloves garlic, minced
1/2 cup teriyaki sauce
1 (1 1/2 pound) pork tenderloin

1/2 cup teriyaki sauce
1/2 cup sweet and sour sauce
1/2 cup hoisin sauce
4 cloves garlic, minced
2 tablespoons finely grated ginger
3 tablespoons packed brown sugar
1/3 cup freshly squeezed orange juice

Directions

To make the brine, mix together the water, 1/2 cup brown sugar, salt, 2 tablespoons ginger, onion, lemon, 5 cloves of garlic, and 1/2 cup teriyaki sauce in a large container. Add the pork tenderloin, cover, and refrigerate for 2 to 8 hours.

For the glaze, whisk together 1/2 cup teriyaki sauce, sweet and sour sauce, hoisin sauce, 4 cloves of garlic, 2 tablespoons ginger, brown sugar, and orange juice.

Prepare an outdoor grill for high heat.

Cook the pork tenderloin on the preheated grill until no longer pink in the center, 7 to 12 minutes per side. Remove the tenderloin from the grill and cover with foil; allow to rest for 10 minutes. To serve, brush with glaze, and cut into thin slices.

Gouda and Spinach Stuffed Pork Chops

Ingredients

4 (6 ounce) thick cut pork chops
8 slices smoked Gouda cheese
1/2 pound fresh spinach, rinsed
and torn into bite-size pieces
3 tablespoons horseradish
mustard
1 cup panko crumbs or
breadcrumbs
Creole-style seasoning to taste

Directions

Preheat the oven to 400 degrees F (200 degrees C). Coat a 9x13 inch baking dish with cooking spray.

Lay each chop flat on cutting board, and with a sharp knife held parallel to the board, cut a pocket into the pork, leaving three sides intact. Stuff each chop with spinach, and then with cheese.

Place panko crumbs in a shallow dish. Coat each chop with a thin layer of horseradish, and then roll in crumbs. Arrange chops in prepared baking dish. Sprinkle with Creole seasoning to taste.

Bake in preheated oven for 45 minutes, or until brown and crispy.

2-Step Garlic Pork Chops

Ingredients

1 tablespoon vegetable oil
4 boneless pork chops, 3/4-inch thick
1 clove garlic, minced
1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup (Regular, 98% Fat Free or 25% Less Sodium)
1/2 cup milk
4 cups hot cooked couscous or regular long-grain white rice

Directions

Heat the oil in a 10-inch skillet over medium-high heat. Add the chops and garlic and cook for 10 minutes or until the chops are well browned on both sides. Remove the chops and set aside.

Stir the soup and milk into the skillet. Heat to a boil. Return the chops to the skillet and reduce the heat to low. Cover and cook for 5 minutes or until the chops are slightly pink in the center*. Serve with couscous or rice.

Pork Chop Casserole

Ingredients

4 boneless pork loin chops, 3/4-inch thick
1/4 teaspoon Italian seasoning
1/4 teaspoon pepper
2 large potatoes, peeled and sliced 1/4 inch thick
1 medium onion, chopped
1 tablespoon all-purpose flour
3 tablespoons reduced fat margarine
1 tablespoon chopped green pepper

Directions

Sprinkle pork chops with Italian seasoning and pepper. Arrange in the center of a 13-in. x 9-in. x 2-in. baking dish that has been coated with nonstick cooking spray. Combine potatoes, onion and flour; place around chops. Dot with margarine; sprinkle with green pepper. Cover and bake at 325 degrees F for 55 minutes. Uncover and bake 10-15 minutes longer or until potatoes are tender and meat juices run clear.

Pork Sinigang

Ingredients

1 tablespoon vegetable oil
1 small onion, chopped
1 teaspoon salt
1 (1/2 inch) piece fresh ginger, chopped
2 plum tomatoes, cut into 1/2-inch dice
1 pound bone-in pork chops
4 cups water, more if needed
1 (1.41 ounce) package tamarind soup base (such as Knorr®)
1/2 pound fresh green beans, trimmed

Directions

Heat the vegetable oil in a skillet over medium heat. Stir in the onion; cook and stir until the onion has softened and turned translucent, about 5 minutes. Season with salt. Stir in the ginger, tomatoes, and pork chops. Cover and reduce heat to medium-low. Turn the pork occasionally, until browned. Pour in the water and tamarind soup base. Bring to a boil, then reduce heat. Continue simmering until the pork is tender and cooked through, about 30 minutes. Stir in green beans and cook until tender.

Pork Loin and Cabbage

Ingredients

2 tablespoons vegetable oil
8 boneless pork loin chops
salt and pepper to taste
1 small head cabbage, chopped
seasoned salt
2 tablespoons Worcestershire
sauce

Directions

Heat the oil in a skillet over medium heat. Season the pork chops with salt and pepper, and brown on both sides in the skillet. Place the cabbage on top of the chops, and sprinkle with seasoned salt and Worcestershire sauce. Cover skillet and cook 15 minutes.

Uncover skillet, place chops on top of the cabbage, and continue cooking 15 minutes, or until pork chops are done.

Gingered Pork Stir-fry

Ingredients

1/3 cup all-purpose flour
2 pounds pork chop suey meat or cubed pork tenderloin
3 tablespoons vegetable oil
1 large onion, sliced
1 medium green pepper, sliced
2 celery ribs, sliced
1 cup water
1/4 cup chicken broth
1 tablespoon lemon juice
1 teaspoon sugar
1 teaspoon ground ginger
1 garlic clove, minced
1/2 teaspoon salt
1/4 teaspoon pepper
1 tablespoon cornstarch
1 tablespoon cold water
1 (4 ounce) jar diced pimientos, drained
Hot cooked rice

Directions

Place flour in a large resealable plastic bag; add pork and shake to coat. In a large skillet or wok over medium heat, brown pork in oil; drain. Add the next 11 ingredients; bring to a boil. Reduce heat; cover and simmer for 20 minutes. Combine cornstarch and cold water until smooth; stir into skillet. Simmer 10 minutes longer. Just before serving, add pimientos. Serve over rice if desired.

Southwest Pork and Bean Salad

Ingredients

1 cup cubed cooked pork
1/2 medium red bell pepper,
chopped
3/4 cup frozen corn, thawed
1/2 cup canned kidney beans,
rinsed and drained
1/4 cup chopped green onions
2 tablespoons balsamic vinegar
1 tablespoon water
1 tablespoon olive oil
1 garlic clove, minced
1/4 teaspoon salt
1/4 teaspoon pepper
1/4 teaspoon hot pepper sauce
Lettuce Leaves

Directions

In a small bowl, combine the first five ingredients. In another bowl, whisk the vinegar, water, oil, garlic, salt, pepper and hot pepper sauce. Pour over pork mixture and toss to coat. Cover and refrigerate for at least 30 minutes. Serve on lettuce-lined plates if desired.

Carolina Pork Twirl

Ingredients

1 pound sliced bacon
1 (1 1/2 pound) fat-trimmed pork tenderloin
1 1/2 cups mustard-based barbeque sauce
salt and freshly ground black pepper to taste

Directions

Preheat a grill for medium heat. When hot, lightly oil the grate.

While the grill is heating, slice the pork tenderloin into flat strips similar to the bacon. Roll up strips of bacon inside strips of pork tenderloin and secure with moistened toothpicks. Season with salt and pepper.

Grill the rolls for about 10 minutes on one side, then turn over. Slather some barbeque sauce over them and cook for another 10 minutes. Remove from the grill and let rest for 2 minutes before serving.

Slow-Cooked Pulled Pork Shoulder

Ingredients

1 (3 pound) pork shoulder
4 cups water, or as needed
8 cups white vinegar, or as needed
1/4 cup kosher salt
1 large onion, cut into 8 wedges
1 tablespoon ground cumin
1 tablespoon ground mustard
1 tablespoon chili powder
1/2 cup brown sugar

Directions

Place the pork shoulder into the ceramic bowl of a slow cooker. Pour enough water and white vinegar into the slow cooker to assure the pork is completely covered, maintaining a 2-to-1 ratio of vinegar to water. Add the salt. Put the ceramic bowl in the refrigerator and allow the pork to marinate at least 12 hours and up to 24 hours.

Drain enough of the liquid from the ceramic bowl until about 1/2-inch of pork is left exposed. Add the onion to the remaining liquid. Season the exposed surface of the pork with the cumin, mustard, chili powder, and brown sugar. Place the bowl into the base of the slow cooker and cook on High until the pork is tender and falls apart easily, 8 to 10 hours.

Carefully remove the pork to a cutting board; shred the meat into strands using a pair of forks. Remove and discard any excess fat.

Kansas City Style Pork Back Ribs

Ingredients

- 3 slabs pork back ribs
- 1/2 cup sugar
- 1/4 cup paprika
- 3 tablespoons seasoned salt
- 2 tablespoons chili powder
- 2 tablespoons ground black pepper
- 1 tablespoon celery salt
- 1 tablespoon onion powder
- 1 tablespoon garlic powder
- 2 teaspoons ground sage
- 1 teaspoon dry mustard
- 1 cup your favorite barbecue sauce
- 1/2 cup honey

Directions

In pint-jar with tight-fitting lid, combine sugar, paprika, seasoned salt, chili powder, black pepper, celery salt, onion powder, garlic powder, ground sage and dry mustard. Place lid on jar and shake jar to combine thoroughly. Set spice rub aside. Makes about 1 1/2 cups.

In small saucepan over low heat, stir together barbecue sauce and honey. Heat through, stirring occasionally, about 5 minutes. Set barbecue glaze aside, keep warm or at room temperature before using. (If storing for more than 2 hours, cover and refrigerate. Reheat gently before using).

Pat ribs dry with paper towels and season generously with spice rub, using about 4-6 tablespoons for each slab of ribs. Grill over indirect heat in a covered grill or smoker for 1 1/2 to 2 hours. Turn ribs once during cooking, about halfway through. Ribs are done when the meat is very tender (insert a paring knife between ribs to determine); they will pull apart fairly easily. About 20 minutes before ribs are done, baste heavily with barbecue glaze. If you like your ribs extra sticky, baste again 10 minutes before removing from the grill.

Moroccan Fig Pork Roast

Ingredients

1 (5 pound) boneless pork loin roast
1 tablespoon curry powder
1 tablespoon ground turmeric
1 tablespoon garam masala
2 teaspoons ground ginger
2 teaspoons chili powder
1 teaspoon ground cumin
1 pinch ground cayenne pepper
salt and ground black pepper to taste
2 tablespoons olive oil
2 tablespoons butter
3 cloves garlic, roughly chopped
1 onion, roughly chopped
2 tablespoons fig compote
1 (14.5 ounce) can whole peeled tomatoes
1 cup chicken broth

Directions

Preheat an oven to 350 degrees F (175 degrees C). Pat pork roast dry with a clean towel. Mix curry powder, turmeric, garam masala, ground ginger, chili powder, cumin, cayenne, salt, and pepper in a small bowl. Rub spice mixture all over the pork roast.

Heat the olive oil and butter in a large, heavy bottom pot or Dutch oven over medium-high heat. Place the seasoned pork roast into the pot and cook until evenly browned, about 2 minutes on each side. Remove pork and set aside. Stir in the garlic and onion; cook and stir until the onion has softened and turned translucent, about 5 minutes. Stir in the fig compote, until well blended. Return pork to the pot, coating it with the fig mixture. Pour in the tomatoes and chicken broth. Cover, and bring to a boil.

Place covered pot in the preheated oven. Cook until the pork is no longer pink in the center, about 2 hours. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C).

Pork Pie

Ingredients

3 pounds lean ground beef
2 pounds Italian sausage, casings removed
1 onion, chopped
4 potatoes - boiled and mashed
salt and pepper to taste
1/8 teaspoon ground cinnamon
1 pinch ground cloves
4 (9 inch) 9-inch pastry shell

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a large skillet over medium high heat, saute the ground beef and sausage for 10 minutes, or until browned. Drain excess fat and transfer to a large bowl.

Combine the meat with the onion and mashed potatoes, mixing well. Season with salt and pepper, cinnamon and cloves to taste. Spoon mixture into two pie shells. Cover each with the other pie shell. Remove foil pan from each top pie shell and, using a knife, poke some holes in each top pie shell to vent steam.

Bake at 325 degrees F (165 degrees C) for 15 to 20 minutes, or until pie crusts are golden brown.

Ground Pork Omelet

Ingredients

2 tablespoons vegetable oil
3 eggs
2 1/2 tablespoons fish sauce
1 pinch pepper
6 ounces ground pork

Directions

Heat oil in a wok or skillet over medium heat. In a medium bowl, whisk together eggs, fish sauce, pepper and ground pork. When oil is hot, pour in egg mixture. Fry until fully cooked, and golden on both sides.

Sicilian Pineapple Pork Roast

Ingredients

2 tablespoons olive oil
2 tablespoons chopped fresh rosemary, divided
1 teaspoon dried sage
1 (4 pound) bone-in pork shoulder roast, trimmed of excess fat
5 small garlic cloves, peeled and sliced
1 (14.4 ounce) can diced plum tomatoes
1 (15 ounce) can pineapple chunks, drained
1 large Vidalia onion, thinly sliced
salt and pepper to taste

Directions

Preheat oven to 400 degrees F (200 degrees C).

Heat the olive oil in a large skillet over a medium heat. Stir in 1 tablespoon fresh rosemary and sage. Place roast in the skillet, and turn to brown on all sides. Transfer to a roasting pan.

Pierce holes in top of roast using small knife, and insert garlic slices. Pour tomatoes, pineapple, and onion slices over the roast. Sprinkle with remaining rosemary, salt, and pepper.

Cover and cook in the preheated oven for 30 minutes. Lower oven temperature to 300 degrees F (150 degrees C), and continue to cook 2 hours or until internal temperature of roast reaches a minimum of 160 degrees F (70 degrees C).

Apple Butter Pork Loin

Ingredients

2 (1 1/2 pound) pork tenderloins
seasoning salt to taste
2 cups apple juice
1/2 cup apple butter
1/4 cup brown sugar
2 tablespoons water
1/4 teaspoon ground cinnamon
1/4 teaspoon ground cloves

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Season the pork tenderloins with seasoning salt, and place them in a 9x13 inch baking dish or small roasting pan. Pour apple juice over the pork, and cover the dish with a lid or aluminum foil.

Bake for 1 hour in the preheated oven. While the pork is roasting, mix together the apple butter, brown sugar, water, cinnamon and cloves. After the hour, remove pork tenderloins from the oven, and spread the apple butter mixture over them.

Cover, and return to the oven for 2 hours, or until fork tender.

Oriental Pork Cabbage Stir-Fry

Ingredients

6 cups cabbage, cut into 1-inch pieces
3 teaspoons canola oil, divided
4 medium carrots, julienned
1 pound pork tenderloin, cut into 3/4-inch cubes
2 tablespoons minced gingerroot
1 cup reduced-sodium chicken broth, divided
1/4 cup reduced-sodium soy sauce
4 teaspoons cornstarch
Hot cooked rice

Directions

In a large nonstick skillet or wok, stir-fry cabbage in 1 teaspoon hot oil for 1-2 minutes. Add carrots; stir-fry 3-4 minutes longer or until carrots are crisp-tender. Remove and keep warm.

Stir-fry the pork in remaining oil for 2 minutes. Add ginger and stir-fry for 2 minutes or until pork is lightly browned. Stir in 3/4 cup broth and soy sauce. Bring to a boil. Reduce heat; cover and simmer for 3 minutes or until meat juices run clear.

Combine cornstarch and remaining broth until smooth. Gradually stir into pan. Return cabbage and carrots to skillet. Bring to a boil; cook and stir for 2-3 minutes or until thickened. Serve over rice if desired.

Honey-Garlic Pork Ribs

Ingredients

4 pounds pork spareribs
1 cup honey
1 cup packed brown sugar
1/3 cup soy sauce
1/2 teaspoon garlic powder
1/2 teaspoon ground ginger
1 teaspoon ground mustard

Directions

Cut ribs into serving-size pieces; place in a large resealable plastic bag. Combine remaining ingredients; pour half the marinade over the ribs. Seal bag and turn to coat; refrigerate for several hours or overnight, turning bag occasionally. Cover and refrigerate remaining marinade.

Drain and discard marinade from ribs. Place ribs on a rack in a greased shallow baking pan. Cover and bake at 350 degrees F for 1 hour. Drain. Pour reserved marinade over ribs. Bake, uncovered, for 30-45 minutes or until meat is tender, brushing occasionally with pan juices.

Blue Cheese, Bacon and Chive Stuffed Pork

Ingredients

2 boneless pork loin chops,
butterflied
4 ounces crumbled blue cheese
2 slices bacon - cooked and
crumbled
2 tablespoons chopped fresh
chives
garlic salt to taste
ground black pepper to taste
chopped fresh parsley for garnish

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease a shallow baking dish.

In a small bowl, mix together the blue cheese, bacon and chives. Divide into halves, and pack each half into a loose ball. Place each one into a pocket of a butterflied pork chop, close, and secure with toothpicks. Season each chop with garlic salt and pepper. Keep in mind that the blue cheese will be salty. Place in the prepared baking dish.

Bake for 20 minutes in the preheated oven, or it may take longer if your chops are thicker. Cook until the stuffing is hot, and chops are to your desired degree of doneness. Garnish with fresh parsley and serve.

Quick-Stuff Pork Chops

Ingredients

1/4 teaspoon dried thyme
1/4 teaspoon rubbed sage
1/8 teaspoon salt
1/8 teaspoon pepper
2 (3/4 inch thick) boneless pork loin chops
1 tablespoon butter or margarine
2 tablespoons chopped celery
2 tablespoons chopped onion
1/4 cup thinly sliced carrots
1/2 cup chicken broth
3/4 cup herb-seasoned stuffing mix

Directions

Combine thyme, sage, salt and pepper; sprinkle on both sides of pork chops. In a skillet, cook chops in butter for about 5-6 minutes on each side or until juices run clear. Transfer to a serving platter and keep warm. In the pan drippings, saute celery, onion and carrot over medium heat until tender. stir in broth and stuffing; heat through. Spoon over chops; serve immediately.

Sunday Pork Loin

Ingredients

1 (4 pound) boneless pork loin
roast
1/3 cup chopped onion
1/3 cup chopped celery
1 garlic clove, minced
1 teaspoon vegetable oil
1 (10.75 ounce) can condensed
tomato soup, undiluted
1/3 cup water
2 tablespoons brown sugar
2 tablespoons lemon juice
2 tablespoons Worcestershire
sauce
2 tablespoons Dijon mustard
1/8 teaspoon hot pepper sauce

Directions

Place roast on a rack in a shallow roasting pan. Bake, uncovered, at 325 degrees F for 1-1/2 hours. In a skillet, saute the onion, celery and garlic in oil until tender. Stir in the remaining ingredients.

Spoon 1 cup sauce over roast. Bake, 45-55 minutes longer or until a meat thermometer reads 160 degrees F. Let stand for 10-15 minutes before slicing. Serve with the remaining sauce.

Orange Sauce over Pork Chops

Ingredients

1 tablespoon cornstarch
3 tablespoons orange juice
1 (15 ounce) can mandarin oranges
1 tablespoon sliced green onion
1 tablespoon chopped green pepper
1 tablespoon all-purpose flour
1/4 teaspoon salt
1/8 teaspoon pepper
4 (4 ounce) boneless pork loin chops
2 teaspoons canola oil

Directions

In a microwave-safe bowl, combine cornstarch and orange juice until smooth. Drain oranges, reserving juice; set oranges aside. Stir reserved juice into cornstarch mixture; add onion and green pepper. Microwave, uncovered, on high for 2-3 minutes or until thickened, stirring twice. Stir in oranges; set aside and keep warm.

In a large resealable plastic bag, combine the flour, salt and pepper. Add pork chops, one at a time, and shake to coat. In a large nonstick skillet, cook pork in oil over medium heat until a meat thermometer reads 160 degrees F. Serve with orange sauce.

Pork Chops Stuffed with Smoked Gouda and

Ingredients

2 ounces smoked Gouda cheese, shredded
4 slices bacon, cooked and crumbled
1/4 cup chopped fresh parsley
1/8 teaspoon ground black pepper
2 (2 1/4 inch thick) center-cut, bone-in pork chops
1 teaspoon olive oil
1/4 teaspoon salt
ground black pepper

Directions

Preheat an outdoor grill for medium heat.

In a small bowl, combine the cheese, bacon, parsley, and 1/8 teaspoon black pepper.

Lay the chop flat on cutting board, and with a sharp knife held parallel to the board, cut a pocket into the pork, going all the way to the bone, but leaving the sides intact. Stuff cheese mixture into pocket, and close with a wooden toothpick. Brush meat with oil, and season with salt and more black pepper.

Lightly oil the grill grate. Grill over medium heat for 5 to 8 minutes on each side, or until pork is done. Careful not to overcook!

Scalloped Pork Chop Combo

Ingredients

6 (1/2-inch thick) bone-in pork chops
2 tablespoons vegetable oil
1 teaspoon salt
2 cups water
1 (10 ounce) package frozen French-style green beans
1 cup thinly sliced carrots
1 (5.5 ounce) package scalloped potato mix
1 (10.75 ounce) can condensed cream of celery soup, undiluted
2/3 cup milk
2 tablespoons butter or margarine
1/2 teaspoon Worcestershire sauce

Directions

In a large skillet, brown pork chops in oil; sprinkle with salt. In a large saucepan, bring the water to a boil; add beans, carrots, potatoes with contents of sauce packet, soup, milk, butter and Worcestershire sauce. Bring to a boil.

Transfer to a greased 13-in. x 9-in. x 2-in. baking dish; top with pork chops.

Cover and bake at 350 degrees F for 25 minutes. Uncover; bake 5 minutes longer or until pork and vegetables are tender. Let stand for 10 minutes before serving.

Simmered Cranberry Pork Chops

Ingredients

6 pork chops
2 cups fresh or frozen cranberries
3/4 cup SLENDA® No Calorie
Sweetener, Granulated
1 teaspoon salt
1/4 teaspoon ground black
pepper
water as needed

Directions

In a skillet, brown chops slowly in oil; drain.

Add cranberries, SLENDA® Granulated Sweetener, salt and pepper to chops with 1/2 cup water to start. Bring to boil; reduce heat. Simmer, covered, for about 45 minutes or until tender but not dry. Add water if necessary to keep chops from drying out.

Pork Chop Casserole III

Ingredients

1 cup uncooked white rice
1 (1 ounce) package dry onion
soup mix
2 (10.75 ounce) cans condensed
cream of mushroom soup
2 1/2 cups water
1 green bell pepper, sliced in rings
1 onion, sliced into rings
5 pork chops

Directions

Preheat oven to 350 degrees F (175 degrees C).

Spread rice in the bottom of a 9x13 inch baking dish. Sprinkle contents of dried onion soup mix over rice. Mix mushroom soup with water, and pour over rice. Arrange the bell pepper and onion slices over soup and rice mixture. Place pork chops on top of pepper and onions. Cover the dish with a lid or aluminum foil.

Bake for 1 hour in the preheated oven, until pork chops are very tender, and rice is fully cooked.

Orange-Glazed, Pork Tenderloin with Italian

Ingredients

1/2 cup kosher salt
1/2 cup sugar
1 quart water
2 (1 pound) pork tenderloins
1/2 cup orange juice concentrate,
thawed
3 large cloves garlic, minced
2 teaspoons Italian seasoning

Directions

Dissolve salt and sugar in 1 quart of water in a bowl. Add meat and let stand 45 minutes. Rinse, then pat dry.

Meanwhile, in a small pan, reduce orange concentrate by half over low heat. Stir in garlic and Italian seasoning. Brush pork with glaze and set aside.

Either build a charcoal fire in half the grill or turn gas grill burners on high for 10 minutes. Lubricate hot grill rack with an oil-soaked rag using tongs.

Place tenderloins on hot grill rack and close lid; grill until well-seared, about 7 minutes. Turn meat and close lid; grill until well-seared on second side, about 6 minutes longer. Turn off gas grill (or move meat to the charcoal grill's cooler side) and let tenderloins sit in covered until 150 degrees on a meat thermometer, about 5 minutes longer.

BBQ Teriyaki Pork Kabobs

Ingredients

3 tablespoons soy sauce
3 tablespoons olive oil
1 clove garlic, minced
1/2 teaspoon crushed red pepper flakes
salt and pepper to taste
1 pound boneless pork loin, cut into 1 inch cubes
1 (14.5 ounce) can low-sodium beef broth
2 tablespoons cornstarch
2 tablespoons soy sauce
1 tablespoon brown sugar
2 cloves garlic, minced
1/4 teaspoon ground ginger
3 portobello mushrooms, cut into quarters
1 large red onion, cut into 12 wedges
12 cherry tomatoes
12 bite-size chunks fresh pineapple

Directions

In a shallow dish, mix together 3 tablespoons soy sauce, olive oil, 1 clove minced garlic, red pepper flakes, salt, and pepper. Add pork cubes, and turn to coat evenly with marinade. Cover, and refrigerate for 3 hours.

In a saucepan, combine beef broth, cornstarch, 2 tablespoons soy sauce, brown sugar, 2 cloves minced garlic, and ginger. Bring to a boil, stirring constantly. Reduce heat, and simmer 5 minutes.

Preheat an outdoor grill for high heat and lightly oil grate. Thread pork cubes onto skewers, alternating with mushrooms, onion, tomatoes, and pineapple chunks.

Cook on grill for 15 minutes, or until meat is cooked through. Turn skewers, and baste often with sauce during cooking.

Zucchini and Pork Soup

Ingredients

4 pork chops
1/2 cup all-purpose flour
2 teaspoons vegetable oil
1 onion, chopped
2 teaspoons chopped garlic
1 cup chopped red bell pepper
2 zucchinis, quartered and sliced
1/8 cup chopped sun-dried tomatoes
8 ounces fresh mushrooms, sliced
1 (14.5 ounce) can diced tomatoes
2 (14.5 ounce) cans chicken broth
2 tablespoons oyster sauce
2 teaspoons dried basil
1 teaspoon dried oregano
salt and pepper to taste
4 tablespoons grated Parmesan cheese

Directions

Place flour in a resealable plastic bag. Add pork cubes. Seal bag and shake to coat. In a large skillet, heat 1 teaspoon oil over medium high heat. Add pork and brown in oil for about 8 to 10 minutes. Set aside.

In a 5 to 8 quart soup pot, heat remaining teaspoon of oil over medium heat. Add the onions, garlic and bell pepper. Saute for just a few minutes until tender, but not browned.

Add reserved pork, zucchini, sun-dried tomato bits, mushrooms, diced tomatoes, chicken broth, oyster sauce, basil, oregano, salt and pepper. Heat until almost boiling, then reduce heat and simmer for 10 to 15 minutes. Sprinkle with cheese and serve.

Teriyaki Pulled Pork Sandwiches

Ingredients

1 (3 pound) boneless pork shoulder roast, trimmed
2 teaspoons olive oil
1 cup finely chopped onion
1 cup teriyaki sauce, divided
1/2 cup unsweetened pineapple juice
3 tablespoons all-purpose flour
8 whole wheat hamburger buns, split
1 (20 ounce) can sliced pineapple, drained

Directions

In a large skillet, brown roast in oil over medium-high heat. Cut in half; place in a 5-qt. slow cooker. Add the onion, 1/2 cup teriyaki sauce and pineapple juice. Cover and cook on low for 7-8 hours or until meat is tender.

Remove roast; set aside. In a small bowl, combine the flour and remaining teriyaki sauce until smooth; stir into cooking juices. Cover and cook on high for 30-40 minutes or until thickened. Shred meat with two forks; return to the slow cooker and heat through. Spoon 1/2 cup onto each bun; top with a slice of pineapple.

Apple Jack Iowa Pork Chops from Des Moines

Ingredients

1/2 cup all-purpose flour
1/2 teaspoon seasoned salt
4 boneless pork loin chops
1/4 cup butter
1/2 cup chopped green onions
3 Granny Smith apples - peeled, cored and sliced
3 cups sliced fresh mushrooms
1 teaspoon dried thyme
1 teaspoon salt
1/2 teaspoon ground black pepper
1 cup apple brandy
1 cup heavy cream

Directions

In a medium bowl, mix flour with seasoned salt; coat chops evenly with mixture and shake off excess. Over medium-high heat, melt butter in large skillet. Add chops, and cook about 5 minutes, turning once, or until meat surface is browned. Remove chops from pan and set aside on a separate plate.

Add onions, apples, and mushrooms to skillet, cooking just until soft. Add thyme, salt, pepper, and apple brandy; stir to blend. Return chops to skillet and surround with onion mixture. Over medium heat, simmer uncovered, for about 10 minutes. Mix in cream and simmer until sauce thickens, about 10 minutes longer. Do not let cream boil.

Pork Chops in White Wine

Ingredients

5 pork chops
salt and pepper to taste
2 (10.75 ounce) cans condensed
golden mushroom soup
10 3/4 fluid ounces white cooking
wine
1 cup water
1 (4 ounce) jar mushrooms,
drained

Directions

Salt and pepper the pork chops and fry in a small amount of oil until slightly browned on both sides; drain.

In a bowl mix together, mushroom soup, wine, water and mushrooms.

Combine soup mixture with pork chops. Cover and simmer on low heat for about an hour until chops are tender.

Homemade Pork Sausage

Ingredients

2 pounds ground pork
2 teaspoons ground sage
1 1/2 teaspoons salt
1 1/2 teaspoons pepper
1/2 teaspoon cayenne pepper
1/2 teaspoon brown sugar

Directions

In a bowl, combine all ingredients; mix well. Shape into eight 4-in. patties. In a skillet over medium heat, fry patties for 3-4 minutes per side until browned or until no longer pink in the center.

Maple Pork Slices

Ingredients

1 (1 pound) pork tenderloin cut into 1-inch thick slices
1 garlic clove, minced
1 teaspoon dried marjoram
1 teaspoon dried thyme
1/4 teaspoon salt
1/4 teaspoon onion powder
1 tablespoon butter or stick margarine
2 tablespoons sugar-free maple syrup

Directions

Flatten meat to 1/2-in. thickness. In a resealable plastic bag, combine the garlic, marjoram, thyme, salt and onion powder. Add meat, a slice at a time; shake to coat evenly. In a nonstick skillet, cook meat in butter over medium heat for 2-3 minutes on each side or until meat is no longer pink. Drain and discard pan juices. Add syrup to meat in skillet. Cook over medium-high heat, turning several times, for about 3 minutes or until syrup is absorbed. Serve immediately.

Colorful Pork and Noodles

Ingredients

1 medium green pepper, cut into 1-inch pieces
1 tablespoon vegetable oil
2 pounds boneless pork, cut into 1 1/2-inch cubes
1 (10.5 ounce) can condensed chicken broth, undiluted
1 medium onion, chopped
3/4 cup white wine or chicken broth
2 garlic cloves, minced
1/2 teaspoon pepper
1 (16 ounce) package wide egg noodles
1 medium tomato, seeded and chopped
6 tablespoons all-purpose flour
1/2 cup cold water
1/4 cup sour cream
1/2 teaspoon browning sauce

Directions

In a pressure cooker, saute green pepper in oil until crisp-tender. Remove with a slotted spoon; set aside. Brown pork in pressure cooker over medium-high heat; drain. Stir in the broth, onion, wine or broth, garlic and pepper.

Close cover securely; place pressure regulator on vent pipe. Bring cooker to full pressure over high heat. Reduce heat to medium-high heat. Reduce heat to medium-high and cook for 12 minutes. (Pressure regulator should maintain a slow steady rocking motion; adjust heat if needed.)

Remove from the heat; immediately cool according to a manufacturer's directions until pressure is completely reduced. Meanwhile, cook noodles according to package directions. Stir tomato and reserved green pepper into the pork mixture. Combine flour and cold water until smooth; stir into pork mixture.

Bring to a boil; cook and stir for 2 minutes or until thickened. Reduce heat to low; stir in sour cream and browning sauce if desired. Drain noodles; serving with pork mixture.

Portuguese Pork and Clams

Ingredients

- 1 cup white wine
- 3 cloves garlic, chopped
- 1 teaspoon dried oregano
- 1 teaspoon salt
- 1/2 teaspoon ground black pepper
- 2 bay leaves
- 1/2 teaspoon ground cumin
- 1 pound boneless pork loin, cubed
- 1 tablespoon olive oil
- 1 onion, sliced
- 1 pound cooked and diced potatoes
- 1 (15 ounce) can cannellini beans
- 1 pinch ground cayenne pepper
- 18 clams
- 3 tablespoons chopped fresh parsley, for garnish

Directions

To Marinate: Combine the wine, garlic, oregano, salt, pepper, bay leaves, and cumin in a nonporous glass dish or bowl. Mix together. Add pork and toss to coat. Cover dish or bowl and refrigerate to marinate for 2 to 3 hours.

Heat oil in a large skillet over medium heat. Add onion and saute until soft. Remove pork from dish or bowl (reserving marinade) and add to skillet; brown quickly, then add potato cubes, reserved marinade, beans, cayenne pepper and clams or mussels. Cook until open, about 7 minutes. Garnish with parsley and serve hot.

Barbequed Pork Ribs

Ingredients

5 pounds pork spareribs, cut into serving size pieces
1/2 cup butter
1 medium onion, chopped
1 tablespoon minced garlic
1/2 cup distilled white vinegar
1 cup water
1 cup ketchup
1 cup hickory smoke flavored barbeque sauce
1 lemon, juiced
salt and pepper to taste

Directions

Place ribs in large skillet or roasting pan. Cover with lightly salted water, and bring to a boil. Reduce heat to low, and simmer for 1 hour, or until meat is tender, but not quite falling off the bone. Remove from heat, and drain.

Place the boiled ribs in a roasting pan, and cover with sauce. Cover, and refrigerate for at least 2 hours.

Melt butter in a saucepan over medium heat. Cook the onion and garlic in butter until the onion is tender; remove from heat. In a blender, combine 1 cup water, vinegar, ketchup, barbeque sauce, and lemon juice. Pour in the melted butter mixture, and puree for 1 minute. Pour into a saucepan, and season to taste with salt and pepper. Bring to a boil, then remove from heat.

Preheat grill for medium-high heat.

Brush grill grate with oil. Grill ribs for 10 to 20 minutes, or until well browned, basting with sauce and turning frequently.

Stuffed Crown Roast of Pork

Ingredients

1 (6 pound) pork loin crown roast
1/2 teaspoon seasoned salt

MUSHROOM STUFFING:

1 cup sliced fresh mushrooms
1/2 cup diced celery
1/4 cup butter or margarine
3 cups day-old cubed bread
1/4 teaspoon salt
1/4 teaspoon pepper
1/3 cup apricot preserves
1 cup whole fresh cranberries,
optional

Directions

Place roast, rib ends up, in a shallow roasting pan; sprinkle with seasoned salt. Cover rib ends with foil. Bake, uncovered, at 325 degrees F for 1-1/2 hours.

Meanwhile, saute mushrooms and celery in butter until tender. Stir in bread cubes, salt and pepper. Spoon into the center of the roast. Brush sides of roast with preserves. Bake 1 hour longer or until a meat thermometer inserted into meat between ribs reads 160 degrees F; remove foil.

If desired, thread cranberries on a 20-in. piece of thin string or thread. Transfer roast to a serving platter. Loop the cranberry string in and out of the rib ends.

Garlic Pork Roast

Ingredients

1 tablespoon vegetable oil
1 (2 pound) boneless pork roast
salt and pepper to taste
4 sweet potatoes, quartered
1 onion, quartered
6 cloves garlic
1 (14.5 ounce) can chicken broth

Directions

Heat oil in large heavy skillet. Season meat with salt and pepper, and brown in oil.

In a slow cooker, layer sweet potatoes, onion and garlic. Place browned roast on top of vegetables, and pour in chicken broth.

Cover, and cook on low setting for 6 hours.

Czech Roast Pork

Ingredients

2 tablespoons vegetable oil
1 tablespoon prepared mustard
2 tablespoons caraway seeds
1 tablespoon garlic powder
1 tablespoon salt
2 teaspoons ground black pepper
5 pounds pork shoulder blade
roast
3 medium onions, chopped
1/2 cup beer
1 tablespoon cornstarch
2 tablespoons butter

Directions

In a bowl, form a paste using the vegetable oil, mustard, caraway seeds, garlic powder, salt, and pepper. Rub over the pork roast, and let sit about 30 minutes.

Preheat oven to 350 degrees F (175 degrees C).

Arrange the onions in the bottom of a large roasting pan. Pour in the beer. Place the roast, fat side down, on top of the onions. Cover the pan with foil.

Roast 1 hour in the preheated oven. Remove foil, turn roast, and score the fat. Continue roasting 2 1/2 hours, or to a minimum internal temperature of 160 degrees F (70 degrees C). Remove from heat, reserving pan juices, and let sit about 20 minutes before slicing thinly.

In a saucepan, bring the reserved pan juices to a boil. Mix in the butter and cornstarch to thicken, reduce heat, and simmer 5 to 10 minutes. Serve with the sliced pork.

Pineapple-Onion Pork Chops

Ingredients

1/4 cup all-purpose flour
1/2 teaspoon salt
1/4 teaspoon pepper
6 (3/4 inch thick) boneless pork loin chops
3 tablespoons butter or margarine
1/2 cup water
1 medium onion, sliced
1 1/2 cups pineapple juice
2 tablespoons brown sugar
2 tablespoons honey mustard*

Directions

In a large resealable plastic bag, combine the flour, salt and pepper. Add pork chops and shake to coat. In a skillet, brown the chops on both sides in butter. Transfer to a greased 13-in. x 9-in. x 2-in. baking dish. Add water to dish. Place onion over chops. Cover and bake at 350 degrees F for 20 minutes.

Meanwhile, in a saucepan, combine the pineapple juice, brown sugar and mustard. Bring to a boil. Reduce heat; simmer, uncovered, for 10 minutes. Pour over pork. Bake, uncovered, for 5 -10 minutes or until meat juices run clear.

Pork Empanadas

Ingredients

2 pounds pork butt roast
1 onion, quartered
2 cloves garlic
1/2 teaspoon salt
1 teaspoon dried oregano
1 teaspoon ground cumin
2 bay leaves

1 1/2 cups all-purpose flour
3/4 cup masa harina
1 teaspoon baking powder
1/4 teaspoon salt
1/2 cup lard
1 egg, beaten
1/2 cup milk
1 cup salsa

Directions

To make the filling: Place pork in a large pot and cover with water. Add onion, garlic, salt, oregano, cumin and bay leaves. Bring to a boil, reduce heat and simmer for 1 1/2 hours. While pork is cooking, prepare dough.

To make the dough: Sift together the flour, masa harina, baking powder and salt. Add the shortening to the dry ingredients and mix well. In a separate bowl, beat together the egg and 1/2 cup milk. Make a well in the center of the dry ingredients. Add the egg mixture and stir with a fork until the dough comes together in a ball. Divide the dough into 16 even size pieces and roll each piece into a ball. Place in a container, cover and refrigerate.

Preheat oven to 375 degrees F (190 degrees C). After the pork has simmered for 1 1/2 hours remove from liquid. Place pork in a baking dish and bake for 1 hour or until meat shreds easily with fork. Remove from oven and shred into small pieces. Add salsa to shredded pork.

On lightly floured surface, flatten a piece of dough with the palm of your hand. With a rolling pin, roll out the dough to make a 5 inch circle about 1/8 inch thick. Place 2 to 3 tablespoons of filling in the center of each dough circle. Brush edges of dough with milk. Fold dough over filling. Pinch edges together. Crimp with fork to seal.

Place on a lightly greased baking sheet. Bake for 20 minutes or until golden. Remove to rack and cool for about 5 minutes. Serve warm.

Orange Soy Pork Loin

Ingredients

1/2 cup orange juice
1/3 cup soy sauce
1/4 cup olive oil
1 tablespoon dried rosemary
1 1/2 teaspoons chopped garlic
1 red onion, sliced
1 (5 pound) boneless pork loin
roast

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a medium bowl, stir together the orange juice, soy sauce, olive oil, red onion slices, rosemary and garlic. Place the pork roast in a baking bag, and set in a roasting pan or baking dish. Pour the orange juice mixture over the roast, making sure to coat entirely. Close the bag according to package instructions.

Bake for 2 to 2 1/2 hours in the preheated oven, until the internal temperature of the loin is at least 160 degrees F (70 degrees C). Remove from the oven, and let stand for about 10 minutes to settle the juices. Carefully open the bag and remove the roast. Slice and serve with a little of the drippings drizzled over.

Chinese Pork Tenderloin

Ingredients

2 (1 1/2 pound) pork tenderloins, trimmed
2 tablespoons light soy sauce
2 tablespoons hoisin sauce
1 tablespoon sherry
1 tablespoon black bean sauce
1 1/2 teaspoons minced fresh ginger root
1 1/2 teaspoons packed brown sugar
1 clove garlic
1/2 teaspoon sesame oil
1 pinch Chinese five-spice powder

Directions

Place tenderloins in a shallow glass dish. In a small bowl, whisk together soy sauce, hoisin sauce, sherry, black bean sauce, ginger, sugar, garlic, sesame oil, and five-spice powder. Pour marinade over pork, and turn to coat. Cover, and refrigerate for at least 2 hours or up to 24 hours.

Preheat oven to 375 degrees F (190 degrees C). Remove tenderloins from refrigerator while the oven preheats.

Bake pork in preheated oven for 30 to 35 minutes, or to desired doneness. Let stand for 10 minutes, and then slice diagonally into thin slices.

Pork and Bean Bread

Ingredients

1 (15 ounce) can pork and beans
4 eggs
3 cups all-purpose flour
2 cups white sugar
1 cup vegetable oil
1 1/2 teaspoons ground cinnamon
1/2 teaspoon salt
1 teaspoon vanilla extract
1 teaspoon baking soda
1/2 teaspoon baking powder
1 cup chopped walnuts

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour two 9x5x3 inch loaf pans.

Puree undrained pork and beans in a blender or food processor.

In a large bowl, combine eggs, flour, sugar, salt, oil, cinnamon, vanilla, baking soda and baking powder. Mix well. Gently fold in nuts and pureed pork and beans. Divide batter into pans evenly.

Bake for 60 minutes, or until bread tests done.

Gingered Pork Chops in Orange Juice

Ingredients

1/4 cup all-purpose flour
2 teaspoons ground ginger
salt to taste
1/2 teaspoon ground black pepper
4 tablespoons olive oil
4 thick cut pork chops
1 onion, halved and thinly sliced
1 tablespoon brandy
1 1/2 cups orange juice

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Place the flour, ginger, salt and pepper into a paper or plastic bag. Put the chops in the bag, and shake to coat. Heat oil in a frying pan over medium-high heat. Brown pork chops in the hot oil on both sides. Transfer the chops to a casserole dish.

Place the onion in the hot frying pan, and cook until limp. Pour the brandy into the pan, and stir to incorporate any bits of food that may be stuck to the pan. Pour the onion and juices over the pork chops in the dish. Pour the orange juice into the casserole as well.

Cover and bake for 45 minutes, or until chops are no longer pink. Serve with the orange sauce from the dish.

Indian Pork Chops

Ingredients

2 tablespoons vegetable oil
4 (4 ounce) pork chops
3/4 cup apricot nectar
1 teaspoon curry powder
1/4 teaspoon garlic powder
1/4 teaspoon salt

Directions

Heat oil in a large skillet over medium-high heat. Brown the chops in the hot skillet, turning once.

In a measuring cup, mix together apricot nectar, curry powder, garlic powder, and salt. Pour over chops, and reduce heat to medium-low. Simmer uncovered for 20 minutes, or until meat is done.

Famous Pork Chops

Ingredients

1 cup crushed butter crackers
garlic salt to taste
ground black pepper to taste
3 eggs, beaten
4 pork chops
1/2 cup butter

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a shallow bowl combine crushed crackers, garlic salt and pepper; mix well. In a separate bowl beat eggs.

Dip your pork chops in the egg batter and then in the cracker mixture. Place the pork chops in a casserole dish. Place chunks of the butter around the pork chops. Cover and bake for 45 minutes.

Simple Caramel Apple Pork Chops

Ingredients

4 boneless pork chops, 3/4-inch thick
2 tablespoons brown sugar
Salt and black pepper to taste
1/8 teaspoon cinnamon
1/8 teaspoon ground nutmeg
2 tablespoons butter
2 medium tart red apples, cored and sliced into 1/2-inch wedges
3 tablespoons chopped pecans

Directions

Heat skillet over medium-high heat. Saute chops, 5-6 minutes, turning occasionally, until both sides are evenly browned. Remove; keep warm.

In a small bowl, combine brown sugar, salt, pepper, cinnamon and nutmeg. Add butter to skillet; stir in brown sugar mixture and apples. Cover and cook for 3-4 minutes or just until apples are tender.

Remove apples with a slotted spoon and arrange on top of chops; keep warm. Continue cooking mixture in skillet, uncovered, until sauce thickens slightly. Spoon sauce over apples and chops. Sprinkle with pecans.

Rhubarb Pork Chop Bake

Ingredients

4 pork loin chops, cut about 3/4 inch thick
2 tablespoons vegetable oil
1 1/2 teaspoons minced fresh rosemary
1/4 teaspoon salt
1/8 teaspoon pepper
2 1/2 cups chopped fresh or frozen rhubarb (1/2-inch pieces)
4 slices day old bread, crusts removed and cubed
3/4 cup packed brown sugar
2 tablespoons all-purpose flour
1/2 teaspoon ground cinnamon
1/4 teaspoon ground allspice

Directions

In a large skillet, brown pork chops in oil. Sprinkle with rosemary, salt and pepper. In a bowl, combine the rhubarb, bread cubes, brown sugar, flour, cinnamon and allspice.

Place half of the rhubarb mixture in a greased 11-in. x 7-in. x 2-in. baking dish. Top with chops and remaining rhubarb mixture. Cover and bake at 350 degrees F for 30-35 minutes. Uncover; bake 10 minutes longer or until juices run clear.

Slow Cooker Pernil Pork

Ingredients

- 4 cloves garlic
- 1 large onion, quartered
- 2 tablespoons chopped fresh oregano
- 1 tablespoon ground cumin
- 2 teaspoons ground ancho chile pepper
- 2 teaspoons salt
- 2 teaspoons ground black pepper
- olive oil
- 1 tablespoon white wine vinegar
- 1 (3 pound) boneless pork loin roast
- 1 lime, cut into wedges

Directions

Place the garlic, onion, oregano, cumin, chile pepper, salt, and pepper into a blender. Pour in the olive oil and vinegar. Puree until smooth. Spread this mixture all over the pork loin, and place into a slow cooker.

Cook on Low until the pork is fork tender, 6 to 8 hours. When ready, cut the pork into chunks, or shred; garnish with lime wedges to serve.

Asian-Style Pork Chop Bake

Ingredients

1/2 cup teriyaki sauce
1/2 cup orange juice
1/4 cup dry sherry
2 teaspoons minced fresh ginger root
2 cloves garlic, minced
ground black pepper to taste
1 dash ground allspice
6 (3/4 inch) thick pork chops

Directions

To Make Marinade: In a medium, non-reactive bowl, mix the teriyaki sauce, orange juice, sherry, ginger root, garlic, pepper and allspice. Add pork chops to bowl, cover, and marinate in refrigerator for 6 hours, turning as needed.

Preheat oven to 400 degrees F (200 degrees C).

Remove chops and marinade from refrigerator. Remove cover and bake in the preheated oven for 30 to 40 minutes, or until internal temperature of meat has reached 160 degrees F (70 degrees C).

Pork Loin Stuffed with Spinach

Ingredients

1/2 (10 ounce) package frozen chopped spinach, thawed and drained
3 tablespoons margarine
1/2 cup diced onion
1 clove garlic
1/3 cup dry bread crumbs
3 pounds pork tenderloin
2 tablespoons ketchup
1/4 cup orange juice
2 tablespoons teriyaki sauce
1/2 teaspoon ground cumin

Directions

Preheat oven to 350 degrees F (175 degrees C).

Saute spinach, butter, onions and garlic over medium heat until soft. Add bread crumbs. Cut tenderloin in half lengthwise. Stuff with spinach mixture and secure with kitchen twine.

In a bowl, mix ketchup, orange juice and teriyaki sauce. Baste tenderloin with 1/2 of the mixture. Sprinkle pork with cumin. Place in shallow roaster and bake at 350 degrees uncovered for one hour. Baste with reserved marinade and cook one more hour covered. Use meat thermometer to check for doneness. Thermometer should read 160 to 170 degrees F (71 to 77 degrees C).

Korean Slow Cooker Pork Chops

Ingredients

3 cloves garlic, pressed
1/2 cup chicken broth
1 tablespoon Korean chile bean
paste
1/2 cup soy sauce
6 pork chops
salt and pepper to taste

Directions

In the crock of a slow cooker, stir together the garlic, chicken broth, bean paste and soy sauce. Season the pork chops with salt and pepper, and place them in the crock. Turn to coat with sauce. Cover, and cook for 5 hours on the Low setting.

Apple Pork Chop Casserole

Ingredients

2 (3/4 inch thick) boneless pork loin chops
2 teaspoons vegetable oil
3/4 cup water
1 tablespoon butter or margarine
1 small tart green apple, cored and chopped
2 tablespoons raisins
1 1/2 cups crushed chicken stuffing mix
2/3 cup condensed cream of mushroom soup, undiluted

Directions

In a skillet, brown meat in oil for about 5 minutes on each side. In a saucepan, combine the water, butter, apple and raisins; bring to a boil. Stir in stuffing mix. Remove from the heat; cover and let stand for 5 minutes. Fluff with a fork.

Transfer to a greased shallow 1-qt. baking dish. Top with meat. Spoon soup over meat and stuffing. Cover and bake at 350 degrees F for 30-35 minutes or until a meat thermometer inserted into pork chops reads 160 degrees F.

Pork Chile Rojo (Pulled Pork with Red Chile Sauce)

Ingredients

1 (4 pound) boneless pork
shoulder roast, trimmed
3 tablespoons chili powder
1 cup chopped onions
4 cups water
2 (16 ounce) jars salsa
2 (10 ounce) cans diced tomatoes
with green chilies, undrained

Directions

Place the pork roast into an oven roasting bag set inside a slow cooker. Sprinkle the chili powder over the roast and arrange onions on top of the roast. Loosely close the top of the bag with a nylon tie. Use scissors to cut 3 vents, 1-inch long in the top of the bag. Pour the water into the bottom of the slow cooker, around the bag, so that it is at least 1 inch deep.

Cover and cook the pork on Low for 6 to 8 hours.

Remove the pork and onions from the bag and place in a large Dutch oven; reserve 3/4 cup of liquid from the bag. Shred the pork by pulling it apart using two forks. Stir the salsa, tomatoes, and cooking liquid in with the shredded pork.

Bring to a boil over high heat, then reduce the heat to low. Cover and simmer for 1 hour, stirring occasionally.

Roast Pork Paprikash

Ingredients

7 cloves garlic, divided
1 (3 pound) boneless pork loin roast
1 teaspoon salt, divided
1/4 teaspoon pepper
2 tablespoons Dijon mustard
2 large tomatoes, peeled, seeded, and quartered
3 medium onions, coarsely chopped
2 celery ribs, chopped
1 medium green pepper, chopped
1 (14.5 ounce) can beef broth
2 teaspoons paprika, divided
1/2 pound fresh mushrooms, sliced
2 tablespoons butter
2 teaspoons all-purpose flour
1 tablespoon lemon juice
1/2 teaspoon dried thyme

Directions

Cut six garlic cloves into slices. With a knife, cut slits in roast; insert garlic slices. Rub meat with 3/4 teaspoon salt and pepper. In a large nonstick skillet coated with nonstick cooking spray, brown meat on all sides. Remove pork from pan. With a spatula, spread mustard over roast.

In a roasting pan, place the tomatoes, onions, celery and green pepper. Add broth. Place roast on vegetables. Sprinkle roast and vegetables with 1/2 teaspoon paprika. Bake, uncovered, at 350 degrees F for 65-75 minutes or until a meat thermometer reads 160 degrees F. Remove meat to a serving platter and keep warm.

For gravy, strain vegetable, reserving cooking liquid. Set vegetables aside. Skim fat from liquid. In a food processor or blender, puree vegetables and 1/2 cup cooking liquid until smooth. Combine 1 cup pureed vegetables and remaining cooking liquid. Add enough water to measure 2-1/2 cups; set aside.

In a saucepan, cook mushrooms and remaining garlic in butter until tender. Stir in flour until blended; cook and stir for 1-2 minutes. Add lemon juice, thyme, remaining salt and paprika and reserved pureed vegetable mixture. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve with roast.

Cream of Mushroom and Soy Sauce Pork Chops

Ingredients

1/4 cup brown sugar
6 pork chops
1 (5 ounce) bottle soy sauce
1 (10.75 ounce) can condensed
cream of mushroom soup

Directions

Rub brown sugar into pork chops. Place chops in shallow dish and pour soy sauce over. Cover and refrigerate. Allow to marinate for one hour.

Pour the cream of mushroom soup into the crock of a slow cooker. Remove chops from the soy sauce and place on top of soup.

Cover, and cook on Low until very tender, 6 to 8 hours.

Pork with Peaches Stir-Fry

Ingredients

1/4 cup lemon juice
1/4 cup soy sauce
1/2 teaspoon ground ginger
1/2 teaspoon garlic powder
1 pound cubed pork meat
2 teaspoons peanut oil, or sesame oil
1 large onion, diced
1 large carrot, sliced
1 cup broccoli florets
1 (15 ounce) can sliced peaches, with juice
1 tablespoon all-purpose flour

Directions

In a glass bowl or casserole dish, combine the lemon juice, soy sauce, ground ginger, and garlic powder. Place the pork into the dish, cover and refrigerate for several hours or overnight.

Heat the oil in a wok over medium-high heat. Add the pork, marinade and onion, and cook stirring constantly until the meat is cooked through. Throw in the carrot and broccoli, and cook for a few minutes, then add the peaches with the juice, and bring the mixture to a boil. Sprinkle the flour over the mixture, and stir in. Cook, stirring, until the sauce thickens. Serve over rice or noodles.

Apricot Pork Chops

Ingredients

1 (15 ounce) can apricot halves, undrained
4 (3/4 inch thick) bone-in pork loin chops
1 tablespoon butter
1 tablespoon cornstarch
2 tablespoons cold water
salt and pepper to taste

Directions

Place apricots in a food processor or blender; cover and process until coarsely chopped. In a large skillet, brown pork chops in butter over medium-high heat. Add apricots. Bring to a boil. Reduce heat; cover and simmer for 7-10 minutes or until meat juices run clear.

Remove the chops and keep warm. Combine cornstarch and cold water until smooth; stir into apricot mixture. Bring to a boil; cook and stir for 1 minute or until thickened. Season with salt and pepper. Serve over pork chops.

Slow Cooker Pork Tenderloin with Beer and

Ingredients

1 (2 pound) pork tenderloin
6 fluid ounces lager-style beer
(such as Molson Canadian ®)
2 tablespoons white wine vinegar
2 potatoes, quartered
2 carrots, quartered
6 button mushrooms
2 cloves garlic
1/2 small onion, cut into chunks
1 1/2 teaspoons salt
1 teaspoon whole black
peppercorns
1 teaspoon dried sage

Directions

Combine the pork tenderloin, beer, vinegar, potatoes, carrots, mushrooms, garlic, onion, salt, peppercorns, and sage in a slow cooker. Cover and cook on low for 4 hours.

Sweet and Savory Slow Cooker Pulled Pork

Ingredients

1 (4.5 pound) bone-in pork shoulder roast
1 cup root beer

2 1/2 tablespoons light brown sugar
2 teaspoons kosher salt
1/2 teaspoon ground black pepper
1 1/2 teaspoons ground paprika
1/2 teaspoon dry mustard
1/2 teaspoon onion powder
1/4 teaspoon garlic salt
1/4 teaspoon celery salt
1/4 teaspoon ground cinnamon
1/4 teaspoon ground ginger
1/4 teaspoon ground nutmeg

1/3 cup balsamic vinegar
1 1/2 cups root beer
1 1/2 fluid ounces whiskey
1/4 cup brown sugar

1 tablespoon olive oil
3/4 cup prepared barbecue sauce
10 hamburger buns, split

Directions

Place the pork shoulder roast into a large plastic bag, pour 1 cup of root beer over the meat, and squeeze out all the air from the bag. Seal the bag closed, and refrigerate 6 hours to overnight.

The next day, mix together the light brown sugar, kosher salt, black pepper, paprika, dry mustard, onion powder, garlic salt, celery salt, cinnamon, ginger, and nutmeg in a bowl.

Remove the meat from the marinade, and shake off the excess. Rub the meat all over with the spice mixture, wrap in plastic wrap, and refrigerate for 30 minutes to 2 hours.

Mix together the balsamic vinegar, 1 1/2 cups of root beer, whiskey, and brown sugar in a bowl, and stir until the sugar dissolves.

Heat the olive oil in a skillet over medium-high heat, and sear the meat on all sides until the meat develops a brown crust, about 3 minutes per side. Place the seared meat into a slow cooker. Pour the balsamic vinegar-root beer mixture over the meat, set the slow cooker to High, and cook for 6 to 8 hours.

Remove the roast from the slow cooker, and shred with 2 forks. Discard the bones and all but 1 cup of the liquid in the slow cooker. Return the shredded meat to the cooker, mix in the barbecue sauce, and let sit on Low until ready to serve. Serve piled on buns.

Amazing Calavacita and Pork

Ingredients

1 tablespoon olive oil
2 pounds boneless pork roast,
cubed
5 medium zucchini, cubed
1 onion, diced
2 tablespoons Worcestershire
sauce
salt and pepper to taste
2 cups water, or as needed
1 (11 ounce) can whole kernel
corn, drained
8 (10 inch) flour tortillas

Directions

Heat the oil in a large skillet, and stir in the pork meat. Cook until evenly brown.

Mix zucchini, onion, and Worcestershire sauce into the skillet with the pork. Season with salt and pepper. Pour in enough water to cover ingredients, and continue cooking 15 minutes over medium-high heat. Mix in corn 5 minutes before end of cook time. Serve with tortillas.

Pork Chops with Cranberry Balsamic Sauce

Ingredients

4 boneless pork chops, 1-inch thick
Lemon pepper seasoning
2 tablespoons butter
2 cloves garlic, thinly sliced
1 3/4 cups Swanson® Chicken Stock
1/4 cup balsamic vinegar
1/2 cup dried cranberries or dried cherries

Directions

Season the pork with the lemon pepper. Cook the pork in a 10-inch nonstick skillet over medium heat for 20 minutes or until it's well browned on both sides and cooked through. Remove the pork from the skillet and keep warm.

Heat 1 tablespoon butter in the skillet. Add the garlic and cook until it's tender. Stir the stock, vinegar and cranberries in the skillet and heat to a boil. Cook for 10 minutes or until the sauce is slightly thickened.

Stir in the remaining butter. Serve the pork with the sauce.

Cranberry and Apple Stuffed Pork Chops

Ingredients

1 tablespoon olive oil
1/2 onion, chopped
1 large Granny Smith apple -
peeled, cored and diced
2 tablespoons balsamic vinegar
1/2 cup dried cranberries
salt and pepper to taste
2 (6 ounce) boneless pork chops
1 tablespoon olive oil

Directions

Heat 1 tablespoon olive oil in a skillet over medium heat. Stir in the onion and apple; cook and stir for 5 minutes. Stir in the cranberries and balsamic vinegar, and continue cooking until the apple and onions have softened, about 5 minutes more. Season to taste with salt and pepper, then scrape the mixture onto a plate, and refrigerate until cold.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a small baking dish.

Cut a large pocket into the pork chops using a sharp, thin bladed knife. Stuff the cooled apple mixture into the pork chops, and secure with toothpicks if needed. Heat the remaining 1 tablespoon olive oil in a large skillet over medium-high heat. Season the pork chops with salt and pepper to taste, and place into the hot skillet. Cook on each side until browned, about 3 minutes, then transfer to a baking dish. Top with the remaining apple mixture, and cover the baking dish with aluminum foil.

Bake in preheated oven until the pork is no longer pink in the center, about 40 minutes depending on the thickness of the pork chops. Uncover, and bake about 10 minutes longer until the apple mixture has browned around the edges.

Pork Tenderloin with Apples

Ingredients

1 tablespoon olive oil
1 pork tenderloin, cut in half
salt and pepper to taste
1/2 cup Riesling wine
2 apples - peeled, cored and chopped
1/2 cup chicken stock
1 tablespoon apple cider vinegar
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1 1/2 teaspoons packed brown sugar
1/2 teaspoon cornstarch dissolved in
2 tablespoons water

Directions

Heat the olive oil in a skillet over medium-high heat. Season the pork tenderloin halves with salt and pepper to taste, then cook in the hot oil until evenly browned on all sides, about 8 minutes. Reduce the heat to medium-low, and cook until the pork is no longer pink in the center, turning occasionally, about 25 minutes. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C). Place the pork onto a plate, cover with two layers of aluminum foil, and allow to rest in a warm area for 10 minutes.

While the pork is resting, pour the wine into the pan; bring to a simmer while scraping the browned bits of food off of the bottom of the pan with a wooden spoon. Simmer for 2 minutes, then add the apples, chicken stock, vinegar, cinnamon, nutmeg, brown sugar, and nutmeg. Cook and stir until the apples are tender, about 10 minutes. Stir cornstarch mixture into the simmering sauce to thicken. Cook and stir 1 minute more until the sauce thickens and is no longer cloudy.

Slice the pork tenderloin into 1/4 inch thick slices, and arrange on a serving platter. Pour the apple sauce over meat to serve.

Chipotle Crusted Pork Tenderloin

Ingredients

1 teaspoon onion powder
1 teaspoon garlic powder
3 tablespoons chipotle chile powder
1 1/2 teaspoons salt
4 tablespoons brown sugar
2 (3/4 pound) pork tenderloins

Directions

Preheat grill for medium-high heat.

In a large resealable plastic bag, combine the onion powder, garlic powder, chipotle chile powder, salt, and brown sugar. Place tenderloins in bag and shake, coating meat evenly. Refrigerate for 10 to 15 minutes.

Lightly oil grill grate, and arrange meat on grate. Cook for 20 minutes, turning meat every 5 minutes. Remove from grill, let stand for 5 to 10 minutes before slicing.

Down-Home Easy Barbecue Pork Rolls

Ingredients

1 (10.5 ounce) can Campbell's®
Condensed French Onion Soup
1 pound sliced deli roast pork
Louisiana-style hot sauce
4 Pepperidge Farm® Farmhouse
Premium White Rolls with Sesame
Seeds, split
coleslaw
shredded lettuce

Directions

Heat the soup and pork in a 10-inch skillet over medium heat until the mixture is hot and bubbling, stirring occasionally. Season with the hot sauce.

Divide the pork and sauce among the rolls. Top with the coleslaw and lettuce.

Pork Hash Brown Bake

Ingredients

1/4 cup all-purpose flour
2 teaspoons chicken bouillon granules
1/2 teaspoon salt
1 cup water
1/2 cup milk
1/4 cup sour cream
3 cups frozen O'Brien hash brown potatoes, thawed
2 cups cubed cooked pork
1 (10 ounce) package frozen mixed vegetables, thawed
1 (4 ounce) can mushroom stems and pieces, drained
1/2 cup crushed cornflakes
2 tablespoons butter or margarine, melted

Directions

In a saucepan, combine flour, bouillon, salt, water and milk until smooth. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat; stir in sour cream.

In a large bowl, combine the potatoes, pork vegetables and mushrooms. Add the sour cream mixture; stir to coat well. transfer to a greased shallow 2-qt. baking dish. Toss cornflakes and butter; sprinkle over the top. Bake, uncovered, at 375 degrees F for 30-35 minutes or until heated through.

Herbed Pork and Apples

Ingredients

1 teaspoon dried sage
1 teaspoon dried thyme
1 teaspoon dried rosemary
1 teaspoon dried marjoram
salt and pepper to taste
6 pounds pork loin roast
4 tart apples - peeled, cored, cut
into 1 inch chunks
1 red onion, chopped
3 tablespoons brown sugar
1 cup apple juice
2/3 cup real maple syrup

Directions

In a small bowl, combine the sage, thyme, rosemary, marjoram, salt and pepper. Rub over roast. Cover, and refrigerate roast for 6 to 8 hours, or overnight.

Preheat oven to 325 degrees F (165 degrees C).

Place roast in a shallow roasting pan, and bake in the preheated oven for 1 to 1 1/2 hours. Drain fat.

In a medium bowl, mix apples and onion with brown sugar. Spoon around roast, and continue to cook for 1 hour more, or until the internal temperature of the roast is 160 degrees F (70 degrees C). Transfer the roast, apples and onion to a serving platter, and keep warm.

To make the gravy, skim excess fat from meat juices. Pour drippings into a medium heavy skillet. Stir in apple juice and syrup. Cook and stir over medium-high heat until liquid has been reduced by half, about 1 cup. Slice the roast, and serve with gravy.

Mushroom-Garlic Pork Chops

Ingredients

1 tablespoon vegetable oil
4 bone-in pork chops, 1/2 inch thick
1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom with Roasted Garlic Soup
1/2 cup milk
Hot cooked egg noodles

Directions

Heat the oil in a 10-inch skillet over medium-high heat. Add the pork chops and cook until the chops are well browned on both sides. Remove the pork chops and set them aside.

Stir in the soup and milk. Heat to a boil. Return the pork chops to the skillet and reduce the heat to low. Cover and cook for 5 minutes or until the chops are cooked through but slightly pink in the center*.

Serve with the noodles.

Maple-Garlic Marinated Pork Tenderloin

Ingredients

2 tablespoons Dijon mustard
1 teaspoon sesame oil
3 cloves garlic, minced
fresh ground black pepper to taste
1 cup maple syrup
1 1/2 pounds pork tenderloin

Directions

Combine mustard, sesame oil, garlic, pepper, and maple syrup. Place pork in a shallow dish and coat thoroughly with marinade. Cover, then chill in the refrigerator at least eight hours, or overnight.

Preheat grill for medium-low heat.

Remove pork from marinade, and set aside. Transfer remaining marinade to a small saucepan, and cook on the stove over medium-low heat for 5 minutes.

Brush grate with oil, and place meat on grate. Grill pork, basting with reserved marinade, for approximately 15 to 25 minutes, or until interior is no longer pink. Avoid using high temperatures as marinade will burn.

Mom's 'Sweet 'n' Sours' Pork Ribs

Ingredients

1 cup white sugar
1/4 cup all-purpose flour
1 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon dry mustard
2 cups water
1/2 cup soy sauce
1/2 cup vinegar
2 pounds pork spareribs, cut into bite size pieces
1 tablespoon vegetable oil
2 cloves garlic, chopped

Directions

In a bowl, mix the sugar, flour, salt, pepper, and mustard. Stir in the water, soy sauce, and vinegar.

Place the ribs in a pot with enough water to cover. Bring to a boil, cook 10 minutes, and drain.

Heat the oil in a large skillet over medium heat, and brown the ribs on all sides. Mix in the sauce mixture. Bring to a boil, reduce heat to low, and simmer 30 minutes. Mix in the garlic, and continue cooking 15 minutes, or to desired doneness.

Pork Afelia

Ingredients

1 pound pork tenderloin
3/4 cup red wine
2 tablespoons olive oil
2 teaspoons coarsely crushed
coriander seed
salt and pepper to taste

Directions

Trim the pork and cut into chunks. Put in a nonporous glass dish or bowl; cover with red wine, refrigerate and marinate for at least 2 hours.

Remove the pork from the marinade with a slotted spoon, reserving the marinade. Dry pork with paper towels and brown in the olive oil in a heavy-based saucepan, in batches if necessary. Remove pork from saucepan and set aside.

Pour most of the oil out of the saucepan, leaving just enough to gently saute the coriander seeds until they are fragrant. Pour in the marinade, deglaze the pan and return the reserved pork. Add salt and pepper to taste.

Bring the liquid to a boil; reduce heat to low and let simmer, covered, for about 40 minutes or until internal temperature of the meat has reached 160 degrees F (70 degrees C). When the meat is cooked, the liquid should be reduced and thick. If it is too thin, remove the meat temporarily and reduce the sauce by raising the heat.

Grilled Pork Chops with Balsamic Caramelized

Ingredients

1 1/2 quarts water
5 tablespoons kosher salt
2 tablespoons white sugar
6 pork loin chops, 1/2 inch thick

1/2 cup olive oil
4 cloves garlic, minced
1 tablespoon fresh rosemary,
minced

1/2 cup balsamic vinegar
1 tablespoon butter
1 tablespoon olive oil
2 Vidalia onions, each cut into 8
wedges
2 pears, cored and each cut into 8
wedges
1 teaspoon salt

Directions

In a large bowl, stir together the water, kosher salt, and sugar. Add pork chops to this brine, and let them soak for no more than one hour. Drain and discard the brine. Pat pork chops dry with paper towels.

In a shallow dish, stir together the olive oil, garlic, and rosemary. Place pork chops in the dish, and turn to coat. Cover, and marinate in the refrigerator for at least 1 or 2 hours.

Pour the balsamic vinegar into a small saucepan. Bring to a boil, and cook until reduced by 1/2, about 10 minutes. When the vinegar cools, it should be the consistency of syrup.

Melt butter with olive oil in a large skillet over medium-high or high heat. Add the onions and pears, and quickly brown being careful to keep the wedges intact. Once the onions and pears are browned, reduce heat to low, and cook for about 7 minutes, or until tender. Stir in the reduced vinegar and salt. The recipe can be prepared up to this point several hours before grilling.

Preheat the grill for medium-high heat.

Warm pears on a cool section of the grill (in the skillet), while placing the pork chops over the hot part. Cook pork for about 3 minutes per side, or to desired doneness. Remove to a serving plate, cover with aluminum foil and let rest for a few minutes. Uncover, top with the pear onion sauce, and serve.

Pork Chops with Italian Sausage

Ingredients

4 thick cut pork chops
salt and pepper to taste
1 tablespoon olive oil
1/4 pound sweet Italian sausage
1 onion, slivered
1/4 pound mushrooms, sliced
1 clove garlic, minced
1/4 cup dry red wine
1 (8 ounce) can tomato sauce
1/2 teaspoon Italian seasoning

Directions

Preheat oven to 375 degrees F (190 degrees C).

Sprinkle pork chops with salt and pepper. In a large frying pan, brown well in olive oil. Remove chops from pan and set aside. Pour off and discard all but 1 tablespoon pan drippings.

Remove casing from sausage and crumble meat into same pan. Mix in onions and mushrooms. Cook, stirring until onions and sausage brown slightly. Mix in garlic. Place pork chops in casserole dish, spooning sausage mixture over them. Pour in wine and tomato sauce. Sprinkle with Italian seasoning.

Cover with foil and bake for 45 minutes.

Grilled Pork with Pear Salsa

Ingredients

1/4 cup lime juice
2 tablespoons olive or vegetable oil
2 garlic cloves, minced
1 1/2 teaspoons ground cumin
1 1/2 teaspoons dried oregano
1/2 teaspoon pepper
2 (1 pound) whole pork tenderloins, cut into 3/4 inch slices

PEAR SALSA:

4 cups chopped peeled pears
1/3 cup chopped red onion
2 tablespoons chopped fresh mint
2 tablespoons lime juice
1 tablespoon grated lime peel
1 jalapeno pepper, seeded and chopped*
1 teaspoon sugar
1/2 teaspoon pepper

Directions

In a large resealable plastic bag, combine the lime juice, oil, garlic, cumin, oregano and pepper; add pork. Seal bag and turn to coat; refrigerate overnight. Drain and discard marinade. Grill pork, uncovered, over indirect medium heat for 6-7 minutes on each side or until juices run clear. In a bowl, combine the salsa ingredients. Serve with the pork.

Pork in Peanut Sauce

Ingredients

2 teaspoons chopped fresh ginger root
3 cloves garlic, thinly sliced
1/4 teaspoon crushed red pepper flakes
1/2 cup soy sauce
1/2 cup chicken broth
4 tablespoons peanut butter
1 1/2 pounds boneless pork loin, cut into strips
2 tablespoons peanut oil for frying
1 onion, chopped
3/4 cup cashew nuts
2 cups frozen mixed stir-fry vegetables

Directions

In a large bowl, stir together the ginger, garlic, red pepper flakes, soy sauce, broth, and peanut butter. Stir in pork to coat. Set aside.

Heat oil in a wok or large skillet over medium-high heat. Stir in onions, and cook about 1 minute. Stir in cashews. Cook until onions are soft and translucent. Pour in pork and marinade. Cook until pork pieces are done, about 10 minutes. Stir in mixed vegetables, and cook 5 minutes more.

Pork Normandy

Ingredients

1 tablespoon butter
1 1/2 pounds pork tenderloin
1 medium onion, thinly sliced
1 large sweet apple - peeled, cored and thinly sliced
1 tablespoon all-purpose flour
5 ounces chicken stock
1/3 (12 fluid ounce) bottle hard apple cider
salt and pepper to taste
2 tablespoons heavy cream

Directions

Preheat oven to 350 degrees F (175 degrees C).

Heat butter in an oven-proof skillet over medium heat. Place pork tenderloin in butter, and brown on both sides. Remove from skillet, and set aside.

Stir in onions, and cook 2 to 3 minutes. Stir in apple, and cook until golden brown. Stir in flour; cook about 30 seconds.

In a bowl, stir together stock and apple cider. Stir into skillet, and bring to a boil. Return tenderloin to skillet. Season to taste with salt and pepper. Cover skillet.

Bake in preheated oven until tender, about 45 minutes. Remove tenderloin to a cutting board, and cut into 1 1/2-inch slices.

Pour the sauce, including the onions and apples, into a blender or food processor and pulse until smooth. Return the sauce to the pan, and reheat over medium-low; stir in 2 tablespoons cream, and heat until warm. Serve sauce spooned over sliced tenderloin.

Red Cinnamon Apples with Tiny Pork Sausages

Ingredients

1 cup sugar
1/2 cup water
1/3 cup cinnamon red hot candies
6 apples, peeled and cored
18 small pork link sausages

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a pot, boil the sugar, water, and cinnamon red hot candies 5 minutes or until sugar is dissolved and candies are melted. Place apples in the syrup, and continue cooking 5 minutes.

Place the sausage links in a skillet over medium heat, and cook until evenly brown.

Arrange apples on a baking sheet. Place three sausages in the center of each apple. Drizzle apples with remaining syrup.

Bake 25 minutes in the preheated oven, or until apples are tender.

Slow Cooker Thai Pork with Peppers

Ingredients

1 cup chicken broth
1/3 cup soy sauce
1/3 cup creamy peanut butter
3 tablespoons honey
6 cloves garlic, minced
2 tablespoons minced fresh ginger root
1 teaspoon crushed red pepper flakes
2 red bell peppers, thinly sliced and cut into bite-size lengths
1 pound boneless pork chops

Directions

Place the chicken broth, soy sauce, peanut butter, honey, garlic, ginger, crushed red pepper flakes, red bell peppers, and pork chops into a slow cooker, stir together, and set the cooker on Low. Cook for 5 to 6 hours until the pork is tender, and remove the pork from the sauce. Shred the pork, return to the sauce, let cook until hot, and serve.

Pork and Corn Stuffing Bake

Ingredients

1 1/2 cups Pepperidge Farm®
Cornbread Stuffing or Pepperidge
Farm® Herb Seasoned Stuffing
1 (10.75 ounce) can Campbell's®
Condensed Cream of Celery Soup
or Campbell's® Condensed 98%
Fat Free Cream of Celery Soup
1/2 cup whole kernel corn
1 small onion, finely chopped
1/4 cup finely chopped celery
4 boneless pork chops, 3/4-inch
thick
1 tablespoon packed brown sugar
1 teaspoon spicy brown mustard

Directions

Stir the stuffing, soup, corn, onion and celery in a medium bowl.
Spoon the stuffing mixture into a greased 9-inch pie plate. Top with
the pork.

Stir the brown sugar and mustard in a small bowl until the mixture is
smooth. Spread the mixture on the pork.

Bake at 400 degrees F for 30 minutes or until the pork is cooked
through.

Tofu with Pork and Cashews

Ingredients

1 (16 ounce) package firm tofu, cut into 6 slices
1/2 cup chicken broth
1 tablespoon cornstarch
2 tablespoons soy sauce
1 tablespoon oyster sauce
2 teaspoons chili garlic sauce
2 tablespoons vegetable oil
2 boneless pork loin chops, cut into bite sized pieces
1 tablespoon minced fresh ginger
1 tablespoon minced garlic
2 cups cooked brown rice
1/3 cup chopped green onions
1/3 cup cashews

Directions

Place tofu slices on several layers of paper towels, cover with additional paper towels, and place a dinner plate on top. Let stand 30 minutes. Then cut tofu into 1/2 inch cubes.

In a small bowl, whisk together broth, cornstarch, soy sauce, oyster sauce, and chili garlic sauce.

Warm oil in a large skillet over medium-high heat. Stir in pork, and cook 2 minutes, stirring constantly. Stir in ginger and garlic. Then stir in tofu, and cook until golden, about 4 minutes.

Stir in broth mixture, bring to a boil; simmer until mixture thickens, about 1 minute. Remove from heat. Serve over cooked rice garnished with green onions and cashews.

Herbed Pork Chops in Mushroom Sauce

Ingredients

1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/4 teaspoon dried basil leaves or
dried thyme leaves
4 boneless pork chops, 3/4-inch
thick
1 tablespoon vegetable oil
1 medium onion, sliced
1 (10.75 ounce) can Campbell's®
Condensed Cream of Mushroom
Soup (Regular, 98% Fat Free or
25% Less Sodium)
1/4 cup milk
Hot cooked rice

Directions

Mix garlic powder, paprika and basil. Coat chops with garlic powder mixture.

Heat oil in skillet. Cook chops 10 minutes or until browned.

Add onion and cook until tender.

Add soup and milk. Heat to a boil. Cover and cook over low heat 10 minutes or until chops are done. Serve with rice.

Grandma's Pork and Bean Sandwiches

Ingredients

4 slices white bread
4 slices processed cheese
6 slices bacon, cut in half
1 (15 ounce) can baked beans
with pork

Directions

Preheat the oven's broiler.

Place bread slices on a broiling pan that has been lined with aluminum foil. Spoon about 1/2 cup of beans onto each piece of bread. Cover each pile of beans with a slice of cheese. Place three half-slices of bacon onto each sandwich so that they are not hanging over the edge.

Broil for 5 minutes in the preheated oven, or until the bacon is cooked and cheese is melted. Watch them carefully! I suggest leaving the oven door cracked near the 5 minute mark to allow some of the oven heat to escape.

Marinated Pork Medallions with a Ginger-Apple

Ingredients

2 cups balsamic vinegar
2 tablespoons minced garlic
1 tablespoon chopped fresh thyme
1 cup olive oil
1 pork tenderloin, cut into 2 inch pieces

1/2 cup butter
1/4 cup packed brown sugar
1 apple, thinly sliced
1/4 cup dried cherries
1 tablespoon minced fresh ginger root
1 pinch ground cinnamon
1 pinch ground nutmeg

Directions

Puree the balsamic vinegar, garlic, and thyme in a blender until mixed. With the blender running, slowly pour in the olive oil until thickened and incorporated. Pour the marinade into a resealable plastic bag. Add the pork pieces, coat with the marinade, squeeze out excess air, and seal the bag. Marinate in the refrigerator for 30 minutes.

Preheat an outdoor grill for medium heat, and lightly oil the grate. Remove the pork from the marinade, and shake off excess. Discard the remaining marinade.

Cook the pork on the preheated grill until no longer pink in the center, about 10 minutes. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C). Once cooked, remove from the grill, cover with aluminum foil, and allow to rest for 5 to 10 minutes before slicing.

While the pork is cooking, melt the butter in a saucepan over medium heat. Stir in the brown sugar until it begins to simmer. Add the apples, cherries, ginger, cinnamon, and nutmeg. Cook and stir until the apple is tender, about 5 minutes. Serve the sliced pork topped with the apple compote.

Italian Pork Pie

Ingredients

2 pounds lean ground pork
2 tablespoons chopped fresh rosemary
1 cup bread crumbs
2 (3.5 ounce) links sweet Italian sausage
1 tablespoon chopped fresh parsley
1 large onion, grated
salt to taste
ground black pepper to taste
1/2 cup grated Parmesan cheese
1 recipe pastry for a 9 inch double crust pie

Directions

Roll out dough to fit a 9 inch pie plate.

Place ground pork, rosemary, bread crumbs, parsley, and onion in a medium-size bowl; mix until well blended. Remove casings from sausage, and crumble into the mixture. Season with salt and pepper to taste.

Sprinkle 1/4 cup grated parmesan cheese into the bottom of pie shell. Spread pork mixture on top of cheese, and sprinkle with remaining parmesan. Place top crust over filling, and crimp the edges together.

Bake at 500 degrees F (260 degrees C) for 15 minutes. Reduce heat to 350 degrees F (175 degrees C), and bake for 35 to 40 minutes.

Split Pea Soup without Pork

Ingredients

1 pound dried split peas
1 stalk celery, diced
2 large carrots, peeled and diced
2 (14.5 ounce) cans low-fat, low sodium chicken broth
3 cups water
salt and pepper to taste

Directions

Rinse and pick through peas. Place them in a large pot with the celery, carrots, broth and water. Bring to a boil, then reduce heat, cover and simmer until peas have fallen apart, 1 to 2 hours. Season with salt and pepper before serving.

Saucy Pork Chops

Ingredients

2 (3/4 inch) thick bone-in pork loin chops
2 tablespoons butter or margarine
1/4 cup chopped onion
1/4 cup water
1/4 cup maple syrup
1 tablespoon cider vinegar
2 teaspoons Worcestershire sauce
1 teaspoon chili powder
1/4 teaspoon salt
1/4 teaspoon pepper
1/8 teaspoon garlic powder

Directions

In a skillet, brown pork chops on both sides in butter. Transfer to a small greased baking dish; sprinkle with onion. In a bowl, combine the remaining ingredients. Pour over chops. Cover and bake at 350 degrees F for 20 minutes or until a meat thermometer reads 160 degrees F.

Herb Roasted Pork

Ingredients

1 teaspoon rubbed sage
1/2 teaspoon salt
1/4 teaspoon pepper
1 clove garlic, crushed
1 (5 pound) boneless pork loin
1/2 cup sugar
1 tablespoon cornstarch
1/4 cup vinegar
1/4 cup water
2 tablespoons soy sauce

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a bowl, combine sage, salt, pepper, and garlic. Rub thoroughly all over pork. Place pork in an uncovered roasting pan on the middle oven rack.

Bake in the preheated oven approximately 3 hours, or until the internal temperature reaches at least 150 degrees F (65 degrees C), depending upon your desired doneness.

Meanwhile, place sugar, cornstarch, vinegar, water, and soy sauce in a small saucepan. Heat, stirring occasionally, until mixture begins to bubble and thicken slightly. Brush roast with glaze 3 or 4 times during the last 1/2 hour of cooking. Pour remaining glaze over roast, and serve.

Pork Green Chile

Ingredients

2 tablespoons vegetable oil
1 1/2 pounds cubed pork stew meat
2 tablespoons all-purpose flour
1 (4.5 ounce) can diced green chile peppers, drained
1/2 (3.5 ounce) can chopped jalapeno peppers
1/2 medium onion, chopped
5 tablespoons tomato sauce
3 1/2 cups water
onion salt to taste
garlic salt to taste
salt and black pepper to taste

Directions

Heat oil in a large cast iron skillet over medium-high heat. Stir in cubed pork, and cook until nicely browned and cooked through, about 15 minutes. Remove skillet from heat, and allow to cool briefly.

Sprinkle flour over pork. With a wooden spoon, stir pork to coat, scraping the bottom of the skillet to loosen browned bits. Add chile peppers, jalapenos, and onions. Stir in tomato sauce and water. Season to taste with onion salt, garlic salt, and salt and pepper.

Return skillet to medium heat. Bring to a simmer, cover, and cook 30 minutes, stirring occasionally. Remove cover, and cook 10 minutes more.

Orange Spice Pork Chops

Ingredients

1 (6 ounce) can frozen orange juice concentrate, thawed
1 1/2 cups rum
1 habanero pepper, seeded
4 thick cut boneless pork chops, butterflied
2 tablespoons olive oil

Directions

In a blender or food processor, combine the orange juice, rum and habanero chile pepper and puree until smooth; set aside.

In a large skillet over medium high heat, saute the pork chops in the oil for 5 minutes per side, or until well browned.

Pour in the orange juice mixture, reduce heat to low, cover and simmer for 30 minutes. Flip chops over and simmer for 30 more minutes.

Great Grandma's Pork and Sauerkraut

Ingredients

1 tablespoon vegetable oil
1 pound boneless pork loin,
cubed
1 (16 ounce) can sauerkraut with
juice
1 apple, cored and chopped with
peel

Directions

Heat oil in a large skillet over medium heat. Add pork and brown. Add can of sauerkraut with liquids, then add apple. Stir until all are simmering, then lower heat and cover. Let simmer for 1 hour or until pork is cooked through and tender.

Tomatoed Pork

Ingredients

2 tablespoons canola oil
2 pounds pork shoulder, cut into
1-inch chunks
2 teaspoons salt
2 teaspoons ground black pepper
2 large fresh jalapeno peppers,
stems removed
1/4 cup sliced onion
1 clove garlic, crushed
1 (6 ounce) can mushroom stems
and pieces, drained
1 (12 ounce) can diced tomatoes
1/2 teaspoon ground cumin

Directions

Heat the oil in a large skillet over medium heat. Season the pork with salt and pepper. Add the pork to skillet and stir to coat with oil. Place the jalapeno peppers into the pan and cover; allow to simmer 20 minutes. Uncover and remove the jalapenos from the pan; chop roughly and set aside. Continue cooking the pork, uncovered, until it browns completely and the liquid evaporates, about 10 minutes.

Mix in the onion and garlic; cook and stir about 2 minutes. Add the mushrooms and cook 1 minute more. Pour the tomatoes and chopped jalapenos into the pan and stir through the pork. Season with the cumin. Stir, cover, and reduce heat to low; simmer another 10 minutes.

Wine and Dijon Marinated Pork Loin

Ingredients

3 pounds pork tenderloin
3 cloves garlic, minced
1 red onion, minced
1/4 cup finely chopped fresh parsley
3 tablespoons Dijon mustard
1/3 cup white wine
1/4 cup plain yogurt
2 tablespoons extra-virgin olive oil
2 teaspoons salt
1 teaspoon freshly ground black pepper
1/2 teaspoon crushed red pepper flakes
1/2 teaspoon dried oregano
1/2 teaspoon dried basil
1/2 teaspoon dried thyme
1 1/2 cubes chicken bouillon, crushed
3 tablespoons fresh lemon juice

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place the pork tenderloin in a deep baking dish. Mix together the garlic, onion, parsley, mustard, wine, yogurt, olive oil, salt, pepper, red pepper flakes, oregano, basil, thyme, bouillon, and lemon juice in a bowl; pour over the pork. Cover the entire dish with aluminum foil.

Bake in the preheated oven until internal temperature has reached 160 degrees F (70 degrees C), about 1 hour 30 minutes.

Remove the tenderloin from the dish and cover with aluminum foil on a cutting board. Allow to rest for 20 minutes before slicing. Reserve the sauce from the dish and serve on the side.

Slow Cooker Pork Cacciatore

Ingredients

2 tablespoons olive oil
1 onion, sliced
4 boneless pork chops
1 (28 ounce) jar pasta sauce
1 (28 ounce) can diced tomatoes
1 green bell pepper, seeded and sliced into strips
1 (8 ounce) package fresh mushrooms, sliced
2 large cloves garlic, minced
1 teaspoon Italian seasoning
1/2 teaspoon dried basil
1/2 cup dry white wine
4 slices mozzarella cheese

Directions

In a large skillet, brown chops over medium-high heat. Transfer to slow cooker.

In the same pan, cook onion in oil over medium heat until browned. Stir in mushrooms and bell pepper, and cook until these vegetables are soft. Mix in pasta sauce, diced tomatoes, and white wine. Season with Italian seasoning, basil, and garlic. Pour over pork chops in slow cooker.

Cook on Low for 7 to 8 hours. To serve, place a slice of cheese over each chop, and cover with sauce.

Pork Steaks

Ingredients

1/4 cup butter
1/4 cup soy sauce
1 bunch green onions
2 cloves garlic, minced
6 pork butt steaks

Directions

Melt butter in a skillet, and mix in the soy sauce. Saute the green onions and garlic until lightly browned.

Place the pork steaks in the skillet, cover, and cook 8 to 10 minutes on each side, Remove cover, and continue cooking 10 minutes, or to an internal temperature of 160 degrees F (70 degrees C).

Apple-Leek Pork Chops

Ingredients

2 (4 ounce) lean boneless pork loin chops
2 teaspoons canola oil
1 tart green apple, sliced
1 medium leek, white portion only, sliced
1 cup unsweetened apple juice
1/2 teaspoon grated orange peel
1/2 teaspoon dried rosemary, crushed
1/2 teaspoon salt
1/4 teaspoon pepper
1 tablespoon cornstarch
2 tablespoons water
2 cups cooked wild rice or long grain rice

Directions

In a nonstick skillet, brown pork chops in oil for 3-4 minutes. Turn chops; add apple and leek. Cook for 3-4 minutes. Add the apple juice, orange peel, rosemary, salt and pepper. Bring to a boil. Reduce heat; simmer, uncovered, for 3 minutes. Combine cornstarch and water until smooth; add to skillet. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve with rice.

Iowa Pork Steak

Ingredients

2 tablespoons vegetable oil
4 pork steaks
onion powder
garlic powder
salt and ground black pepper to taste
1 large onion, chopped
2 (4.5 ounce) cans sliced mushrooms, drained
2 (10.75 ounce) cans condensed cream of mushroom soup
1 (10.75 ounce) can water
1 (1 ounce) package dry onion soup mix
1 tablespoon Worcestershire sauce

Directions

Preheat oven to 350 degrees F (175 degrees C).

Heat oil in a large heavy skillet over medium-high heat. Brown steaks for 3 to 5 minutes on each side. While browning, season both sides with onion powder, garlic powder, salt and pepper. Transfer steaks to a 9x13 inch casserole dish, and sprinkle with chopped onion and sliced mushrooms.

In a small bowl, combine condensed mushroom soup, water, onion soup mix and Worcestershire sauce. Mix until smooth, and pour over steaks. Cover pan with aluminum foil.

Bake in preheated oven for 90 minutes.

Chinese Pork Chops

Ingredients

1/2 cup soy sauce
1/4 cup brown sugar
2 tablespoons lemon juice
1 tablespoon vegetable oil
1/2 teaspoon ground ginger
1/8 teaspoon garlic powder
6 boneless pork chops

Directions

In a bowl, mix the soy sauce, brown sugar, lemon juice, vegetable oil, ginger, and garlic powder. Set aside some of the mixture in a separate bowl for marinating during cooking. Pierce the pork chops on both sides with a fork, place in a large resealable plastic bag, and cover with the remaining marinade mixture. Refrigerate 6 to 8 hours.

Preheat the grill for high heat.

Lightly oil the grill grate. Discard marinade, and grill pork chops 6 to 8 minutes per side, or to desired doneness, marinating often with the reserved portion of the marinade.

Pork Chops with Vinegar

Ingredients

6 (6 ounce) boneless pork loin chops
3 tablespoons butter
3/4 cup white wine vinegar
1/4 cup water
salt and pepper, to taste
4 anchovy fillets, chopped
2 teaspoons softened butter
1/2 teaspoon all-purpose flour

Directions

Pound pork chops to 1/4 inch thickness. Melt 3 tablespoons of butter in a skillet over medium-high heat and brown pork on both sides, about 2 minutes per side. Drain fat. Pour water, vinegar, salt, and pepper in pan. Bring to a simmer, then reduce heat to medium-low, cover, and cook chops until tender, about 30 minutes. Remove chops from skillet, leaving juices, and place on a platter to keep warm.

Mash the anchovy fillets together with 2 teaspoons butter, and 1/2 teaspoon flour. Whisk this paste into the simmering liquid to thicken. Cook and stir until the liquid has thickened and the flour is no longer grainy, 3 to 4 minutes. Pour sauce over pork chops to serve.

Andy's Spicy Green Chile Pork

Ingredients

1 white onion, chopped
salt and pepper to taste
2 1/2 pounds pork shoulder roast
1 (16 ounce) jar green salsa (such as Frontera®)
1/2 cup chopped fresh cilantro
2 serrano chile peppers, or to taste

Directions

Layer the chopped onion into the bottom of a slow cooker. Season the pork shoulder with salt and pepper; place atop the chopped onion. Pour the green salsa over the pork. Sprinkle the the cilantro over the salsa and pork. Drop the serrano chile peppers into the slow cooker.

Cook on Low until the meat falls apart easily, about 8 hours. Gently remove the pork to a cutting board. Strain and discard about half the remaining liquid from the slow cooker, reserving the rest. Discard the onions, peppers, and cilantro if desired.

Shred the pork shoulder with a pair of forks. Mix the pork with the reserved liquid from the slow cooker to serve.

Tangy Pork Tenderloin

Ingredients

2 (1 pound) pork tenderloins
2/3 cup honey
1/2 cup Dijon mustard
1/4 teaspoon chili powder
1/4 teaspoon salt

Directions

Place pork tenderloins in a large resealable plastic bag or shallow glass container. In a bowl, combine the remaining ingredients; set aside 2/3 cup. Pour remaining marinade over pork; turn to coat. Seal or cover and refrigerate for at least 4 hours, turning occasionally.

Drain and discard marinade. Grill pork, covered, over indirect medium heat for 8-9 minutes on each side or until meat juices run clear and a meat thermometer reads 160 degrees F-170 degrees F.

In a saucepan, warm the reserved sauce; serve with pork.

Apple-Topped Pork Loin

Ingredients

2 tablespoons all-purpose flour
1 teaspoon caraway seeds
1 teaspoon ground mustard
3/4 teaspoon salt
1/2 teaspoon sugar
1/4 teaspoon rubbed sage
1/4 teaspoon pepper
1 (4 pound) boneless pork loin
roast
2 tablespoons olive or vegetable
oil

APPLE TOPPING:

1 1/2 cups finely chopped peeled
tart apples
1/2 cup packed brown sugar
1/4 teaspoon salt
1/4 teaspoon ground cinnamon
1/8 teaspoon ground mace

Directions

In a small bowl, combine the first seven ingredients; rub over roast. In a large skillet, heat oil; brown roast on all sides. Place on a rack in a shallow baking pan. Bake, uncovered, at 325 degrees F for 1-1/2 hours.

Combine the topping ingredients; spread over top of roast. Bake 1 to 1-1/2 hours longer or until a meat thermometer reads 160 degrees F. Let stand for 10 minutes before slicing.

Pork Chops to Live For

Ingredients

2 tablespoons shortening
4 pork chops
1 egg, beaten
1/2 cup all-purpose flour
1 large onion, sliced
2 (10.75 ounce) cans condensed
cream of mushroom soup
2 cups milk

Directions

Melt shortening in a large skillet over medium-high heat. Dip pork chops in beaten egg, then dredge in flour. Cook in hot skillet, turning once to brown both sides.

Place pork chops into a slow cooker, and arrange sliced onions over meat. Pour soup and milk over the meat and onions.

Cover, and cook on High for 4 to 5 hours, or on Low for 8 to 10 hours.

Betty's Pork Roast

Ingredients

3 pounds bone-in pork roast
2 cloves garlic
salt and pepper to taste
1/4 teaspoon Cajun seasoning
1 (28 ounce) bottle ketchup
16 ounces prepared mustard

Directions

Preheat oven to 350 degrees F (175 degrees C).

Stuff roast with garlic, salt, pepper and Cajun seasoning. In a large pot of boiling water, boil roast until meat is slightly pink. Remove from water.

Lay roast in a 9x13 inch baking dish lined with aluminum foil. Cover in ketchup and mustard. Then cover with more foil and bake in the preheated oven for 1 1/2 to 2 hours or until internal temperature has reached 160 degrees F (70 degrees C).

Sweet and Sour Pork III

Ingredients

1 pound pork butt, cut into 1 inch cubes
1 teaspoon salt
1/4 teaspoon white sugar
1 teaspoon soy sauce
1 egg white
2 green onions, chopped
1 quart vegetable oil for frying
1/2 cup cornstarch

1 tablespoon vegetable oil
3 stalks celery, cut into 1/2 inch pieces
1 medium green bell pepper, cut into 1 inch pieces
1 medium onion, cut into wedges
white sugar to taste
salt to taste

1 cup water
1/4 teaspoon salt
3/4 cup white sugar
1/3 cup apple cider vinegar
1/4 cup ketchup
1/2 teaspoon soy sauce
1 (8 ounce) can pineapple chunks, undrained
2 tablespoons cornstarch
1/4 cup water

Directions

Place cubed pork in a medium bowl, and season with 1 teaspoon salt, 1/4 teaspoon sugar, and 1 teaspoon soy sauce. Mix in the egg white and green onions. Cover, and place in the refrigerator at least 1 hour.

Heat 1 quart oil to 365 degrees F (185 degrees C) in a large, heavy saucepan or deep fryer.

Coat the pork with 1/2 cup cornstarch, and fry in the heated oil about 10 minutes, until evenly browned. Drain on paper towels.

Heat 1 tablespoon oil in a wok over medium heat. Stir in the celery, green bell pepper, and onion, and cook until tender. Season with salt and sugar. Remove from heat, and set aside.

In a large saucepan, mix 1 cup water, 1/4 teaspoon salt, 3/4 cup sugar, apple cider vinegar, ketchup, and 1/2 teaspoon soy sauce. Bring to a boil, and stir in the cooked pork, celery mixture, and the pineapple chunks with juice. Return to boil, and mix in 2 tablespoons cornstarch and 1/4 cup water to thicken. Cook until well blended.

Pork Chop Packs

Ingredients

2 (1 1/4 inch thick) pork chops
2 large sweet potatoes
2 slices onion
2 apples - peeled, cored and sliced

Directions

Preheat oven to 350 degrees F (175 degrees C).

Lay out a piece of aluminum foil large enough to hold the ingredients. Place the pork chops, on the foil, then place the sweet potato, onion and apple over the chops. Fold up and seal each package.

Bake at 350 degrees F (175 degrees C) for 45 minutes, or until the potato is soft when pricked with a fork. (Note: Do not open packages while baking as this will allow the steam to escape and will dry out the pork chops. Also, be careful when opening as the steam can burn.)

Orange Pork

Ingredients

1 tablespoon vegetable oil
1 pound boneless pork chops
2/3 cup orange juice
1/4 cup soy sauce
1 1/2 tablespoons white sugar
2 teaspoons water
1 teaspoon cornstarch

Directions

Heat oil in a large heavy skillet over medium heat. Cook pork chops until evenly brown on both sides; remove from skillet. Pour in orange juice, soy sauce and sugar. Boil for 2 minutes, scraping the bottom of pan. In a small bowl, mix together water and cornstarch, and stir into sauce. Return pork to skillet and cook briefly until thickened and heated through.

Cranberry Pork Chops II

Ingredients

6 pork chops
2 cups fresh or frozen cranberries
3/4 cup white sugar
1 teaspoon salt
1/4 teaspoon ground black pepper
water as needed

Directions

In a skillet, brown chops slowly in oil; drain.

Add cranberries, sugar, salt and pepper to chops with 1/2 cup water to start. Bring to boil; reduce heat. Simmer, covered, for about 45 minutes or until tender but not dry. Add water if necessary to keep chops from drying out.

Pork-n-Beans Cake

Ingredients

2 cups white sugar
1 cup vegetable oil
3 eggs
1 (15 ounce) can baked beans with pork
2 cups all-purpose flour
1 teaspoon ground cinnamon
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1 cup raisins (optional)
1 teaspoon vanilla extract

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour five 16 ounce cans OR two 8 x 4 inch loaf pans.

In a large bowl, mix sugar, oil, eggs, and beans until smooth.

In a separate bowl combine flour, cinnamon, baking powder, and soda. Add to bean mixture, stirring just until combined. Stir in raisins and vanilla. Fill cans 2/3 full with batter, or divide batter into prepared loaf pans.

Place cans or pans on a baking sheet. Bake for 45 to 50 minutes, or until a tester inserted in the center of the cake comes out clean. Cool completely on wire racks before removing bread from cans or pans.

Breaded Center Cut Pork Chops

Ingredients

2 cups all-purpose flour
6 eggs
1/8 cup milk
2 cups seasoned bread crumbs
1 teaspoon lemon pepper
1 tablespoon dried parsley
1 teaspoon garlic powder
1/4 teaspoon dried dill weed
1 teaspoon Italian-style seasoning
6 (3/4 inch thick) center cut pork chops

Directions

Preheat oven to 375 degrees F (190 degrees C).

Place the flour in a bowl. Combine the eggs and milk in a separate bowl, mixing together well, and then place the bread crumbs in another separate bowl. To the bread crumbs stir in the lemon pepper, parsley, garlic powder, dill and Italian-style seasoning.

Dip each chop into the flour, shaking off any excess flour, then dip into the egg/milk mixture, and, finally, dredge each chop liberally in the bread crumbs.

Lay the chops into a lightly greased 9x13 inch baking dish and pour water as needed into the dish, enough to just cover the bottom.

Bake for 40 minutes, then reduce heat to 325 degrees F (165 degrees C) for 20 more minutes.

Pan-Barbecued Pork

Ingredients

1/2 teaspoon garlic powder
1/4 teaspoon ground ginger
1/4 teaspoon pepper
1/8 teaspoon cayenne pepper
2 (1-inch thick) pork loin chops
1 tablespoon vegetable oil
1/4 cup ketchup
2 tablespoons reduced-sodium
soy sauce
2 tablespoons honey

Directions

In a small bowl, combine the garlic powder, ginger, pepper and cayenne if desired; rub over pork chops. In a skillet, brown pork chops in oil over medium heat.

combine the ketchup, soy sauce and honey; pour over the chops. Reduce the heat; cover and simmer until meat is tender and juices run clear.

Easy Caramelized Onion Pork Chops

Ingredients

1 tablespoon vegetable oil
4 (4 ounce) pork loin chops, 1/2 inch thick
3 teaspoons seasoning salt
2 teaspoons ground black pepper
1 onion, cut into strips
1 cup water

Directions

Rub chops with 2 teaspoons seasoning salt and 1 teaspoon pepper, or to taste.

In a skillet, heat oil over medium heat. Brown pork chops on each side. Add the onions and water to the pan. Cover, reduce heat, and simmer for 20 minutes.

Turn chops over, and add remaining salt and pepper. Cover, and cook until water evaporates and onions turn light to medium brown. Remove chops from pan, and serve with onions on top.

Octoberfest Pork Chops

Ingredients

1 (12 fluid ounce) bottle
Octoberfest Beer
1 teaspoon Worcestershire sauce
3 cloves garlic, minced
1 teaspoon Old Bay Seasoning, ¹/₂
1 pinch salt and freshly ground
black pepper
4 boneless pork loin chops,
pounded thin
1/3 cup freshly grated Parmesan
cheese
1 cup panko crumbs
2 eggs

Directions

In large freezer bag, combine beer, Worcestershire sauce, garlic, Old Bay Seasoning, ¹/₂, salt, pepper, and pork chops. Marinate for 30 minutes.

Preheat the oven to 325 degrees F (165 degrees C). On a large plate, mix panko crumbs and Parmesan cheese. In a shallow bowl, whisk eggs until creamy. Remove pork chops from marinade. Dip each chop in egg, then press into crumb mixture to coat. Transfer chops to non-stick baking pan.

Bake in preheated oven for 25 minutes on one side. Turn chops over and continue cooking for another 25 minutes. Raise temperature to 350 degrees F (175 degrees C), and continue cooking until pork chops achieve an internal temperature of 160 degrees F (70 degrees C) and the coating is crispy.

Oriental Pork Chops

Ingredients

3 tablespoons soy sauce
3 tablespoons honey
1 tablespoon lemon juice
1 tablespoon olive oil or vegetable oil
3 garlic cloves, minced
1/2 teaspoon ground ginger
4 boneless pork chops, 3/4-inch thick

Directions

In a large resealable plastic bag or shallow glass container, combine the first six ingredients. Add pork and turn to coat. Seal or cover; refrigerate for 4-8 hours. Grill, uncovered, over medium heat for 10-12 minutes or until juices run clear, turning once.

Pork Steak Burritos

Ingredients

1 tablespoon vegetable oil
5 pork steaks, cut into strips
1 (12 ounce) jar salsa
10 (8 inch) flour tortillas
1 (8 ounce) container sour cream
3 green onions, sliced

Directions

Heat the oil in a skillet over medium-high heat. Place pork in the skillet, and cook until evenly brown. Pour in the salsa, and continue cooking 5 minutes, until heated through.

Place tortillas 1 or 2 at a time on a microwave-safe dish. Cook in the microwave 1 minute on High, until warm. Place equal amounts of pork strips and salsa in the center of each warm tortilla, and roll. Top with sour cream and garnish with green onions to serve.

Herb Dumplings with Pork Chops

Ingredients

1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 (4 ounce) can mushroom stems and pieces, undrained
1/2 cup water
1/2 teaspoon rubbed sage
6 (1/2-inch thick) bone-in pork chops
2 tablespoons vegetable oil
1 medium onion, sliced
DUMPLINGS:
1 1/2 cups all-purpose flour
2 teaspoons baking powder
3/4 teaspoon salt
1/2 teaspoon celery seed
1/2 teaspoon rubbed sage
3 tablespoons shortening
3/4 cup milk
1 tablespoon minced fresh parsley

Directions

In a bowl, combine the soup, mushrooms, water and sage; set aside. In a large skillet, brown the pork chops on both sides in oil; top with onion. Pour soup mixture over top. Bring to a boil; reduce heat.

For dumplings, combine the flour, baking powder, salt, celery seed and sage in a bowl. Cut in shortening until mixture resembles coarse crumbs. Stir in milk just until moistened. Drop by 1/4 cupfuls onto simmering soup mixture; sprinkle with parsley. Simmer, uncovered, for 15 minutes. Cover and simmer 15 minutes longer or until a toothpick inserted in a dumpling comes out clean (do not lift cover while simmering).

Campbell'sB® Easy Skillet Pork Chops

Ingredients

4 bone-in pork chops, 3/4-inch thick
1 (10.75 ounce) can Campbell'sB® Condensed Cream of Celery Soup or Campbell'sB® Condensed 98% Fat Free Cream of Celery Soup
1 tablespoon honey
1/8 teaspoon ground black pepper
4 cups egg noodles

Directions

Spray nonstick skillet with vegetable cooking spray and heat 1 minute. Add chops and cook until browned.

Add soup, honey, and pepper. Heat to a boil. Cover and cook over low heat 10 minutes or until done. Serve with noodles.

Garden Pork Stir-Fry

Ingredients

1 pound boneless pork loin, cut into 3/4-inch cubes
2 cups julienned zucchini
1/2 pound fresh mushrooms, sliced
1 medium onion, cut into wedges
1 cup julienned green pepper
1 tablespoon cornstarch
3 tablespoons light soy sauce
1 tablespoon cold water
1/4 teaspoon garlic powder
Hot cooked rice

Directions

In a skillet or wok coated with nonstick cooking spray, stir-fry the pork until no longer pink, about 4 minutes. Add zucchini, mushrooms, onion and green pepper; stir-fry for 3 minutes or until crisp-tender.

In a small bowl, combine cornstarch, soy sauce, water and garlic powder until smooth. Add to the skillet. Bring to a boil; cook and stir for 1-2 minutes or until thickened and bubbly. Serve over rice.

Slow Cooker Cranberry Pork

Ingredients

1 (3 pound) boneless rolled pork loin roast, halved
2 tablespoons vegetable oil
1 (16 ounce) can whole berry cranberry sauce
3/4 cup sugar
3/4 cup cranberry juice
1 teaspoon ground mustard
1 teaspoon pepper
1/4 teaspoon ground cloves
1/4 cup cornstarch
1/4 cup cold water
salt to taste

Directions

In a Dutch oven, brown roast in oil on all sides over medium-high heat. Transfer to a 5-qt. slow cooker. Combine the cranberry sauce, sugar, cranberry juice, mustard, pepper and cloves; pour over roast. Cover and cook on low for 6-8 hours or until a meat thermometer reads 160 degrees F. Remove roast and keep warm.

In a saucepan, combine cornstarch, water and salt until smooth; stir in cooking juices. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve with roast.

Pork and Spinach Salad

Ingredients

10 ounces fresh spinach, washed, stems removed
1 (15.5 ounce) can black-eyed peas, rinsed and drained
1/3 cup Italian or low-fat Italian dressing
1/4 cup sliced green onions
1/2 cup sliced fresh mushrooms
1/4 cup sliced celery
1 (2 ounce) jar sliced pimientos, drained
2 tablespoons sliced ripe olives
2 garlic cloves, minced
1 tablespoon olive oil
1/2 pound pork tenderloin, cut into thin strips

Directions

Line four plates with spinach leaves; set aside. In a bowl, combine peas, mushrooms, Italian dressing, green onions, celery, pimientos and olives; set aside. In a medium skillet, saute garlic in oil for 30 seconds. Add pork and stir-fry for 2 to 3 minutes or until no pink remains. Remove from the heat; add vegetable mixture and mix well. Divide among spinach-lined plates. Serve immediately.

Pork Medallions with Dijon Sauce

Ingredients

1 (1 pound) pork tenderloin
1/3 cup all-purpose flour
1/4 teaspoon salt
1/4 teaspoon pepper
1 tablespoon butter
3 green onions
1/3 cup white wine or chicken broth
1/2 cup fat-free evaporated milk
4 teaspoons Dijon mustard

Directions

Cut pork widthwise into 6 pieces; flatten to 1/4-in. thickness. In a large resealable plastic bag, combine the flour, salt and pepper. Add pork, a few pieces at a time, and shake to coat. In a large nonstick skillet, brown pork in butter over medium-high heat. Remove and keep warm.

Slice green onions, separating the white and green portions; reserve green portion for garnish. In the same skillet, saute the white portion of green onions for 1 minute. Add wine or broth. Bring to a boil; cook until liquid is reduced to about 2 tablespoons. Add milk. Reduce heat; simmer, uncovered, for 1-2 minutes or until slightly thickened. Whisk in mustard. Serve pork with Dijon sauce. Garnish with reserved green onions.

Pork Chops With Red Cabbage

Ingredients

2 boneless pork loin chops, 3/4-inch thick
1 tablespoon vegetable oil
1/4 cup water
1 teaspoon cider vinegar
3 cups shredded red cabbage
1/2 cup applesauce
1/4 cup jellied cranberry sauce
1/4 teaspoon caraway seeds

Directions

In a skillet, brown the chops in oil; remove and set aside. Add the water, vinegar and cabbage to the drippings; cover and cook over medium-low heat for 10 minutes.

Remove from the heat; stir in the applesauce, cranberry sauce and caraway seeds. Pour into a greased 11-in. x 7-in. x 2-in. baking dish; top with pork chops. Cover and bake at 350 degrees F for 50-60 minutes or until pork is tender.

Cuban Pork

Ingredients

1 (1 1/4 pound) pork tenderloin,
cut crosswise into 8 slices
1 lime, zested and juiced
1 teaspoon olive oil
1 teaspoon ground cumin
1/2 teaspoon salt
1 pinch crushed red pepper flakes
(optional)
1 clove garlic, pressed

Directions

Flatten the pork tenderloin slices slightly, and set aside. In a bowl, mix together the lime zest, olive oil, cumin, salt, crushed red pepper, and garlic. Reserve the lime juice. Rub the seasoning mixture onto both sides of the pork slices.

Spray a heavy skillet or ridged grill pan with cooking spray, and place over medium heat. Pan-fry the pork slices until browned on both sides, 6 to 7 minutes per side. After you turn the meat over, pour the reserved lime juice over the meat and continue cooking until no longer pink in the center. Serve hot, topped with pan juices.

Pork Chops with Mushrooms

Ingredients

1 tablespoon vegetable oil
4 boneless pork chops, 1-inch thick
2 cups sliced mushrooms
1 teaspoon dried oregano leaves, crushed
2 cups Prego® Traditional Italian Sauce

Directions

Heat oil in skillet. Add chops and cook 10 minutes or until browned. Remove chops.

Add mushrooms and oregano and cook until tender. Add pasta sauce. Heat to a boil. Return chops to skillet. Cook over low heat 10 minutes or until done.

Texas Pork Ribs

Ingredients

6 pounds pork spareribs
1 1/2 cups white sugar
1/4 cup salt
2 1/2 tablespoons ground black pepper
3 tablespoons sweet paprika
1 teaspoon cayenne pepper, or to taste
2 tablespoons garlic powder
5 tablespoons pan drippings
1/2 cup chopped onion
4 cups ketchup
3 cups hot water
4 tablespoons brown sugar
cayenne pepper to taste
salt and pepper to taste
1 cup wood chips, soaked

Directions

Clean the ribs, and trim away any excess fat. In a medium bowl, stir together the sugar, 1/4 cup salt, ground black pepper, paprika, 1 teaspoon cayenne pepper, and garlic powder. Coat ribs liberally with spice mix. Place the ribs in two 10x15 inch roasting pans, piling two racks of ribs per pan. Cover, and refrigerate for at least 8 hours.

Preheat oven to 275 degrees F (135 degrees C). Bake uncovered for 3 to 4 hours, or until the ribs are tender and nearly fall apart.

Remove 5 tablespoons of drippings from the bottom of the roasting pans, and place in a skillet over medium heat. Cook onion in pan drippings until lightly browned and tender. Stir in ketchup, and heat for 3 to 4 more minutes, stirring constantly. Next, mix in water and brown sugar, and season to taste with cayenne pepper, salt, and pepper. Reduce heat to low, cover, and simmer for 1 hour, adding water as necessary to achieve desired thickness.

Preheat grill for medium-low heat.

When ready to grill, add soaked wood chips to the coals or to the smoker box of a gas grill. Lightly oil grill grate. Place ribs on the grill two racks at a time so they are not crowded. Cook for 20 minutes, turning occasionally. Baste ribs with sauce during the last 10 minutes of grilling, so the sauce does not burn.

Fragrant Citrus Steamed Pork

Ingredients

2 boneless pork chops
2 tablespoons fresh orange juice
2 cups water
1/4 teaspoon ground cloves
1/4 teaspoon ground coriander
1/4 teaspoon ground cinnamon
1 pinch cayenne pepper, or to taste

Directions

Put the water, lemon or orange juice, and spices in a deep skillet with a lid. Mix together. Bring mixture to a soft boil.

Place a cooling rack over the skillet, and place pork chops on cooling rack to suspend the chops over the boiling citrus water. Place lid over chops and skillet to keep in most of the steam. Flip pork chops after 6 to 8 minutes, and continue cooking for another 10 to 15 minutes or until done.

Shirred Potatoes and Pork Chops

Ingredients

3 cups milk
3 tablespoons all-purpose flour
6 tablespoons butter
salt and pepper to taste
4 pork chops
4 large potatoes, shredded, or
more as needed

Directions

Preheat an oven to 325 degrees F (165 degrees C). Grease a 2-quart baking dish.

Whisk together the milk, flour, butter, salt, and pepper in a saucepan over medium-low heat, stirring until the mixture thickens, 5 to 8 minutes. Remove the white sauce from the heat.

Heat a skillet over medium heat, and sear the pork chops on both sides in the hot skillet just until browned, about 5 minutes. Set the pork chops aside.

Place about 2/3 of the shredded potatoes into the prepared baking dish. Potatoes should fill about 2/3 of the dish. Top with the seared pork chops, and top with the remaining shredded potatoes. Pour the white sauce over the casserole.

Bake in the preheated oven for 3 hours.

Pork Chops with Apricot Rice

Ingredients

1 (15 ounce) can apricot halves, undrained
6 (1/2-inch thick) pork chops
3 tablespoons butter or margarine
1/4 cup chopped celery
2 1/2 cups uncooked instant rice
3/4 cup hot water
1/4 cup golden raisins
1/2 teaspoon ground ginger
1/2 teaspoon salt
1/4 teaspoon white pepper
1/4 cup slivered almonds

Directions

In a blender or food processor, puree the apricots until smooth; set aside. In a skillet over medium heat, brown pork chops in butter for 2-3 minutes on each side; remove and keep warm. In the same skillet, saute celery until tender. Add rice, water, raisins, ginger, salt, pepper and apricot puree; bring to a boil. Remove from the heat; stir in almonds. Pour into an ungreased 13-in. x 9-in. x 2-in. baking dish. Place the chops on top. Cover and bake at 350 degrees F for 15-20 minutes or until the pork is no longer pink and the rice is tender.

Plum Glaze for Pork

Ingredients

1 tablespoon cooking oil
3 cloves garlic, minced
1/4 cup finely chopped green onions
1 (12 ounce) jar plum jam
1/2 cup chile sauce
1/4 cup white grape juice
1 tablespoon fresh lime juice
1/2 teaspoon ground allspice

Directions

Heat the oil in a saucepan over medium heat. Add the garlic and green onions; cook and stir until green onions are wilted, about 3 minutes. Stir in the plum jam, chili sauce, grape juice, lime juice, and allspice. Bring mixture to a boil; reduce heat to medium-low, and simmer until sauce thickens, about 30 minutes.

Pork Chops with Apples, Sweet Potatoes, and

Ingredients

4 (1 inch thick) boneless pork chops
2 medium sweet potatoes, peeled and sliced 1/2 inch thick
1 medium onion, sliced
2 apples - peeled, cored and sliced
1 tablespoon brown sugar
1/2 teaspoon ground nutmeg
1/4 teaspoon salt
freshly ground black pepper to taste
1 (16 ounce) can sauerkraut, drained

Directions

Heat a skillet over medium-high heat and coat with cooking spray. Quickly brown the pork chops on each side. Set aside.

Arrange sweet potato slices in the bottom of a 3 to 4 quart slow cooker. Cover with the onion slices, then the apple slices. Sprinkle brown sugar, nutmeg and salt over the apples, and grind a little pepper. Place the pork chops on top of the pile, and cover with sauerkraut. Cover, and cook on Low for about 5 hours. It can go an extra hour without drying out though.

Serve pork and vegetables with juice from the slow cooker spooned over them.

Glenn's Marinated Pork Shoulder

Ingredients

- 1/4 cup chopped garlic
- 1/2 cup chopped onion
- 1 dash soy sauce
- 1 tablespoon corn syrup
- 2 tablespoons apple juice
- 3 tablespoons Worcestershire sauce
- 1 teaspoon molasses
- 1/4 cup wine
- 1/4 cup Italian-style salad dressing
- 1/2 cup distilled white vinegar
- 1/2 teaspoon garlic powder
- 1/8 teaspoon salt
- 1/2 teaspoon onion powder
- 1 tablespoon Cajun seasoning
- 1/2 teaspoon crushed red pepper
- 1/4 teaspoon seasoning salt
- 1/4 cup brown sugar
- 8 pounds pork shoulder

Directions

In a large bowl, mix garlic, onion, soy sauce, corn syrup, apple juice, Worcestershire sauce, molasses, wine, Italian-style salad dressing, distilled white vinegar, garlic powder, salt, onion powder, Cajun seasoning, crushed red pepper, seasoning salt and brown sugar.

Score pork shoulder 1/8 to 1/4 inch deep. Place in the bowl with the marinade mixture. Marinate at least 4 hours in the refrigerator.

Preheat an outdoor grill for medium high heat and lightly oil grate.

Cook marinated pork shoulder on the prepared grill 3 hours, or until the internal temperature has reach a minimum of 165 degrees F (75 degrees C). Marinate frequently with the mixture while grilling.

Pork Chops in Beer

Ingredients

2 cups ketchup
1 (12 fluid ounce) can or bottle
beer
3/4 cup packed brown sugar
8 pork chops

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, combine the ketchup, brown sugar and beer. Mix well and pour into a 9x13 inch baking dish. Place the pork chops over this mixture in the dish.

Bake, uncovered, at 350 degrees F (175 degrees C) for 1 hour, or internal pork temperature reaches 160 degrees F (175 degrees C). (Note: Place foil over pork chops if they start to brown too quickly.)

Roasted Pork Loin

Ingredients

1/2 cup finely chopped onion
1/2 cup finely chopped celery
1/2 cup finely chopped green pepper
3 tablespoons butter or margarine
6 garlic cloves, minced
1 teaspoon salt
1 teaspoon pepper
1 teaspoon onion powder
1 teaspoon dried thyme
1 teaspoon paprika
1 teaspoon ground mustard
1/2 teaspoon garlic powder
1 (4 pound) boneless pork loin roast

Directions

In a skillet, combine the first 12 ingredients; saute until the vegetables are tender. Untie roast and separate. Randomly cut 20 deep slits, 1 in. wide, on inside surface of roast. Fill slits with some of the vegetable mixture; retie roast. Place on a rack in a shallow baking pan. Spread remaining vegetable mixture over the roast. Bake, uncovered, at 325 degrees F for 2-3 hours or until a meat thermometer reaches 160 degrees F-170 degrees F. Let stand for 10 minutes before slicing.

Porketta Roast

Ingredients

1 tablespoon dill seed
1 tablespoon fennel seed
1 teaspoon dried oregano
1 teaspoon lemon pepper
1/4 teaspoon onion powder
1/4 teaspoon garlic powder
4 pounds boneless pork roast

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a small bowl, combine the dill seed, fennel seed, oregano, lemon pepper, onion powder and garlic powder. Mix well and apply to the roast. Place roast in a 10x15 inch roasting pan.

Bake at 325 degrees F (165 degrees C) for 1 to 1 1/2 hours, or until internal pork temperature reaches 160 degrees F (70 degrees C).

Pork and Cabbage Pockets

Ingredients

1 (.25 ounce) package active dry yeast
1 cup warm water (110 degrees to 115 degrees)
1/4 cup shortening
1/4 cup sugar
1 egg
1 teaspoon salt, divided
3 cups all-purpose flour, divided
1 pound bulk pork sausage
3 cups shredded cabbage
1 medium onion, chopped
1/4 cup water
1 1/2 teaspoons dried oregano
1 1/2 teaspoons ground cumin
1/4 teaspoon pepper
1 tablespoon butter or margarine, melted

Directions

In a large mixing bowl, dissolve yeast in water. Add shortening, sugar, egg, 1/2 teaspoon salt and 2 cups flour; beat until smooth. Add enough remaining flour to form a soft dough. Turn onto a floured surface; knead for 6-8 minutes or until smooth and elastic. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place for 1 hour or until doubled. Meanwhile, in a skillet, cook sausage until no longer pink; drain. Add cabbage, onion, water, oregano, cumin, pepper and remaining salt. Cook, uncovered, for 15 minutes or until vegetables are tender and no liquid remains. Cool to room temperature. Punch dough down. Roll into a 24-in. x 12-in. rectangle; cut into eight 6-in. squares. Spoon 1/3 cup filling into the center of each square. Bring corners to the center and pinch to seal; pinch seams together. Place on a greased baking sheet. Cover and let rise for 30 minutes. Brush with melted butter. Bake at 375 degrees F for 25-30 minutes or until golden brown.

Cheddar Mushroom Pork Steaks

Ingredients

1 (10.75 ounce) can condensed cream of mushroom soup
1 (11 ounce) can condensed cheese soup
2 (10.75 ounce) cans milk
8 thick cut pork steaks
1 tablespoon dried oregano
1 tablespoon dried basil
salt and pepper to taste

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl, combine the mushroom soup, Cheddar cheese soup and the milk. Mix until well blended. Season the pork steaks with the oregano, basil and salt and pepper to taste.

Pour about 2 cups of the sauce into a 9x13 inch baking dish and place the pork steaks over the sauce. Top the steaks with the remaining sauce.

Bake, uncovered, at 375 degrees F (190 degrees C) for 1 hour, then turn steaks over, making sure they're always covered with the sauce, and bake for another 30 minutes.

Pork Chops with Onions and Apples

Ingredients

2 teaspoons coarsely ground pepper
1/2 teaspoon salt
1/2 teaspoon garlic powder
4 bone-in center cut pork chops (1 inch thick)
2 medium onions, thinly sliced
2 medium tart apples, peeled and chopped
2 tablespoons butter or margarine
2 tablespoons brown sugar

Directions

In a small bowl, combine the pepper, salt and garlic powder. Rub over pork chops. Grill chops, covered, over medium heat for 7-9 minutes on each side or until a meat thermometer reads 160 degrees F and juices run clear.

Meanwhile, in a skillet, saute onions and apples in butter until tender. Add brown sugar; cook until thickened and bubbly. Serve with the pork chops.

Pork Afritada

Ingredients

2 1/4 pounds boneless pork, cut into bite-sized pieces
2 tablespoons soy sauce
1/2 lemon, juiced
2 pounds pork liver
3 tablespoons olive oil
2 potatoes, quartered
2 tablespoons olive oil
1 onion, chopped
2 cloves garlic, minced
2 large tomatoes, diced
1 green bell pepper, cut into chunks
salt and ground black pepper to taste

Directions

Place the pork in a large pot; pour enough water into the pot to cover the pork. Stir the soy sauce and lemon juice into the water. Bring the mixture to a boil for 5 minutes. Remove the meat and set aside. Discard the liquid.

Refill the pot with fresh water; add the pork liver and bring to a boil for about 5 minutes. Remove the liver and allow to cool; cut into bite sized pieces. Set aside.

Heat 3 tablespoons olive oil in a large skillet over medium-high heat; fry the potatoes in the hot oil until golden brown and cooked through, 7 to 10 minutes. Remove the potatoes to a plate lined with paper towels. Add 2 more tablespoons olive oil to the skillet and allow to get hot. Cook and stir the onion and garlic in the hot oil until fragrant, 3 to 5 minutes. Add the pork and pork liver to the skillet; cover and cook for 5 minutes. Stir the tomatoes into the mixture; cook together, stirring occasionally, another 5 minutes. Return the potatoes to the skillet with the green bell pepper. Season with salt and pepper. Cook and stir another 5 minutes.

Pork Chops with Jalapeno Jelly

Ingredients

2 tablespoons olive oil
3 sprigs fresh rosemary
2 teaspoons lime juice
4 tablespoons jalapeno pepper
jelly
8 pork loin chops (3/4 inch thick),
trimmed
salt to taste
1 tablespoon cracked black
pepper

Directions

In a small bowl, combine the olive oil, rosemary, lime juice, and jalapeno jelly in a bowl, and whisk together. Place the pork chops and marinade in a resealable plastic bag. Remove the air from the bag, and seal; refrigerate for at least 2 hours, or overnight.

Preheat your grill for high heat, or preheat broiler.

Remove the chops from the marinade, and season with salt and pepper. Place the chops 2 to 3 inches above the white coals, or under the broiler. Cook the meat on both sides until done, turning frequently so the marinade doesn't burn.

Tangy Slow Cooker Pork Roast

Ingredients

1 large onion, sliced
2 1/2 pounds boneless pork loin
roast
1 cup hot water
1/4 cup white sugar
3 tablespoons red wine vinegar
2 tablespoons soy sauce
1 tablespoon ketchup
1/2 teaspoon black pepper
1/2 teaspoon salt
1/4 teaspoon garlic powder
1 dash hot pepper sauce, or to
taste

Directions

Arrange onion slices evenly over the bottom of the slow cooker, and then place the roast on top of the onion. In a bowl, mix together water, sugar, vinegar, soy sauce, ketchup, black pepper, salt, garlic powder, and hot sauce; pour over roast.

Cover, and cook on Low for 6 to 8 hours, or on High for 3 to 4 hours.

Skillet Pork Chops with Potatoes and Onion

Ingredients

2 tablespoons vegetable oil
4 pork chops (1/2 inch thick),
trimmed
2 tablespoons all-purpose flour
1/3 cup grated Parmesan cheese
1/2 teaspoon salt
1/4 teaspoon pepper
4 Yukon Gold potatoes, thinly
sliced
2 medium onions, sliced
3 cubes beef bouillon
3/4 cup hot water
1 tablespoon lemon juice

Directions

Heat oil in a large skillet over medium heat. Coat the pork chops with flour, and place in the skillet. Brown about 4 minutes on each side.

In a small bowl, mix the Parmesan cheese, salt, and pepper. Sprinkle 1/2 the Parmesan cheese mixture over the pork chops. Layer chops with the potatoes. Sprinkle with remaining Parmesan cheese mixture. Top with onion slices.

In a small bowl, dissolve the beef bouillon cubes in hot water. Stir in the lemon juice. Pour over the layered pork chops.

Cover skillet, and reduce heat. Simmer 40 minutes, until vegetables are tender and pork chops have reached an internal temperature of 160 degrees F (70 degrees C).

Southwestern Green Chile with Pork Stew

Ingredients

3 tablespoons olive oil
1 onion, chopped
2 pounds pork loin, cut into 1 inch cubes
1/2 cup all-purpose flour
3 (14.5 ounce) cans chicken broth
4 cups water
4 potatoes, peeled and cubed
8 green chile peppers, chopped
1 (15 ounce) can black beans, undrained
1 (15 ounce) can kidney beans, drained
3 cloves garlic, minced
salt and pepper to taste

Directions

In a large pot over medium high heat, combine the oil and onion and saute for 5 minutes, or until onions are tender. Dredge the pork in the flour and add to the pot. Saute quickly until browned.

Add the broth, water, potatoes and chile peppers. Bring to a boil and reduce heat to low. Simmer for 15 minutes, or until potatoes are tender. Add the black beans, kidney beans, garlic, and salt and pepper to taste. Simmer for 30 minutes or more.

Pork Sausage and Cabbage Pitas

Ingredients

1 1/2 pounds ground pork sausage
1 medium head cabbage, shredded
1 small onion, chopped
1 tablespoon crushed red pepper
1 tablespoon white sugar
salt to taste
1/2 cup water
1/3 cup sour cream
1 (8 ounce) package pitas, halved

Directions

In wok or skillet, brown pork sausage, drain and set aside.

Combine in wok or skillet: Shredded cabbage, onion, crushed red pepper, sugar, salt, and water. Steam covered for approximately 20 minutes or until cabbage is tender; stirring occasionally.

Return pork sausage to wok or skillet with cabbage mixture and add sour cream; mix well. Serve stuffed inside warmed pita bread.

Portuguese Pork Alentejana

Ingredients

1 1/2 cups dry white wine
1 teaspoon paprika
2 1/2 teaspoons salt
1/4 teaspoon black pepper
2 cloves garlic, peeled and cut in half
1 bay leaf
2 pounds pork loin, cut into 1 inch cubes
3 teaspoons olive oil, divided
2 onions, peeled and thinly sliced
2 teaspoons finely chopped garlic
2 tomatoes - peeled, seeded and chopped
1/4 teaspoon crushed red pepper flakes
24 small clams in shell, scrubbed
1/4 cup chopped fresh parsley

Directions

In large bowl, combine wine, paprika, salt and pepper, blend well. Add garlic cloves, bay leaf, and cubed meat, turn meat in marinade to coat pieces. Marinate for 6 hours, turning occasionally.

Drain pork; reserve marinade. Pat cubes completely dry. Discard garlic and bay leaf. Melt 1 teaspoon of oil in large skillet. Add pork cubes, stirring frequently so that the meat colors quickly and evenly. Transfer with slotted spoon to a bowl.

Pour reserved marinade into skillet and bring to a boil over high heat, scraping off any brown particles clinging to the inside of pan. Boil briskly uncovered until marinade is reduced to 1 cup. Pour over pork and set aside.

In 6 to 8 quart pan, heat remaining 2 teaspoons oil; add onion and cook for 5 minutes, stirring frequently until onion is soft but not brown. Add garlic, tomatoes and crushed red pepper. Simmer, stirring constantly for 5 minutes.

Spread the clams, hinged side down, over the tomato sauce; cover the pan tightly and cook over medium to high heat for ten minutes or until clams open. Stir in reserved pork and juices. Simmer for 5 minutes to heat thoroughly. Sprinkle with parsley.

Peanutty Pork Kabobs

Ingredients

1/2 cup soy sauce
1/4 cup lime or lemon juice
1/4 cup peanut butter
2 tablespoons brown sugar
2 garlic cloves, minced
1 teaspoon crushed red pepper flakes
1/4 teaspoon ground ginger
1 pound pork tenderloin, cut into 1 inch cubes
2 medium green peppers, cut into 1-inch pieces

Directions

In a large bowl, combine the first seven ingredients; mix well. Set aside 1/2 cup for basting; cover and refrigerate. Pour remaining marinade into a large resealable plastic bag or shallow glass container; add pork and turn to coat. Seal or cover and refrigerate for 2-3 hours, turning occasionally.

Drain and discard the marinade. On metal or soaked bamboo skewers, alternate pork and green peppers. Grill, uncovered, over medium heat for 6 minutes, turning once. Baste with reserved marinade. Grill 8-10 minutes longer or until meat juices run clear, turning and basting frequently.

Jenn's Stuffed Pork Roast and Veggies

Ingredients

1 (4 pound) center cut pork roast, bone-in
1/4 cup packed baby spinach
7 dried pineapple pieces
1 sprig fresh rosemary, chopped
1 teaspoon chopped fresh parsley
1 teaspoon poultry seasoning
1 clove garlic, chopped
1 tablespoon garlic powder
1 tablespoon onion powder
1 teaspoon kosher salt
1 teaspoon cracked black pepper
1/4 cup butter, melted
3 tablespoons olive oil, divided
4 carrots, quartered
3 Yukon Gold potatoes, peeled and quartered
1 onion, quartered

Directions

Preheat oven to 350 degrees F (175 degrees C).

With a kitchen towel or paper towels, pat dry the pot roast. Turn roast fat side up. With a paring knife, cut deep slits between each rib. Stuff each slit with spinach and dried pineapple. Wrap the roast with butchers' twine to hold the meat together.

In a large bowl, stir together rosemary, parsley, poultry seasoning, garlic, garlic powder, onion powder, salt, cracked pepper, butter, and 1 1/2 tablespoons oil. Rub half of the mixture over the roast and inside the slits.

Heat 1 1/2 tablespoons oil over high heat. Sear the roast, turning to brown on all sides, about 5 minutes.

Transfer roast to a roasting pan fat side up; scatter carrots, potatoes, and onion around the roast. Pour remaining rub mixture over vegetables.

Roast, uncovered, in a preheated oven for 2 1/2 hours, until the internal temperature of the roast reads 160 degrees F (70 degrees C). Remove roast, cover with an aluminum foil tent, and let rest 20 minutes to 1/2 hour to ensure moistness. Slice along each rib, and serve with pan gravy.

Apple Stuffed Pork Chops

Ingredients

1 tablespoon chopped onion
1/4 cup butter
3 cups fresh bread crumbs
2 cups chopped apples
1/4 cup chopped celery
2 teaspoons chopped fresh parsley
1/4 teaspoon salt
6 (1 1/4 inch) thick pork chops
salt and pepper to taste
1 tablespoon vegetable oil

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large skillet saute onion in butter or margarine until tender. Remove from heat. Add the bread crumbs, apples, celery, parsley and salt. Mix all together. Cut a large pocket in the side of each pork chop; season inside and out with salt and pepper to taste. Spoon apple mixture loosely into pockets.

In skillet, heat oil to medium high and brown chops on both sides. Place browned chops in an ungreased 9x13 inch baking dish. Cover with aluminum foil and bake in the preheated oven for 30 minutes. Remove cover and bake for 30 minutes longer or until juices run clear.

Mary's Pork Chops

Ingredients

1 tablespoon olive oil
6 pork chops
salt and pepper to taste
1/4 cup pancake syrup
2 1/2 cups canned tomato sauce
1 pinch dried tarragon
2 cups instant rice

Directions

Heat the oil in a large iron skillet or Dutch oven over medium-high heat. Season pork chops with a little salt and pepper, then brown them in the hot oil on both sides. Remove the chops to a plate, and add the syrup, tomato sauce, and tarragon. Reduce heat to medium-low, and when the sauce mixture is warm, return the pork chops to the sauce, and simmer for 15 minutes, or until the chops are cooked through.

Remove the chops from the sauce, and set aside, keeping warm. Add the rice to the sauce, cover, and cook until rice is tender, about 10 minutes. Serve rice and sauce with pork chops over the top.

Sweet Pork Chops

Ingredients

1 tablespoon vegetable oil
1/2 cup apple juice
1 tablespoon lemon juice
1 teaspoon minced garlic
2 tablespoons Dijon mustard
2 tablespoons honey
1 tablespoon dried parsley
1 teaspoon celery seed (optional)
freshly ground black pepper to taste
2 pounds boneless pork chops
1/3 cup all-purpose flour
1/3 cup milk

Directions

Heat the oil in a large skillet over medium heat. Stir in apple juice and lemon juice. Mix in garlic, mustard, and honey. Season with parsley, celery seed, and pepper. Cook and stir until thoroughly blended.

Place pork chops in the skillet, coating them with the apple juice mixture. Cook 20 minutes, or to an internal temperature of 160 degrees F (70 degrees C). Remove chops from heat, and set aside.

In a small bowl, thoroughly mix the milk and flour. Stir into the skillet, blending with the remaining apple juice mixture. Simmer, stirring occasionally, until thickened. Serve over the pork chops.

Pork Tacos

Ingredients

1 pound ground pork
3 red potatoes
salt and pepper to taste
8 taco shells
1 cup iceberg lettuce, shredded
1 cup chopped fresh tomato
1/4 cup sour cream

Directions

Place ground pork into a large skillet. Lightly brown, but don't completely cook. Shred the potatoes like hash browns. Add shredded potatoes to pork, mix together and add just enough water to cover the bottom of the skillet. Cover skillet and let simmer until potatoes are soft, 15 to 20 minutes. Season with salt and pepper to taste. Spoon pork mixture into shells and garnish with lettuce, tomatoes, sour cream and any other toppings desired.

Pork Lo Mein

Ingredients

1 (1 pound) pork tenderloin
1/4 cup reduced-sodium soy sauce
3 garlic cloves, minced
1 teaspoon minced fresh gingerroot
1/4 teaspoon crushed red pepper flakes
2 cups fresh snow peas
1 medium sweet red pepper, julienned
3 cups cooked thin spaghetti
1/3 cup reduced sodium chicken broth
2 teaspoons sesame oil

Directions

Cut tenderloin in half lengthwise. Cut each half widthwise into 1/4-in. slices; set aside. In a large resealable plastic bag, combine the soy sauce, garlic, ginger and pepper flakes; add pork. Seal bag and turn to coat; refrigerate for 20 minutes.

In a large nonstick skillet or wok coated with nonstick cooking spray, stir-fry pork and marinade for 4-5 minutes or until meat is no longer pink. Add peas and red pepper; stir-fry for 1 minute. Stir in spaghetti and broth; cook 1 minute longer. Remove from the heat; stir in sesame oil.

Southwest Summer Pork Chops

Ingredients

4 teaspoons dried minced onion
2 teaspoons ground cumin
1 teaspoon cornstarch
1 teaspoon chili powder
1 teaspoon dried minced garlic
1/2 teaspoon dried oregano
1/2 teaspoon paprika
1/4 teaspoon cayenne pepper
6 (3/4 inch) thick bone-in pork chops
1/4 cup barbecue sauce
2 tablespoons lemon juice

Directions

In a small bowl, combine the first eight ingredients; rub over pork chops. Place pork chops in a large resealable plastic bag. In a bowl, combine barbecue sauce and lemon juice. Pour over pork chops. Gently rub bag to distribute sauce. Refrigerate 1-2 hours.

If grilling the pork chops, coat grill rack with nonstick cooking spray before starting the grill. Grill chops, covered, over medium heat or broil 6 in. from the heat for 6-8 minutes on each side or until a meat thermometer reads 160 degrees F.

Slow-Cooked Cherry Pork Chops

Ingredients

6 (3/4 inch) thick bone-in pork loin chops
1/8 teaspoon salt
Dash pepper
1 cup canned cherry pie filling
2 teaspoons lemon juice
1/2 teaspoon chicken bouillon granules
1/8 teaspoon ground mace

Directions

In a skillet coated with nonstick cooking spray, brown the pork chops over medium heat on both sides. Season with salt and pepper.

In a slow cooker, combine pie filling, lemon juice, bouillon and mace. Add pork chops. Cover and cook on low for 3-4 hours or until meat is no longer pink.

Pork and Pepper Stew

Ingredients

- 1/4 cup bacon grease
- 2 pounds pork tenderloin, cut into 1/2 inch strips
- 1/4 cup butter
- 3 onions, thinly sliced
- 2 tablespoons all-purpose flour
- 3 tablespoons paprika
- 1 green bell pepper, cut into strips
- 1 red bell pepper, cut into strips
- 1 yellow bell pepper, cut into strips
- 2 fresh jalapeno peppers, sliced into rings
- 1 cup beef stock
- 3 tablespoons tomato paste
- 2 large cloves garlic, peeled and minced
- 1 teaspoon salt
- 1 bay leaf

Directions

Heat bacon grease in a large pot over medium heat. Stir in the pork, and cook until evenly browned. Remove pork and liquid from the pot, and set aside.

In the large pot, melt the butter over medium heat, and saute the onions until tender and lightly browned. Mix in the flour and paprika, and, stirring constantly, cook until thickened.

Mix pork, green bell pepper, red bell pepper, yellow bell pepper, and jalapeno peppers into the pot. Stir in the beef stock, tomato paste, garlic, salt, and bay leaf. Bring the mixture to a boil. Reduce heat, cover, and simmer 1 to 1 1/2 hours, stirring occasionally.

Easy Slow Cooker Apple Pork Roast

Ingredients

6 apples with peel, cored and cut into 8 wedges
1 large red onion, roughly chopped
1/4 teaspoon ground cinnamon, or to taste
7 pounds pork shoulder roast
1/2 teaspoon salt, or to taste
1/2 teaspoon ground black pepper, or to taste
1 (24 ounce) jar cinnamon-flavored applesauce
1/4 teaspoon ground cinnamon, or to taste

Directions

Place the apples and onion into the bottom of a slow cooker, and sprinkle with 1/4 teaspoon cinnamon.

Rub the pork roast with salt and pepper, and place it on the layer of apples and onions in the slow cooker. Pour the applesauce over the roast, and dust the top with 1/4 teaspoon cinnamon.

Cook on High setting for 8 hours. Serve the roast topped with the sauce, apples, and onions.

Fruited Pork

Ingredients

1 (20 ounce) can pineapple tidbits
3/4 cup water, divided
1/2 cup fat free Catalina salad dressing
2 tablespoons reduced-sodium soy sauce
1 teaspoon white vinegar
2 tablespoons cornstarch
1 1/2 pounds boneless pork loin chops, cut into thin strips
1 tablespoon canola oil
1 medium green pepper, chopped
1/2 cup sliced onion
Hot cooked rice

Directions

Drain pineapple, reserving juice; set pineapple aside. In a bowl, combine 1/2 cup water, salad dressing, soy sauce, vinegar and reserved pineapple juice; set aside. In a small bowl, combine cornstarch and remaining water until smooth; set aside.

In a large nonstick skillet or wok, stir-fry pork in oil until no longer pink. Add the green pepper, onion and pineapple; stir-fry for 5 minutes or until vegetables begin to soften. Stir in salad dressing mixture; bring to a boil. Reduce heat; simmer, uncovered, for 5-7 minutes or until vegetables are crisp-tender. Stir cornstarch mixture and add to the pan. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve over rice if desired.

Crown Roast of Pork with Ginger Pomegranate

Ingredients

1 (6 pound) 12-rib crown roast of pork
salt and pepper to taste
1 cup orange marmalade
1/2 cup pomegranate juice
2 teaspoons chopped fresh ginger root
1 lime, juiced
2 tablespoons soy sauce

Directions

Preheat oven to 350 degrees F (175 degrees C). Place the roast in a roasting pan; season with salt and pepper. Place roast in preheated oven.

In a small saucepan, combine pomegranate juice, ginger, lime juice, and soy sauce. Bring to a simmer, stir in marmalade, and remove from heat. Set this glaze aside.

When the roast has been cooking for 1 hour and 20 minutes, brush roast with approximately 1/3 of the glaze. Roast 10 minutes more, brush with 1/3 more of the glaze. Roast 10 minutes more, brush with remaining glaze. Continue roasting until the internal temperature of the meat reaches 160 degrees F (70 degrees C). Remove from oven, and allow to rest for 10 minutes before slicing.

Shaker Pork Sandwiches

Ingredients

1 teaspoon rubbed sage
1/2 teaspoon salt
1/4 teaspoon pepper
1 garlic clove, minced
1 (4 pound) boneless pork loin
roast
3/4 cup sugar
2 tablespoons cornstarch
3/4 cup water
1/2 cup cider vinegar
1/4 cup soy sauce
12 hamburger buns, split

Directions

Combine the sage, salt, pepper and garlic; rub over roast. Place on a rack in a shallow roasting pan. Cover and bake at 350 degrees F for 1-3/4 to 2-1/4 hours or until tender. remove meat and shred with a fork. In a large saucepan, combine the sugar and cornstarch; add water, vinegar and soy sauce until smooth. Bring to a boil; cook and stir for 2 minutes or until thickened. Add shredded pork; stir until meat is coated and heated through. Serve on buns.

Pork and Cabbage with Spaghetti

Ingredients

1 (8 ounce) package spaghetti
1 pound pork tenderloin, cut into thin strips
1 medium onion, cut into thin wedges
2 garlic cloves, minced
1/8 teaspoon crushed red pepper flakes
3 teaspoons canola oil, divided
2 cups shredded cabbage
2 celery ribs, sliced
1 cup sliced carrots
1 medium green pepper, julienned
1 medium sweet red pepper, julienned
1/3 cup reduced-sodium soy sauce

Directions

Cook spaghetti according to package directions. Meanwhile, in a nonstick skillet or wok, saute the pork, onion, garlic and pepper flakes in 2 teaspoons oil until meat is no longer pink. Remove and keep warm

In the same skillet, saute cabbage, celery, carrots and peppers in remaining oil until crisp-tender. Drain spaghetti; add to vegetable mixture. Stir in soy sauce and pork mixture. Cook for 5 minutes or until heated though.

Squash and Pork Chops

Ingredients

1 1/4 teaspoons salt, divided
1/4 teaspoon pepper
4 tablespoons all-purpose flour, divided
6 lean pork chops
1 tablespoon shortening
1 acorn squash, halved and seeded
2 tablespoons butter
1/4 teaspoon ground ginger
1/8 teaspoon ground thyme
1 cup chicken broth
1/2 onion, finely chopped

Directions

Preheat oven to 350 degrees F (175 degrees C).

Sift salt and pepper into flour, and rub onto both sides of pork chops, shaking off any excess. Heat shortening in a large skillet over medium high heat. Brown chops on both sides, reducing heat if necessary, and working in two batches depending on the size of your skillet. Remove from heat, and set aside.

Peel squash, and slice crosswise into 1/8 inch thick slices. Arrange 1/2 the slices in the bottom of a baking dish. Place pork chops over squash, and top with remaining slices.

Melt butter in a small saucepan over medium heat. In a bowl, stir remaining 2 tablespoons flour and 1/4 teaspoon salt together with ginger and thyme; add to butter, and stir. Cook for 3 minutes, then very gradually whisk in chicken broth, avoiding any lumps. Continue to cook and stir until slightly thickened, then stir in onion. Pour over chops and squash, and cover with foil.

Bake in the preheated oven for 45 minutes, or until squash is tender and pork is no longer pink inside.

Stuffed Pork Roast with Herb Seasoned Artichoke

Ingredients

2 tablespoons olive oil
6 medium green onions, chopped
1 tablespoon minced garlic
2 (14 ounce) cans artichoke hearts, drained and chopped
2 (13.75 ounce) cans sliced mushrooms, drained
2 tablespoons chopped fresh parsley
1/2 cup butter, cut into pieces
1 teaspoon ground black pepper
3 cups Swanson® Chicken Broth (regular, Natural Goodness®, or Certified Organic)
1 (16 ounce) package Pepperidge Farm® Herb Seasoned Stuffing
1 (5 pound) center cut boneless pork loin roast, butterflied
Ground black pepper
Garlic powder

Directions

Heat oil in large skillet. Add green onions and garlic and cook until tender. Add artichokes, mushrooms, parsley, butter and black pepper. Cook and stir until butter is melted.

Add broth. Heat through.

Place stuffing in large bowl. Add broth mixture. Mix lightly.

Preheat oven to 400 degrees F. Sprinkle pork with black pepper. Spoon 3 cups stuffing mixture down the center of the pork. Fold the sides over the filling to form a roll. Tie the pork crosswise at 2-inch intervals with kitchen twine. (The remaining stuffing can be baked in a covered casserole during the last 15 minutes of roasting.)

Sprinkle additional black pepper and garlic powder over pork. Place pork in roasting pan and bake for 45 minutes or until cooked through but slightly pink*. Let pork stand 10 minutes. Remove twine before slicing. Serves 12 to 16.

Pork Chops with Pear Sauce

Ingredients

3 pears - peeled, cored and chopped
3 tablespoons brown sugar
2 tablespoons lemon juice
3/4 cup pear juice
2 tablespoons ground cinnamon, or to taste
1 tablespoon vegetable oil
6 thin cut boneless pork chops

Directions

In a medium saucepan, mix the pears, brown sugar, lemon juice, pear juice, and cinnamon. Bring to boil. Cook 30 minutes, stirring occasionally, until thickened.

Transfer the sauce mixture to a blender, and blend until smooth. Return to saucepan, cover, and simmer 15 minutes over low heat. Remove from heat, and allow to cool.

Heat the oil in a skillet over medium heat, and cook the pork chops 8 minutes, turning once, until done. Drizzle with the pear sauce to serve.

Oven Kalua Pork

Ingredients

5 pounds pork butt roast
1 tablespoon liquid smoke
flavoring
2 1/2 tablespoons Hawaiian sea
salt, divided

Directions

Preheat oven to 325 degrees F (165 degrees C). Rub liquid smoke and 1 1/2 tablespoons of the salt into the skin of the pork. Wrap well in foil, and seal completely. Place in a roasting pan.

Bake in preheated oven until an internal temperature of 160 degrees F (70 degrees C) is reached, about 5 hours. Remove from oven and let cool before shredding. Sprinkle the shredded meat with the remaining 1 tablespoon of salt.

Southern-Style Pork Chops

Ingredients

2 tablespoons vegetable oil
1 (1 ounce) package dry onion
soup mix
6 boneless pork chops
3/4 cup white wine
1/2 cup heavy cream
1 tablespoon garlic powder
salt and ground black pepper to
taste

Directions

Heat the oil in a large, deep skillet over medium heat. Liberally sprinkle the onion soup mix over both sides of the pork chops. Fry the pork chops in the hot oil until the pork is no longer pink in the center, 4 to 6 minutes per side. Remove the chops from the skillet, and set aside.

Pour the white wine into the pan; bring to a boil while scraping the browned bits of food off of the bottom of the pan with a wooden spoon. Reduce heat to low. Stir the heavy cream, and season with garlic powder and salt and pepper. Gently lay the pork chops in the pan, turning to coat in the sauce. Simmer until thoroughly reheated, 5 to 10 minutes.

Pork Chop Skillet Dinner

Ingredients

1 tablespoon olive oil or vegetable oil
4 bone-in pork chops, 3/4-inch thick
1 medium onion, chopped
1 cup uncooked regular long-grain white rice
1 (10.75 ounce) can Campbell's® Condensed Chicken Broth
1 cup orange juice
3 tablespoons chopped fresh parsley
4 orange slices

Directions

Heat oil in skillet. Add chops and cook until browned.

Add onion and rice and cook until rice is browned. Stir in broth, orange juice and 2 tablespoons parsley. Heat to a boil. Cover and cook over low heat 20 minutes or until done.

Top with orange slices and sprinkle with remaining parsley.

Mom's Stuffing Pork Chops

Ingredients

- 1 tablespoon olive oil
- 6 (3/4 inch) thick pork chops
- 1/2 cup water
- 2 tablespoons butter
- 1/4 cup chopped celery
- 2 tablespoons minced onion
- 2 cups soft bread crumbs
- 1 (8 ounce) can cream-style corn
- 1 teaspoon poultry seasoning
- 1 1/4 teaspoons salt
- 1/2 teaspoon pepper

Directions

Preheat oven to 350 degrees F (175 degrees C).

Heat olive oil in a large skillet over medium high heat. Brown chops, turning once, and transfer to a shallow baking dish. Add water, and cover.

Bake in the preheated oven for 1 hour.

When chops are almost done, melt butter in a medium saucepan over medium heat. Cook and stir celery and onions until onions are translucent. Stir in bread crumbs, corn, poultry seasoning, salt, and pepper. Cook for 5 minutes, then spoon stuffing over chops and return to the oven. Bake, uncovered, for 15 minutes more, or until no longer pink in the center.

Hash Brown and Pork Chop Casserole

Ingredients

5 pork chops
1 (2 pound) package frozen hash brown potatoes
1 cup sour cream
1 (10.75 ounce) can condensed cream of celery soup
1 cup chopped onion
1/2 cup milk
1 cup shredded Cheddar cheese

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large skillet over medium high heat brown pork chops on both sides and set aside.

In a large bowl, combine the sour cream, soup and milk. Add the hash browns and chopped onion; stir to coat. Place mixture in a 13x9 inch baking dish and sprinkle the cheese over the top. Place the browned pork chops on top.

Bake in the preheated oven to for 50 minutes or until heat through and pork chops are fully cooked.

Bianca's Green Chile Pork

Ingredients

3 pounds pork shoulder
1 onion, chopped
4 green bell peppers, chopped
1 (7 ounce) can green chile peppers, chopped
1 bunch cilantro, chopped
1 cup water
1 1/4 cups cooking sherry
1 1/2 tablespoons dried oregano
1 tablespoon salt

Directions

Cut pork into small pieces, removing as much fat as possible. Transfer pork to a large frying pan or Dutch oven, and cook and stir until brown.

Stir in onion, bell peppers, chile peppers, and cilantro. Add water and sherry, and season with oregano and salt. Cover, and simmer for about 2 1/2 hours, or until pork is tender. Taste and adjust seasonings if necessary.

Pork Chops with Stewed Tomatoes

Ingredients

1 onion
4 thick cut boneless pork chops
salt and pepper to taste
10 ounces fresh mushrooms,
sliced
1 (14 ounce) can stewed
tomatoes, with juice

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cut the onion into thick slices and arrange them on the bottom of a casserole dish. Lay the pork chops over the onions. Season the chops with salt and pepper to taste.

Cover the chops with the mushrooms and pour the stewed tomatoes over all.

Bake, covered, at 350 degrees F (175 degrees C) for 1 hour. Remove cover and bake for 30 more minutes.

Pork Chops with Dill Pickle Marinade

Ingredients

4 center cut pork chops
1 cup dill pickle juice
salt and pepper to taste

Directions

Arrange pork chops in a shallow dish. Cover with pickle juice. Marinate in refrigerator for 8 to 24 hours.

Preheat an outdoor grill for medium-high heat, and lightly oil grate.

Drain, and discard marinade. Season pork chops with salt and pepper. Grill for 6 to 8 minutes per side, or until meat is no longer pink.

Indonesian Pork Tenderloin

Ingredients

3 tablespoons lime juice
3 tablespoons reduced-sodium soy sauce
3 tablespoons stir-fry sauce
3/4 teaspoon ground ginger
1 teaspoon crushed red pepper flakes
3 garlic cloves, minced
1 (1 pound) pork tenderloin

Directions

In a bowl, combine the first six ingredients. Place the pork in a large resealable plastic bag; add half of the marinade. Seal bag and turn to coat; refrigerate for 2 hours, turning occasionally. Cover and refrigerate remaining marinade for basting.

Drain and discard marinade. Grill pork, covered, over hot heat for 15-20 minutes or until a meat thermometer reads 160 degrees F and juices run clear, basting occasionally with reserved marinade.

Jim's Pork Chorizo

Ingredients

2 pounds ground pork
2 teaspoons salt
4 tablespoons chili powder
1/4 teaspoon ground cloves
2 tablespoons paprika
2 cloves garlic, crushed
1 teaspoon dried oregano
3 1/2 tablespoons cider vinegar

Directions

Mix ground pork, salt, chili powder, ground cloves, paprika, garlic, oregano and vinegar together thoroughly. Store in air-tight container in refrigerator for 4 days before using, to let spices blend together.

Molasses-Glazed Pork Tenderloin

Ingredients

2 cups molasses
1 cup apple cider vinegar
2 tablespoons honey
2 tablespoons brown sugar
1 teaspoon crushed red pepper flakes
1 teaspoon ground ginger
3 cloves garlic, minced
salt and pepper to taste
1 (1 1/2 pound) pork tenderloin

Directions

Whisk together the molasses, vinegar, honey, brown sugar, red pepper flakes, ginger, garlic, salt, and pepper until combined. Remove 1 cup of this mixture to use for basting later. Pour the remaining marinade into a resealable plastic bag, and add the pork tenderloin. Coat with the marinade, squeeze out excess air, and seal the bag. Marinate in the refrigerator for 30 minutes to overnight.

Preheat an outdoor grill for medium heat, and lightly oil grate.

Remove the pork tenderloin from marinade, and shake off excess. Discard remaining marinade. Cook on preheated grill until no longer pink in the center, about 20 minutes, basting occasionally with the 1 cup of reserved marinade.

Pork Balls and Sauerkraut

Ingredients

1 1/2 pounds ground pork
1 onion, chopped
3/4 cup uncooked white rice
1 egg
1 teaspoon salt
1/2 teaspoon ground black pepper
2 (20 ounce) cans sauerkraut with juice, divided

Directions

In a large bowl, combine the pork, onion, rice, egg, salt and ground black pepper. Mix well and form into 2 inch balls.

For stove: Place one jar of the sauerkraut in a large pot over medium low heat. Then add the pork balls and cover with the other jar of sauerkraut. Simmer over medium low heat for 1 to 1 1/2 hours.

For slow cooker: Place one jar of sauerkraut in the bottom of the slow cooker. Add the pork balls and top with the other jar of sauerkraut. Cook on low setting for 8 to 10 hours.

Spicy Pork 'N' Peanuts

Ingredients

1 pound pork tenderloin, cubed
1/3 cup reduced-sodium soy sauce, divided
3 tablespoons sugar
4 teaspoons cornstarch
1/2 cup chicken broth
3 tablespoons lemon juice
1/4 teaspoon crushed red pepper flakes
1 small onion, julienned
2 garlic cloves, minced
1 tablespoon olive oil
2 small sweet red pepper, julienned
2 small sweet yellow peppers, julienned
1/4 cup unsalted dry-roasted peanuts
6 cups hot cooked rice

Directions

Place pork in a bowl, drizzle with 2 tablespoons soy sauce; set aside. In another bowl, combine sugar and cornstarch. Stir in the broth, lemon juice, red pepper flakes and remaining soy sauce until blended; set aside.

In a nonstick skillet or wok, stir-fry pork, onion and garlic in oil for 4 minutes. Add peppers; stir-fry for 4-5 minutes. Stir cornstarch mixture and add to pan. Bring to a boil; cook and stir for 1 minute or until thickened. Stir in peanuts. Serve over rice.

Not Your Every Day Smoked Pork Spare Ribs

Ingredients

6 pounds pork spareribs

Dry rub:

1/2 cup packed brown sugar

2 tablespoons chili powder

1 tablespoon paprika

1 tablespoon freshly ground black pepper

2 tablespoons garlic powder

2 teaspoons onion powder

2 teaspoons kosher salt

2 teaspoons ground cumin

1 teaspoon ground cinnamon

1 teaspoon jalapeno seasoning salt (optional)

1 teaspoon cayenne pepper

Mop Sauce:

1 cup apple cider

3/4 cup apple cider vinegar

1 tablespoon onion powder

1 tablespoon garlic powder

2 tablespoons lemon juice

1 jalapeno pepper, finely chopped (optional)

3 tablespoons hot pepper sauce

kosher salt and ground black pepper to taste

2 cups wood chips, soaked

Directions

In a medium bowl, mix together the brown sugar, chili powder, paprika, black pepper, 2 tablespoons garlic powder, 2 teaspoons onion powder, kosher salt, cumin, cinnamon, jalapeno seasoning, and cayenne pepper. Rub generously onto the pork spareribs. Cover, and refrigerate for at least 4 hours, or overnight.

Prepare an outdoor grill for indirect heat, or preheat a smoker to 250 degrees F (120 degrees C). While the grill heats up, prepare the mop sauce. In a medium bowl, stir together the apple cider, apple cider vinegar, 1 tablespoon onion powder, 1 tablespoon garlic powder, lemon juice, jalapeno, hot pepper sauce, salt and pepper.

When the coals are gray and ashed over, place 2 handfuls of soaked woodchips directly on them. Place the ribs on the grill grate bone side down. Cover, and cook for 3 1/2 to 4 hours. Add more coals as needed. Baste with the mop sauce, and throw handfuls of soaked woodchips onto the coals every hour. Keep the temperature of the grill or smoker from going below 225 degrees F (110 degrees C). Ribs are done when the rub has created a wonderful crispy blackened 'bark', and the meat has pulled away from the bone. Discard any leftover mop sauce.

Braised Pork Ragu

Ingredients

2 pounds pork shoulder roast, cut into cubes
1 teaspoon dried rosemary leaves, crumbled
1 teaspoon dried thyme leaves
1 teaspoon ground black pepper
1/2 teaspoon salt
2 tablespoons olive oil
1 onion, diced
1 carrot, peeled and diced
2 cloves garlic, minced
1/2 cup dry red wine
1 (28 ounce) can diced tomatoes
1 cup chicken stock

Directions

Season pork with the rosemary, thyme, pepper, and salt. Heat oil in a large large Dutch oven over medium-high heat. Sear pork in the hot oil until well browned on all sides, about 10 minutes.

Stir onion and carrot into pot; cook until onion is soft, about 3 minutes. Add the garlic and cook until fragrant, about 1 minute.

Pour in the wine; stir, scraping the bottom of the pot to release any browned bits from the bottom. Stir in the tomatoes and stock. Bring to a simmer; cook until meat is very tender and the sauce has thickened, about 30 minutes.

Swedish Cured Pork Loin

Ingredients

4 pounds boneless pork loin roast
3 tablespoons white sugar
2 tablespoons salt
1 teaspoon ground cumin
1/2 teaspoon ground cardamom

Directions

Rinse meat well and pat dry. Place in a glass dish large enough to hold it. In a separate small bowl, combine the sugar, salt, cumin and cardamom. Mix well and rub liberally over the entire roast. Cover and refrigerate for 24 to 36 hours.

Preheat an outdoor grill for indirect heat and lightly oil grate.

Remove roast from the refrigerator and discard any juices in the dish. Rinse meat well and pat dry.

Grill over indirect low heat for about 1 hour, or until internal pork temperature reaches 160 degrees F (70 degrees C).

Marinated Pork Tenderloin

Ingredients

1/4 cup soy sauce
1/4 cup packed brown sugar
2 tablespoons sherry
1 1/2 teaspoons dried minced onion
1 teaspoon ground cinnamon
2 tablespoons olive oil
1 pinch garlic powder
2 (3/4 pound) pork tenderloins

Directions

Place soy sauce, brown sugar, sherry, dried onion, cinnamon, olive oil, and a touch of garlic powder in a large resealable plastic bag. Seal, and shake to mix. Place pork in bag with marinade, seal, and refrigerate for 6 to 12 hours.

Preheat grill for high heat.

Lightly oil grate. Place tenderloins on grill, and discard marinade. Cook 20 minutes, or to desired doneness. Slice into medallions, and serve.

Creamy Pork Tenderloin

Ingredients

1/2 pound sliced bacon, cut into
1-inch pieces
1 (1 pound) pork tenderloin
1/2 teaspoon paprika
Dash pepper
1/4 teaspoon salt
1 cup whipping cream

Directions

In a medium skillet, cook bacon until it just begins to brown; drain and set aside. Cut pork into 1-1/2-in slices; flatten slightly. Sprinkle with paprika, pepper and salt if desired. Place pork in an ungreased 8-in. square baking dish. Sprinkle with bacon. bake, uncovered, at 350 degrees F for 25-30 minutes or until pork juices run clear. Pour cream over the top; bake, uncovered, 5-10 minutes longer or until the cream is slightly thickened.

Pasta Pork Medley

Ingredients

3 tablespoons reduced-sodium soy sauce
4 teaspoons rice vinegar
1 garlic clove, minced
1 teaspoon minced fresh gingerroot
1/2 teaspoon Chinese five-spice powder
2 (3/4 pound) pork tenderloins
5 quarts water
1 (7 ounce) package uncooked spaghetti
1 pound fresh snow peas
PEANUT SAUCE:
3/4 cup reduced-sodium chicken broth
1/3 cup reduced fat peanut butter
2 tablespoons rice vinegar
2 tablespoons sesame oil
2 teaspoons minced fresh gingerroot
2 garlic cloves, minced
1 1/2 teaspoons reduced-sodium soy sauce
1/4 teaspoon crushed red pepper flakes
1 pint grape or cherry tomatoes
1/4 cup sliced green onions

Directions

In a small bowl, combine the first five ingredients. Place pork in a large resealable plastic bag; add the marinade. Seal bag and turn to coat; refrigerate overnight.

Drain and discard marinade. Place pork on a rack coated with nonstick cooking spray in a shallow roasting pan. Bake, uncovered, at 425 degrees F for 30-35 minutes or until a meat thermometer reads 160 degrees F. Cover with foil; let stand for 10 minutes before cutting into thin slices.

Place 5 qts. water in a soup kettle; bring to a boil. Add pasta; cook, uncovered, in boiling water for 10 minutes. Add snow peas; cook 1 -2 minutes longer or until pasta and peas are tender; drain.

In a large nonstick skillet, whisk the broth, peanut butter, vinegar, oil, ginger, soy sauce and pepper flakes until blended. Bring to a boil. Reduce heat; simmer for 2-3 minutes. Add the pasta mixture and tomatoes; heat through. Arrange sliced pork over pasta mixture. Sprinkle with onions. Serve immediately.

Spaghetti Pork Chops

Ingredients

3 (8 ounce) cans tomato sauce
1 (10.75 ounce) can condensed tomato soup, undiluted
1 small onion, finely chopped
1 bay leaf
1 teaspoon celery seed
1/2 teaspoon Italian seasoning
6 (1 inch thick) bone-in pork chops
2 tablespoons olive or vegetable oil
Hot cooked spaghetti

Directions

In a 5-qt. slow cooker, combine the tomato sauce, soup, onion, bay leaf, celery seed and Italian seasoning. In a large skillet, brown pork chops in oil. Add to the slow cooker. Cover and cook on low for 6-8 hours or until meat is tender. Discard bay leaf. Serve chops and sauce over spaghetti.

Pork Chop and Potato Casserole

Ingredients

4 pork chops
4 large baking potatoes, peeled
and sliced
1 (10.75 ounce) can condensed
cream of mushroom soup

Directions

In a large skillet, brown pork chops with a little oil over medium-high heat. An electric skillet can also be used.

Add potatoes and condensed soup. Do not dilute soup. Cover and cook for 45 minutes, or until potatoes and chops are fully cooked.

Marinated Pork Loin

Ingredients

1/2 cup reduced-sodium chicken broth
1/2 cup ketchup
2 tablespoons cider vinegar
2 tablespoons Worcestershire sauce
2 tablespoons brown sugar
2 garlic cloves, minced
1/2 teaspoon salt
1/4 teaspoon pepper
1/8 teaspoon cayenne pepper
1 (2 pound) boneless pork loin roast

Directions

In a saucepan, combine the first nine ingredients. Bring to a boil. Reduce heat; simmer, uncovered, for 5 minutes. Remove from the heat; cool slightly. Place 2/3 cup marinade in a bowl for basting; cover and chill. Pour remaining marinade into a large resealable plastic bag. Cut pork into five slices, about 1 in. each; add to bag. Seal and turn to coat; refrigerate overnight.

Drain and discard marinade. Place pork on a broiler pan coated with nonstick cooking spray. Broil 4 in. from the heat for 10 minutes on each side or until juices run clear, brushing with reserved marinade and turning occasionally.

Lemonade Pork Chops

Ingredients

1 (6 ounce) can frozen lemonade concentrate, thawed
1/3 cup soy sauce
1/2 teaspoon celery salt
1 teaspoon seasoned salt
1/8 teaspoon garlic powder
2 pounds thick cut pork chops or steaks

Directions

In a shallow glass dish, stir together the lemonade concentrate, soy sauce, celery salt, seasoned salt, and garlic powder. Place steaks in the mixture, cover, and marinate overnight in the refrigerator.

Preheat your oven's broiler. Remove pork steaks from marinade, and discard marinade. Place steaks on a broiling pan.

Broil about 4 inches from the heat source for 5 to 7 minutes per side, or to desired degree of doneness.

Slow Cooker BBQ Pork Chops

Ingredients

8 pork chops
1 (18 ounce) bottle barbecue
sauce

Directions

Spread a thin layer of barbeque sauce on the bottom of a slow cooker. Alternately layer pork chops with barbeque sauce, pouring the remainder of the bottle over the top of the final layer of chops.

Cook on HIGH setting for 3 to 4 hours, or all day on LOW setting.

Pork Chops in Red Sauce

Ingredients

4 center cut pork chops
1 onion, sliced
1 to taste salt and pepper to taste
1 cube beef bouillon
1/2 cup hot water
1 (10.75 ounce) can condensed tomato soup

Directions

Preheat oven to 375 degrees F (190 degrees C).

Heat a large lightly oiled skillet over medium-high heat. Brown pork chops on both sides.

Place pork chops in a casserole dish and cover with sliced onions. Dissolve bouillon cube in hot water and mix with tomato soup. Pour soup mixture over pork chops.

Cover casserole and bake in preheated oven for 1 hour.

Barbecued Pork Chops

Ingredients

8 lean pork chops
1/2 cup ketchup
1 teaspoon salt
1 teaspoon celery seed
1/2 teaspoon ground nutmeg
1/3 cup distilled white vinegar
1 cup water
1 bay leaf

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a skillet, heat a small amount of oil and brown both sides of the pork chops.

In a bowl combine ketchup, salt, celery seed, nutmeg, vinegar, water, and bay leaf; Pour over chops.

Bake in oven for 90 minutes. Turn chops once during baking.

Italian-Style Pork Tenderloin

Ingredients

3 1/2 pounds pork tenderloin
2 cloves garlic, minced
15 oil-cured black olives, pitted
1 teaspoon prepared mustard
salt and pepper to taste
1 red bell pepper, halved and
deseeded
4 fresh mushrooms
1 onion, thinly sliced
1 tablespoon browning sauce

Directions

Slice the pork tenderloin open the long way. Spread the mustard, minced garlic and chopped olives in the roast. Sprinkle with salt and pepper all-over, to taste. Tie the loin at 1-inch intervals to shape evenly into a roll. Refrigerate and marinate loin for 24 hours.

To Grill: Prepare grill for high heat.

Using a generous amount of heavy duty foil, lay the slice red pepper on the bottom. Put the marinated tenderloin on top. Paint the loin with browning sauce and place the onion slices and mushrooms on top. Seal the foil making a little tent on top.

Grill the roast for about 30 minutes or until it has reached an internal temperature of 160 degrees F (70 degrees C). Let sit for 10 minutes before carving.

To Bake: Preheat oven to 375 degrees F (190 degrees C).

Lay the slice red pepper on the bottom of a roasting pan. Put the marinated tenderloin on top. Paint the loin with browning sauce and place the onion slices and mushrooms on top. Cover and bake in the preheated oven for 30 minutes or until an internal temperature of 160 degrees F (70 degrees C) is reached. Let sit for 10 minutes before carving.

Pork Sausage Gravy

Ingredients

2 pounds fresh, ground pork sausage
2 cups milk, or as needed
3/4 cup all-purpose flour, or as needed
salt and pepper to taste

Directions

Break up sausage in a skillet and brown. Remove from skillet and set aside.

With remaining drippings, add 1/2 to 1 cup of the flour and stir. Make sure that all of the drippings are absorbed.

Stir in milk a little at a time until creamy. Top with the cooked sausage, salt and pepper to taste.

Scalloped Potatoes and Pork Chops

Ingredients

5 potatoes, peeled and thinly sliced
1 onion, quartered then sliced
2 1/2 cups Cheddar cheese, shredded
1 cup milk
3 tablespoons butter
salt and pepper to taste
5 pork chops

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place the sliced potatoes and sliced onion in a greased 9x13 inch baking dish; mix gently. Cover the potatoes and onions with cheese. Fill dish with milk halfway. Place butter in several places on top of the cheese. Place the pork chops on top. Salt and pepper to taste. Bake 60 minutes or until potatoes are tender. Turn pork chops over halfway through cooking.

Pork Chops and Sauerkraut

Ingredients

4 (3/4 inch thick) center cut pork chops
2 tablespoons cooking oil
1 cup chopped onion
1/4 teaspoon pepper
1 (14.5 ounce) can chicken broth
1/2 teaspoon caraway seed
1/4 teaspoon celery seed
1 (16 ounce) can sauerkraut, drained
1 red apple, cored and chopped
4 bacon strips, cooked and crumbled

Directions

In a skillet, brown pork chops in oil; drain. Stir in onion, pepper, broth, caraway seed and celery seed. Cover and cook over medium heat for 45-50 minutes. Add sauerkraut and apple. Cover and simmer 10-15 minutes or until heated through. Before serving, sprinkle with bacon if desired.

Bacon Wrapped Pork Medallions

Ingredients

- 8 slices bacon
- 1 tablespoon garlic powder
- 1 teaspoon seasoned salt
- 1 teaspoon dried basil
- 1 teaspoon dried oregano
- 2 pounds pork tenderloin
- 2 tablespoons butter
- 2 tablespoons olive oil

Directions

Preheat an oven to 400 degrees F (200 degrees C).

Place the bacon in a large, oven-safe skillet, and cook over medium-high heat, turning occasionally, until lightly browned and still flexible, 6 to 7 minutes. Drain the bacon slices on a paper towel-lined plate. Remove any excess bacon grease from the skillet. Combine garlic powder, seasoning salt, basil, and oregano in a small bowl. Set aside.

Wrap the pork tenderloin with the bacon strips securing with 1 or 2 toothpicks per strip of bacon. Slice the tenderloin between each bacon strip to create the medallions. Dip both sides of the medallions in seasoning mix. Melt butter and oil together in the same skillet over medium-high heat. Cook each medallion for 4 minutes on each side.

Place skillet into the preheated oven and bake until the pork is no longer pink in the center, 17 to 20 minutes. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C).

Pork Tenderloin alla Napoli

Ingredients

1 tablespoon olive oil
2 (3/4 pound) pork tenderloins
2 Roma (plum) tomatoes, seeded and chopped
1/4 cup chopped green olives
1/4 cup dry white wine
1 teaspoon chopped fresh rosemary
2 cloves garlic, minced
1/2 teaspoon salt
1/4 teaspoon pepper
1/2 cup heavy cream

Directions

Preheat oven to 400 degrees F (200 degrees C). Heat the oil in a cast iron skillet over medium-high heat. Brown pork on all sides in the skillet.

Mix the tomatoes, olives, wine, rosemary and garlic in a bowl. Pour over the pork. Season with salt and pepper.

Place skillet with pork in the preheated oven, and bake 30 minutes, to a minimum internal temperature of 160 degrees F (72 degrees C).

Remove pork from skillet, leaving remaining tomato mixture and juices. Place skillet over medium heat, and gradually mix in the cream. Stirring constantly, bring to a boil. Reduce heat to low, and continue cooking 5 minutes, until thickened. Slice pork, and drizzle with the cream sauce to serve.

Savory Pork Supper

Ingredients

4 (4 ounce) boneless pork loin chops
2 tablespoons vegetable oil
1 tablespoon butter
1 1/2 cups sliced fresh mushrooms
1/2 pound fresh green beans, cut into 2 inch pieces
1/4 teaspoon fresh rosemary, finely minced
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
2 tablespoons water
1/8 teaspoon pepper
8 ounces uncooked fettuccine

Directions

In a large skillet, brown pork chops in oil and butter on each side; drain. Remove and keep warm. In the same skillet, saute the mushrooms, beans and rosemary for 2-3 minutes or until vegetables are tender. Stir in the soup, water and pepper; bring to a boil.

Top with pork chops. Reduce heat; cover and simmer for 10-15 minutes until pork juices run clear, stirring occasionally. Meanwhile, cook fettuccine according to package directions; drain. Serve with pork chops and top with sauce.

Pineapple Pork Chops

Ingredients

1 tablespoon olive oil
4 boneless pork chops
1 (14.5 ounce) can chicken broth
2 tablespoons soy sauce
1 tablespoon vinegar
2 tablespoons brown sugar
2 tablespoons cornstarch
1/2 cup pineapple juice

Directions

Heat the olive oil in a skillet over medium heat, and brown the pork chops about 5 minutes on each side. Remove chops from the skillet, and set aside.

Mix the chicken broth, soy sauce and vinegar into the skillet, and bring to a boil. Return the pork chops to the skillet, reduce heat, and simmer 20 minutes, to an internal temperature of 160 degrees F (70 degrees C). Remove chops from the skillet, reserving broth mixture, and set aside.

In a bowl, blend the brown sugar, cornstarch, and pineapple juice. Mix into the skillet with the chicken broth mixture. Bring to a boil. Serve with the cooked pork chops.

Pork Medallions

Ingredients

1 pork tenderloin
1 tablespoon olive or canola oil
1 1/2 teaspoons butter or
margarine
1 small onion, sliced
1/4 cup sliced fresh mushrooms
1 garlic clove, minced
2 teaspoons all-purpose flour
1/2 cup chicken broth
1/4 teaspoon dried rosemary,
crushed
1/4 teaspoon dried savory
1/4 teaspoon salt
1/8 teaspoon pepper
Minced fresh parsley

Directions

Slice tenderloin into 1/2-in-thick medallions. In a skillet, brown pork in oil for about 2 minutes on each side. Remove from skillet and set aside. In same skillet melt butter. Add the onion, mushrooms and garlic; saute for 1 minute. Stir in flour until blended. Gradually stir in the broth, rosemary, savory, salt and pepper. Bring to a boil; cook and stir for 1 minute or until thickened.

Lay pork medallions over mixture. Reduce heat; cover and simmer for 15 minutes or until meat juices run clear. Garnish with parsley if desired.

Spicy Peach-Glazed Pork Chops

Ingredients

1 cup peach preserves
1 1/2 tablespoons Worcestershire sauce
1/2 teaspoon chile paste
4 boneless pork chops
1 teaspoon ground ginger
1 pinch ground cinnamon
salt and pepper to taste
2 tablespoons vegetable oil
1/2 cup white wine

Directions

In a small bowl, mix together the peach preserves, Worcestershire sauce, and chile paste. Rinse pork chops, and pat dry. Sprinkle the chops with ginger, cinnamon, salt, and pepper.

Heat oil in a large skillet over medium-high heat. Sear the chops for about 2 minutes on each side. Remove from the pan, and set aside.

Pour white wine into the pan, and stir to scrape the bottom of the pan. Stir in the peach preserves mixture. Return the chops to the pan, and flip to coat with the sauce. Reduce heat to medium low, and cook the pork chops for about 8 minutes on each side, or until done.

Pork Noodle Casserole

Ingredients

3 cups cubed cooked pork
1 cup chicken broth
1 (14.75 ounce) can cream-style corn
1 (4 ounce) can whole mushrooms, drained
2/3 cup chopped green pepper
2/3 cup chopped onion
4 ounces process American cheese, diced
2 tablespoons diced pimientos
1/2 teaspoon salt
1/4 teaspoon pepper
8 ounces uncooked medium noodles

Directions

In a large bowl, combine the first 10 ingredients; fold in noodles. Spoon into a greased deep 2-1/2-qt. baking dish. Cover tightly and bake at 325 degrees F for 1 hour or until noodles are tender, stirring every 20 minutes.

Spinach-Pork Stuffed Shells

Ingredients

6 uncooked jumbo pasta shells
1/4 pound ground pork
4 cups water
3 cups torn fresh spinach
1 egg, lightly beaten
3 tablespoons shredded
Parmesan cheese, divided
2 tablespoons heavy whipping
cream
1 garlic clove, minced
1/4 teaspoon salt
1/8 teaspoon ground nutmeg
1/8 teaspoon pepper
1 cup meatless spaghetti sauce

Directions

Cook pasta shells according to package directions. Meanwhile, in a small skillet, cook pork over medium heat until no longer pink; drain and set aside. In a saucepan, bring water to a boil. Add spinach; boil for 1-2 minutes or until wilted. Drain and squeeze dry; chop the spinach.

In a bowl, combine the pork, spinach, egg, 1 tablespoon Parmesan cheese, cream, garlic, salt, nutmeg and pepper.

Drain shells; stuff with the pork mixture. Spread 1/4 cup spaghetti sauce in an ungreased 1-qt. baking dish. Place stuffed shells in dish; drizzle with remaining spaghetti sauce. Sprinkle with remaining Parmesan cheese. Cover and bake at 400 degrees F for 15 minutes. Uncover; bake 10-15 minutes longer or until heated through.

Margie's Sour Cream Pork Chops

Ingredients

3/4 cup all-purpose flour
salt and pepper to taste
4 1/2-inch thick pork chops
2 tablespoons vegetable oil
1 1/4 cups chicken broth
5 tablespoons vinegar
1 1/4 cups sour cream
2 1/2 tablespoons sugar
3/4 teaspoon crushed dried
summer savory
2 bay leaves

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray a baking dish with cooking spray.

Mix the flour, salt, and pepper in a shallow dish. Press pork chops in the mixture to coat.

Heat the vegetable oil in a skillet over medium-high heat, and brown the pork chops on both sides. In a saucepan over medium-low heat, whisk together the chicken broth, vinegar, sour cream, sugar, savory, and bay leaves. Arrange the pork chops in the prepared baking dish. Pour sauce over the pork chops.

Bake 1 hour in the preheated oven.

Ginger Pork Over Spaghetti

Ingredients

2 pounds uncooked spaghetti
2 pounds ground pork
2 garlic cloves, minced
1/2 teaspoon ground ginger
1/2 teaspoon crushed red pepper flakes
7 1/2 teaspoons cornstarch
2 cups water
1/2 cup soy sauce
1/4 cup white wine or chicken broth
1 cup sliced green onions

Directions

Cook spaghetti according to package directions. Meanwhile, in a skillet, cook the pork, garlic, ginger and pepper flakes over medium heat until meat is no longer pink; drain. In a bowl, combine the cornstarch, water, soy sauce and wine or broth until smooth. add to pork mixture with onions. Bring to a boil; cook and stir for 2 minutes or until thickened.

Drain spaghetti; place 6 cups in a large serving bowl. Add pork mixture and toss to coat. Refrigerate remaining spaghetti.

Picante Pork Skillet

Ingredients

1 pound boneless pork, cut into 3/4-inch cubes
2 tablespoons taco seasoning
1 tablespoon vegetable or canola oil
1 medium onion, chopped
1 medium green pepper, chopped
2 celery ribs, chopped
1 (8 ounce) jar salsa
1 cup picante sauce or additional salsa
1 (8 ounce) can water chestnuts, drained and finely chopped
1/3 cup peach preserves
Hot cooked rice

Directions

In a large resealable plastic bag, combine the pork and taco seasoning. Seal and shake to coat. In a large skillet or wok, stir-fry pork in oil for 3 minutes.

Add the onion, green pepper and celery; stir-fry until vegetables are tender. Add the salsa, picante sauce, water chestnuts and preserves. Cook until heated through. Serve with rice.

Cheesy Pork Chops with Spicy Apples

Ingredients

- 1 tablespoon butter
- 1 onion, sliced
- 1 pinch red pepper flakes
- 1 apple, cored and sliced
- 2 teaspoons white sugar
- 2 tablespoons balsamic vinegar
- 4 pork chops
- salt and pepper to taste
- 4 slices extra sharp Cheddar cheese

Directions

Prepare a grill for high heat.

While the grill heats, melt the butter in a skillet over medium heat. Add the onion, and cook until soft. Season with red pepper flakes then add the sliced apple. Stir in the sugar and balsamic vinegar, and simmer for 5 minutes, or until apples are soft and golden.

Season the pork chops with salt and pepper. Grill for 3 to 5 minutes per side, depending on thickness. Spoon the onions and apples on top of the chops, and top with a slice of Cheddar cheese. Cover the grill, and cook for about 3 minutes until cheese is melted and bubbling.

Red Beans and Pork Chops

Ingredients

1 pound dried red beans
1 onion, chopped
2 tablespoons minced garlic
1 (14.5 ounce) can diced tomatoes with green chile peppers
1 bay leaf
1 teaspoon dry crab boil
1/4 teaspoon celery salt
1/4 teaspoon crushed red pepper flakes
1 smoked ham hock
salt and pepper to taste
4 (4 ounce) boneless pork chops

Directions

Place the red beans into a large container and cover with several inches of cool water; let stand 8 hours to overnight. Alternately, you could bring the beans and water to a boil in a large pot over high heat. Once boiling, turn off the heat, cover, and let stand 1 hour. Drain and rinse before using.

Place the soaked beans into a large pot, and cover with 1/2 inch of water. Stir in the onion, garlic, diced tomatoes, bay leaf, crab boil, celery salt, and red pepper flakes. Nestle the smoked ham hock deep into the beans. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until the beans are mostly tender, about 1 hour.

Uncover the beans, remove the ham hock, and stir well. Place the pork chops into the pot and cover with beans. Increase the heat to medium, and simmer until the pork chops are no longer pink in the center, the beans are completely tender, and the mixture has thickened a bit, about 20 minutes. While the pork chops are cooking, remove the meat from the ham hock and shred into bite sized pieces. Stir the ham hock meat into the beans and season with salt and pepper before serving.

Sesame Pork Tenderloin

Ingredients

2 (1 pound) pork tenderloins
1/2 cup soy sauce
3 tablespoons olive or canola oil
1/2 teaspoon ground ginger
1 clove garlic, minced
1/2 cup honey
1/4 cup packed brown sugar
1/3 cup sesame seeds, toasted

Directions

Place pork in a large resealable plastic bag. Add the soy sauce, oil, ginger and garlic; seal and turn to coat. Refrigerate for 4 hours or overnight, turning occasionally.

Drain and discard marinade. Place pork on a greased rack in a foil-lined shallow roasting pan. Combine honey and brown sugar; spoon over pork. Sprinkle with sesame seeds. Bake, uncovered, at 375 degrees F for 30-40 minutes or until a meat thermometer reads 160 degrees F. Let stand for 5-10 minutes before slicing.

Garlic-Herb Roast Pork

Ingredients

2 pounds boneless center-cut pork loin
4 cloves garlic, peeled and crushed
2 teaspoons coarse salt
1 tablespoon minced fresh sage
2 teaspoons minced fresh rosemary leaves
3/4 teaspoon freshly ground black pepper
1 tablespoon olive oil

Directions

Heat oven to 450 degrees F. Pat pork dry with paper towels, place in shallow roasting pan. In small bowl, stir together garlic, salt, sage, rosemary, pepper and olive oil to make a paste. Rub garlic paste over all surfaces of pork loin; place in oven, roast for 15 minutes.

Turn oven temperature down to 300 degrees F., roast for 15-20 minutes, take internal temperature using an instant-read thermometer. When internal temperature of roast is 150 degrees F., remove from oven, tent loosely with foil and let rest 10 minutes before slicing to serve.

Pork Tenderloin in Bourbon

Ingredients

1/4 cup soy sauce
1/4 cup bourbon
2 tablespoons brown sugar
2 cloves garlic, halved
3 pounds pork tenderloin

Directions

Mix together soy sauce, bourbon, brown sugar, and garlic. Pour over pork, cover, and refrigerate at least 2 hours, turning occasionally.

Preheat oven to 325 degrees F (165 degrees C). Remove pork from marinade, and place on rack of shallow roasting pan.

Bake for 45 minutes or until meat thermometer registers 160 degrees F/71 degrees C.

Herbed Pork Chops

Ingredients

6 pork chops
1 1/2 teaspoons garlic salt
1 teaspoon dried rosemary leaves, crushed
1/2 teaspoon dried basil leaves, crushed
1 orange, thinly sliced
1 lemon, thinly sliced
1/2 cup coffee flavored liqueur
1/2 cup water
2 teaspoons cornstarch
2 teaspoons chopped green onion

Directions

Trim excess fat from chops. Heat skillet over medium heat, and rub a piece of fat over the bottom of the pan. Cook chops, turning occasionally, until browned on both sides (4 to 6 minutes).

Season chops with garlic salt, rosemary, and basil. Arrange slices of orange and lemon over meat, and pour coffee liqueur and 1/4 cup water over all. Cover, and simmer for 30 minutes, or until meat is tender.

Blend cornstarch with remaining 1/4 cup water, and stir into pan liquid; cook until thick. Sprinkle with green onions, and serve.

Easiest BBQ Pork Chops

Ingredients

1 (10.75 ounce) can condensed
cream of mushroom soup
1 cup ketchup
1 tablespoon Worcestershire
sauce
1/2 cup chopped onion
6 pork chops

Directions

Combine soup, ketchup, Worcestershire sauce, and onions in slow cooker. Add pork chops.

Cover, and cook on Low for 6 hours.

Deep Fried Pork Steak

Ingredients

- 1 quart vegetable oil for deep frying
- 2 cups all-purpose flour
- 2 tablespoons garlic powder
- 4 tablespoons seasoned salt
- 1 teaspoon chili powder
- 1 teaspoon cinnamon
- 1 teaspoon coriander
- 1 teaspoon dried basil
- 1 teaspoon cumin
- 1 teaspoon ground turmeric
- 1 teaspoon paprika
- 1 tablespoon salt
- 4 pounds pork steaks

Directions

Heat oil in a deep fat fryer to 375 degrees F (190 degrees C).

In a large resealable plastic bag, combine the flour, garlic powder, seasoned salt, chili powder, cinnamon, coriander, basil, cumin, ground turmeric, paprika, and salt. Place pork steaks in the bag one at a time; seal, and shake to coat.

One at a time, place pork steak into hot oil, and cook until it turns deep brown and floats. Remove to paper towels. Repeat process with remaining pork steaks.

Savory Pork Roast

Ingredients

1 garlic clove, minced
2 teaspoons dried marjoram
1 teaspoon salt
1 teaspoon rubbed sage
1 (4 pound) boneless pork loin
roast

Directions

Combine the seasonings; rub over roast. Place on a rack in a shallow roasting pan. Bake, uncovered, at 350 degrees F for 1 hour and 20 minutes or until a meat thermometer reads 160 degrees F. Let stand for 10-15 minutes before slicing.

Cherry Jalapeno Mexican Pork

Ingredients

1 tablespoon olive oil
1 onion, chopped
1 large green bell pepper, chopped
1 bunch green onions, chopped
1 jalapeno pepper, chopped
4 large cloves garlic, minced
2 1/2 pounds boneless country-style pork ribs, cut into 3/4-inch pieces
1 1/2 cups fresh sweet cherries, pitted and cut into quarters
2 tablespoons chopped fresh cilantro
1 lime, juiced
1 teaspoon chili powder
1/2 teaspoon cumin
1/4 teaspoon onion powder
3 tablespoons honey
salt and pepper to taste

Directions

Heat the olive oil in a large saucepan with a lid over medium heat, and cook and stir the onion, green bell pepper, green onions, jalapeno pepper, and garlic until softened, about 10 minutes.

Stir in the pork, cherries, cilantro, lime juice, chili powder, cumin, and onion powder, and mix well. Bring the mixture to a boil, cover, reduce the heat to a simmer, and cook until the pork is cooked through and no longer pink, and the vegetables and cherries have given up their juices, about 30 minutes.

Remove the lid, stir in the honey, and sprinkle with salt and pepper to taste. Simmer uncovered until the sauce reduces and the pork is tender, about 30 more minutes. The sauce won't be extremely thick.

Pork Chops O'Brien

Ingredients

6 pork loin chops, 1/2 inch thick
1 tablespoon cooking oil
1 (10.75 ounce) can condensed
cream of celery soup, undiluted
1/2 cup milk
1/2 cup sour cream
1/4 teaspoon pepper
1 cup shredded Cheddar cheese,
divided
1 (2.8 ounce) can French-fried
onions, divided
1 (24 ounce) package frozen
O'Brien hash brown potatoes,
thawed
1/2 teaspoon seasoned salt

Directions

In a skillet over medium-high heat, brown pork chops in oil; set aside. Combine the soup, milk, sour cream, pepper, 1/2 cu cheese and 1/2 cup onions; fold in potatoes. Spread in a greased 13-in. x 9-in. x 2-in. baking dish. Arrange chops on top; sprinkle with salt. Cover and bake at 350 degrees F for 40-45 minutes or until pork is tender. Uncover; sprinkle with remaining cheese and onions. Return to the oven for 5-10 minutes or until cheese melts.

Pork Pie

Ingredients

2 (9 inch) unbaked pie shells
2 pounds lean ground pork
1 pound lean ground beef
1 1/2 cups mashed potatoes
salt to taste
ground black pepper to taste
1 teaspoon ground nutmeg
1 egg white

Directions

Brown ground beef and ground pork over medium heat until thoroughly cooked. Drain off grease.

Mix together cooked meat, potatoes, salt, pepper, and nutmeg.

Line a 9 inch pie dish with pastry. Spoon pork mixture into pie crust, and top with second pie crust. Brush top crust with egg white. Shield crust edges with aluminum foil to prevent burning.

Bake at 375 degrees F (190 degrees C) for 45 minutes. Remove foil for final 15 minutes of baking to brown edges.

Favorite Pork Chops

Ingredients

1 cup soy sauce
1/4 cup diced green pepper
1/4 cup packed brown sugar
4 teaspoons chopped onion
1/2 teaspoon ground ginger
2 garlic cloves, minced
4 pork loin chops, 1 inch thick
2 teaspoons sugar
2 teaspoons cornstarch
1/2 cup water

Directions

In a blender, combine the soy sauce, green pepper, brown sugar, onion, ginger and garlic; cover and process until smooth. Set aside 2 tablespoons for sauce. Pour the remaining marinade into a large resealable plastic bag or shallow glass container. Add pork chops and turn to coat. Seal or cover and refrigerate for 8 hours or overnight; drain and discard marinade. Grill chops, covered, over medium-hot heat for 5-8 minutes on each side or until a meat thermometer reads 160 degrees F-170 degrees F. In a saucepan, combine sugar, cornstarch, water and reserved soy sauce mixture; stir until smooth. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve over chops.

Spicy Pork Stir-Fry

Ingredients

- 2 tablespoons soy sauce
- 1 tablespoon cornstarch
- 1 tablespoon water
- 1 pound pork tenderloin, cubed
- 1 lime, juiced
- 1 tablespoon soy sauce
- 2 tablespoons rice vinegar
- 1 teaspoon cornstarch
- 3 teaspoons dark sesame oil
- 1 tablespoon peanut oil
- 3 teaspoons minced fresh ginger root
- 2 green chile peppers, chopped
- 1/2 cup julienned carrots
- 1/2 cup sugar snap peas, julienned
- 2 teaspoons chili oil
- 1/4 cup chopped green onions
- 1/4 cup finely chopped peanuts

Directions

In a medium bowl, combine 2 tablespoons soy sauce, 1 tablespoon cornstarch and water. Mix all together until smooth and stir in the pork cubes. Cover and refrigerate for 30 to 45 minutes.

In a small bowl combine the lime juice, 1 tablespoon soy sauce, vinegar, 1 teaspoon cornstarch and sesame oil. Mix together and set aside.

Remove pork and marinade from refrigerator. In a large skillet or wok heat peanut oil until hot. Stir in ginger and chile pepper and saute for 1 minute. Then stir in pork with marinade, carrots, and sugar peas and stir-fry for 6 to 8 minutes or until pork is tender.

Pour in lime mixture, reduce heat and simmer until sauce thickens, about 6 to 8 minutes. Remove from heat and stir in hot chile oil, green onions and peanuts. Serve!

Miso Braised Pork

Ingredients

1 tablespoon canola oil
5 pounds pork butt (shoulder roast) cut into 2-inch slices
2 tablespoons minced garlic
1 teaspoon minced ginger
2 cups water, more if needed
1/3 cup soy sauce
1/3 cup brown sugar
3/4 cup white (shiro) miso

Directions

Heat canola oil in a large Dutch oven over medium-high heat until hot. Sear pork slices until well browned on both sides, then remove. Stir in the garlic and ginger, cook until fragrant, about 30 seconds. Add the water, soy sauce, brown sugar, and miso; bring to a simmer, scraping the bottom of the pan to dissolve the caramelized juices.

Place pork into pot, add additional water if needed to cover pork with the sauce. Then, reduce heat to medium-low, cover, and simmer for 3 hours until the pork is tender, and the sauce has thickened.

Pork Chalupas

Ingredients

1 (4 pound) pork shoulder roast
1 pound dried pinto beans
3 (4 ounce) cans diced green chile peppers
2 tablespoons chili powder
2 tablespoons ground cumin
2 tablespoons salt
2 tablespoons dried oregano
2 tablespoons garlic powder
12 flour tortillas

Directions

Place the roast inside a slow cooker coated with cooking spray. In a separate bowl, stir together the beans, 2 cans of the chile peppers, chili powder, cumin, salt, oregano, and garlic powder. Pour the whole mixture over the roast, and add enough water so that the roast is mostly covered. Jiggle the roast a little to get some of the liquid underneath.

Cover, and cook on Low for 8 to 9 hours. Check after about 5 hours to make sure the beans have not absorbed all of the liquid. Add more water if necessary 1 cup at a time. Use just enough to keep the beans from drying out.

When the roast is fork-tender, remove it from the slow cooker, and place on a cutting board. Remove any bone and fat, then shred with forks. Return to the slow cooker, and stir in the remaining can of green chilies. Heat through, and serve with flour tortillas and your favorite toppings.

Dill and Honey Pork Chops

Ingredients

6 (3/4 inch) thick bone-in pork chops
2 tablespoons honey
1 tablespoon dried dill weed

Directions

Heat a skillet over medium heat. Spread 1/2 teaspoon of honey onto one side of each pork chop. Sprinkle a pinch of dill over the honey.

Place the pork chops honey side down in the skillet, and coat the top sides of the chops with remaining honey and dill. Cook for 5 minutes on each side, or until browned on the outside, and chops have reached your desired degree of doneness.

Pork and Century Egg Rice Congee

Ingredients

1 cup uncooked short-grain white rice
1 tablespoon vegetable oil
6 cups water
1 cube pork bouillon cube
2 cups char siu (Chinese roast pork), diced
6 green onions, chopped

2 cups water
2 preserved duck eggs (century eggs), peeled and diced

Directions

Rinse the rice in several changes of cold water. Drain completely in a mesh strainer and place into a large pot. Stir the vegetable oil into the rice and set aside for 10 minutes.

Stir 6 cups of water, the bouillon cube, char siu, and green onion into the rice. Bring to a boil over high heat; reduce heat to medium-low, cover, and simmer 1 1/2 hours. Stir frequently as the rice cooks to help break the rice grains apart and keep it from burning on the bottom.

Stir in the remaining 2 cups of water and the century egg. Continue cooking another 1 1/2 hours, stirring frequently until the congee reaches your desired consistency. The congee is ready when the individual grains of rice are no longer discernable and have thickened the soup.

Apple Pork Chops

Ingredients

2 tablespoons vegetable oil
1/2 cup chopped onion
4 (1/2-inch thick) pork chops
1/2 teaspoon salt
ground black pepper to taste
2 apples - peeled, cored and sliced
2 tablespoons brown sugar
1/2 teaspoon ground mustard
1/8 teaspoon ground cloves
3/4 cup hot water

Directions

Preheat oven to 375 degrees F (190 degrees C).

Heat oil in large skillet. Saute onion in oil for 1 minute, or until tender. Remove onion and set aside. Brown pork chops on both sides in oil.

Place chops in an 8x12 inch baking dish and sprinkle them with salt and pepper. Cover the chops with the apples and cooked onion.

In a small bowl, combine brown sugar, mustard, cloves and water. Pour over chops. Cover and bake in the preheated oven for 30 to 45 minutes. Enjoy!

Cape Breton 'Pork' Pies

Ingredients

Tart Shells

2 cups all-purpose flour
2 tablespoons confectioners' sugar
1 cup butter, softened

Filling

2 1/4 cups chopped pitted dates
1 cup water
3/4 cup packed brown sugar
1/4 teaspoon salt
1 teaspoon vanilla extract

Icing

1/4 cup butter
2 1/4 cups confectioners' sugar
2 tablespoons milk
1 teaspoon maple extract

Directions

Preheat an oven to 325 degrees F (165 degrees C).

Tart shells: Sift together flour and 2 tablespoons confectioners' sugar in a bowl. Cut in 1 cup butter; knead until well blended. Form dough into 3/4 inch balls. Press evenly into 1 1/2 inch tart cups on the bottom and up the sides to form a shell.

Bake in preheated oven until pale gold, about 16 minutes. Let shells cool in the pan. Gently loosen and remove them from pan using a knife.

Filling: Combine dates, water, brown sugar, and salt in a saucepan. Bring to a boil; boil gently for about 10 minutes, stirring constantly. Mash dates with a fork as they cook. Remove from heat and stir in vanilla. Allow mixture to cool before spooning into tart shells.

Icing: Cream 1/4 cup butter in a small bowl with an electric mixer. Gradually add 1 cup of the sugar while continuing to mix. Add the milk, remaining 1 1/4 cups sugar, and maple extract. Beat at high speed until smooth. Icing should be thick enough to pipe. Spoon mixture into pastry bag with a small round or star-shaped tip. Pipe a swirl of icing on each tart.

Williamsburg Pork Cake

Ingredients

1/2 cup brandy
2 1/2 cups raisins
1 1/2 cups dried currants
1/2 pound finely ground salt pork
1 cup boiling water
1 cup molasses
1/2 cup brown sugar
3 1/2 cups all-purpose flour
1 teaspoon baking powder
1 tablespoon ground allspice
1 tablespoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cloves

Directions

In a medium saucepan, combine brandy, raisins and currants. Bring to an boil, then remove from heat. Set aside until all liquid is absorbed and mixture is cooled.

Preheat oven to 275 degrees F (135 degrees C). Grease and flour a 10 inch tube pan. Sift together the flour, baking powder, allspice, cinnamon, nutmeg and cloves. Set aside.

In a large bowl, combine the ground salt pork, boiling water, molasses and sugar. Beat well. Add the flour mixture and beat until incorporated. Stir in the raisin mixture. Pour batter into prepared pan.

Bake in the preheated oven for 90 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool 15 minutes in the pan. Remove from pan and cool completely.

Greek Pork Cutlets

Ingredients

1 (1 pound) pork tenderloin
1 small onion, chopped
2 tablespoons lemon juice
1 tablespoon minced fresh parsley
2 garlic cloves, minced
3/4 teaspoon dried thyme
1/8 teaspoon pepper
CUCUMBER SAUCE:
1 small tomato, seeded and
chopped
2/3 cup reduced-fat plain yogurt
1/2 cup chopped seeded
cucumber
1 tablespoon finely chopped onion
1/2 teaspoon lemon juice
1/8 teaspoon garlic powder

Directions

Cut pork into eight slices; flatten to 1/2-in. thickness. In a large resealable plastic bag, combine the onion, lemon juice, parsley, garlic, thyme and pepper; add pork. Seal bag and turn to coat; refrigerate for 4 hours or overnight. In a small bowl, combine the cucumber sauce ingredients. Cover and refrigerate until serving.

Drain pork and discard marinade. Place on a broiler pan coated with nonstick cooking spray. Broil 4 in. from the heat for 6-8 minutes on each side or until juices run clear. Serve with cucumber sauce.

Breaded Dijon Pork Chops

Ingredients

3/4 cup crushed saltine crackers
1/2 teaspoon dried thyme
1/4 teaspoon pepper
1/8 teaspoon rubbed sage
3 tablespoons Dijon mustard
4 pork rib chops, approximately
1/2-inch thick
1/4 cup vegetable oil

Directions

In a small bowl, combine the cracker crumbs, thyme, pepper and sage. Spread mustard on both sides of pork chops; coat with crumb mixture. In a large skillet, cook pork chops in oil over medium-high heat for 4-5 minutes on each side or until golden brown and juices run clear.

Bohemian Pork Roast

Ingredients

3 pounds bone-in pork roast
2 tablespoons dried marjoram
salt and pepper to taste
3 tablespoons caraway seed

Directions

Preheat oven to 325 degrees F (165 degrees C).

Heat a roasting pan over medium high heat until hot. Rub the roast with the marjoram, salt and pepper. Brown all sides of the roast in the hot roasting pan. Sprinkle caraway seeds over all and pour in enough water to come halfway up the sides of the roast.

Cover and place roast in the preheated oven. Bake for 1 1/2 hours, or until an internal temperature of 160 degrees F (70 degrees C) is reached, about 30 minutes per pound. Remove from oven and let sit for 10 minutes before carving.

Roast Pork with Apple and Onion Gravy

Ingredients

1 (3 pound) boneless pork loin
roast
1 teaspoon lemon pepper
seasoning
1 tablespoon vegetable oil
1/2 cup chopped peeled apple
1 small onion, chopped
1 (10.5 ounce) can Campbell'sB®
Golden Pork Gravy

Directions

Season the pork with the lemon pepper. Place the pork into a roasting pan. Roast at 325 degrees F for 1 hour 45 minutes or until the pork is cooked through. Remove the pork to a cutting board. Let stand for 10 minutes before slicing.

Heat the oil in the roasting pan over medium-high heat. Add the apple and onion and cook until tender, stirring occasionally. Add the gravy and cook until the mixture is hot and bubbling, stirring to scrape up the browned bits from the bottom of the pan. Serve the gravy with the pork.

Clayton's Pork Chops

Ingredients

6 pork chops
1 (10.75 ounce) can condensed
cream of mushroom soup
1 (10.75 ounce) can condensed
cream of celery soup
1 cup sour cream
1 (6 ounce) can French-fried
onions

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place pork chops in a 9x13 inch baking pan. Add the mushroom and celery soups. Stir to coat the pork chops.

Bake in preheated oven for 45 minutes, until meat is no longer pink inside and thermometer reads 160 to 170 degrees F (71 to 77 degrees C).

Remove from oven and stir sour cream into soup mixture. Sprinkle with French-fried onions. Serve immediately.

DJ's Outdoor Pork Loin with Veggies

Ingredients

2 tablespoons packed dark brown sugar
2 teaspoons sea salt
1 tablespoon paprika
1 teaspoon ground cumin
1/2 teaspoon black pepper
1 teaspoon cayenne pepper
1 tablespoon garlic powder
1 tablespoon rubbed sage
1 (2 pound) pork loin
1/2 cup olive oil
4 red potatoes, quartered
2 sweet potatoes, quartered
5 carrots, cut into 1-inch chunks
1 large onion, quartered
2 tablespoons sea salt
1 teaspoon ground black pepper
1 tablespoon chopped fresh cilantro
3 large apples, cored and sliced
3 cups fresh orange juice
1/2 cup lemon juice

Directions

Mix the brown sugar, 2 teaspoons sea salt, paprika, cumin, 1/2 teaspoon black pepper, cayenne pepper, garlic powder, and sage in a small bowl. Pat the pork loin completely dry with paper towels. Rub the mixture onto the pork loin to coat completely.

Pour the olive oil into a large resealable plastic bag. Add the seasoned loin to the bag and seal. Allow to marinate in the refrigerator for 24 hours, turning the bag once to assure an even flavor.

Place the red potatoes, sweet potatoes, carrots, and onion in a large pot and cover with water. Add the 2 tablespoon salt, 1 teaspoon pepper, and cilantro to the water. Bring to a boil, reduce heat to low and allow to continue on a slow boil for 25 minutes; drain, reserving the water.

Preheat an outdoor grill for high heat and lightly oil grate.

Remove the pork loin from the bag. Sear on the preheated grill, 4 to 5 minutes per side; remove and set aside. Reduce grill heat to medium.

Place a 12-inch cast-iron skillet on the grill. Lay the apple slices on the bottom of the skillet. Pour the orange juice and lemon juice into the skillet. Place the pork loin on the apples. Arrange the drained vegetables around the pork loin. Pour reserved water into the skillet to fill within 1/2 inch of top.

Cook on grill for 1 hour, pouring more of reserved water over the pork after 30 minutes.

Big Ray's Pork Pie

Ingredients

2 1/2 pounds lean ground pork
1/2 cup minced onion
1/2 cup water
1 cup fresh bread crumbs
2 teaspoons salt
1/2 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1 pastry for a 9 inch double crust pie

Directions

Preheat the oven to 400 degrees F (200 degrees C).

Crumble the ground pork into a skillet over medium-high heat. Add the onion and water. Cook, stirring frequently, until evenly browned. Remove from heat, and mix in the fresh bread crumbs. Season with salt, cinnamon, and cloves, and mix well.

Press one of the pie crusts into the bottom and up the sides of a pie plate. Fill with the pork mixture. Place the second crust over the top, and pinch the seams to seal. Poke a couple of holes in the top crust to vent steam.

Bake for 35 minutes in the preheated oven, or until crust is golden.

Slow Cooker Cranberry Pork

Ingredients

1 (16 ounce) can cranberry sauce
1/3 cup French salad dressing
1 onion, sliced
1 (3 pound) boneless pork loin
roast

Directions

In a medium bowl, stir together the cranberry sauce, salad dressing, and onion. Place pork in a slow cooker, and cover with the sauce mixture.

Cover, and cook on High for 4 hours, or on Low for 8 hours. Pork is done when the internal temperature has reached 160 degrees F (70 degrees C).

Gravy Baked Pork Chops

Ingredients

4 (1 1/4 inch thick) pork chops
salt and pepper to taste
1 tablespoon butter
3/4 cup milk
1/4 cup water
1 (10.75 ounce) can condensed
cream of mushroom soup

Directions

Preheat oven to 350 degrees F (175 degrees C).

Season pork chops with salt and pepper to taste. Melt the butter in a large skillet over medium high heat. Saute the pork chops in the butter for about 5 minutes per side.

In a separate medium bowl, combine the milk, water and soup. Place the pork chops in a 9x13 inch baking dish and pour the soup mixture over the chops.

Bake at 350 degrees F (175 degrees C) for 45 minutes.

Sweet and Sour Pork Patties

Ingredients

1 1/2 pounds ground pork
1/2 cup soft bread crumbs
1 teaspoon red pepper flakes
1 teaspoon seasoning salt
1 egg
1 tablespoon milk
2 tablespoons chopped fresh parsley
1/2 cup finely chopped onion
1 (10 ounce) jar sweet and sour sauce

Directions

Mix pork, breadcrumbs, red pepper flakes, salt, egg, milk, parsley and onions together in bowl. Shape into 8 to 12 patties.

Slowly brown in frying pan until juices run clear; drain well. Heat sweet and sour sauce in frying pan. Place cooked patties in pan and heat through.

Somerset Pork with Cream and Apples

Ingredients

1/4 cup butter
4 boneless pork loin chops
1 teaspoon chopped fresh thyme
1 large onion, sliced into thin rings
1 clove garlic, crushed
1 Cox apple, cored and cut into thick rings
1 red apple, cored and cut into rings
1 teaspoon white sugar
salt and pepper to taste
1 1/8 cups dry hard cider
3 tablespoons heavy cream

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large heavy skillet, over medium-high heat, melt half of the butter. Fry the pork chops on both sides until a nice golden color. Transfer the chops to a 2 quart casserole dish with a lid, and sprinkle with thyme.

Melt the remaining butter in the pan, and fry the onion and garlic until tender. Transfer them to the casserole dish. Fry the apple rings in the pan for a few seconds on each side to give them color, then remove to the casserole dish. Sprinkle with sugar.

Spoon any excess fat from the frying pan and pour in the apple cider. Stir to remove any flavorful bits from the bottom. Bring the mixture to a simmer, then pour over the pork chops and apples in the dish. Season with salt and pepper.

Bake the casserole, covered for 30 to 40 minutes, or until the pork chops are cooked through. Remove the pork chops and apples to a serving platter and stir the cream into the juices. Serve sauce over pork chops.

Harvest Pork Stew

Ingredients

2 tablespoons butter or oil
1 1/2 pounds boneless pork, cut into 1/2-inch cubes
2 cloves garlic, minced
1 medium onion, chopped
3 cups chicken broth
1/2 teaspoon salt
1/4 teaspoon dried rosemary, crushed
1/4 teaspoon rubbed sage
1 bay leaf
3 cups frozen, cubed butternut squash
2 MacIntosh apples, cored and cubed
2 large potatoes, peeled and cubed (optional)
2 cups carrots, peeled and diced (optional)

Directions

Melt the butter in a large skillet over medium-high heat. Add the pork and cook until lightly browned on all sides. Stir in the garlic and onion, and continue to cook until the onion has softened, and the pork is firm, and no longer pink, about 5 minutes.

Place the pork and onions into a large saucepan. Pour in the chicken broth, and season with salt, rosemary, sage, and the bay leaf. Bring to a boil, then reduce heat to medium-low, cover, and simmer for 20 minutes.

Stir in the butternut squash, apples, potatoes, and carrots. Return to a simmer, then cook, uncovered until the squash and apples are tender, about 20 minutes. Remove the bay leaf and serve.

Sweet 'n' Tangy Pork Chops

Ingredients

2 bone-in center-cut pork loin chops
1/8 teaspoon salt
Dash pepper
1/4 cup beer or beef broth
4 1/2 teaspoons ketchup
1 tablespoon brown sugar

Directions

Sprinkle pork chops with salt and pepper. In a large nonstick skillet coated with nonstick cooking spray, brown chops for 3 minutes on each side.

In a small bowl, combine the beer or broth, ketchup and brown sugar. Pour over pork; bring to a boil. Reduce heat; simmer, uncovered, for 10-15 minutes or until a meat thermometer reads 160 degrees F. Remove chops and keep warm. Simmer sauce until reduced to 1/2 cup, about 5 minutes. Serve with pork chops.

Polynesian Pork Chops

Ingredients

4 boneless pork chops, 3/4-inch thick
1 teaspoon garlic powder
1 tablespoon vegetable oil
1 medium onion, chopped
1 (10.75 ounce) can Campbell's® Condensed Golden Mushroom Soup
1/4 cup water
1 (8 ounce) can pineapple chunks
3 tablespoons soy sauce
1 tablespoon honey
2 cups cooked regular long-grain white rice
Sliced green onion

Directions

Season chops with garlic powder.

Heat oil in skillet. Cook chops until browned. Add onion.

Add soup, water, pineapple with juice, soy and honey. Heat to a boil. Cook over low heat 10 minutes or until done.

Serve with rice and sprinkle with green onions.

Pork and Cabbage Supper

Ingredients

2 pork loin chops, 1/2 inch thick
1 tablespoon vegetable oil
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted
1/2 teaspoon garlic powder
1/4 teaspoon salt
1/4 teaspoon pepper
3 cups shredded cabbage

Directions

In an ovenproof skillet, brown chops in oil on both sides; remove and set aside. To drippings, add sour and seasonings; bring to a boil. Return chops to skillet; add cabbage. Cover and bake at 350 degrees F for 50-60 minutes or until meat is tender.

Citrus Grilled Pork Filet with Mint Fig Sauce

Ingredients

1 cup orange juice
2 tablespoons olive oil
3 cloves garlic, minced
6 (6 ounce) boneless pork loin chops
6 slices applewood smoked bacon

6 fresh figs
1 cup fresh mint leaves
1 tablespoon balsamic vinegar
3 tablespoons olive oil
1 tablespoon honey
1/2 cup orange juice
1 pinch sea salt and pepper to taste

Directions

Whisk together 1 cup orange juice, 2 tablespoons olive oil, and the minced garlic in a bowl; pour into a resealable plastic bag. Add the pork chops, coat with the marinade, squeeze out excess air, and seal the bag. Marinate in the refrigerator for at least 8 hours.

Place the figs and mint leaves into a blender, and blend until pureed. Add the balsamic vinegar, 3 tablespoons olive oil, honey, and 1/2 cup orange juice to the blender, and puree until smooth and thick. Season to taste with sea salt and pepper, then set aside.

Preheat an outdoor grill for medium-high heat, and lightly oil the grate. Remove the pork from the marinade. Discard the remaining marinade. Wrap each pork chop with a slice of bacon, securing with toothpicks as necessary; season with salt and pepper.

Grill the pork chops until the pork is no longer pink in the center, about 5 minutes per side. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C). Pour the mint-fig sauce over the pork chops to serve.

Pork and Bamboo Shoots

Ingredients

1 tablespoon peanut oil
1 (14 ounce) can thinly sliced bamboo shoots
2 tablespoons peanut oil
2 cloves garlic, minced
1 fresh red chile pepper, seeded and minced
1/2 teaspoon crushed red pepper flakes
3 ounces ground pork
1 teaspoon Shaoxing rice wine
salt to taste
2 teaspoons rice vinegar
2 teaspoons soy sauce
3 tablespoons chicken broth
3 green onions, thinly sliced
1 teaspoon sesame oil

Directions

Heat one tablespoon peanut oil in a wok set over medium heat. Add the bamboo shoots to the pan; stir-fry until dry and fragrant, about 3 minutes. Remove from wok and reserve.

Increase temperature to high, and pour in the remaining peanut oil. Quickly fry the garlic, red chile, and red pepper flakes in the hot oil until fragrant. Stir in the pork, and continue to stir-fry until it is cooked through. Pour in the wine; season with salt to taste.

Return the bamboo shoots to the wok, and heat until sizzly. Stir in the rice vinegar, soy sauce, chicken broth, and additional salt to taste. Cook and stir for 1 to 2 minutes to allow the flavor to penetrate the bamboo shoots. At the end of cooking, stir in green onions. Remove wok from heat; stir in sesame oil before serving.

Marinated Pork Chops

Ingredients

3/4 cup vegetable oil
1/3 cup soy sauce
1/4 cup vinegar
2 tablespoons Worcestershire sauce
1 tablespoon lemon juice
1 tablespoon prepared mustard
1 teaspoon salt
1 teaspoon pepper
1 teaspoon dried parsley flakes
1 garlic clove, minced
6 (1 inch thick) pork chops

Directions

Combine the first 10 ingredients in a large resealable plastic bag or shallow glass container; add pork and turn to coat. Seal bag or cover container; refrigerate overnight. Drain and discard marinade. Grill, covered, over medium coals, turning occasionally, for 20-25 minutes or until juices run clear.

Benji's Pork Chops with Grapefruit Relish

Ingredients

4 cups water
2 cups orange juice
1/2 cup salt
1/2 cup light brown sugar
1 tablespoon garlic powder
1 tablespoon dried oregano
1 1/2 teaspoons ground thyme
4 boneless pork chops

2 grapefruits, juiced
1/4 cup brown sugar
1 tablespoon red pepper flakes
1 grapefruit, peeled and sectioned
salt and black pepper to taste

Directions

Whisk together the water, orange juice, 1/2 cup salt, light brown sugar, garlic powder, oregano, and thyme in a large glass or ceramic bowl. Submerge the pork chops in the brine. Cover the bowl with plastic wrap, and brine in the refrigerator for 1 hour.

Heat grapefruit juice, 1/4 cup brown sugar, and red pepper flakes in a saucepan. Cook and stir until sugar is dissolved and mixture comes to a boil; reduce heat and cook until syrupy, about 15 minutes. Remove 3 tablespoons of the mixture and set aside. Add half of the grapefruit sections to the syrup mixture and cook for 5 to 10 minutes.

Preheat the oven's broiler and set the oven rack about 6 inches from the heat source.

Remove the pork chops from the brine and pat dry. Place the pork chops on a baking sheet lined with tin foil. Brush each side of the chops with the reserved grapefruit juice syrup. Season with salt and pepper. Broil for 7 to 10 minutes on each side and the pork is no longer pink in the center. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C).

Place the remaining fresh grapefruit sections on the pork and drizzle relish over the top.

Grandma's Crispy Pork Wontons

Ingredients

- 1 pound ground pork
- 1 cup diced celery
- 1 cup shredded carrot
- 1 cup diced onion
- 3 cloves garlic, minced
- 1 teaspoon salt
- 1 tablespoon ground black pepper
- 1/4 cup soy sauce
- 1 (14 ounce) package wonton wrappers
- 2 eggs, beaten
- 1 quart canola oil for frying

Directions

Mix together the ground pork, celery, carrot, onion, and garlic in a bowl. Season with salt, pepper, and soy sauce; mix with your hands until well blended.

Separate the wonton wrappers and lay them out on a clean surface. Spoon 1 teaspoon of the pork mixture into the center of each wrapper. Moisten the edges of the wonton wrappers with beaten egg, fold over the filling to form a triangle, and press together to seal. Place the finished wontons on a baking sheet.

Heat the canola oil in a deep fryer or large saucepan to 365 degrees F (180 degrees C).

Fry the wontons, about 6 at a time, until they turn golden brown and float to the top, 3 to 4 minutes. Remove, and drain on a paper towel-lined plate.

Roasted Pork Shoulder with Pomegranate Sauce

Ingredients

1 (3 pound) bone-in pork shoulder roast
2 teaspoons minced garlic
kosher salt and ground black pepper to taste

2 pomegranates with the seeds removed
1/2 cup water
2 tablespoons balsamic vinegar
2 tablespoons turbinado sugar
1/4 teaspoon ground cinnamon

Directions

Preheat the oven to 325 degrees F (165 degrees C). Season the pork roast with garlic, kosher salt and pepper. Place in a roasting pan.

Bake the roast for 1 hour in the preheated oven. While the roast is baking, combine the pomegranate seeds and water in a large saucepan. Bring to a boil, then reduce the heat to low and simmer for 20 to 30 minutes, until the pomegranate seeds have broken down and released their juices. Press through a strainer to get as much juice as possible. You should have about 3/4 cup of juice.

Pour the juice from the pomegranate into a saucepan and bring to a boil. Simmer over medium heat until reduced by half. Remove from the heat and mix in the balsamic vinegar, sugar and cinnamon.

After the roast has been in the oven for 1 hour, start to baste it with the pomegranate sauce, using a brush to apply to the top and sides. Continue to roast the pork until the internal temperature has reached 180 degrees F (80 degrees C). Remove from the oven and allow to rest for 20 minutes before carving and serving.

Sweet 'N' Sour Pork Chops

Ingredients

6 boneless pork loin chops
2 teaspoons canola oil
1/2 cup packed brown sugar
1/3 cup balsamic vinegar
1 tablespoon reduced-sodium soy sauce
1 teaspoon molasses
1 teaspoon grated orange peel
2 teaspoons cornstarch
1 tablespoon water
2 large navel oranges, peeled and sectioned
4 cups hot cooked rice

Directions

In a large nonstick skillet, brown pork chops on both sides in oil. Remove and keep warm. In the same pan, combine the brown sugar, vinegar, soy sauce, molasses and orange peel until blended. Return meat to pan; cover and simmer for 15 minutes or until tender. Remove chops and keep warm.

Combine cornstarch and water until smooth; stir into pan juices. Bring to a boil; cook and stir for 2 minutes or until thickened. Add orange segments; cook for 1 minute. Serve over pork and rice.

Pork and Vinegar

Ingredients

6 carrots, peeled and cut in half
6 potatoes, washed but not peeled
1 (2 1/2 pound) pork shoulder roast
1 large white onion, sliced
3 cloves garlic, chopped
1 1/2 teaspoons crushed red pepper flakes, or to taste
1 bay leaf
1 (15 ounce) can tomato sauce
3/4 cup distilled white vinegar
salt and pepper to taste

Directions

Place the carrots and potatoes into the bottom of a slow cooker, and place the pork roast on top. Add the onion, garlic, bay leaf, and red pepper flakes, and pour the tomato sauce and vinegar over everything. Set the cooker to Low, and cook for 8 hours. Season to taste with salt and pepper. Slice the pork, and serve with carrots, potatoes, and some of the sauce spooned over each portion.

Succulent Pork Roast

Ingredients

5 pounds bone-in pork roast
8 cloves garlic, peeled and cut in half
1/4 cup water
3 tablespoons brown sugar
1 (10 ounce) jar maraschino cherries, with juice

Directions

Preheat the oven to 350 degrees F (175 degrees C). Rinse and pat dry the pork roast.

Cut deep slits all over the roast with a sharp knife to different depths. Press pieces of garlic into the slits. In a small bowl, mix together the water, brown sugar, and the maraschino cherries with their juice. Place the roast in an oven bag, and pour the cherry mixture over. Seal the bag, and place in a roasting pan.

Bake for 3 hours in the preheated oven, or until the internal temperature of the roast is at least 160 degrees F (70 degrees C). Remove from bag to a serving plate, and baste with the juices. Let stand for 15 minutes before carving and serving.

Pork Chops in Tomato Sauce

Ingredients

1/2 small onion, thinly sliced
1 garlic clove, minced
1 tablespoon butter or stick
margarine
4 bone-in pork loin chops,
trimmed
1 (8 ounce) can tomato sauce
1/4 cup dry white wine or chicken
broth
1 teaspoon dried oregano
1/8 teaspoon pepper

Directions

In a large nonstick skillet, saute onion and garlic in butter until tender. add pork chops; brown on both sides. In a small bowl, combine the tomato sauce, wine or broth, oregano and pepper; pour over chops. Bring to a boil. Reduce heat; cover and simmer for 10-15 minutes or until tender.

Honey-Glazed Pork Chops

Ingredients

4 bone-in pork loin chops, 3/4- to 1-inch thick
Salt
Ground black pepper
2 tablespoons packed brown sugar
2 tablespoons honey
Nonstick cooking spray

Directions

Heat oven to 350 degrees F. Sprinkle chops with salt and pepper. Coat large skillet with nonstick cooking spray. Heat skillet over medium heat. Add pork chops. Cook until brown, turning once. Remove chops. Place chops in 9x13-inch baking dish. Combine brown sugar and honey in small bowl. Microwave on HIGH (100%) for 20 seconds; stir to combine. Spoon half of the honey mixture over tops of chops, spreading evenly.

Bake, uncovered, for 15 minutes. Turn chops; spoon remaining honey mixture over chops, spreading evenly. Bake until internal temperature is 160 degrees F, 15 to 20 minutes. To serve, spoon pan drippings over chops.

Marinated Pork Strips

Ingredients

1/2 cup soy sauce
3 tablespoons white sugar
2 tablespoons minced onion
2 cloves garlic, minced
2 teaspoons ground ginger
1/4 cup sesame seeds
2 tablespoons vegetable oil
1 pound pork tenderloin

Directions

In a medium dish or bowl, mix together soy sauce, sugar, onion, garlic, ginger, sesame seeds, and oil. Add pork, and turn to coat. Cover, and refrigerate for 3 hours, turning and basting often.

Preheat oven to 375 degrees F (190 degrees C).

Remove pork from marinade, reserving marinade, and transfer to a lightly greased 9x13 inch baking dish. Bake for 45 minutes. Cut into 1/4 inch thick slices.

While the meat is roasting, boil reserved marinade for 3 to 5 minutes. Serve with pork strips.

Garlic-Lime Pork Chops

Ingredients

1/3 cup fat-free Italian salad dressing
1/3 cup salsa
4 1/2 teaspoons lime juice
4 1/2 teaspoons minced fresh cilantro or parsley
4 garlic cloves, minced
1 1/4 teaspoons grated lime peel
1/4 teaspoon hot pepper sauce
6 boneless lean pork loin chops

Directions

In a bowl, combine the first seven ingredients. Pour 1/2 cup into a large resealable plastic bag; add the pork chops. Seal bag and turn to coat; refrigerate for 8 hours or overnight. Cover and refrigerate remaining marinade.

Drain and discard marinade from chops. Place on a broiler pan rack. Broil 4 in. from the heat for 7 minutes on each side or until juices run clear. Baste with reserved marinade.

Schweinebraten Pork Roast

Ingredients

1 1/2 teaspoons salt
1 pinch dried marjoram
1 pinch dried basil
1 teaspoon ground black pepper
1/2 teaspoon garlic powder
1 (5 pound) boneless pork loin
roast
2 onions, coarsely chopped
1 1/2 cups light beer

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Combine salt, marjoram, basil, pepper, and garlic powder in a small bowl. Rub spice mixture all over the pork roast. Place roast in roasting pan, and surround with onions. Pour beer into pan, and cover.

Roast pork for 30 minutes in preheated oven. Uncover, and turn meat over. Continue to roast, checking for doneness every 30 minutes; add additional liquid if pan runs dry. Roast until internal temperature reaches 180 degrees, approximately 2 hours.

Broccoli Pork Stir-Fry

Ingredients

1 (3 ounce) package pork ramen noodles
1 cup warm water
2 teaspoons cornstarch
1/2 teaspoon garlic powder
1/4 teaspoon crushed red pepper flakes
2/3 cup cold water
1 1/2 teaspoons reduced-sodium soy sauce
1 teaspoon white vinegar
4 teaspoons canola oil
1/2 pound pork tenderloin, thinly sliced
6 large fresh mushrooms, sliced
1 cup fresh broccoli florets
1/2 cup julienned sweet red pepper
3 green onions, sliced (white parts only)

Directions

Set aside 1 teaspoon of seasoning from seasoning packet (discard remaining seasoning or save for another use). Break noodles into small pieces and place in a microwave-safe dish; add warm water. Microwave, uncovered, on high for 2 minutes. Drain and set aside.

In a small bowl, combine the cornstarch, garlic powder, pepper flakes and reserved seasoning. Stir in the cold water, soy sauce and vinegar until smooth; set aside.

In a large skillet or wok, heat oil; stir-fry pork and mushrooms for 5 minutes. Add broccoli and red pepper. Stir-fry for 4-5 minutes or until vegetables are crisp-tender and pork is no longer pink. Stir cornstarch mixture and stir into skillet. Add noodles and onions. Bring to a boil; cook and stir for 2 minutes or until thickened.

Pork with Clams

Ingredients

1 1/2 pounds pork roast, cut into
1 inch cubes
1 cup dry white wine
2 teaspoons paprika
1 bay leaf
2 whole cloves
salt and pepper to taste
2 cloves garlic, chopped
4 tablespoons margarine, divided
2 onions, sliced
4 tomatoes, chopped
5 cloves garlic, crushed
2 pounds clams in shell, scrubbed
4 teaspoons chopped fresh
cilantro
2 teaspoons chopped fresh
parsley
1 lemon, quartered

Directions

Put pork in a dish, and add the wine, paprika, bay leaf, cloves, pepper, salt and 2 cloves of garlic. Cover and refrigerate overnight, turning occasionally.

In a large saucepan, melt 2 tablespoons margarine. Saute onions, tomatoes and 5 cloves of garlic. Cook gently until onions are soft; add salt and pepper to taste.

Wash the clams, discarding any that are open. Add them to the onion/tomato mixture. Cover, and cook over high heat until all clams have opened, about 5 minutes, then cook for another minute.

Meanwhile, drain the pork; set marinade aside. Heat the remaining 2 tablespoons margarine in a large frying pan over medium heat. Cook pork until brown on all sides. Stir in marinade, and cook until there is very little liquid left. Keep turning pork or it will stick and burn!

Serve the pork, the clams in their shells, and the onion mixture with boiled potatoes. Sprinkle everything with coriander and parsley, and garnish with lemon quarters.

South Pacific Pork Kabobs

Ingredients

1/4 cup sliced green onions
1/4 cup water
1/4 cup soy sauce
3 tablespoons sugar
1 tablespoon lemon juice
1 garlic clove, minced
1/2 teaspoon pepper
1/4 teaspoon ground ginger
1 pound pork chop suey meat
PEANUT BUTTER SAUCE:
1 teaspoon cornstarch
1/4 teaspoon garlic salt
Dash pepper
1/3 cup chicken broth
1/3 cup milk
3 tablespoons peanut butter
2 tablespoons sliced green onion

Directions

In a large resealable bag, combine the first eight ingredients; add pork. Seal bag and turn to coat; refrigerate overnight.

Drain and discard marinade. Thread the pork onto metal or soaked wooden skewers. Grill, covered, over indirect medium heat for 5-6 minutes on each side or until meat is no longer pink.

In a saucepan, combine the cornstarch, garlic salt and pepper. stir in broth until smooth. Add milk, peanut butter and onion; stir until blended. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve with the kabobs.

Super Simple Pork Chops

Ingredients

4 boneless pork loin chops
1/4 cup apple juice
1/4 cup maple syrup

Directions

Heat a large skillet over medium-high heat. Brown the pork chops in the hot pan, about 4 to 5 minutes per side. Pour in the apple juice and maple syrup; reduce heat and simmer until the juice has reduced and thickened slightly.

Cook until the pork is no longer pink in the center. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C).

Pork Tenderloins with Roasted Potatoes

Ingredients

1/4 cup olive or vegetable oil
2 garlic cloves, minced
1 1/2 teaspoons dried rosemary,
crushed
1/2 teaspoon salt
1/4 teaspoon pepper
1 (3/4 pound) pork tenderloin
2 medium red potatoes, cut into
chunks

Directions

In a bowl, combine the oil, garlic, rosemary, salt and pepper. Place half of the marinade in each of two resealable plastic bags. Add pork to one bag and potatoes to the other bag. Seal bags and turn to coat; refrigerate for 8 hours or overnight.

Drain and discard marinades. Place meat and potatoes in a greased 11-in. x 7-in. x 2-in. baking dish. Bake, uncovered, at 425 degrees F for 20-25 minutes or until potatoes are almost tender. Broil 5 in. from heat for 4-5 minutes or until potatoes are tender and a meat thermometer inserted in the pork reads 160 degrees F. Let stand for 5 minutes before slicing.

Pork Cabbage Saute

Ingredients

1 pound boneless pork loin, cut into 2-inch strips
1 tablespoon canola oil
1/2 medium head cabbage, shredded
1 medium onion, thinly sliced
1/2 teaspoon minced garlic
2 bay leaves
2 tablespoons butter
1/2 teaspoon salt
1/2 teaspoon pepper

Directions

In a large skillet, cook and stir the pork in oil over medium heat until no longer pink; remove the keep warm. In the same skillet, saute the cabbage, onion, garlic and bay leaves in butter until vegetables are tender. Discard bay leaves. Stir in pork, salt and pepper.

Orange Pork Stir Fry

Ingredients

2 teaspoons cornstarch
1/3 cup orange juice
1/3 cup teriyaki sauce
1 tablespoon Dijon mustard
2 teaspoons minced fresh gingerroot
1 teaspoon minced garlic
1/2 teaspoon grated orange peel
1 pound pork tenderloin, cut into 2-inch strips
1 tablespoon canola oil
1 (16 ounce) bag frozen Japanese-style stir-fry vegetables
Hot cooked rice

Directions

In a small bowl, combine cornstarch and orange juice until smooth. Stir in the teriyaki sauce, mustard, ginger, garlic and orange peel; set aside.

In a large skillet or wok, stir-fry pork in oil until no longer pink; remove and keep warm. Add vegetables to the pan; cook and stir for 2-3 minutes or until tender. Stir orange juice mixture; add to pan. Bring to a boil; cook and stir for 1 minute or until thickened. Stir in pork. Serve with rice.

Maple-Pecan Pork Chops

Ingredients

2 tablespoons spicy brown mustard
1/2 teaspoon pepper
1/2 cup maple syrup, divided
4 (3/4 inch thick) bone-in pork loin chops
1 tablespoon butter
1/2 cup unsweetened apple juice
1 cup pecan halves

Directions

In a small bowl, combine the mustard, pepper and 2 teaspoons syrup. Brush over both sides of pork chops. In a large nonstick skillet, brown pork in butter over medium heat for 2-3 minutes on each side. Add apple juice. Reduce heat; cover and simmer for 15-20 minutes or until meat is tender. Remove chops and keep warm.

Add pecans and remaining syrup to the skillet; cook and stir for 1-2 minutes or until blended. Serve over pork chops.

Pork Tenderloin with Gravy

Ingredients

1 (.75 ounce) packet dry brown
gravy mix
1/2 cup water
3 tablespoons soy sauce
2 tablespoons balsamic vinegar or
red wine vinegar
1 garlic clove, minced
1 (3/4 pound) pork tenderloin, cut
into 1/2 inch slices
1/4 cup olive or vegetable oil
1/2 pound fresh mushrooms,
sliced
1 medium onion, sliced and
separated into rings
Hot cooked rice

Directions

In a small bowl, combine the first five ingredients until blended; set aside. In a large skillet, brown pork in oil on all sides. stir in the gravy mixture, mushrooms and onion. Bring to a boil. Reduce heat; cover and simmer for 10-15 minutes or until meat juices run clear and vegetables are tender. Serve over rice.

Basil Pork Chops

Ingredients

1/4 cup packed brown sugar
1 1/2 teaspoons dried basil
1/2 teaspoon salt
1/2 teaspoon chili powder
2 tablespoons vegetable oil,
divided
4 (4 ounce) boneless pork loin
chops, 1/2 inch thick

Directions

In a small bowl, combine the brown sugar, basil, salt and chili powder. Gradually stir in 1 tablespoon oil until crumbly. Rub over both sides of pork chops.

In a large skillet, cook pork in remaining oil over medium heat for 7-8 minutes on each side or until juices run clear.

Spicy Honey-Mustard Glazed Pork Ribs

Ingredients

2 tablespoons vegetable oil
1 small onion, minced
1 1/2 cups honey
1 cup Dijon mustard
1/2 cup cider vinegar
1/4 cup crushed red pepper flakes
1 teaspoon Cajun seasoning
1/2 teaspoon salt
ground black pepper to taste
2 (2 pound) slabs baby back pork ribs

Directions

Preheat grill for medium heat and lightly oil grate.

Heat oil in a saucepan over medium heat. Saute minced onion for about 5 minutes, or until caramelized. Stir in honey, mustard, and vinegar. Season with crushed red pepper, Cajun seasoning, salt, and black pepper. Reduce heat, and simmer 5 minutes, stirring occasionally. Remove from heat, and set aside.

Generously sprinkle ribs with salt and pepper on both sides. Place ribs on grill rack, cover, and open vents halfway. Cook for 35 minutes. Turn ribs once, making sure they are not being over-cooked. Brush tops of ribs with sauce, and cook covered for 5 to 10 minutes. Turn ribs over, cover, and cook for another 5 to 10 minutes. Remove ribs from grill. Heat remaining sauce, and serve as a dipping or mopping sauce.

Pork Marsala

Ingredients

1/3 cup all-purpose flour
1/4 teaspoon salt
1/4 teaspoon garlic salt
3/4 teaspoon garlic powder
1/2 teaspoon dried oregano
1 pound boneless pork loin chops,
pounded thin
3 tablespoons butter
1/4 cup olive oil
2 cups sliced fresh mushrooms
1 teaspoon minced garlic
1 cup Marsala wine

Directions

Mix flour, salt, garlic salt, garlic powder, and oregano together in a medium bowl. Add pork chops, and toss until well coated.

Heat butter and olive oil in a large skillet over medium heat. Place pork in skillet in a single layer, and cook, turning occasionally, until brown on both sides. Add mushrooms and minced garlic; cook and stir briefly.

Stir in wine, scraping the skillet to loosen any brown bits. Cover and simmer over medium heat until pork is tender and sauce is thickened, about 15 minutes. If sauce is too thick, adjust by stirring in a small amount of wine.

Maple-Glazed Pork Chops

Ingredients

1/2 cup all-purpose flour
salt and pepper to taste
4 bone-in pork loin chops, 1 inch thick
2 tablespoons butter
1/4 cup cider vinegar
1/3 cup maple syrup
1 tablespoon cornstarch
3 tablespoons water
2/3 cup packed brown sugar

Directions

In a large resealable plastic bag, combine flour, salt and pepper. Add pork chops and shake to coat. In a skillet, brown chops on both sides in butter. Place in an ungreased 13-in. x 9-in. x 2-in. baking pan. Bake, uncovered, at 450 degrees F for 20-25 minutes or until juices run clear.

Meanwhile, in a skillet, bring the vinegar to a boil. Reduce heat; add maple syrup. Cover and cook for 10 minutes. Combine cornstarch and water until smooth; add to the maple mixture. Bring to a boil; cook and stir for 2 minutes or until thickened.

Place chops on a broiler pan; sprinkle with brown sugar. Broil 4 in. from the heat for 2-3 minutes or until sugar is melted. Drizzle with maple glaze.

Grandmother's Pork Chop Dinner

Ingredients

1/4 pound bacon
4 pork chops
1 onion, sliced
3 potatoes, peeled and cut into thick slices
1 cup water
salt and pepper to taste

Directions

Place the bacon in a large, deep skillet with a lid, and cook over medium-high heat, turning occasionally, until cooked through but not crisp, about 6 minutes.

Place the pork chops, onion, and potato slices into the skillet with the bacon and drippings, and pour the water over the ingredients. Cover the skillet, bring to a boil over medium heat, reduce the heat, and simmer until the potatoes are tender, about 30 minutes. Sprinkle with salt and pepper, and serve.

Pork Chops with Raspberry Sauce

Ingredients

1/2 teaspoon dried thyme,
crushed
1/2 teaspoon dried sage, crushed
1/4 teaspoon salt
1/4 teaspoon pepper
4 (4 ounce) boneless pork loin
chops
1 tablespoon butter
1 tablespoon olive oil
1/4 cup seedless raspberry jam
2 tablespoons orange juice
2 tablespoons white wine vinegar
4 sprigs fresh thyme (optional)

Directions

Preheat oven to 200 degrees F (95 degrees C). In a small bowl, combine crushed thyme, sage, salt, and pepper. Rub evenly over pork chops.

Melt butter and olive oil in a nonstick skillet. Cook pork chops for 4 to 5 minutes on each side, turning once. Remove from skillet and keep warm in preheated oven.

In the skillet, combine raspberry jam, orange juice, and vinegar. Bring to a boil, and cook for 2 to 3 minutes, or until sauce is reduced to desired consistency (sauce will thicken as it cools). Spoon sauce in a pool onto a serving plate, and top with pork chops. Garnish with sprigs of thyme.

Pork Tenderloin

Ingredients

2 1/2 pounds pork tenderloin
1/8 teaspoon mustard powder to taste
1/8 teaspoon dried thyme
1/2 cup dry sherry
1/2 cup soy sauce
3 cloves garlic, minced
2 tablespoons fresh ginger root, minced
3/4 cup apple jelly
2 tablespoons dry sherry
1 tablespoon soy sauce

Directions

Rub meat with the mustard powder and thyme to taste. Place in a nonreactive dish and add 1/2 cup sherry, 1/2 cup soy sauce, the garlic and the ginger. Coat the loin well, cover and refrigerate overnight.

Preheat oven to 325 degrees F (165 degrees C).

Bake at 325 degrees F (165 degrees C) for 25 minutes per pound, or until internal temperature reaches 160 degrees F (70 degrees C). Baste the pork occasionally while cooking.

Meanwhile, heat the apple jelly in a small saucepan over medium heat. Add 2 tablespoons sherry and 1 tablespoon soy sauce, stir well, reduce heat to low and let simmer. Pour over the tenderloin when it's done.

Pasta with Pork and Apple Sauce

Ingredients

8 ounces uncooked fettuccine
2 large apples - peeled, cored and chopped
1 shallot
1 tablespoon basil
1/4 cup red wine
2 tablespoons olive oil
4 boneless pork loin chops
1 teaspoon ground nutmeg
freshly ground black pepper to taste
1 teaspoon Worcestershire sauce
1/2 red onion, chopped
3 cloves garlic, minced
1 cup chopped sun-dried tomatoes
1 cup chopped fresh broccoli
1/2 red bell pepper, chopped

Directions

Bring a large pot of lightly salted water to a boil. Place pasta in the pot, cook for 8 to 10 minutes, until al dente, and drain.

Place the apples, shallot, basil, and red wine in a blender, and puree.

Heat the oil in a skillet over medium heat. Place pork chops in the skillet, season with nutmeg and pepper, and sprinkle with Worcestershire sauce. Cook about 4 minutes, then mix in onion and garlic. Continue cooking 4 minutes, or to desired doneness.

Mix sun-dried tomatoes, broccoli, and red bell pepper into the skillet. Continue cooking until broccoli is tender. Stir in the apple mixture, and cook until heated through. Serve over the cooked pasta.

Baked Pork Chops with Garden Stuffing

Ingredients

1 (10.75 ounce) can Campbell's® Condensed Golden Mushroom Soup
3/4 cup water
1 (16 ounce) bag frozen vegetable combination (broccoli, cauliflower, carrots)
1 tablespoon margarine or butter
4 cups Pepperidge Farm® Herb Seasoned Stuffing
6 bone-in pork chops, 3/4-inch thick

Directions

Mix 1/3 cup soup, 1/2 cup water, vegetables and margarine in saucepan. Heat to a boil. Remove from heat. Add stuffing. Mix lightly.

Spoon stuffing mixture into greased 3-quart baking dish. Arrange chops over stuffing.

Mix remaining soup and remaining water. Spoon over chops.

Bake at 400 degrees F for 40 minutes or until chops are done.

Apricot-Mustard Grilled Pork Tenderloin

Ingredients

1 (1 pound) pork tenderloin
3 tablespoons apricot preserves
1/4 cup mustard

Directions

Season tenderloin with salt and pepper. Stir together the preserves and mustard in a small bowl. Place pork over a medium-hot fire and grill for about 15 minutes or until internal temperature reaches 160 degrees F., brushing with mustard mixture in the last few minutes.

Slow Cooker Thai Peanut Pork

Ingredients

2 red bell pepper, seeded and sliced into strips
4 (8 ounce) boneless pork loin chops
1/2 cup teriyaki sauce
1/4 cup creamy peanut butter
2 tablespoons rice vinegar
1 teaspoon crushed red pepper flakes
2 cloves garlic, minced

1/2 cup chopped green onions
1/4 cup chopped roasted peanuts
2 limes, cut into wedges

Directions

Coat a slow cooker with cooking spray. Place the bell pepper strips and pork chops into the slow cooker. Pour the teriyaki sauce, vinegar, red pepper flakes, and garlic over the pork chops.

Cover and cook on Low until the pork is very tender, 8 to 9 hours. Once tender, remove the pork from the slow cooker, and whisk in the peanut butter until smooth. Return the pork to the slow cooker, and cook 10 minutes more.

Pour into a serving dish and sprinkle with green onions and peanuts to garnish. Decorate with lime wedges to serve.

Tangy Pork Sandwiches

Ingredients

1/4 cup butter or margarine
1/4 cup Worcestershire sauce
2 tablespoons lemon juice
2 tablespoons sugar
1/4 teaspoon paprika
1/8 teaspoon salt
1/8 teaspoon cayenne pepper
1/2 pound thinly sliced fully
cooked pork
4 hamburger buns, split

Directions

In a saucepan, combine the first seven ingredients. Bring to a boil, stirring frequently. Add the pork; simmer just until heated through, stirring frequently. Divide meat among buns; top each with 1 tablespoon sauce. Serve with the remaining sauce.

Grilled Jamaican Jerked Pork Loin Chops

Ingredients

1/2 (12 ounce) bottle lager style beer
3 fluid ounces dark rum
1/4 cup molasses
1/4 cup soy sauce
1/4 cup lime juice
2 tablespoons minced garlic
2 tablespoons minced ginger
1 scotch bonnet chile pepper, minced
2 teaspoons chopped fresh thyme
2 teaspoons chopped fresh marjoram
1 1/2 teaspoons ground allspice
2 teaspoons ground cinnamon
1 teaspoon ground nutmeg
2 bay leaves

8 (6 ounce) pork loin chops
kosher salt and cracked black pepper to taste

Directions

Pour the beer, rum, molasses, soy sauce, and lime juice into a bowl. Stir in the garlic, ginger, scotch bonnet pepper, thyme, and marjoram. Season with allspice, cinnamon, nutmeg, and bay leaves. Place the pork chops into a zip top bag, and pour in the marinade. Refrigerate overnight.

Prepare an outdoor grill for medium heat. Take the pork chops out of the marinade, place on a plate, and allow to sit at room temperature for 15 to 20 minutes as the grill heats.

Season the chops to taste with kosher salt and cracked black pepper. Grill the chops on both sides until a thermometer inserted into the center registers 150 degrees F. Allow the pork chops to rest for about 5 minutes before serving to allow the juices to redistribute.

Pork 'n' Pea Pod Stir-Fry

Ingredients

2 tablespoons reduced-sodium soy sauce
2 tablespoons honey
1 1/2 teaspoons peeled, minced gingerroot
1/2 teaspoon crushed red pepper flakes
3/4 pound pork tenderloin, cut into 2-inch strips
2 teaspoons canola oil
1 tablespoon cornstarch
1/3 cup orange juice
2 tablespoons cider vinegar
1 pound fresh snow peas
2 teaspoons minced garlic
1 teaspoon grated orange peel

Directions

In a small bowl, combine the soy sauce, honey, ginger and pepper flakes. Place 3 tablespoons in a large resealable plastic bag; add the pork. Seal bag and turn to coat; refrigerate for 1 hour. Cover and refrigerate remaining marinade.

Combine the cornstarch, orange juice, vinegar and reserved marinade; stir until blended and set aside. Drain and discard marinade from pork. In a large nonstick skillet or wok, stir-fry pork in oil for 4-5 minutes or until no longer pink. Remove pork and keep warm.

In the same pan, stir-fry snow peas for 2-3 minutes or until crisp-tender. Stir in garlic and orange peel. Stir cornstarch mixture and stir into pan. Bring to a boil; cook and stir for 1-2 minutes or until thickened. Return pork to the pan; heat through.

Pork Chops with Delicious Gravy

Ingredients

- 1 tablespoon butter
- 4 boneless pork chops
- seasoned pepper to taste
- seasoned salt to taste
- 3 tablespoons all-purpose flour
- 3 tablespoons sour cream
- 1/4 cup milk
- 1 tablespoon all-purpose flour
- 1 teaspoon lemon juice
- 1 tablespoon honey

Directions

Melt the butter in a large skillet over medium heat. Season the pork chops with seasoned salt and seasoned pepper, then dredge in 3 tablespoons of flour. Shake off any excess flour, and place the chops in the skillet. Cook for a few minutes on each side, until browned.

In a small bowl, stir together the sour cream, milk, 1 tablespoon of flour, lemon juice, and honey. Season with a tiny bit of seasoning salt if desired. Pour the sauce over the chops, and simmer for 10 to 15 minutes, until pork is cooked through.

Pork 'N' Veggie Packets

Ingredients

1 pound pork tenderloin, sliced
2 cups broccoli florets
2 cups sliced carrots
1 (8 ounce) can sliced water chestnuts, drained
1 medium green pepper, julienned
2 green onions, sliced
1/4 cup reduced-sodium soy sauce
4 teaspoons sesame oil
1 teaspoon ground ginger
Hot cooked rice

Directions

Divide pork, broccoli, carrots, water chestnuts, green pepper and onions evenly among four pieces of double-layered heavy-duty foil (about 18 in. x 12 in.). Combine the soy sauce, sesame oil and ginger; drizzle over pork and vegetables. Fold foil around filling and seal tightly.

Grill, covered, over medium heat for 8-10 minutes or until vegetables are tender and pork is no longer pink. Serve with rice if desired.

Spicy Green Beans and Pork, Asian Style

Ingredients

2 cups vegetable oil for frying
1 pound fresh green beans,
trimmed and dried well with paper
towels

Pork Sauce:

1 tablespoon vegetable oil
3 cloves garlic, minced
2 teaspoons minced fresh ginger
root
2 green onions, minced
1/2 pound ground pork
2 tablespoons Asian chili garlic
sauce
1/4 cup chicken broth
2 teaspoons soy sauce
2 teaspoons cornstarch
2 tablespoons cold water

Directions

Heat 2 cups of vegetable oil in a large wok or deep sided skillet to 375 degrees F (190 degrees C). Carefully add the beans to the hot oil, and fry, stirring occasionally, until the beans are blistered, 3 to 5 minutes. Dip the beans out of the oil with a strainer, and quickly rinse them in cold water.

Remove the oil from the wok, but do not wipe the pan. Heat 1 tablespoon of vegetable oil in the wok over medium heat, and stir in the garlic, ginger, and green onion. Cook and stir until fragrant, about 30 seconds, and stir in the ground pork. Cook and stir the pork, breaking it up as it cooks, until no longer pink, about 4 minutes. Stir in the chili garlic sauce, chicken broth, and soy sauce, and bring to a boil.

Mix the cornstarch with the water in a small bowl, stir into the pork mixture, and let simmer until the sauce thickens, 1 to 2 minutes. Gently stir the green beans into the pork sauce, heat through, and serve.

Taiwanese Pork Chops

Ingredients

4 (3/4 inch) thick bone-in pork chops
2 tablespoons soy sauce
1 tablespoon minced garlic
1 tablespoon sugar
1/2 tablespoon white wine
1/2 tablespoon Chinese five-spice powder
vegetable oil
vegetable oil for frying
cornstarch

Directions

With a sharp knife, make several small slits near the edges of the pork chops to keep them from curling when fried.

Into a large resealable plastic bag, add the soy sauce, garlic, sugar, white wine, and five-spice powder. Place chops into the bag, and close the seal tightly. Carefully massage the marinade into chops, coating well. Refrigerate at least 1 hour, turning the bag over every so often.

In a large skillet, heat enough vegetable oil to fill the skillet to a depth of about 1/2 inch. Remove chops from resealable bag without wiping off marinade. Lightly sprinkle cornstarch on both sides of the chops.

Carefully add chops to skillet; cook, turning once, until golden brown on both sides and cooked through.

Lime Pork with Peppers

Ingredients

2 limes
1/4 cup reduced-sodium soy sauce
4 garlic cloves, minced
1 teaspoon dried oregano
1/2 teaspoon dried thyme
1/8 teaspoon cayenne pepper
2 sprigs fresh parsley, stems removed
1 pound pork tenderloin, cut into 1 inch cubes
1 bay leaf
1 tablespoon olive oil
1 teaspoon brown sugar
2 medium onions, each cut into 8 wedges
2 small green bell peppers, cut into 1 inch pieces
2 medium tomatoes, each cut into 8 wedges

Directions

Finely grate lime peel, reserving 2 tablespoons peel. Juice the limes. In a bowl, combine the soy sauce, garlic, oregano, thyme, cayenne, parsley, lime juice and reserved lime peel. Pour 1/2 cup marinade into a large resealable plastic bag; add the pork and bay leaf. Seal bag and turn to coat; refrigerate for at least 2 hours. Cover and refrigerate remaining marinade.

Drain and discard marinade. Discard bay leaf. In a large nonstick skillet, heat oil over medium-high heat. Add sugar; stir until bubbly. Add the meat; cook and stir for 3-4 minutes or until browned. Reduce heat; add the onions, peppers and the reserved lime mixture. Cook, uncovered, for 10-15 minutes or until vegetables are tender. Add the tomatoes; cook 1 minute longer.

Pork Chop Suey

Ingredients

1 pound pork tenderloin
1/4 cup all-purpose flour
2 tablespoons vegetable oil,
divided
2 cups thinly sliced bok choy
1 cup chopped celery
1 cup red bell pepper, cut into 1/4
inch strips
1 cup sliced mushrooms
1 (8 ounce) can water chestnuts,
sliced
2 cloves garlic, minced
1/4 cup chicken broth
1/4 cup soy sauce
1 tablespoon cornstarch
1 tablespoon dry sherry
1/2 teaspoon ground ginger

Directions

Trim fat from pork, cut into 1 inch pieces. Combine flour and pork in a resealable bag, seal and shake well.

Heat 1 tablespoon oil in a large skillet over medium high heat. Add pork, cook 3 minutes or until browned. Remove from pan and keep warm.

Heat remaining tablespoon oil in pan. Add bok choy, celery, red pepper, mushrooms, water chestnuts and garlic; stir fry for 3 minutes. In a bowl combine chicken broth, soy sauce, cornstarch, sherry and ginger. Stir well with a whisk. Combine pork and broth mixture in skillet, cook 1 minute or until thick.

Stuffed Crown Roast of Pork

Ingredients

3 tablespoons butter
3/4 cup chopped onion
1/4 cup chopped celery
1/2 cup peeled, cored and
chopped tart apple
1/2 cup fresh bread crumbs
1 pound ground pork
1/2 pound ground seasoned pork
sausage
1/2 cup chopped parsley
1/2 teaspoon dried sage
1 1/2 teaspoons salt
1 1/2 teaspoons ground black
pepper
9 pounds crown pork roast

Directions

Preheat oven to 350 degrees F (175 degrees C).

To Make Stuffing: Melt butter in a large skillet over medium heat. When foam subsides add onion and saute, stirring frequently, for about 5 minutes. Stir in celery and apples; saute (without browning) about 5 minutes longer. Scrape skillet contents into a large mixing bowl. Add bread crumbs, ground pork, sausage meat, parsley, sage, salt and pepper. Mix together gently but thoroughly. (Note: Do not taste the uncooked stuffing, for it contains raw pork; instead, fry a small ball of the stuffing in the skillet, then taste and season with more salt and pepper as necessary).

Fill the center of the crown with the stuffing, mounding it slightly. Cover it with a round of aluminum foil and wrap the ends of the chop bones in strips of foil to prevent them from charring and snapping off.

Place the crown on a rack in a shallow roasting pan just large enough to hold it comfortably, and roast in the center of the oven, undisturbed, for about 3 hours or until internal temperature of meat is 175 degrees F (80 degrees C). (Note: 30 minutes before pork is done, remove the foil from the top of the stuffing to allow the top to brown.)

Carefully transfer the crown to a large, heated, circular platter, strip the foil from the ends of the chops and replace it with paper frills. Let the crown rest for about 10 minutes before carving and serving. To Carve Pork: Insert a large fork in the side of the crown to steady it and, with a large, sharp knife, cut down through each rib to detach the chops. Two chops per person is a customary portion accompanied by a generous serving of the stuffing.

Peking Pork Chops

Ingredients

6 thick cut pork chops (1 inch)
1/4 cup brown sugar
1 teaspoon ground ginger
1/2 cup soy sauce
1/4 cup ketchup
1 clove garlic, crushed
salt and pepper to taste

Directions

Trim excess fat from pork chops and place in slow cooker. Mix brown sugar, ginger, soy sauce, ketchup, garlic, salt and pepper in small bowl and pour over meat. Cover, turn to low and cook 4 to 6 hours, or until tender. Season with salt and pepper, if needed.

Easy Slow Cooker Pulled Pork

Ingredients

2 teaspoons Cajun seasoning
1 (3 pound) pork shoulder roast
1/2 (16 ounce) jar golden
pepperoncini, undrained
2 teaspoons adobo sauce
1 yellow onion, chopped
3 cloves garlic
1/2 cup fresh cilantro leaves
water as needed

Directions

Rub the Cajun seasoning into the pork shoulder; place in the bottom of a slow cooker. Pour the pepperoncini with the juice, and the adobo sauce over the pork. Top with the onion, garlic, and cilantro. Pour enough water into the slow cooker to cover the bottom half of the pork shoulder.

Cook on Low until the meat begins to fall apart, 6 to 8 hours. Shred meat with two forks inside the slow cooker before serving.

Tuscan Pork Stir-Fry

Ingredients

1 pound pork tenderloin, cut into strips
1 tablespoon olive oil
2 cups frozen cut Italian green beans, thawed
1 tablespoon olive oil
1 small white onion, cut into 1/2-inch-wide wedges and separated
6 ounces sliced cremini OR sliced portabella mushrooms, halved
1 (14.5 ounce) can diced tomatoes with basil, garlic and oregano
2 teaspoons cornstarch
1/2 teaspoon sugar
1/2 teaspoon salt
1/2 teaspoon dried basil
1 (16 ounce) tube refrigerated plain-flavored polenta, cut into 1/2-inch slices and quartered
2 tablespoons shredded Parmesan cheese

Directions

Heat 1 tablespoon oil in large skillet over high heat; stir-fry pork for 3-5 minutes or until no longer pink. Remove pork from skillet with slotted spoon; cover to keep warm.

Add beans to skillet; stir-fry for 1 minute. Push beans to side of skillet; add 1 tablespoon oil to center of skillet. Add onion and mushrooms; stir-fry all vegetables for 2 minutes. Remove from skillet; cover to keep warm.

Stir together tomatoes, cornstarch, sugar, salt and basil. Add to skillet; bring to boil. Add polenta. Cook, stirring gently, over high heat for 1 minute. Return all to skillet; cook, stirring gently, for 1 minute. Transfer to shallow pasta serving bowl; sprinkle with cheese. Serve immediately with a side of garlic bread.

Pork with Mushroom Dijon Sauce

Ingredients

4 boneless pork chops, 3/4-inch thick
1/2 teaspoon lemon pepper seasoning
1 tablespoon vegetable oil
1 cup sliced mushrooms
1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup (Regular, 98% Fat Free or 25% Less Sodium)
1/4 cup milk
2 tablespoons Chablis or other dry white wine
1 tablespoon Dijon-style mustard

Directions

Season chops with lemon pepper.

Heat oil in skillet. Add chops and cook until browned. Remove chops.

Add mushrooms and cook until tender.

Add soup, milk, wine and mustard. Heat to a boil. Add chops. Cover and cook over low heat 10 minutes or until done.

Pork 'n' Bean Salad

Ingredients

1 (16 ounce) can pork and beans,
drained
1/2 cup chopped tomato
1/2 cup chopped celery
1/4 cup chopped green pepper
3 tablespoons mayonnaise
2 tablespoons chopped onion

Directions

Combine all ingredients in a small bowl. Cover and refrigerate for 2 hours. Refrigerate leftovers.

Slow Cooker Thai Pork with Rice

Ingredients

1 (3 pound) pork shoulder roast
2 red bell peppers, julienned
2 teaspoons minced garlic
1/3 cup low-sodium teriyaki sauce
3 tablespoons rice wine vinegar
1/2 teaspoon red pepper flakes
3 cups uncooked long grain white rice
6 cups water
1/4 cup unsalted peanut butter
1 cup chopped unsalted peanuts
1 bunch green onions, sliced

Directions

Place the pork roast, red bell peppers, garlic, teriyaki sauce, and rice wine vinegar in a slow cooker. Sprinkle with red pepper flakes.

Cover, and cook 8 hours on Low.

In a pot, bring the rice and water to a boil. Reduce heat to low, cover, and cook 20 minutes.

Remove meat from slow cooker, and shred. Stir the peanut butter into the slow cooker. Return shredded meat to slow cooker, and mix with the sauce to coat. Serve over the cooked rice with a sprinkling of peanuts and green onions.

Cranberry Pork Chops

Ingredients

6 bone-in pork loin chops
1 (16 ounce) can jellied cranberry sauce
1/2 cup cranberry or apple juice
1/4 cup sugar
2 tablespoons spicy brown mustard
2 tablespoons cornstarch
1/4 cup cold water
1/2 teaspoon salt
Dash pepper

Directions

Place pork chops in a slow cooker. Combine cranberry sauce, juice, sugar and mustard until smooth; pour over chops. Cover and cook on low for 7-8 hours or until meat is tender. Remove chops; keep warm. In a saucepan, combine cornstarch and cold water until smooth; gradually stir in cooking juices. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in salt and pepper. Serve over chops.

Roast Pork with Onion Stuffing

Ingredients

1 (3 pound) boneless pork loin
roast
1 tablespoon olive or vegetable oil
2 teaspoons salt
1 teaspoon dried thyme
1/2 teaspoon pepper
STUFFING:
4 large onions, chopped
1/4 cup butter or margarine
1/4 cup all-purpose flour
1 tablespoon lemon juice
1 teaspoon chicken bouillon
granules
1 teaspoon salt
1/4 teaspoon ground nutmeg
1/4 teaspoon pepper
1 cup water

Directions

Rub roast with oil. Combine salt, thyme and pepper; sprinkle over roast. Place roast in a shallow baking pan. Bake, uncovered, at 325 degrees F for 2 to 2-1/2 hours or until a meat thermometer reads 160 degrees F-170 degrees F. Meanwhile, in a skillet, saute onions in butter for 8-10 minutes or until tender. Stir in flour, lemon juice, bouillon, salt, nutmeg and pepper; add water. Cook over medium heat for 2 minutes, stirring constantly. Cut roast almost all the way through into 3/8-in. slices. Spoon 1 tablespoon of stuffing between each slice. Spoon remaining stuffing over roast. Bake, uncovered, at 325 degrees F for 30 minutes. If desired, thicken pan juices to make gravy.

Pork Ole

Ingredients

1/4 pound pork chop suey meat
1 tablespoon taco seasoning
1 tablespoon olive or vegetable oil
1/4 cup chunky salsa
1 tablespoon peach preserves
Flour tortillas

Directions

In a resealable plastic bag, combine pork and taco seasoning; toss to coat. In a saucepan, brown pork in oil over medium heat. Stir in salsa and peach preserves. Bring to a boil. Reduce heat; cover and simmer for 10-15 minutes or until pork is tender. Serve with tortillas.

Honey Mustard BBQ Pork Chops

Ingredients

1/3 cup honey
3 tablespoons orange juice
1 tablespoon apple cider vinegar
1 teaspoon white wine
1 teaspoon Worcestershire sauce
2 teaspoons onion powder, or to taste
1/4 teaspoon dried tarragon
3 tablespoons Dijon mustard
8 thin cut pork chops

Directions

Place honey, orange juice, vinegar, wine, Worcestershire sauce, onion powder, tarragon, and mustard in a large resealable plastic bag. Slash fatty edge of each chop in about three places without cutting into the meat; this will prevent the meat from curling during cooking. Place chops in the plastic bag, and marinate in the refrigerator for at least 2 hours.

Preheat grill for high heat.

Lightly oil grill grate. Place chops on grill, and discard marinade. Cook chops for 6 to 8 minutes, turning once, or to desired doneness.

Pork Vegetable Soup

Ingredients

7 cups water
6 cups Roma (plum) tomatoes,
quartered
2 carrots, chopped
1 onions, quartered
2 pounds boneless pork loin, cut
into 1 inch cubes
2 teaspoons salt

Directions

In a large pot, bring water to a boil. Add the tomatoes, carrots, onions and pork. Reduce heat to low. Cover and simmer for at least 2 hours. Add salt and bring to a boil for 5 minutes. Remove from heat and serve.

Cider Pork Chop Dinner

Ingredients

1 teaspoon dried thyme
1 teaspoon salt
1 teaspoon pepper
4 bone-in pork loin chops, 1 inch thick
1 tablespoon olive or vegetable oil
2 cups apple cider
4 medium red potatoes, cubed
1 medium onion, cut into 1/2-inch pieces
1 large carrot, cut into 1/2 inch pieces
1 small turnip or rutabaga, peeled and cubed
2 tablespoons all-purpose flour
1/4 teaspoon ground nutmeg
3/4 cup half-and-half cream

Directions

Combine the thyme, salt and pepper; rub over both sides of pork chops. In a large skillet over medium heat, brown the chops in oil on both sides. Remove and set aside.

Add cider to the pan, stirring to loosen any browned bits. Add the potatoes, onion, carrot, turnip and pork chops. Bring to a boil. reduce heat; cover and simmer for 1 hour or until meat juices run clear and vegetables are tender, stirring occasionally.

Transfer pork chops and vegetables to a serving platter and keep warm. for gravy, bring the pan juices to a boil; cook, uncovered, until reduced to 3/4 cup. In a small bowl, combine the flour, nutmeg and cream until smooth. stir into reduced liquid. Bring to a boil; cook and stir for 2 minutes or until thickened. serve with meat and vegetables.

Slow Cooker Texas Pulled Pork

Ingredients

- 1 teaspoon vegetable oil
- 1 (4 pound) pork shoulder roast
- 1 cup barbeque sauce
- 1/2 cup apple cider vinegar
- 1/2 cup chicken broth
- 1/4 cup light brown sugar
- 1 tablespoon prepared yellow mustard
- 1 tablespoon Worcestershire sauce
- 1 tablespoon chili powder
- 1 extra large onion, chopped
- 2 large cloves garlic, crushed
- 1 1/2 teaspoons dried thyme
- 8 hamburger buns, split
- 2 tablespoons butter, or as needed

Directions

Pour the vegetable oil into the bottom of a slow cooker. Place the pork roast into the slow cooker; pour in the barbecue sauce, apple cider vinegar, and chicken broth. Stir in the brown sugar, yellow mustard, Worcestershire sauce, chili powder, onion, garlic, and thyme. Cover and cook on High until the roast shreds easily with a fork, 5 to 6 hours.

Remove the roast from the slow cooker, and shred the meat using two forks. Return the shredded pork to the slow cooker, and stir the meat into the juices.

Spread the inside of both halves of hamburger buns with butter. Toast the buns, butter side down, in a skillet over medium heat until golden brown. Spoon pork into the toasted buns.

Sweet Bacon Wrapped Pork Loin

Ingredients

1 (3 pound) boneless pork loin
salt and pepper to taste
8 slices bacon
2 tablespoons honey
2 tablespoons balsamic vinegar
2 tablespoons dry red wine
1 sweet onion, minced
1 tablespoon chopped fresh
rosemary
2 tablespoons golden raisins

Directions

Preheat oven to 375 degrees F (190 degrees C). Line a shallow roasting pan with aluminum foil.

Season pork loin with salt and pepper. Wrap the bacon slices around the pork loin and secure with toothpicks. Preheat a large skillet over medium-high heat, then add the pork loin. Cook until golden brown on all sides, about 10 minutes, then place onto roasting pan. Stir together honey, balsamic vinegar, red wine, onion, and rosemary in a small bowl; spread over pork loin.

Roast the pork loin in preheated oven for 15 minutes, then sprinkle with raisins. Continue cooking until the internal temperature of the pork loin reaches 160 degrees F (70 degrees C), about 15 minutes more. Remove from the oven, and allow to rest for 5 minutes before removing toothpicks and slicing.

Rollatini with Pork and Rosemary Filling

Ingredients

2 tablespoons olive oil
1 small onion, chopped
2 cloves garlic, chopped
1/2 pound ground pork
salt and pepper to taste
2 teaspoons chopped fresh rosemary
4 skinless, boneless chicken breast halves - pounded to 1/4 inch thickness

Directions

To Make Filling: Heat the olive oil in a medium skillet over medium heat. Add the onion and garlic and saute until golden. Add the pork and season with salt and pepper to taste. Cook the pork, crumbling with a fork, for about 10 minutes. Stir in the rosemary. Remove mixture from skillet with a slotted spoon and remove all but 2 tablespoons of the pork fat.

Lay the chicken breasts flat and season with salt and pepper to taste. Spoon equal amounts of the pork mixture onto each breast, and roll each one up tightly. Secure each roll with 2 toothpicks.

Heat the skillet with the reserved pork fat over medium high heat until almost smoking. Saute chicken on one side for 3 to 4 minutes or until golden brown. Turn over. Turn heat to medium and saute chicken until cooked through, 5 to 6 minutes.

Empanada Pork Filling

Ingredients

1 pound ground pork
salt and pepper to taste
2 tablespoons olive oil
1 onion, chopped
2 cloves garlic, minced
1 (9 ounce) box frozen peas and carrots
1 (1.5 ounce) box raisins
1 small potato, diced

Directions

Cook the ground pork in a nonstick skillet over medium heat until completely browned, about 5 minutes. Season with salt and pepper.

Heat the olive oil in a separate skillet over medium heat; cook the onion and garlic in the hot oil until the onion is translucent, about 5 minutes. Stir the browned pork into the onion mixture; cook and stir another 5 minutes. Mix the potato, peas and carrots, and raisins into the pork; allow the mixture to cook together until the vegetables are completely tender, about 10 minutes. Allow the filling to cool completely before spooning into empanada dough.

Chili with Ground Pork

Ingredients

1 pound lean ground pork
2 tablespoons olive oil
4 medium onions, chopped
4 cloves garlic, minced
1 (8 ounce) can mushroom pieces
1 (14.5 ounce) can wax beans
1 (15 ounce) can sweet peas
1 green bell pepper, chopped
1 red bell pepper, chopped
1 (28 ounce) can tomato sauce
chili powder to taste
ground nutmeg to taste
dried marjoram to taste
salt to taste

Directions

Heat the olive oil in a large, deep skillet over medium heat, and cook the ground pork until evenly browned. Reserving the juices in the skillet, remove pork, and set aside.

Stir the onions and garlic into the skillet, and cook in the pork juices over medium heat until tender. Mix in the mushrooms, wax beans, peas, green bell pepper, and red bell pepper. Cook and stir until tender and heated through.

Return the pork to the skillet. Mix in the tomato sauce. Season with chili powder, nutmeg, marjoram, and salt. Reduce heat, and simmer about 45 minutes to allow the flavors to blend.

Sweet and Sour Pork II

Ingredients

1/4 cup shortening
2 cups water
2 cubes chicken bouillon
1/2 teaspoon salt
3 (20 ounce) cans pineapple chunks, drained with juice reserved
3/4 cup brown sugar
1 tablespoon cornstarch
3 tablespoons soy sauce
3/4 cup white vinegar
1 1/2 teaspoons salt
2 green bell pepper, cut into 1 inch long strips
1/2 cup thinly sliced onions
3 pounds lean and boneless pork loin, cut into 2 1/2 inch strips

Directions

Slice the pork into 2 inch by 1/2 inch strips. Melt the shortening in a large frying pan or skillet over medium heat. Add pork and cook, stirring constantly, until pork browns. Add water, bouillon cubes and 1/2 teaspoon salt. Mix well and cover; simmer until tender, about 1 hour.

In a medium saucepan, combine brown sugar and cornstarch. Stir in reserved pineapple juice, soy sauce, vinegar and 1 1/2 teaspoons salt. Cook over medium heat, stirring occasionally, until thickened.

Add sauce cooked pork; mix well. Stir in pineapple, green pepper and onion. Cook over low heat until vegetables are tender, about 20 minutes.

Pork Chops and Scalloped Potatoes

Ingredients

3 tablespoons butter, divided
1 1/2 teaspoons salt
1/4 teaspoon ground black pepper
3 tablespoons all-purpose flour
1 (14.5 ounce) can chicken broth
6 pork chops
6 cups thinly sliced potatoes
1 dash paprika

Directions

Preheat oven to 350 degrees F (175 degrees C).

In sauce pan melt 1 tablespoon butter over medium heat. Add salt, pepper and flour. Pour in the chicken broth, cook and stir until mixture boils. Remove from heat and set aside.

In skillet brown pork chops in 1 tablespoon butter. Grease a cooking dish with the remaining tablespoon butter and layer potatoes. Pour mixture over potatoes and place browned chops on top. Sprinkle paprika on top.

Cover and bake for 1 hour. Uncover and bake for an additional 30 minutes.

Pork Tofu with Watercress and Bean Sprouts

Ingredients

1 (2 pound) boneless pork loin, cut into 1/2 inch strips
1 cup soy sauce
3/4 cup water
1 teaspoon minced fresh ginger root
1 tablespoon coarsely ground black pepper
2 bunches watercress - rinsed, dried, cut into 1/2 inch lengths, thick stems discarded
8 ounces bean sprouts
1 (16 ounce) package firm tofu, drained and cubed

Directions

Place pork in a wok or skillet over medium heat. Cook and stir until pork is browned on all sides, about 5 minutes. Stir in the soy sauce, water, ginger, and black pepper; bring to a boil over medium-high heat. Reduce heat to medium, cover, and simmer until meat is tender, about 40 minutes.

Stir in the watercress and bean sprouts, and continue to simmer until tender yet still crisp, about 10 minutes more. Mix in the tofu, cover, and simmer 5 minutes more.

Pulled Pork and Coleslaw Bundles

Ingredients

1 (10 ounce) package Pepperidge Farm® Puff Pastry Shells
2 cups prepared pulled pork, warmed
1/2 cup prepared creamy coleslaw
Chopped fresh parsley

Directions

Bake, cool and remove the 'tops' of the pastry shells according to the package directions.

Spoon 1/3 cup pork into each pastry shell. Top each with 2 tablespoons coleslaw and sprinkle with the parsley.

Apple Walnut Stuffed Pork Roast

Ingredients

5 tablespoons butter
1 apple - peeled, cored and chopped
1 small onion, chopped
1 celery stalk, diced
1/2 cup chopped walnuts
1 cup unsweetened applesauce
1 1/2 cups water
5 cups dry bread crumbs
1/2 teaspoon ground cinnamon
1/2 teaspoon kosher salt
1/4 teaspoon ground cloves
1/4 teaspoon ground nutmeg
1/4 teaspoon ground ginger
1 (3 pound) boneless rolled pork loin roast

Directions

Preheat oven to 325 degrees F (165 degrees C).

Melt the butter in a medium saucepan over medium heat. Stir in the apple, onion, celery, and walnuts, and cook 5 minutes, until vegetables are tender. Mix in the applesauce, water, and breadcrumbs. Cook and stir until the breadcrumbs have absorbed the liquid. Season with cinnamon, kosher salt, cloves, nutmeg, and ginger.

Unroll the pork roast, and place in a baking dish. Spoon the stuffing mixture over the roast. Arrange any excess stuffing around the roast. Roll the roast so that the fatty side is on top, and tie with kitchen twine.

Bake 45 to 50 minutes in the preheated oven, to an internal temperature of 160 degrees F (70 degrees C).

Hearty Pork N Beans

Ingredients

1 pound ground beef
1 medium green pepper, chopped
1 small onion, chopped
1 (1 pound) package smoked sausage, halved lengthwise and thinly sliced
1 (16 ounce) can pork and beans, undrained
1 (15 ounce) can lima beans, rinsed and drained
1 (15 ounce) can pinto beans, rinsed and drained
1 cup ketchup
1/2 cup packed brown sugar
1 teaspoon salt
1/2 teaspoon garlic powder
1/4 teaspoon pepper

Directions

In a skillet, cook beef, green pepper and onion over medium heat until meat is no longer pink; drain. In a slow cooker, combine the remaining ingredients. Stir in beef mixture. Cover and cook on high for 4-5 hours or until heated through.

Pork Loin with Lima Beans

Ingredients

7 pounds boneless pork loin roast
1 (15 ounce) can lima beans,
undrained
1 (16 ounce) can canned boiling
onions, undrained
3 (15 ounce) cans whole new
potatoes, undrained
1/4 cup molasses

Directions

Preheat oven to 325 degrees F (165 degrees C).

Place the pork roast in a 9x11 inch roasting pan and bake in preheated oven for 3 hours (25 minutes per pound).

In a bowl, combine lima beans, onions, potatoes (including all the liquid) and molasses. One hour before roast is done, pour mixture into pan and continue cooking one more hour, until internal temperature has reached 160 degrees F (70 degrees C).

Pork and Potatoes

Ingredients

6 pork chops
1 (10.75 ounce) can condensed
cream of chicken soup
1 (10.75 ounce) can condensed
cream of mushroom soup
1 cup water
2 pounds potatoes, cubed
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl mix chicken soup and mushroom soup with water; whisk well. Place pork chops in a large baking dish. Arrange potatoes on top, then pour soup mixture over entire dish. Bake uncovered for 60 minutes or until potatoes are tender.

Pork with Peach and Black Bean Salsa

Ingredients

1 pound pork tenderloin, cubed
salt and pepper to taste
1/4 cup cornmeal
1 tablespoon olive oil
1/4 cup beer
1 cup prepared salsa
1 (15 ounce) can sliced canned
peaches, drained
1/2 (15 ounce) can black beans;
drain and reserve liquid
1 tablespoon chopped fresh
cilantro

Directions

Season cubed pork with salt and pepper to taste. Place meat in a large plastic bag with the cornmeal. Shake well to coat the meat.

Heat the oil in a large skillet over medium high heat. Place the coated meat in the skillet and saute for 5 to 10 minutes, or until browned. Reduce heat to medium.

Pour in the beer, salsa, peaches and beans with 2 tablespoons reserved liquid. Stir well and simmer for 15 to 20 minutes. Stir in the cilantro.

Apple Cheddar Pork

Ingredients

1/2 cup shredded Cheddar cheese
1/2 cup chopped Granny Smith apple
2 boneless pork loin chops, pounded thin
1 tablespoon vegetable oil
1/4 cup red wine vinegar
1/4 cup water
1 teaspoon all-purpose flour

Directions

In a small bowl, toss together the Cheddar cheese and apple. Lay out the pork chops and spread a thin layer of the cheese mixture on top of each one. Roll them up and secure with toothpicks.

Heat the oil in a large skillet over medium-high heat. Quickly brown the outsides of the chops, then pour in the vinegar and water. Reduce heat to low, cover and cook for about 30 minutes.

Mix the flour with a small amount of the liquid from the chops. Stir into the skillet until completely dissolved, then simmer for a few minutes, stirring constantly, to make a quick gravy.

Coriander and Cumin Rubbed Pork Chops

Ingredients

1/2 teaspoon salt
1 tablespoon ground cumin
1 tablespoon ground coriander
3 cloves garlic, minced
2 tablespoons olive oil, divided
2 boneless pork loin chops
ground black pepper to taste

Directions

Mix the salt, cumin, coriander, garlic, and 1 tablespoon olive oil to form a paste. Season the pork chops with salt and pepper, and rub with the paste.

Heat the remaining olive oil in a skillet over medium heat, and cook the pork chops about 5 minutes on each side, to an internal temperature of 160 degrees F (70 degrees C).

Pork Chop Dinner

Ingredients

6 pork loin chops (3/4 inch thick),
trimmed
1 tablespoon vegetable oil
1 large onion, sliced
1 medium green pepper, chopped
1 (4 ounce) can mushroom stems
and pieces, drained
1 (8 ounce) can tomato sauce
1 tablespoon brown sugar
2 teaspoons Worcestershire sauce
1 1/2 teaspoons cider vinegar
1/2 teaspoon salt
Hot cooked rice

Directions

In a skillet, brown pork chops on both sides in oil; drain. Place chops in a slow cooker. Add the onion, green pepper and mushrooms. In a bowl, combine the tomato sauce, brown sugar, Worcestershire sauce, vinegar and salt. Pour over meat and vegetables. Cover and cook on low for 4-5 hours or until meat is tender. Serve with rice if desired.

Tasty Tender Pork Tenderloin

Ingredients

1 (1 1/2 pound) fat-trimmed pork tenderloin
salt and pepper to taste
all-purpose flour for dusting
2 tablespoons vegetable oil
1 (8 ounce) bottle Russian-style salad dressing
3/4 cup honey
1 (1 ounce) envelope dry onion soup mix

Directions

Preheat oven to 350 degrees F (175 degrees C).

Trim any excess fat from pork and pat dry with a paper towel. Season with salt and pepper. Dust with flour, shaking off any excess.

In a large skillet, heat 1 to 2 tablespoons of vegetable oil over medium-high heat. Sear the pork in the oil, rotating to brown evenly all sides. Transfer to a baking dish just large enough to fit the tenderloin.

In a bowl, stir together the Russian-style salad dressing, honey, and onion soup mix. Pour evenly over the tenderloin, rolling the meat to coat on all sides. Cover with aluminum foil.

Bake, covered, in the preheated oven for 30 minutes, basting with glaze every 10 minutes. Remove foil and continue baking another 30 minutes, or until pork is no longer pink in the center.

Pork Medallions with Port and Dried Cranberry

Ingredients

1/2 cup dried cranberries
1 cup water
1 teaspoon vegetable oil
1 pound pork medallions
salt and pepper to taste
2 tablespoons minced shallots
1/2 cup tawny port wine
1/4 cup distilled white vinegar
1 cup chicken broth
1/2 teaspoon dried thyme
1 teaspoon cornstarch
1 tablespoon water

Directions

Place cranberries in a small saucepan over medium low heat. Add water and stir together. Bring to a simmer and let simmer for 3 minutes. Drain, reserving both cranberries and cooking liquid. Set aside.

In a large skillet, heat oil over medium heat. Season pork medallions with salt and pepper and add to skillet. Saute on both sides until browned and no longer pink inside, about 3 minutes per side. Transfer to a platter, cover loosely and keep warm.

In the same skillet, add chopped shallot and cook for 30 seconds. Pour in port and vinegar and bring to a boil, stirring to scrape up any brown bits on the bottom of the skillet. Boil until liquid is reduced by half, 3 to 5 minutes. Add chicken stock, thyme and reserved cranberry liquid; boil all together until reduced by half, 5 to 7 minutes.

In a small bowl dissolve cornstarch in 1 tablespoon water and mix together. Whisk mixture into saucepan and let simmer, stirring, until sauce is slightly thickened and glossy. Stir in reserved cranberries and season with salt and pepper to taste. Spoon sauce over pork and serve.

Marmalade Pork Tenderloin

Ingredients

2 (1 pound) pork tenderloins
3/4 teaspoon salt, divided
1/4 teaspoon pepper
3/4 cup orange marmalade
1 tablespoon water
1 1/2 teaspoons ground ginger

Directions

Sprinkle the pork with 1/2 teaspoon salt and pepper. Place on a rack in a shallow roasting pan. Bake, uncovered, at 425 degrees F for 15 minutes. Combine marmalade, water, ginger and remaining salt; spoon over pork. Bake 10-15 minutes longer or until a meat thermometer reads 160 degrees F. Let stand for 10 minutes before slicing.

Slow Cooker Pork

Ingredients

3 pounds pork shoulder
2 (1 ounce) packages taco
seasoning mix
chili powder to taste
crushed red pepper to taste

Directions

Place pork shoulder in a slow cooker with taco seasoning. If desired, add chili powder and/or red pepper flakes. Add water until meat is covered. Place lid on pot and cook on low for 8 hours.

Remove pork shoulder from pot and shred.

Broiled Pork Chops

Ingredients

3/4 cup ketchup
3/4 cup water
2 tablespoons vinegar
1 tablespoon Worcestershire sauce
2 teaspoons brown sugar
1 teaspoon salt
1/2 teaspoon paprika
1/2 teaspoon chili powder
1/8 teaspoon pepper
6 pork loin chops (3/4 inch thick), trimmed

Directions

In a saucepan, combine the first nine ingredients; bring to a boil. Reduce heat; simmer for 5 minutes, stirring occasionally. Set aside half of the sauce. Place chops on broiling pan rack. Broil about 4 in. from the heat for 4 minutes on each side. Brush with remaining sauce. Continue broiling, turning and basting occasionally, for 3-4 minutes or until juices run clear. Serve with reserved sauce.

Apple-Glazed Pork Chops

Ingredients

1/2 cup SMUCKER'S® Apple Jelly
1 teaspoon ground cinnamon
1/4 teaspoon ground allspice
1/8 teaspoon ground cloves
4 (1-inch-thick) pork chops
2 small baking apples, cored and sliced

Directions

Combine first four ingredients in saucepan; cook over low heat, stirring occasionally, until jelly melts. Keep warm.

Place pork chops on rack in broiler pan. Broil five inches from heat, seven minutes on each side.

Remove from oven; brush one side with jelly glaze, and broil three minutes. Flip and brush other side with glaze; top with apple slices, and drizzle with remaining glaze. Broil three minutes.

Slow Cooker Blackberry Pork Tenderloin

Ingredients

1 (2 pound) pork tenderloin
1 teaspoon salt
1 teaspoon ground black pepper
1 tablespoon dried rubbed sage
1 tablespoon crushed dried rosemary, or to taste
1 (16 ounce) jar seedless blackberry jam
1/4 cup honey
2 tablespoons dry red wine (such as Cabernet Sauvignon, Merlot, or a blend)

1/2 cup dry red wine (such as Cabernet Sauvignon, Merlot, or a blend)
2 tablespoons honey
1 cup fresh blackberries

Directions

Season the pork tenderloin on all sides with salt, pepper, sage, and rosemary. Place the tenderloin into a slow cooker, and spoon the blackberry jam, 1/4 cup honey, and 2 tablespoons of red wine over the pork. Set the cooker to Low, and cook until very tender, 4 to 5 hours.

About 15 minutes before serving time, pour 1/2 cup red wine, 2 tablespoons of honey, and the fresh blackberries into a saucepan. Bring to a boil over medium-low heat, and simmer until the sauce thickens slightly and some of the berries burst, about 15 minutes.

To serve, slice the tenderloin and spoon blackberry-wine sauce over slices.

Pork Chops and French Onion Rice

Ingredients

1 tablespoon vegetable oil
6 bone-in pork chops
1 (10.5 ounce) can Campbell's®
Condensed French Onion Soup
1/2 cup water
ground black pepper
1 stalk celery, chopped
1/4 teaspoon dried thyme
1/2 cup uncooked regular long-
grain white rice

Directions

Heat the oil in a 10-inch skillet over medium-high heat. Add the pork and cook until well browned on both sides. Pour off any fat.

Stir the soup, water, black pepper, celery, thyme and rice in the skillet and heat to a boil. Reduce the heat to low. Cover and cook for 30 minutes or until the pork is cooked through and the rice is tender, stirring the rice occasionally.

Apricot Pork Chops

Ingredients

6 pork chops
1 (1 ounce) package dry onion
soup mix
10 ounces Russian-style salad
dressing
1 cup apricot preserves

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place the pork chops into a casserole dish. Mix onion soup mix, Russian dressing and apricot preserves together.

Pour mixture over chops and bake for 1 hour.

Pork Chop 'n' Kraut Dinner

Ingredients

6 (1/2-inch thick) bone-in pork chops
2 tablespoons vegetable oil
1/2 teaspoon salt
1/4 teaspoon pepper
2 (14 ounce) cans Bavarian sauerkraut, drained
2 tablespoons brown sugar
6 medium potatoes, peeled
1 1/2 cups water

Directions

In a pressure cooker, cook pork chops in oil until lightly browned on each side; drain. Remove chops; sprinkle with salt and pepper. Add sauerkraut to cooker; sprinkle with brown sugar. place pork chops and potatoes over sauerkraut; add water.

Close cover securely; place pressure regulator on vent pipe. Bring cooker to full pressure over high heat. Reduce heat to medium and cook for 15 minutes. (Pressure regulator should maintain a slow steady rocking motion or release of steam; adjust heat if needed.) Remove from the heat. Immediately cool according to manufacturer's directions until pressure is completely reduced.

Italian Rubbed Pork Chops

Ingredients

3 tablespoons minced fresh parsley
1 teaspoon dried oregano
1/2 teaspoon fennel seed, crushed
1/4 teaspoon garlic powder
1/2 teaspoon pepper
4 (4 ounce) boneless pork loin chops, 1/2 inch thick

Directions

In a bowl, combine the first five ingredients; rub over pork chops. Place in a 11-in. x 7-in. x 2-in. baking dish coated with nonstick cooking spray. Bake uncovered, at 350 degrees F for 38-42 minutes or until juices run clear.

Pear Braised Pork Tenderloin

Ingredients

1 ripe pear, cored and coarsely chopped
1 clove garlic, pressed
3/4 cup extra-virgin olive oil
1/2 cup dry white wine
1/2 teaspoon minced rosemary
1 (1 1/2 pound) pork tenderloin, cut in half
1 teaspoon sea salt
1 teaspoon ground mixed peppercorns
5 pearl onions, peeled and chopped

Directions

Preheat oven to 375 degrees F (190 degrees C).

Mash together soft pear, garlic, olive oil, white wine, and rosemary. Season pork with salt and pepper, and place into a 10x10 inch glass baking dish. Pour pear mixture over pork and sprinkle with chopped onion. Cover baking dish with aluminum foil.

Bake in the preheated oven for about 45 minutes, until the internal temperature of the pork reaches 160 degrees F (71 degrees C) when taken with a meat thermometer.

Tomato Pork Chops I

Ingredients

4 pork chops
1 onion, chopped
1 bell pepper - chopped, your
color choice
1 (15 ounce) can tomato sauce
garlic powder to taste
salt and pepper to taste

Directions

Heat enough oil to just cover the bottom of a large skillet over medium high heat. Dredge the pork chops in flour, add to pan and brown well on both sides. Remove chops and set aside.

Add the onion and bell pepper and saute for 5 minutes, or until almost tender. Return pork chops to skillet and pour in the tomato sauce. Allow the sauce to start bubbling and then reduce heat to low.

Simmer for 30 minutes and season with garlic powder, salt and pepper to taste.

Creamy Mustard Pork Chops

Ingredients

4 boneless pork chops, 3/4-inch thick
1 1/2 teaspoons lemon pepper seasoning
1 tablespoon butter or margarine
1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup or Campbell's® Condensed 98% Fat Free Cream of Mushroom Soup
1/2 cup milk
1 tablespoon Dijon-style mustard
1 tablespoon chopped fresh parsley

Directions

Sprinkle chops with lemon pepper seasoning. Heat butter in skillet. Cook chops 10 minutes or until browned.

Add soup, milk and mustard. Heat to a boil. Cover and cook over low heat 10 minutes or until chops are done. Sprinkle with parsley.

Roasted Pork Tenderloin

Ingredients

2 pounds pork tenderloin
1/2 teaspoon ground sage
garlic salt to taste
1 (32 ounce) jar sauerkraut,
drained
1/2 apple
1/2 onion
1/3 cup brown sugar

Directions

Preheat oven to 325 degrees F (165 degrees C).

Rub tenderloin with sage and garlic salt. Place tenderloin in a baking pan or casserole. Cover meat with half of the sauerkraut. Place the apple and onion, cut side down, on top of the sauerkraut. Cover with remaining sauerkraut. Sprinkle with brown sugar.

Cover and bake in preheated oven for 2 to 3 hours, until internal temperature has reached 160 degrees F (70 degrees C).

Pork Tenderloin with Herb Sauce

Ingredients

3/4 cup red wine vinegar or cider vinegar
1/4 cup butter or margarine, cubed
2 tablespoons Worcestershire sauce
2 teaspoons seasoned salt
1 1/2 teaspoons dried parsley flakes
1 1/2 teaspoons dried oregano
1 teaspoon garlic powder
1/4 teaspoon pepper
2 boneless pork tenderloin

Directions

In a saucepan, combine the first eight ingredients. Cook for 3 minutes or until butter is melted. Grill pork tenderloins, covered, over medium heat for 18-20 minutes or until a meat thermometer reads 160 degrees F, basting with herb sauce and turning occasionally. Let stand for 5 minutes before cutting.

Citrus Pork Roast

Ingredients

1 (3 pound) boneless pork loin
roast
1/2 teaspoon garlic powder
1/2 teaspoon dried thyme
1/2 teaspoon ground ginger
1/4 teaspoon pepper
1 tablespoon vegetable oil
1 cup chicken broth
2 tablespoons sugar
2 tablespoons lemon juice
2 tablespoons soy sauce
1 1/2 teaspoons grated orange
peel
3 tablespoons cornstarch
1/2 cup orange juice

Directions

Cut roast in half. In a small bowl, combine the garlic powder, thyme, ginger and pepper; rub over roast. In a large skillet over medium heat, brown roast on all sides in oil.

Place roast in a 5-qt. slow cooker. In a small bowl, combine the broth, sugar, lemon juice, soy sauce and orange peel; pour over roast. Cover and cook on low for 4 hours or until a meat thermometer reads 160 degrees F. Remove roast and keep warm. In a saucepan, combine the cornstarch and orange juice until smooth; stir in cooking juices. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve with the roast.

Inside-Out Pork Chops

Ingredients

4 (1 inch thick) pork chops
1 tablespoon butter or margarine
1/4 cup water
1 (8.5 ounce) package corn
bread/muffin mix
1 egg
1/2 cup milk
1 teaspoon chili powder
2 tablespoons cooking oil

Directions

In a skillet over medium heat, brown pork chops in butter. Add water; bring to a boil. Reduce heat; cover and simmer for 20 minutes or until juices run clear and pork is tender. Drain pork chops on paper towels. Drain all drippings from pan. In a bowl, combine muffin mix, egg, milk and chili powder; mix until blended. Immediately coat chops with batter. In the same skillet over medium heat, fry chops in oil until batter is golden brown and cooked through.

Pork Chop Potato Casserole

Ingredients

8 pork chops (1/2 inch thick)
1 teaspoon seasoned salt
1 tablespoon vegetable oil
1 (10.75 ounce) can condensed cream of celery soup, undiluted
2/3 cup milk
1/2 cup sour cream
1/2 teaspoon salt
1/4 teaspoon pepper
1 (26 ounce) package frozen shredded hash brown potatoes
1 cup shredded Cheddar cheese, divided
1 (2.8 ounce) can French-fried onions, divided

Directions

Sprinkle pork chops with seasoned salt. In a skillet, brown chops on both sides in oil.

In a large bowl, combine the soup, milk, sour cream, salt and pepper; stir in hash browns, 3/4 cup cheese and half of the onions. Spread into a greased 13-in. x 9-in. x 2-in. baking dish. Arrange pork chops on top. Cover and bake at 350 degrees F for 40 minutes. Uncover; sprinkle with the remaining cheese and onions. Bake, uncovered, 5-10 minutes longer or until potatoes are tender, cheese is melted and meat juices run clear.

Veggie Pork Saute

Ingredients

5 teaspoons all-purpose flour, divided
1 teaspoon Italian seasoning
1/2 teaspoon salt
1/4 teaspoon pepper
1 pound boneless pork, cubed
5 tablespoons butter, divided
1 tablespoon olive oil
1 medium onion, halved and sliced
2 celery ribs, sliced
1/2 cup sliced fresh mushrooms
1 medium zucchini, halved and sliced
1 medium tomato, diced
1 1/2 cups chicken broth
1 tablespoon balsamic vinegar
Hot cooked rice

Directions

In a large resealable plastic bag, combine 3 tablespoons flour, Italian seasoning, salt and pepper. Add pork; seal bag and shake to coat. In a large skillet over medium-high heat, brown pork in 3 tablespoons butter and oil; remove and keep warm.

In the same skillet, saute the onion, celery and mushrooms in remaining butter for 5 minutes. Add pork and zucchini; saute until meat juices run clear and vegetables are tender.

Stir in the tomato. Place the remaining flour in a small bowl; stir in the broth and vinegar until smooth. Add to skillet. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve with rice.

Herb Roasted Pork Loin and Potatoes

Ingredients

6 medium potatoes, peeled and quartered
2 tablespoons olive oil
1/2 teaspoon dried thyme
1/2 teaspoon garlic powder
1 1/2 teaspoons chopped fresh chives
salt and pepper to taste
1 (4 pound) boneless pork loin roast
1 teaspoon dried thyme
1 teaspoon garlic powder
1 teaspoon onion powder
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a pot with enough water to cover, boil the potatoes for about 10 minutes. Drain, cool, and place in a bowl. Toss with olive oil, 1/2 teaspoon thyme, 1/2 teaspoon garlic powder, chives, salt, and pepper.

Rub the pork loin roast with 1 teaspoon thyme, 1 teaspoon garlic powder, and onion powder. Sprinkle with salt and pepper.

Place the roast on a rack in a shallow roasting pan, and cook 50 minutes in the preheated oven. Arrange the potatoes around the roast, and continue cooking 50 minutes, to an internal temperature of 160 degrees F (70 degrees C). Remove from heat, cover with foil, and let sit 15 minutes before slicing.

Vietnamese/Chinese Pork Chops

Ingredients

2 tablespoons brown sugar
2 tablespoons honey
2 tablespoons fish sauce
3 tablespoons vegetable oil
2 tablespoons soy sauce
1/2 teaspoon Worcestershire sauce
1/2 teaspoon minced fresh ginger root
1 teaspoon Chinese five-spice powder
1 teaspoon sesame oil
1 teaspoon minced shallot
6 cloves garlic, minced
1/2 onion, chopped
2 lemon grass, chopped
1/4 teaspoon salt
1/2 teaspoon ground black pepper
6 thin, boneless center-cut pork chops
1/4 cup vegetable oil

Directions

Whisk together the brown sugar, honey, fish sauce, 3 tablespoons of vegetable oil, soy sauce, Worcestershire sauce, ginger, five-spice powder, sesame oil, shallot, garlic, onion, lemon grass, salt, and pepper in a bowl, and pour into a resealable plastic bag. Add the pork chops, coat with the marinade, squeeze out excess air, and seal the bag. Marinate in the refrigerator for 8 hours.

Heat 1/4 cup of vegetable oil in a large skillet over medium-high heat or preheat an outdoor grill for medium-high heat, and lightly oil the grate. Cook until the pork chops are no longer pink in the center, about 4 minutes on each side.

Mushroom Pork Chops

Ingredients

4 pork chops
salt and pepper to taste
1 pinch garlic salt, or to taste
1 onion, chopped
1/2 pound fresh mushrooms,
sliced
1 (10.75 ounce) can condensed
cream of mushroom soup

Directions

Season pork chops with salt, pepper, and garlic salt to taste.

In a large skillet, brown the chops over medium-high heat. Add the onion and mushrooms, and saute for one minute. Pour cream of mushroom soup over chops. Cover skillet, and reduce temperature to medium-low. Simmer 20 to 30 minutes, or until chops are cooked through.

Italian Pork Hoagies

Ingredients

6 hoagie buns, split
1/2 cup pizza sauce
12 slices cooked pork (1/4 inch thick)
1/2 cup Italian salad dressing
1/2 cup shredded mozzarella cheese

Directions

Open hoagie buns and place cut side up on a baking sheet. Spread pizza sauce on the bottom half of each bun. Top with pork; drizzle with salad dressing. Sprinkle with cheese. Bake at 350 degrees F for 5-10 minutes or until cheese is melted and tops of buns are lightly toasted. Replace bun tops.

Simple Time Pork Chops

Ingredients

4 boneless pork chops
1 teaspoon seasoned salt
1 teaspoon garlic powder
1 teaspoon dried parsley
4 teaspoons butter, softened
4 teaspoons mayonnaise
1 cup shredded sharp Cheddar cheese

Directions

Preheat oven to 350 degrees F (180 degrees C).

Place pork chops in a baking pan. Spread 1 teaspoon of butter over each chop, then spread 1 teaspoon of mayonnaise over butter. Season each one with seasoning salt, pepper and parsley. Sprinkle 1/4 cup cheese over the top of each pork chop.

Bake 35 minutes in preheated oven, or until internal temperature of the chops has reached 160 degrees F (70 degrees C).

Mom's Best Pork Chops

Ingredients

2 eggs
1/2 teaspoon garlic powder
1/2 teaspoon onion powder
3 (4 ounce) packets saltine
crackers, crushed
3 tablespoons vegetable oil
6 thin cut pork chops

Directions

Preheat the oven to 375 degrees F (190 degrees C).

In a shallow bowl or pie plate, whisk eggs with garlic powder and onion powder. Place cracker crumbs on a separate plate. Heat the oil in a large skillet over medium-high heat. Dip pork chops into the egg, then press in the cracker crumbs to coat. Fry in the hot oil for 2 to 3 minutes per side, just until golden brown. Remove to a baking sheet.

Bake for 45 minutes in the preheated oven, turning once. Serve immediately.

Cranberry Apple Stuffed Pork Loin

Ingredients

1 cup chicken flavored dry stuffing mix
1/2 cup water
1 (3 pound) boneless pork loin roast
1 cup chopped apple
1/3 cup dried cranberries
1/3 cup chopped toasted pecans
1/4 cup finely chopped onion
salt and black pepper to taste

Directions

Preheat an oven to 325 degrees F (165 degrees C). Combine the stuffing mix and water in a mixing bowl; set aside. Grease a roasting pan with cooking spray.

Trim the fat and connective tissue from the pork loin. Cut from one side through the middle horizontally to within 1/2-inch of the other side. Open the two sides and spread them out like an open book. Place the pork loin between two sheets of heavy plastic (resealable freezer bags work well) on a solid, level surface. Firmly pound the pork with the smooth side of a meat mallet to a thickness of 1/2-inch.

Stir the apple, cranberries, pecans, and onion into the stuffing mix. Season the pork loin with salt and pepper to taste, then spread the stuffing mix onto the cut side of the loin. Roll the pork into a firm cylinder, and secure with cooking twine. Place into the prepared roasting pan.

Bake in the preheated oven until the pork is no longer pink in the center, about 1 hour. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C). Cover the meat with two layers of aluminum foil, and allow to rest in a warm area for 10 minutes. Remove kitchen twine before slicing and serving.

Slow Cooker Pineapple Pork Roast

Ingredients

1 (3 pound) boneless pork roast
2 teaspoons seasoned salt
1 teaspoon ground black pepper
1 (20 ounce) can pineapple
chunks, undrained
1 1/2 cups chopped dried
cranberries

Directions

Rub the pork roast on all sides with salt and pepper, and place in a slow cooker. Pour in the pineapple chunks and juice, and sprinkle in the cranberries.

Cover, and cook 7 hours on Low.

Golden Pork Chops

Ingredients

6 pork chops
1/4 teaspoon seasoned salt
1/4 teaspoon freshly ground black pepper
1 onion, chopped
1/2 cup fresh sliced mushrooms
2 (10.75 ounce) cans condensed golden mushroom soup

Directions

Preheat oven to 375 degrees F (190 degrees C).

Rinse pork chops, pat dry, and season with seasoned salt and pepper. Place them in a 9x13 inch baking dish. In a separate small bowl, combine the onion, mushrooms and soup. Mix together well and spoon over the chops.

Cover, and bake at 375 degrees F (190 degrees C) for 45 minutes. Uncover, and bake for 15 more minutes. (Note: Time could be less or more depending on the thickness of the chops.) Pork chops are done when their internal temperature has reached 160 degrees F (70 degrees C).

Grilled Rosemary Pork Chops

Ingredients

1 cup soy sauce
1/2 cup water
6 tablespoons brown sugar
2 tablespoons dried rosemary,
crushed
4 boneless pork chops

Directions

Whisk together the soy sauce, water, brown sugar, and rosemary in a bowl, and pour 1/2 of the marinade into a resealable plastic bag. Add the pork chops, coat with the marinade, squeeze out excess air, and seal the bag. Marinate in the refrigerator for at least 3 hours. Set the remaining marinade aside.

Preheat an outdoor grill for medium heat, and lightly oil the grate. Remove the pork chops from the marinade, and shake off excess. Discard the remaining marinade.

Place pork chops on the grill and cook until the pork is no longer pink in the center, brushing occasionally with the reserved marinade, 4 to 5 minutes on each side. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C).

Campbell's Smothered Pork Chops

Ingredients

2 tablespoons cornstarch
1 3/4 cups Swanson® Beef
Broth
1/8 teaspoon ground black
pepper
vegetable cooking spray
6 bone-in pork chops, 1/2-inch
thick
1 medium onion, sliced

Directions

Mix cornstarch, broth and black pepper until smooth. Set aside.

Spray skillet with cooking spray and heat over medium-high heat 1 min. Cook chops 10 min. or until browned. Set chops aside. Remove skillet from heat.

Spray skillet with cooking spray. Add onion. Cook over medium heat until crisp-tender.

Stir cornstarch mixture and add. Cook until mixture boils and thickens, stirring constantly. Return chops to skillet. Cover and cook over low heat 5 min. or until chops are done.

Pork Chops and Beans

Ingredients

4 (1/2-inch thick) pork loin chops
1/2 teaspoon salt
1/4 teaspoon pepper
1 tablespoon vegetable oil
2 medium onions, chopped
2 garlic cloves, minced
1/4 cup chili sauce
1 1/2 teaspoons brown sugar
1 teaspoon prepared mustard
1 (16 ounce) can kidney beans,
rinsed and drained
1 (15 ounce) can lima beans,
drained and rinsed

Directions

Sprinkle pork chops with salt if desired and pepper. In a skillet, brown chops in oil; transfer chops to a slow cooker. Reserve 1 tablespoon drippings in the skillet; saute onions and garlic until tender. Stir in chili sauce, brown sugar and mustard. Pour over chops. Cover and cook on low for 7-8 hours. Stir in beans. Cover and cook 1 to 1-1/2 hours longer or until meat juices run clear and beans are heated through.

Rosemary and Garlic Simmered Pork Chops

Ingredients

2 teaspoons dried rosemary
1 teaspoon ground black pepper
1/2 teaspoon salt
2 tablespoons butter
4 (6 ounce) boneless center-cut
pork loin chops, trimmed of fat
2 cloves garlic, chopped
1 cup low-sodium beef broth

Directions

In a small bowl, combine rosemary, ground pepper, and salt; rub rosemary mixture on pork chops.

Melt butter in a large skillet over medium-high heat; stir the garlic into the melted butter, then place the pork chops in the skillet. Cook the pork chops 3 to 5 minutes per side, or until golden brown. Turn the heat down to low, pour in the beef broth and simmer for 35 to 45 minutes, or until pork chops are fully cooked and meat thermometer inserted in the thickest chop reads 160 degrees F (70 degrees C).

Butterfly Honey Pork Fillets

Ingredients

4 pork chops
4 teaspoons honey
1/2 cup Worcestershire sauce
ground black pepper to taste

Directions

In a shallow glass dish or bowl, mix together honey and Worcestershire sauce. Add pork chops and toss to coat. Cover and refrigerate for no more than 4 hours to marinate.

Lightly oil grill and preheat to medium low.

Remove pork chops from marinade. Season with pepper to taste and grill for 35 to 40 minutes, turning often.

Thai Curry Pork Lettuce Wraps (Nam Prik Ong)

Ingredients

1/4 cup white rice
2 pounds ground pork
1 red onion, finely chopped
2 tablespoons red curry paste
(such as Mae Ploy)
2 tablespoons tomato paste
1/4 cup water (optional)
2 limes, juiced
2 tablespoons fish sauce
12 leaves lettuce

Directions

Toast the rice in a skillet over medium-high heat until lightly browned. Transfer the rice to a mortar and pestle or a food processor and grind into a coarse powder.

Cook pork in a skillet over medium-high heat for 4 minutes. Place the onions in the skillet with the pork and continue to cook and stir until the onions are translucent, about 4 minutes. Stir in the curry paste and cook until aromatic. Mix in the tomato paste and reduce the heat to a simmer. Pour in 1/4 cup water if the pork seems dry and begins to stick to the bottom of the pan. Add the roasted, ground rice and continue to simmer until the ground rice is tender, about 5 minutes. Stir in lime juice and fish sauce to taste. Serve pork in lettuce leaves.

Pork Tenderloin with Pepper Jelly and Gorgonzola

Ingredients

2 (1 1/2 pound) pork tenderloins
1 tablespoon garlic salt
1/2 teaspoon fresh-ground black pepper
2 tablespoons olive oil
3 cloves garlic, chopped
3 shallots, peeled and sliced
1 red bell pepper, seeded and thinly sliced
1/2 cup chicken stock
1/2 cup brandy
3 sprigs fresh thyme
1 small fresh rosemary sprig
1 1/2 cups hot pepper jelly
2 tablespoons olive oil
1 1/4 cups crumbled Gorgonzola cheese

Directions

Sprinkle pork tenderloins with garlic salt and pepper. Allow to stand at room temperature for 30 minutes.

Preheat oven to 425 degrees F (220 degrees C).

Heat 2 tablespoons of olive oil in a saucepan over medium heat. Stir in garlic, shallots, and red pepper; cook and stir until the onions have softened and turned translucent, about 10 minutes. Add chicken stock, brandy, thyme, and rosemary. Increase heat to medium-high, and simmer until the sauce has reduced by 1/3, about 5 minutes. Remove the thyme and rosemary sprigs, and stir in the hot pepper jelly until melted; set aside.

Meanwhile, heat remaining 2 tablespoons of olive oil in a skillet over high heat until it just begins to smoke. Add pork, and cook until golden brown on all sides, about 5 minutes. Remove pork and place into a roasting pan.

Roast pork in preheated oven until a thermometer inserted into the center registers 160 degrees F (71 degrees C), about 10 minutes. Once done, place pork onto a plate and cover with foil; allow to rest for 5 minutes.

To serve, remove peppers and onions from the sauce, and spread out onto a serving platter. Slice pork diagonally into 1-inch slices and arrange over the peppers. Pour 1/2 cup of the brandy sauce over the pork, and sprinkle with 3/4 cup of Gorgonzola cheese. Serve remaining sauce and cheese in separate serving dishes on the side.

Savory Pork Stew

Ingredients

1 tablespoon extra virgin olive oil
2 pounds cubed pork stew meat
salt to taste
ground black pepper to taste
garlic powder to taste
2 tablespoons cornstarch, or as needed
8 red potatoes
1 green bell pepper, chopped
1 red bell pepper, chopped
1 sweet onion, diced
1 (11 ounce) can whole kernel corn
1 (14 ounce) can stewed tomatoes
1 (10.75 ounce) can cream of mushroom soup
1 1/4 cups milk
1 (14 ounce) can beef broth
1 tablespoon Italian seasoning

Directions

Heat the olive oil in a skillet over medium heat. Sprinkle pork on all sides with salt, pepper, and garlic powder, and lightly coat with cornstarch. Place pork in the skillet, and cook until lightly browned but not done. Transfer to a slow cooker. Place potatoes, green bell pepper, red bell pepper, onion, and corn in the slow cooker.

In a bowl, mix the tomatoes, cream of mushroom soup, milk, broth, and Italian seasoning. Pour into the slow cooker.

Cover, and cook 1 hour on High. Reduce heat to Low, and continue cooking at least 1 hour.

Pork Butt Roast with Vegetables

Ingredients

salt and pepper to taste
garlic powder to taste
6 pounds pork butt roast
2 onion, sliced
20 new potatoes, raw
16 carrots, peeled
2 cups mushrooms, halved

Directions

Preheat oven to 350 degrees F (175 degrees C).

Heat a large frying pan over medium high heat. Sprinkle pork on all sides with salt, pepper and garlic powder; rub into meat. Sear the meat on all sides until lightly brown. Transfer to a roasting pan.

Place onion slices over meat and in the roasting pan. Fill the pan 2/3 full of water. Cover and place in preheated oven for 3 hours. Add the potatoes and carrots; cover and cook 45 minutes. Add the mushrooms and cook another 15 minutes. Remove and let stand at least 10 minutes before serving.

Breaded Pork Chops

Ingredients

4 boneless pork loin chops, 3/4-inch thick

2 tablespoons all-purpose flour
1/2 teaspoon salt
1/2 teaspoon paprika
1/8 teaspoon pepper
1 egg, slightly beaten
1 teaspoon Worcestershire sauce
1/2 cup dry bread crumbs
1 tablespoon vegetable oil

Directions

In small bowl, combine flour, salt, paprika and pepper. In another small bowl, combine egg and Worcestershire sauce. Coat chops with seasoned flour; dip in egg mixture, and coat with crumbs. In large skillet, heat oil over medium-high heat. Brown chops on one side until golden brown (about 4 minutes); turn and continue cooking for another 4 minutes. Serve hot.

Elegant Lemon Pork Chop Bake

Ingredients

6 (4 ounce) (1/2-inch thick) pork chops
1 lemon
3/4 cup ketchup
1/4 cup packed brown sugar
1 teaspoon white wine vinegar

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a large skillet over medium heat, brown pork chops on both sides. Remove chops and place them in a shallow baking dish.

Combine the ketchup, brown sugar, and vinegar. Pour mixture over chops, spreading to cover evenly. Cut 6 slices from the lemon, and lay one slice on top of each chop. Squeeze the juice from the remaining portion of lemon over the chops.

Cover and bake for 30 minutes at 325 degrees F (165 degrees C). Uncover and bake for 10 minutes more.

Amazing Pork Tenderloin in the Slow Cooker

Ingredients

1 (2 pound) pork tenderloin
1 (1 ounce) envelope dry onion
soup mix
1 cup water
3/4 cup red wine
3 tablespoons minced garlic
3 tablespoons soy sauce
freshly ground black pepper to
taste

Directions

Place pork tenderloin in a slow cooker with the contents of the soup packet. Pour water, wine, and soy sauce over the top, turning the pork to coat. Carefully spread garlic over the pork, leaving as much on top of the roast during cooking as possible. Sprinkle with pepper, cover, and cook on low setting for 4 hours. Serve with cooking liquid on the side as au jus.

Potato Pork Skillet

Ingredients

1 pound pork tenderloin, cut into 1/4-inch-thick slices
2 tablespoons butter or stick margarine
1 (14.5 ounce) can chicken broth, divided
8 small red potatoes, quartered
1 tablespoon Dijon mustard
2 teaspoons Worcestershire sauce
1/4 teaspoon salt
1/8 teaspoon pepper
1 cup sliced fresh mushrooms
1/2 cup sliced green onions
2 tablespoons all-purpose flour

Directions

In a large skillet over medium-high heat, brown pork in butter on both sides. Remove and keep warm. Set aside 1/4 cup of broth. Add the potatoes, mustard, Worcestershire sauce, salt, pepper and remaining broth to the skillet. Bring to a boil. Reduce heat; cover and simmer for 15-17 minutes or until the potatoes are tender.

Stir in mushrooms, onions and pork. Cover and simmer for 5 minutes longer or until meat is no longer pink. In a small bowl, combine the flour and reserved broth until smooth. Stir into pork mixture. Bring to a boil; cook and stir for 2 minutes or until thickened.

Vini's Pork Roast

Ingredients

3 pounds pork loin roast
1 1/2 teaspoons caraway seed
1 teaspoon ground black pepper
1 1/2 teaspoons salt
1 1/2 teaspoons ground sage
1/2 teaspoon browning sauce
2 tablespoons cornstarch

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a small bowl combine the caraway seeds, black pepper, salt and sage. Rub mixture all over the pork. Place pork into a shallow roasting pan and bake, uncovered until an internal temperature of 160 degrees F (70 degrees C) is reached, about 30 minutes per pound.

Remove roast from pan, set aside and cover. Pour pan drippings into a measuring cup and add enough water to equal 2 cups. Pour into a small saucepan and stir in the browning sauce and cornstarch. Cook over low heat, stirring constantly, until mixture is smooth. Raise heat and bring to a boil. Cook until thickened. Serve alongside the pork roast.

Cranberry Glazed Pork Ribs

Ingredients

1 (8 ounce) can whole cranberry sauce
1 cinnamon stick
1 tablespoon prepared Dijon-style mustard
1 teaspoon grated orange zest
1 1/2 pounds country style pork ribs

Directions

In a small saucepan stir cranberry sauce, cinnamon stick, mustard and orange zest over medium heat for 5 minutes or till bubbly. Set aside.

On preheated coals (medium heat) with a drip pan, place ribs on grill. Brush with sauce. Cover and grill for 45 to 60 minutes, brushing occasionally with sauce, until ribs are tender and no pink remains.

Heat remaining sauce. Remove and discard cinnamon stick. Serve sauce with ribs.

Tourtiers (French Pork Pie)

Ingredients

2 1/2 pounds lean ground pork
1/4 teaspoon ground cloves
1/4 teaspoon ground cinnamon
1 large onion, chopped
1 teaspoon salt
1 stalk celery, chopped
1 bay leaf
3 cups water
4 baking potatoes, peeled and cubed
2 (15 ounce) packages refrigerated pie crusts

Directions

In a large saucepan, mix together the ground pork, cloves, cinnamon, onion, salt, celery, bay leaf and water. The water will help break up the raw pork. Simmer over medium-low heat for about 3 hours, or until the water has evaporated. Remove from the heat and discard the bay leaf.

Towards the end of the pork cooking time, place the potatoes into a separate saucepan and fill with enough water to cover. Bring to a boil and cook until tender, about 10 minutes. Drain and mash potatoes. When the pork is done, stir the mashed potatoes into that pan until evenly blended.

Preheat the oven to 375 degrees F (190 degrees C). Line two 9 inch pie plates with bottom crusts. Spoon equal amounts of the pork filling into each crust. Cover with top crusts and flute the edges to seal.

Bake for 45 minutes in the preheated oven, or until crust is golden brown.

Barbecued Pork Kebabs

Ingredients

1 cup white sugar
1 cup soy sauce
1 onion, diced
5 cloves garlic, chopped
1 teaspoon ground black pepper
1 (4 pound) boneless pork loin, cut into 1 1/2-inch cubes
10 bamboo skewers, soaked in water for 30 minutes

Directions

Whisk the sugar, soy sauce, onion, garlic and black pepper together in a large bowl. Add the pork and toss to coat. Cover and refrigerate at least 2 hours. Overnight is best if possible.

Preheat an outdoor grill for high heat, and lightly oil the grate.

Thread the pork onto the soaked skewers. Cook on the preheated grill until the pork is no longer pink in the center, 3 to 5 minutes per side.

Savory Honey Mustard Pork Chops

Ingredients

4 (3/4-inch-thick) loin pork chops
1 tablespoon butter or vegetable oil
1 1/4 cups COLLEGE INN® Bold Stock, Rotisserie Chicken
3 tablespoons Dijon mustard
2 tablespoons honey
1 tablespoon cornstarch

Directions

Cook pork chops in butter in large skillet about 6 minutes per side or until no longer pink in center.

Combine stock, mustard, honey and cornstarch; stir to dissolve cornstarch. Add to skillet and cook until thickened. Serve pork and sauce with mashed potatoes or rice, if desired.

Slow Cooked Pork Barbeque

Ingredients

4 pork chops
1 (18 ounce) bottle barbeque
sauce
salt and pepper to taste

Directions

Put the chops in the slow cooker and pour a bottle of your favorite barbeque sauce over. With your hands, mix the sauce all over the chops making sure the are coated very well. Cover and cook on low for 8 hours.

Stuffed Pork Tenderloin

Ingredients

- 1 (3/4 pound) pork tenderloin
- 1/2 cup chopped onion
- 2 tablespoons butter
- 1 cup soft bread crumbs
- 1/4 cup minced fresh parsley
- 1/4 teaspoon rubbed sage
- 1/4 teaspoon dried rosemary, crushed
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- 1 egg, lightly beaten
- 1 bacon strip

Directions

Make a lengthwise slit about three-fourths of the way through tenderloin; open tenderloin so it lies flat. Flatten to 1/4-in. thickness; set aside.

In a small skillet, saute onion in butter until tender. Add bread crumbs; saute until crumbs are golden brown. Remove from the heat. Stir in the parsley, sage, rosemary, salt, pepper and enough egg to moisten the ingredients.

Spread stuffing on one long side of tenderloin to within 1/4 in. of edges. Close meat and place bacon on top; tie with kitchen string. Place on a rack in a shallow roasting pan. Bake, uncovered, at 350 degrees F for 50-60 minutes or until a meat thermometer reads 160 degrees F. Let stand for 5 minutes before slicing.

Pork and Bean Salad II

Ingredients

6 eggs
4 (15 ounce) cans baked beans
with pork, drained
1 cup sweet pickle relish
1 small onion, diced (optional)
5 radishes, diced
1 (16 ounce) jar creamy salad
dressing (e.g. Miracle Whip)

Directions

Place eggs in a saucepan, and cover with cold water. Bring water to a boil and immediately remove from heat. Cover and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel and slice.

In a large bowl, stir together the baked beans, relish, onion, and radishes. Stir in the salad dressing, and gently mix in the sliced hard-cooked eggs until everything is evenly blended. The amount of dressing may be adjusted to suit your taste. Cover, and chill for 1 hour before serving.

Stir-Fried Vegetables with Chicken or Pork

Ingredients

2 tablespoons vegetable oil
1/2 pound boneless skinless
chicken breasts, cut into cubes
2 cloves garlic, chopped
2 tablespoons oyster sauce

1 cup chopped broccoli
1 cup sliced green bell pepper
1 cup sliced carrots
1 cup sliced napa cabbage
1 cup sliced celery
1 cup fresh bean sprouts
1 cup sliced zucchini
1 cup chopped green onions
1 teaspoon salt

1/2 cup water
2 tablespoons mushroom soy
sauce
1 tablespoon cornstarch

Directions

Heat oil in a wok or large heavy skillet. Add chicken, garlic and oyster sauce, and stir-fry for 10 minutes. Stir in broccoli, green pepper, carrots, cabbage, celery, bean sprouts, zucchini and green onions. Season with salt, and stir-fry for 6 to 8 minutes. In a small bowl, mix together water, soy sauce and cornstarch. Stir into vegetables, and cook for 1 to 2 minutes, or until sauce is thickened.

Tofu with Pork and Miso

Ingredients

1/3 cup miso paste
1/2 cup water
1 tablespoon sesame oil
1/4 cup chopped green onion,
white and green parts separated
1/3 cup ground pork
1 (14 ounce) package tofu, cubed

Directions

Whisk miso into the water until dissolved; set aside. Heat the sesame oil in a frying pan or wok over medium-high heat. Cook the white parts of the green onion until lightly colored and fragrant, 30 seconds to 1 minute. Stir in the ground meat, and cook for a few minutes until nearly done.

Gently stir in the tofu with the miso paste. Bring to a simmer, and cook for a few minutes to warm the tofu. Sprinkle with the green parts of the green onions before serving.

Red Wine Pork

Ingredients

3 tablespoons bacon drippings
3 pounds pork roast
1/4 cup butter
2 cloves garlic, minced
2 carrots, diced
1 tablespoon chopped fresh parsley
1 bay leaf
1 teaspoon salt
1/8 teaspoon pepper
1 1/2 tablespoons tomato paste
1 1/2 tablespoons sugar
1 1/2 cups red wine
16 ounces fresh mushrooms, sliced

Directions

Preheat oven to 325 degrees F (165 degrees C).

Heat bacon drippings in a large skillet over medium-high heat. Brown roast on all sides. Remove roast to a casserole dish. Place butter, garlic, and carrots in the skillet. Reduce heat to medium. Stir in parsley, bay leaf, salt, pepper, tomato paste, and sugar. Pour in red wine, and stir to combine. Pour over pork roast.

Bake in preheated oven for 1 hour. Remove, and arrange mushrooms around the roast. Return to oven, and bake 1/2 hour.

Indonesian Pork Satay

Ingredients

2 cloves garlic
1/2 cup chopped green onions
1 tablespoon chopped fresh ginger root
1 cup roasted, salted Spanish peanuts
2 tablespoons lemon juice
2 tablespoons honey
1/2 cup soy sauce
2 teaspoons crushed coriander seed
1 teaspoon red pepper flakes
1/2 cup chicken broth
1/2 cup melted butter
1 1/2 pounds pork tenderloin, cut into 1 inch cubes
skewers

Directions

In a food processor, process garlic, green onions, ginger, peanuts, lemon juice, honey, soy sauce, coriander, and red pepper flakes. Puree until almost smooth. Pour in broth and butter, and mix again.

Place pork cubes in a large resealable plastic bag, and pour mixture over meat. Marinate in the refrigerator for 6 hours, or overnight.

Preheat grill for medium heat. Remove pork cubes from bag, and thread onto skewers. In a small saucepan, boil the marinade for 5 minutes. Reserve a small amount of the marinade for basting, and set the remainder aside to serve as a dipping sauce.

Lightly oil preheated grill. Grill for 10 to 15 minutes, or until well browned, turning and brushing frequently with cooked marinade. Serve with dipping sauce.

Pork Chops with Fresh Tomato, Onion, Garlic, and

Ingredients

2 tablespoons olive oil, divided
1 large onion, halved and thinly sliced
4 pork loin chops, 1 inch thick
salt to taste
black pepper to taste
garlic powder to taste
1/2 pint red grape tomatoes, halved
1/2 pint yellow grape tomatoes, halved
3 cloves garlic, diced
1 tablespoon dried basil
2 1/2 teaspoons balsamic vinegar
4 ounces feta cheese, crumbled

Directions

Heat 1 tablespoon oil in a skillet over medium heat. Stir in the onion and cook until golden brown. Set aside.

Heat 1/2 tablespoon oil in the skillet. Season pork chops with salt, pepper, and garlic powder, and place in the skillet. Cook to desired doneness. Set aside and keep warm.

Heat remaining oil in the skillet. Return onions to skillet, and stir in tomatoes, garlic, and basil. Cook and stir about 3 minutes, until tomatoes are tender. Mix in balsamic vinegar, and season with salt and pepper. Top chops with the onion and tomato mixture, and sprinkle with feta cheese to serve.

Pork Tenderloin with Pineapple Salsa

Ingredients

2 (1 pound) pork tenderloins
3 tablespoons brown sugar
3 tablespoons Dijon mustard
3/4 teaspoon minced fresh ginger root

SALSA:

2 cups chopped fresh pineapple
1/3 cup chopped sweet red pepper
1 small jalapeno pepper, seeded and chopped
2 green onions, chopped
1 tablespoon minced fresh cilantro
1 tablespoon brown sugar

Directions

Place pork on a greased rack in a foil-lined shallow roasting pan. Combine the brown sugar, mustard and ginger; spread over pork. Bake, uncovered, at 425 degrees F for 35-40 minutes or until a meat thermometer reads 160 degrees F. Let stand for 5-10 minutes before slicing.

In a bowl, combine the salsa ingredients. Serve with pork.

South Shore Pork Roast

Ingredients

3 1/2 pounds boneless pork loin
roast
1/4 cup butter or margarine
1 cup chopped onion
1 cup diced carrots
1 teaspoon paprika
3/4 cup chicken broth
2 tablespoons all-purpose flour
1/2 cup sour cream
1 tablespoon minced fresh parsley
1/2 teaspoon salt

Directions

In a large skillet over medium heat, brown roast in butter for 5 minutes on each side. Transfer to a roasting pan. In the same skillet, saute onion and carrots until crisp-tender. Place around roast. Sprinkle with paprika. Add broth to pan.

Cover and bake at 350 degrees for 1-1/2 hours. Uncover; bake 50 minutes longer or until a meat thermometer reads 160 -170 degrees.

Remove roast and vegetables to a serving platter; keep warm. Pour pan drippings into a measuring cup; skim fat. Add water to measure 2-2/3 cups. In a saucepan, combine flour and sour cream until smooth. Add drippings, parsley and salt. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve with the roast.

Sage Pork Chops

Ingredients

- 2 teaspoons salt
- 1 teaspoon dried sage
- 1 teaspoon ground black pepper
- 6 center cut bone-in pork chops
- 2 tablespoons butter
- 1 cup water
- 2 cubes beef bouillon

Directions

Combine the salt, sage and black pepper in a small bowl and rub on both sides of the chops. Melt the butter or margarine in a large skillet over medium high heat and saute the chops for 5 minutes per side, or until well browned.

Meanwhile, in a separate small saucepan over high heat, combine the water and the bouillon and stir until bouillon dissolves. Add this to the chops, reduce heat to low, cover and simmer chops for 45 minutes.

Pork Supreme

Ingredients

2 tablespoons vegetable oil
1 pound pork loin, cut into 1 inch cubes
3 onions, sliced
1 (8 ounce) package fresh mushrooms, sliced
4 tablespoons butter
3 tablespoons all-purpose flour
1 1/2 cups milk
1 (8 ounce) can tomato sauce
1 tablespoon brown sugar
1 tablespoon lemon juice
1 teaspoon salt

Directions

Heat oil in a skillet or frying pan over medium-high heat. Add pork and onions; cook until evenly browned. Add mushrooms and saute for 5 minutes. Remove pork and vegetables and place on a side dish.

Return pan to heat, add butter and stir until melted. Add flour; stir constantly until a paste forms. Slowly add milk and stir until gravy thickens. Stir in tomato sauce, brown sugar, lemon juice and salt. Return pork mixture to pan, stir and simmer until meat is tender. Serve over noodles or rice.

Special Pork Tenderloin

Ingredients

1/3 cup all-purpose flour
1/2 teaspoon salt
1/2 teaspoon pepper
2 (1 pound) pork tenderloins
2 tablespoons butter or margarine
1 cup chopped onion
1 garlic clove, minced
2 cups unsweetened applesauce
1/4 cup packed brown sugar
1/4 cup soy sauce
1/4 cup apple juice
1/2 teaspoon ground ginger

Directions

In a shallow bowl, combine flour, salt if desired and pepper. Cut each tenderloin into six pieces; flatten to about 1-in. thickness. Melt butter in a large skillet. Dip pork into flour mixture; add to skillet and brown on both sides. Place in an ungreased 11-in. x 7-in. x 2-in. baking pan. In the same skillet, saute onion and garlic until tender. Add remaining ingredients; bring to a boil. Pour over pork. Cover and bake at 350 degrees F for 1 hour or until the juices run clear and a meat thermometer reads 160 degrees F.

Creamy Slow Cooker Marsala Pork

Ingredients

1 cup flour
1 tablespoon minced fresh rosemary
1 teaspoon dry mustard powder
1 teaspoon salt
1 teaspoon garlic powder
1/2 teaspoon ground black pepper
6 (4 ounce) pork chops
2 tablespoons vegetable oil
1 onion, sliced
1 (4 ounce) package sliced mushrooms
1 clove garlic, minced
1 (10.75 ounce) can condensed cream of mushroom soup
1/2 cup Marsala wine

Directions

Stir together the flour, rosemary, mustard, salt, garlic powder, and pepper in a bowl. Dredge the pork chops in the seasoned flour, shake off excess, and set aside. Heat the vegetable oil in a large skillet over medium-high heat. Add the pork chops and cook until golden brown on both sides, about 4 minutes per side.

Place the onion, mushrooms, and garlic into a slow cooker. Add the seared pork chops, then pour in the cream of mushroom soup and Marsala wine. Cover, and cook on Low until the chops are tender, 6 to 8 hours.

Peanut Butter Pork with Spicy Dipping Sauce

Ingredients

1/4 cup creamy peanut butter
2 tablespoons soy sauce
2 tablespoons ground coriander
1 tablespoon lemon juice
1 tablespoon vegetable oil
2 teaspoons ground cumin
1/2 teaspoon chili powder
1 garlic clove, minced
1 pound pork tenderloin, cut into 1 inch cubes
SPICY DIPPING SAUCE:
1/4 cup soy sauce
1/4 cup vinegar
2 tablespoons water
1 garlic clove, minced
1 tablespoon molasses
1/2 teaspoon crushed red pepper flakes

Directions

In a large resealable plastic bag, combine the peanut butter, soy sauce, coriander, lemon juice, oil, cumin, chili powder and garlic; add pork. Seal bag and turn to coat; refrigerate several hours or overnight.

Meanwhile, combine all sauce ingredients; cover and chill at least 1 hour. Coat grill rack with nonstick cooking before starting the grill. Drain and discard marinade. Thread meat on metal or soaked wooden skewers, leaving a small space between pieces. Grill, covered, over medium for 10-15 minutes or until meat is no longer pink, turning several times. Serve with sauce.

Fall-Apart Pork Stew

Ingredients

2 tablespoons onion powder
1 tablespoon chopped fresh parsley
1 tablespoon garlic powder
1 1/2 tablespoons seasoned salt
1 1/2 tablespoons ground black pepper
1 teaspoon dried marjoram
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
3 pounds boneless pork shoulder, cubed
1 bunch spinach leaves, washed
1/4 cup olive oil
2 tablespoons all-purpose flour
1/4 cup butter
1 onion, thinly sliced
2 stalks chopped celery
1 pound fresh mushrooms, sliced
1 1/2 cups beef broth
2 (28 ounce) cans stewed tomatoes
2 bay leaves
1 teaspoon crushed red pepper flakes
1 teaspoon garlic powder
2 (15 ounce) cans butter beans, rinsed and drained
1 yellow squash, sliced
1 zucchini, sliced
salt and pepper to taste

Directions

Toss together the onion powder, parsley, 1 tablespoon garlic powder, seasoned salt, 1 1/2 tablespoons black pepper, marjoram, cinnamon, and nutmeg in a large, resealable plastic bag. Add the cubed pork, toss until well coated, then seal, and refrigerate overnight.

Preheat oven to 250 degrees F (120 degrees C). Line a 9x9 inch baking dish with half of the spinach leaves.

Pack the marinated pork into the baking dish, and cover with the remaining spinach leaves. Cover the pan with aluminum foil, and bake in the preheated oven for 3 hours, or until the pork is tender.

Heat the olive oil in a large pot over medium heat. Whisk in the flour, and cook for 15 minutes, stirring frequently until the flour has toasted. Scrape into a heatproof dish, and set aside. Melt the butter in the pot, and stir in the onions and celery. Cook and stir until the onion has softened and turned translucent, about 10 minutes. Add the mushrooms, and cook until tender; stir the flour mixture back into the pot to coat the vegetables.

Pour in the beef broth, stewed tomatoes, cooked pork and spinach, bay leaves, red pepper flakes, and 1 teaspoon garlic powder. Simmer 1 1/2 hours.

Stir in the butter beans, yellow squash, and zucchini. Simmer 30 minutes until the vegetables are tender. Season to taste with salt and pepper before serving.

Schweineruckbraten (Microwave Loin of Pork)

Ingredients

1 (2 pound) boneless pork loin
2 tablespoons chopped fresh rosemary
1/2 cup water
3 onions, halved
1 teaspoon salt
1 teaspoon ground black pepper
1 teaspoon dried thyme
1 teaspoon ground cumin

Directions

Pat the pork roast dry with a paper towel and perforate the meat at 1 inch intervals with a knife or fork. Insert leaves of rosemary in the perforations.

Place the onion halves into a glass 9 or 10 inch pie plate. Set the meat on top of the onions so they act as a roasting rack. Pour the water over the meat and season with salt, pepper, thyme, and cumin.

Cook in the microwave at full power for 16 minutes (or about 8 minutes per pound). Turn the roast over and cook for an additional 6 minutes or until the internal temperature of the roast has reached 160 degrees F (70 degrees C). Let the roast rest for about 15 minutes before carving and serving.

Milk Braised Pork Loin

Ingredients

1 (2 1/2 pound) boneless pork loin
roast, rolled and tied
1 teaspoon salt
1/2 teaspoon black pepper
2 tablespoons vegetable oil
2 tablespoons butter
3 cups whole milk
1 teaspoon chopped fresh
rosemary
1 clove garlic, minced
3 tablespoons water

Directions

Season pork loin with salt and pepper. Heat oil and butter in a large pot over medium-high heat and brown pork loin on all sides. Slowly pour the milk in with the pork. Stir in the rosemary and garlic. Allow the milk to come to boil, then lower the heat to medium-low. Partially cover with the lid and cook until the pork is no longer pink in the center, about 1 hour and 45 minutes. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C). Remove pork and set aside to rest.

If the milk is not already a nutty brown color, increase the heat until the milk begins to brown. Spoon off any additional fat. Pour the water into the pan, and bring to a boil while scraping the browned bits of food off of the bottom of the pan with a wooden spoon. Slice the pork and serve with the milk sauce.

Oven-Fried Pork Chops

Ingredients

4 pork chops, trimmed
2 tablespoons butter, melted
1 egg, beaten
2 tablespoons milk
1/4 teaspoon black pepper
1 cup herb-seasoned dry bread stuffing mix

Directions

Preheat oven to 425 degrees F (220 degrees C). Pour butter into a 9x13 inch baking pan.

Stir together egg, milk and pepper. Dip pork chops in egg mixture, coat with stuffing mix and place in pan.

Bake in preheated oven for 10 minutes. Turn chops and bake for another 10 minutes, or until no pink remains in the meat and juices run clear.

Honey-Lime Pork Chops

Ingredients

1/2 cup lime juice
1/2 cup reduced-sodium soy sauce
2 tablespoons honey
2 garlic cloves, minced
6 (4 ounce) boneless pork loin chops
SAUCE:
3/4 cup reduced-sodium chicken broth
1 garlic clove, minced
1 1/2 teaspoons honey
1/2 teaspoon lime juice
1/8 teaspoon browning sauce
Dash pepper
2 teaspoons cornstarch
2 tablespoons water

Directions

In a large resealable plastic bag, combine the first four ingredients. Add pork chops. Seal bag and turn to coat; refrigerate for 8 hours or overnight. Drain and discard marinade. Grill chops, covered, over medium heat or broil 4 in. from the heat for 6-7 minutes on each side or until juices run clear.

For sauce, combine the broth, garlic, honey, lime juice, browning sauce and pepper in a small saucepan. Bring to a boil. Combine cornstarch and water until smooth; stir into broth mixture. Return to a boil; cook and stir for 1-2 minutes or until thickened. Serve with pork chops.

Pork and Veggie Soup

Ingredients

2 pounds boneless pork loin, cubed
2 tablespoons vegetable oil
2 cups water
4 medium carrots, cut into 1 inch pieces
1 (14.5 ounce) can diced tomatoes, undrained
1 1/2 cups frozen corn
1 1/2 cups frozen cut green beans
1 large onion, chopped
1 (8 ounce) jar salsa
1 (4 ounce) can chopped green chilies
1 tablespoon minced fresh parsley
2 garlic cloves, minced
2 teaspoons beef bouillon granules
2 teaspoons ground cumin
1/2 teaspoon salt
1/2 teaspoon pepper

Directions

In a large skillet, brown pork in oil over medium heat; drain. Transfer to a slow cooker. Stir in the remaining ingredients. Cover and cook on low for 7-8 hours or until meat juices run clear and vegetables are tender.

Brown Sugar Glazed Pork Chops

Ingredients

1/2 cup chopped celery
1/2 cup chopped onion
1/2 tablespoon butter
15 slices day-old bread, torn into small pieces
1/2 tablespoon Greek-style seasoning
1 (14 ounce) can chicken broth
6 pork chops
1 cup packed brown sugar
1/2 cup butter, melted

Directions

In a small skillet melt 1/2 tablespoon butter or margarine. Add onion and celery and saute until translucent. Add saute mixture to a large bowl with bread, Greek seasoning and broth. Mix to coat bread evenly, not too soggy.

Preheat oven to 350 degrees F (175 degrees C).

Spread bread mixture/stuffing in the bottom of a lightly greased 9x13 inch baking dish. Top with pork chops; if desired, sprinkle chops with additional Greek seasoning. In a medium bowl combine the brown sugar and melted butter or margarine and mix together. Brush mixture over the tops of the pork chops and drizzle over chops and stuffing, allowing some to seep into the stuffing.

Bake in the preheated oven for about 30 minutes or until internal temperature of pork has reached 160 degrees F (70 degrees C). Baking time will vary slightly depending on thickness of chops. If desired, baste with additional butter/sugar mixture while baking. Serve by dishing chops out of the baking dish, including stuffing. Enjoy!

Pork and Veggie Saute

Ingredients

1 cup reduced sodium chicken broth
1/4 cup reduced-sodium soy sauce
3 garlic cloves, minced
1/2 teaspoon ground allspice
1 teaspoon grated fresh ginger root
1/2 pound pork tenderloin, cut into 1/4-inch-thick slices
2 bay leaves
2 teaspoons canola oil
1/2 cup sliced fresh mushrooms
1/2 cup julienned sweet red pepper
1/3 cup thinly sliced celery
2 teaspoons cornstarch
2 teaspoons honey
Hot cooked rice

Directions

In a bowl, combine the first five ingredients. Pour 1/2 cup marinade into a large resealable plastic bag; add pork and one bay leaf. Seal bag and turn to coat; refrigerate for at least 4 hours. Add remaining bay leaf to the remaining marinade; cover and refrigerate.

Drain and discard marinade from pork; discard bay leaf. In a nonstick skillet, saute pork in oil for 4-5 minutes or until no longer pink. Remove and keep warm.

In the same skillet, saute the mushrooms, red pepper and celery until crisp-tender. Discard bay leaf from reserved marinade. Combine cornstarch, honey and marinade until smooth. Stir into skillet. Bring to a boil; cook and stir for 1-2 minutes or until thickened. Return pork to the pan; heat through. Serve over rice if desired.

Mesquite Grilled Pork Chops with Apple Salsa

Ingredients

1 (16 ounce) jar applesauce
1 onions, quartered
1 jalapeno pepper, seeded and minced
1 clove garlic, minced
1/2 teaspoon salt
1 tablespoon ground white pepper
4 pork chops
1 1/2 teaspoons garlic powder
salt and pepper to taste
1 cup mesquite chips, soaked

Directions

In a medium bowl, combine applesauce, onion, jalapeno pepper, garlic, 1/2 teaspoon salt, and white pepper. Refrigerate several hours, or overnight.

Season chops with garlic powder, and salt and pepper to taste.

Preheat grill for medium-high heat.

Sprinkle soaked wood over coals, or place in the smoker box of a gas grill. Lightly oil grate, and place chops on grill. Cook for 6 to 8 minutes per side, or to desired doneness. Serve with applesauce salsa.

Don Struble's Puerto Rican Pork Roast

Ingredients

3 pounds bone-in pork roast
1 dash hot pepper sauce
2 tablespoons Worcestershire sauce
1 (5 ounce) jar stuffed green olives
3 ounces sliced pepperoni sausage
4 cloves garlic, sliced
salt and pepper to taste
3/4 cup water

Directions

Rub the roast all over with salt and pepper, hot pepper sauce and Worcestershire sauce. Let marinate in the refrigerator for 30 minutes.

Preheat oven to 350 degrees F (175 degrees C).

Using a small boning knife, carefully poke holes about 1 inch deep and 1 inch apart all over the roast. While making each cut twist the knife and insert a drop of hot sauce, wedge of pepperoni, garlic sliver and one olive into each cut.

Place roast in a roasting pan and pour in the water. Bake at 350 degrees F (175 degrees C) for about 30 minutes per pound or until an internal temperature of 160 degrees F (70 degrees C) is met. Remove from oven, tent with foil and let roast stand for 10 minutes before carving.

Andy's Barbeque Pork

Ingredients

10 pounds pork shoulder roast
1 tablespoon ground black pepper
1 teaspoon ground cayenne pepper
1 (18 ounce) bottle barbeque sauce

2 yellow onions, quartered
1/4 cup Worcestershire sauce
8 cloves garlic, halved
2 cups Burgundy wine
1/4 teaspoon ground black pepper
1/8 teaspoon ground cayenne pepper

Directions

Thoroughly rub pork shoulder roast with black pepper, cayenne pepper and barbeque sauce. Place on a medium baking sheet. Chill uncovered in the refrigerator 8 hours, or overnight.

Preheat an outdoor smoker to a temperature of 225 degrees F (110 degrees C) to 300 degrees F (150 degrees C).

Place onions, Worcestershire sauce, garlic, burgundy wine, black pepper and cayenne pepper in the water pan of the smoker. Cover with enough water to make approximately a gallon of liquid in the pan. Place pan in the smoker.

Center pork over water pan in the prepared smoker. Smoke 6 hours, or until the internal temperature of the pork has reached 165 degrees F (75 degrees C).

Pork Chops 'n' Pierogies

Ingredients

8 frozen potato and onion
pierogies
2 (3/4 inch) thick bone-in pork loin
chops
1/2 teaspoon salt, divided
1/2 teaspoon pepper, divided
4 tablespoons butter, divided
1 medium sweet onion, sliced and
separated into rings
1 Golden Delicious apple, cut into
1/4 inch slices
1/4 cup sugar
1/4 cup cider vinegar

Directions

Cook pierogies according to package directions. Meanwhile, sprinkle pork chops with 1/4 teaspoon salt and 1/4 teaspoon pepper. In a large skillet, cook chops in 2 tablespoons butter over medium heat until juices run clear; remove and keep warm.

In the same skillet, saute onion in remaining butter for 3 minutes. Add apple; saute until almost tender. Stir in the sugar, vinegar, and remaining salt and pepper. Bring to a boil. Reduce heat; simmer, uncovered, for 5 minutes. Drain pierogies. Add pork chops and pierogies to skillet; stir to coat.

Easy and Elegant Pork Tenderloin

Ingredients

2 cups Italian seasoned bread crumbs
1/2 cup olive oil
2 pounds pork tenderloin

Directions

Preheat oven to 425 degrees F (220 degrees C).

Mix bread crumbs and olive oil in bowl to reach consistency that would be moist enough to stick to the meat when pressed. Place pork on a shallow cooking sheet. Press the crumb mixture onto all sides of the meat until there is no pink showing, usually 1/4 inch thick.

Bake for at least 35 minutes until a meat thermometer reads 165 degrees F (75 degrees C) or until there is no pink when the pork is cut. Let the pork rest for 10 minutes, then cut into 1/2 inch slices.

Pork Chop Supper

Ingredients

1 medium tart apple, cored
2 (3/4 inch) thick bone-in pork chops
3/4 teaspoon salt, divided
1/4 teaspoon pepper
2 teaspoons vegetable oil
1/3 cup uncooked long grain rice
2 tablespoons chopped onion
3/4 cup water
1 teaspoon chicken bouillon granules
2 teaspoons butter or margarine, melted
2 teaspoons brown sugar
1/8 teaspoon ground cinnamon

Directions

Cut apple widthwise in half. Peel and chop half of apple; set aside. Cut remaining half into three rings; set aside. Sprinkle chops with 1/2 teaspoon salt and pepper. In a skillet, brown chops in oil for 3-4 minutes on each side. Transfer to a greased 11-in. x 7-in. x 2-in. baking dish; keep warm.

In same skillet, cook and stir rice and onion in drippings until rice is lightly browned. Stir in the water, bouillon and remaining salt. Stir in chopped apple. Bring to a boil. Reduce heat; cover and simmer for 10 minutes. Spoon rice mixture around pork chops in dish. Combine the butter, brown sugar and cinnamon; brush over apples slices. Arrange apple slices on top of chops. Cover and bake at 350 degrees F for 25-30 minutes or until pork juices run clear and rice is tender.

Pork Chop Potato Casserole

Ingredients

8 pork chops (1/2 inch thick)
1 teaspoon seasoned salt
1 tablespoon vegetable oil
1 (10.75 ounce) can condensed cream of celery soup, undiluted
2/3 cup milk
1/2 cup sour cream
1/2 teaspoon salt
1/4 teaspoon pepper
1 (26 ounce) package frozen shredded hash brown potatoes
1 cup shredded Cheddar cheese, divided
1 (2.8 ounce) can French-fried onions, divided

Directions

Sprinkle pork chops with seasoned salt. In a skillet, brown chops on both sides in oil.

In a large bowl, combine the soup, milk, sour cream, salt and pepper; stir in hash browns, 3/4 cup cheese and half of the onions. Spread into a greased 13-in. x 9-in. x 2-in. baking dish. Arrange pork chops on top.

Cover and bake at 350 degrees for 40 minutes.

Uncover; sprinkle with the remaining cheese and onions. Bake, uncovered, 5-10 minutes longer or until potatoes are tender, cheese is melted and meat juices run clear.

Honey Pork Oriental

Ingredients

2 pounds boneless pork loin,
cubed
2 tablespoons vegetable oil
1 (.75 ounce) packet dry brown
gravy mix
3/4 cup water
1/4 cup honey
3 tablespoons soy sauce
2 tablespoons red wine vinegar
1 teaspoon ground ginger
1/2 teaspoon garlic salt
4 carrots, sliced thin
1 onion, cut into 6 wedges
1 green bell pepper, chopped

Directions

In a large skillet heat oil and brown pork cubes for about 15 minutes, stirring often.

In a medium bowl combine gravy mix, water, honey, soy sauce, vinegar, ginger and garlic salt. Mix together and add mixture to skillet, stirring together with the pork. Cover skillet and cook for about 20 minutes.

Add carrots and cook for another 10 minutes. Then add onion and green bell pepper and cook for 5 to 10 minutes longer. Stir all together and serve.

Pressure Cooker Pork Tenderloin

Ingredients

1/4 cup fresh cilantro leaves
1/4 cup olive oil
1/4 cup lime juice
2 cloves garlic, sliced
1/2 teaspoon red pepper flakes, or to taste
1/4 teaspoon salt, or to taste
1 pound pork tenderloin
3/4 cup chicken broth
1/4 cup lemon juice

Directions

Blend the cilantro, olive oil, lime juice, garlic, red pepper flakes, and salt in a blender until smooth; pour into a large resealable plastic bag. Add the pork tenderloin to the bag and manipulate to assure it's covered with the marinade. Remove as much air from the bag as possible before sealing. Marinate in refrigerator 8 hours to overnight.

Stir the chicken broth and lemon juice together in the bottom of a pressure cooker. Lay the tenderloin into the liquid in the slow cooker. Pour the remaining marinade from the bag over the tenderloin.

Seal and lock pressure cooker and cook over high heat to build pressure until the indicator sounds. Reduce heat to medium and cook for 25 minutes. Remove from heat and let stand for 5 minutes. Run under cold water to help release the pressure before unsealing the lid. Slice the tenderloin into medallions to serve.

Herbed Pork Roast and Creamy Mushroom Gravy

Ingredients

1 teaspoon minced fresh rosemary leaves
1 teaspoon minced fresh parsley
1 teaspoon minced fresh thyme
1 clove garlic, minced
2 1/2 pounds boneless pork loin roast
1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup (Regular, 98% Fat Free or 25% Less Sodium)
1/2 cup water

Directions

Stir together the rosemary, parsley, thyme and garlic in a small bowl. Cut small slits into the surface of the roast with a knife. Stuff the herb mixture into the slits. Place the roast in a roasting pan.

Bake at 325 degrees F for 1 hour 30 minutes or until cooked through but slightly pink in center. Remove the roast from the pan and let stand 10 minutes.

Stir the soup into the pan drippings in the roasting pan. Gradually stir in the water. Cook and stir over medium heat until the mixture is hot and bubbly. Serve the pork with the gravy.

Garlic Pork Kabobs

Ingredients

1 3/4 cups Swanson® Chicken Stock
2 tablespoons cornstarch
2 cloves garlic, minced
1 tablespoon packed brown sugar
1 tablespoon ketchup
2 teaspoons vinegar
1 pound boneless pork loin, cut into 1-inch cubes
12 medium mushrooms
1 large red onion, cut into 12 wedges
4 cherry tomatoes
4 cups hot cooked regular long-grain white rice

Directions

Stir the stock, cornstarch, brown sugar, ketchup and vinegar in a 1-quart saucepan until the mixture is smooth. Cook and stir over medium-high heat until the mixture boils and thickens. Remove the saucepan from the heat.

Thread alternately the pork, mushrooms and onion onto 4 skewers.

Lightly oil the grill rack and heat the grill to medium. Grill the kabobs for 20 minutes or until the pork is cooked through, turning and brushing often with the stock mixture. Place 1 tomato onto the end of each skewer.

Heat the remaining stock mixture over medium heat to a boil. Serve with the kabobs and rice.

Pork Marinade

Ingredients

1/4 cup dry mustard
1 1/2 cups brown sugar
3/4 cup chile sauce
3/4 cup pineapple juice
2 teaspoons white sugar

Directions

Mix together dry mustard, brown sugar, chili sauce, pineapple juice and sugar and chill.

Mistakenly Zesty Pork Chops

Ingredients

1 cup soy sauce
3/4 cup water
1/2 cup brown sugar
1 tablespoon honey
1 dash lemon juice
4 pork chops

1 cup ketchup
1/2 cup cocktail sauce
1/4 cup brown sugar
2 tablespoons water
1 1/2 teaspoons ground dry mustard

Directions

In a saucepan over medium heat, mix the soy sauce, water, brown sugar, honey, and lemon juice. Bring to a boil, remove from heat, and cool.

Place the pork chops in a large, resealable plastic bag. Pour the soy sauce mixture into the bag, seal, and marinate in the refrigerator for 3 to 6 hours.

Preheat oven to 350 degrees F (175 degrees C).

Drain the pork chops, and discard remaining marinade. Arrange the pork chops in a baking dish, cover, and bake 30 minutes in the preheated oven.

In a bowl, blend the ketchup, cocktail sauce, brown sugar, water, and mustard. Pour over the pork chops, and continue baking 30 minutes, to an internal temperature of 160 degrees F (70 degrees C).

Rubbed Down Pork Chops

Ingredients

2 tablespoons garlic powder
1 teaspoon salt
1 teaspoon pepper
4 pork chops
4 tablespoons minced garlic
1/4 cup Worcestershire sauce
1/2 cup water, divided
1 medium onion, sliced
2 cups fresh mushrooms, sliced

Directions

In a bowl, mix the garlic powder, salt, and pepper. Rub pork chops on both sides with the garlic powder mixture and the minced garlic.

In a skillet over medium heat, mix the Worcestershire sauce and 1/4 cup water. Place pork chops in the skillet, and cook 10 minutes.

Turn chops in the skillet, and pour in remaining 1/4 cup water. Mix in the onion and mushrooms, and continue cooking 10 minutes, or to desired doneness.

Pork Loin with Caraway Crust

Ingredients

2 tablespoons caraway seed,
crushed
1 teaspoon salt
1 teaspoon mustard powder
1/2 teaspoon dried thyme
1/2 teaspoon dried oregano
1 tablespoon vegetable oil
3 pounds boneless pork loin roast

Directions

Preheat the oven to 325 degrees F (165 degrees C). In a small bowl, mix together the caraway seed, salt, mustard powder, thyme, oregano and vegetable oil to make a paste.

Place the roast in a roasting pan fat side up. Rub the spice mixture into the top and sides of the roast. Insert a meat thermometer into the roast, and place in the oven.

Roast for about 1 hour, or until the internal temperature reaches 155 degrees F (67 degrees C). Remove from the oven and let rest for 15 minutes. The temperature will rise to 160 degrees F (70 degrees C). Slice and serve.

Black Beans and Pork Chops

Ingredients

4 bone-in pork chops
ground black pepper
1 tablespoon olive oil
1 (15 ounce) can black beans,
with liquid
1 cup salsa
1 tablespoon chopped fresh
cilantro

Directions

Season pork chops with desired amount of pepper. Select a frying pan large enough to hold all four pork chops in a single layer. Heat oil in frying pan over medium-high heat. Brown pork chops on both sides.

Pour undrained beans and salsa over pork chops and season with cilantro. Bring liquid to a boil, reduce heat to medium-low, and cover. Simmer until pork chops are cooked through, about 20 to 35 minutes depending on chop thickness. If unsure of time, cut a pork chop in half to verify there is no pink left.

Simple But Awesome Lemon Pepper Pork Chops

Ingredients

4 pork chops
1 tablespoon lemon pepper
8 tablespoons butter
8 tablespoons olive oil
4 teaspoons Worcestershire sauce

Directions

Preheat oven to 400 degrees F (200 degrees C).

Tear off a generous square of tin foil for each chop, enough to wrap and seal completely. Coat both sides of each chop with lemon pepper.

Put 1 tablespoon butter and 1 tablespoon olive oil in the middle of each square of tin foil. Put the peppered chops on top of the butter and oil. Put 1 tablespoon of butter and 1 tablespoon olive oil on top of each chop. Add 1 teaspoon Worcestershire sauce over the top of each chop. Wrap each chop tightly and place on middle rack of oven. Bake for 35 minutes.

Cantonese Style Pork and Shrimp Dumplings

Ingredients

1/4 pound ground pork
1 cup chopped watercress
1/2 (8 ounce) can water chestnuts,
drained and chopped
1/4 cup chopped green onions
1 tablespoon oyster sauce
1 1/2 tablespoons sesame oil
1 teaspoon minced garlic
1 teaspoon soy sauce
1/8 teaspoon ground white
pepper
1/8 teaspoon salt
1 (16 ounce) package round
dumpling skins
1 pound peeled and deveined
medium shrimp

Directions

In a large bowl, combine the pork, watercress, water chestnuts, green onion, oyster sauce, sesame oil, garlic, soy sauce, ground white pepper and salt and mix together well.

Place 1/2 teaspoonful of this filling onto each dumpling skin. Place 1 shrimp on the filling, slightly wet the edge of the dumpling skin, fold over and pinch with your fingers to form a seal all the way around.

To cook: Pan fry the dumplings in a large skillet over medium heat with oil for 15 minutes, turning over halfway through OR Place them in a pot of boiling water for 10 minutes; drain and serve in hot chicken broth.

Pork and Wild Rice Casserole

Ingredients

2 cups uncooked wild rice
6 cups water
6 slices bacon
4 pounds ground pork
2 tablespoons butter
1 medium onion, chopped
1/2 cup celery, chopped
1/2 cup flour
3 1/2 cups half and half
1 (18 ounce) can ready to serve
cream of mushroom soup
1 (8 ounce) can sliced
mushrooms, drained, liquid
reserved
1 cup slivered almonds
1 (2 ounce) jar diced pimento
1/4 cup chopped fresh parsley
salt and pepper to taste

Directions

Place rice and water in a pot and bring to a boil. Reduce heat to low, cover, and cook 45 minutes.

Preheat oven to 350 degrees F (175 degrees C).

Place bacon in a large skillet over medium-high heat and cook until evenly brown. Drain, crumble, and set aside. Place pork in skillet and cook until evenly brown. Drain and set aside.

Reduce skillet heat to medium and melt butter. Stir in onion and celery, and cook until tender; set aside. Mix flour into remaining butter until smooth. In a bowl, mix the reserved mushroom liquid and half and half; stir into the skillet and cook until thickened. Stir in the soup. Mix in 6 cups cooked rice, cooked bacon, cooked pork, mushrooms, almonds, pimento, parsley, salt, and pepper. Transfer to a 9x13 inch casserole dish.

Bake 40 minutes in the preheated oven.

Mexicali Pork Chops

Ingredients

1 (1.25 ounce) package taco seasoning
4 boneless pork loin chops, 1/2 inch thick
1 tablespoon vegetable oil
Salsa

Directions

Rub taco seasoning over pork chops. In a skillet, cook chops in oil over medium-high heat until meat is no longer pink and juices run clear, about 9 minutes. Serve with salsa.

Breaded Pork Tenderloin

Ingredients

1 1/2 pounds pork tenderloin
2 eggs
1/4 cup milk
1/2 cup Italian-style dried bread crumbs
1 pinch garlic salt
2 teaspoons dried oregano
salt and pepper to taste
1 tablespoon vegetable oil

Directions

Slice tenderloin into 1/4 inch rounds. Place rounds between sheets of plastic wrap and pound until thin.

Preheat oven to 325 degrees F (165 degrees C).

Beat eggs and milk together and pour into a shallow dish or bowl. Set aside. In a separate dish or bowl combine breadcrumbs with garlic salt, oregano, salt and pepper. Mix all together. In a large skillet heat oil over medium high heat. Meanwhile, dip tenderloins in egg mixture, then coat with bread crumb mixture. When oil is hot, add coated tenderloin to skillet and fry until golden brown on both sides (not cooked through)!

Place browned tenderloin in a 9x13 inch baking dish lined with aluminum foil. Fry any leftover eggs and bread crumbs together for 'breadings'. Add 'breadings' to baking dish. Cover tightly and bake in the preheated oven for about 45 minutes or until meat has reached an internal temperature of 160 degrees F (70 degrees C).

Authentic Cochinita Pibil (Spicy Mexican Pulled

Ingredients

1 red onion, sliced thin
3 habanero peppers, sliced
10 limes, juiced
salt to taste
B
3 ounces dried guajillo chile
peppers, seeded and deveined
1 tablespoon vegetable oil
salt and pepper to taste
3 pounds boneless pork shoulder,
cut into 1-inch cubes
3 cups fresh orange juice
1 cup white vinegar
1 bulb garlic, peeled
7 1/2 ounces achiote paste

Directions

Combine the onion, habanero peppers, lime juice, and salt in a bowl; cover and refrigerate while preparing and cooking the pork. Use rubber gloves when preparing the habanero peppers and avoid touching your eyes, nose, or skin while slicing peppers.

Place the guajillo peppers in a bowl; pour enough hot water over the peppers to cover. Allow to soak until the peppers are softened, about 10 minutes.

Heat the oil in a large skillet at medium-high heat. Season pork with salt and pepper; cook in the hot oil until completely browned, 15 to 20 minutes. Transfer the pork to a slow cooker.

Combine the guajillo peppers, orange juice, vinegar, garlic, and achiote paste in a blender; blend until smooth. Pour the sauce over the pork cubes in the slow cooker.

Cook on High until the pork easily falls apart, 6 to 8 hours. Remove the pork to a serving dish and shred with 2 forks. Pour the achiote sauce over the shredded pork. To serve, top with the onion-habanero salsa.

Baked Pork Spring Rolls

Ingredients

- 1/2 pound ground pork
- 1 cup finely shredded cabbage
- 1/4 cup finely shredded carrot
- 2 green onions, thinly sliced
- 2 tablespoons chopped fresh cilantro
- 1/2 teaspoon sesame oil
- 1/2 tablespoon oyster sauce
- 2 teaspoons grated fresh ginger root
- 1 1/2 teaspoons minced garlic
- 1 teaspoon chile sauce
- 1 tablespoon cornstarch
- 1 tablespoon water
- 12 (7 inch square) spring roll wrappers
- 4 teaspoons vegetable oil

Directions

Preheat oven to 425 degrees F (220 degrees C).

Place pork in a medium saucepan. Cook over medium high heat until evenly brown. Remove from heat and drain.

In a medium bowl, mix together pork, cabbage, carrot, green onions, cilantro, sesame oil, oyster sauce, ginger, garlic and chile sauce.

Mix cornstarch and water in a small bowl.

Place approximately 1 tablespoon of the pork mixture in the center of spring roll wrappers. Roll wrappers around the mixture, folding edges inward to close. Moisten fingers in the cornstarch and water mixture, and brush wrapper seams to seal.

Arrange spring rolls in a single layer on a medium baking sheet. Brush with vegetable oil. Bake in the preheated oven 20 minutes, until hot and lightly browned. For crispier spring rolls, turn after 10 minutes,

Pork Chops with Blue Cheese Gravy

Ingredients

2 tablespoons butter
4 thick cut pork chops
1/2 teaspoon ground black pepper, or to taste
1/2 teaspoon garlic powder, or to taste
1 cup whipping cream
2 ounces blue cheese, crumbled

Directions

Melt butter in a large skillet, over medium heat. Season the pork chops with black pepper and garlic powder. Fry the chops in butter until no longer pink and the juices run clear, about 20 to 25 minutes. Turn occasionally to brown evenly.

Remove chops to a plate and keep warm. Stir the whipping cream into the skillet, loosening any bits of meat stuck to the bottom. Stir in blue cheese. Cook, stirring constantly until sauce thickens, about 5 minutes. Pour sauce over warm pork chops.

Slow Cooker Cider Pork Roast

Ingredients

1 large onion, roughly chopped
1 apple, peeled and roughly chopped
3 cloves garlic
2 cups apple cider
1 1/2 cups water
salt and pepper to taste
1/2 teaspoon ground ginger
1/4 cup all-purpose flour
1 (3 pound) pork loin roast
2 teaspoons vegetable oil
1 stalk celery, roughly chopped
4 large carrots, roughly chopped

Directions

Combine 1/4 of the onion, 1/2 of the apple, and the garlic in the bowl of a food processor. Process until smooth. Transfer to slow cooker along with the apple cider and water.

Combine the salt, pepper, ginger and flour in a shallow container. Gently press the roast onto the flour mixture to coat all sides. Brush off any excess flour. Heat the oil in a large, heavy skillet. Brown the pork in the hot oil, turning until golden on all sides. Place the browned roast in the slow cooker and scatter the celery and the remaining onion and apple on top. Cook on low for 4 hours, then add carrots. Cook for an additional 3 hours.

Remove the cooked roast to a heated platter, arrange carrots around roast and serve with the strained juices from the slow cooker.

Pork Delight

Ingredients

1 tablespoon vegetable oil
4 thick cut boneless pork chops,
cubed
1 apple - peeled, cored and diced
4 green onions, diced
4 cloves garlic, minced
1 (4 ounce) package diced
mushrooms
2 zucchini, sliced
3 (14.5 ounce) cans Italian-style
diced tomatoes, drained
4 teaspoons cinnamon
dried Italian seasoning to taste

Directions

Heat the oil in a skillet over medium heat, and cook the pork until evenly brown.

Stir the apple, green onions, garlic, mushrooms, and zucchini into the skillet, and cook until lightly browned. Mix in the tomatoes, and season with cinnamon and Italian seasoning. Reduce heat to low, and simmer 30 minutes, stirring occasionally.

Pork Chops with Sour Cream and Mushroom

Ingredients

6 pork chops
1 pint sour cream
2 (10.75 ounce) cans condensed
cream of mushroom soup

Directions

Brown chops in skillet. Remove chops from skillet and drain grease. Put chops back in skillet and pour sour cream and soup over them. Let simmer for 1 hour, turning every 15 minutes or so.

Corn Bread Pork Casserole

Ingredients

2 (4 ounce) boneless pork loin chops
1/2 pound sliced fresh mushrooms
2 tablespoons all-purpose flour
1/2 cup reduced-sodium chicken broth
1/2 cup reduced-fat sour cream
1 tablespoon shredded Parmesan cheese
2 garlic cloves, minced
pepper to taste
3 cups cornbread stuffing

Directions

In a large skillet coated with nonstick cooking spray, brown pork chops on both sides; set aside. In the same skillet, saute mushrooms until tender. Transfer mushrooms to a 1-1/2-qt. baking dish coated with nonstick cooking spray.

In a small bowl, combine flour and broth until smooth. Stir in the sour cream, Parmesan cheese, garlic and pepper; pour over mushrooms. Top with pork chops. Cover and bake at 350 degrees F for 25 minutes. Sprinkle with stuffing. Bake 10 minutes longer or until meat juices run clear.

Apple Braised Pork

Ingredients

1 teaspoon dried thyme
1 teaspoon rubbed sage
1 teaspoon pepper
1 (3 pound) boneless pork loin
roast
1 tablespoon canola oil
1 cup chopped onion
3 garlic cloves, minced
1 large apple - peeled, cored and
chopped
1/2 cup frozen unsweetened apple
juice concentrate, thawed
1/2 teaspoon salt

Directions

Combine the thyme, sage and pepper; rub over pork. In a Dutch oven, brown meat on all sides in oil; remove and keep warm. In the same pan, saute onion and garlic until tender. Add the apple, apple juice concentrate and salt; bring to a boil. Return meat to the pan. Cover and bake at 325 degrees F for 55-75 minutes or until a meat thermometer reads 160 degrees F, basting occasionally with juices. Remove to a serving platter and keep warm.

Pour cooking liquid into a measuring cup; skim off fat. Cool cooking liquid slightly; place in a blender or food processor. Cover and process until smooth. Serve with the roast.

Sweet and Sour Pork

Ingredients

1 tablespoon cornstarch
1 tablespoon Kikkoman Soy Sauce
1 pound boneless pork, cut into 1-inch cubes
2 tablespoons vegetable oil
2 carrots, thinly sliced
1 onion, chunked
1 green bell pepper, cut into 1-inch squares
1 cup Kikkoman Sweet & Sour Sauce
1 (8 ounce) can pineapple chunks, drained

Directions

Blend cornstarch and soy sauce in small bowl; stir in pork until well coated.

Brown pork in hot oil in Dutch oven or large skillet over medium-high heat. Stir in 1/4 cup water. Cover and simmer 20 minutes, stirring occasionally.

Stir carrots, onion, bell pepper and sweet & sour sauce into pork mixture. Simmer, covered, 10 minutes longer, stirring frequently.

Add pineapple chunks; cook and stir only until pineapple is heated through.

Pork Dumplings

Ingredients

100 (3.5 inch square) wonton wrappers
1 3/4 pounds ground pork
1 tablespoon minced fresh ginger root
4 cloves garlic, minced
2 tablespoons thinly sliced green onion
4 tablespoons soy sauce
3 tablespoons sesame oil
1 egg, beaten
5 cups finely shredded Chinese cabbage

Directions

In a large bowl, combine the pork, ginger, garlic, green onion, soy sauce, sesame oil, egg and cabbage. Stir until well mixed.

Place 1 heaping teaspoon of pork filling onto each wonton skin. Moisten edges with water and fold edges over to form a triangle shape. Roll edges slightly to seal in filling. Set dumplings aside on a lightly floured surface until ready to cook.

To Cook: Steam dumplings in a covered bamboo or metal steamer for about 15 to 20 minutes. Serve immediately.

Pork and Pepper Stir Fry

Ingredients

Marinade:

1/4 cup rice wine vinegar
2 tablespoons minced garlic
1 tablespoon brown sugar
5 tablespoons olive oil
salt and pepper to taste

Stir Fry:

4 boneless pork loin chops, cut into bite sized pieces
5 tablespoons vegetable oil
3 tablespoons finely chopped fresh ginger root
1 tablespoon hot chile paste
5 tablespoons teriyaki sauce
1 green bell pepper, cut into strips
1 red bell pepper, cut into strips
1 yellow bell pepper, cut into strips
salt and pepper to taste
1/4 cup blanched slivered almonds
2 tablespoons chopped fresh mint

Directions

In a large bowl, mix together rice wine vinegar, garlic, brown sugar, olive oil, and salt and pepper. Stir in pork pieces, cover, and leave at room temperature for 1/2 hour.

Heat a large wok over medium heat. Toast almonds in hot, dry wok until golden brown and fragrant.

Heat vegetable oil in wok over medium-high heat. Stir in marinated pork pieces, ginger, and chile paste. (Discard remaining marinade.) Mix in teriyaki sauce, and increase heat to high; cook, stirring constantly, until pork is white. Stir in peppers, and continue to stir fry until most of the liquid has evaporated. Top with toasted almond slivers and fresh mint.

Rosemary Pork Chops

Ingredients

1/2 cup soy sauce
1/4 cup water
3 tablespoons brown sugar
1 tablespoon dried rosemary,
crushed
4 (6 ounce) boneless pork loin
chops

Directions

In a large resealable plastic bag, combine the soy sauce, water, brown sugar and rosemary; add pork chops. Seal bag and turn to coat; refrigerate for 3 hours.

Drain and discard marinade. Place the chops in a greased 11-in. x 7-in. x 2-in. baking dish. Bake, uncovered, at 350 degrees F for 30-35 minutes or until juices run clear.

Campbell's Pulled Pork Sandwiches

Ingredients

1 (16 ounce) jar PaceB® Chunky Salsa
1 (16 ounce) jar PaceB® Chipotle Chunky Salsa
1 (16 ounce) can jellied cranberry sauce, cut up
1 cup packed brown sugar
1/3 cup prepared mustard
1 teaspoon freshly grated or ground nutmeg
1 (5 pound) boneless pork shoulder, cut into 2-inch chunks
24 Pepperidge FarmB® Farmhouse„Ÿ Sesame White Rolls
Shredded lettuce
prepared coleslaw

Directions

Mix salsas, cranberry sauce, sugar, mustard and nutmeg in large saucepot. Heat to a boil. Cook over low heat 10 min. Add pork and heat to a boil. Cover and cook over low heat for 2 hr. or until pork is tender.

Remove pork from sauce and cool slightly. Shred pork, using two forks. Return pork to sauce and heat through. Serve about 1/2 cup shredded pork in each roll. Top with lettuce and coleslaw.

Smothered Pork

Ingredients

4 pork chops
2 (10.75 ounce) cans condensed
cream of mushroom soup
1 small onion, sliced
garlic salt to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place pork chops in a cooking dish. Cover with mushroom soup and sliced onion rings. Sprinkle with garlic salt if desired. Cover with foil and bake in oven for 50 minutes or until pink is gone.

Spicy Pork Tenderloin

Ingredients

2 tablespoons chili powder
1 teaspoon salt
1/4 teaspoon ground ginger
1/4 teaspoon dried thyme
1/4 teaspoon ground black pepper
2 (1 pound) pork tenderloins

Directions

In a small bowl, mix together chili powder, salt, ginger, thyme, and black pepper. Rub spice mix into pork tenderloins. Place meat in a baking dish, cover, and refrigerator for 2 to 3 hours.

Preheat grill for medium heat.

Brush oil onto grill grate, and arrange meat on grill. Cook for 30 minutes, or to desired doneness, turning to cook evenly.

Pork Chops with Praline Sauce

Ingredients

4 pork chops
1 tablespoon butter
1/2 cup brown sugar
3/4 cup evaporated milk
1/4 cup light corn syrup
1/4 cup chopped pecans

Directions

In a large skillet over medium-high heat, cook the pork chops until no longer pink in the center, 5 to 7 minutes per side. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C).

Melt the butter in a saucepan; stir the brown sugar into the melted butter until smooth. Add the evaporated milk and stir; bring the mixture to a boil and immediately remove from heat. Stir the corn syrup into the milk mixture; fold the pecans into the sauce. Spoon the sauce over the pork chops to serve.

Caribbean Jerk Pork Chops

Ingredients

3/4 cup water
1/3 cup lemon juice
1/3 cup chopped onion
1 tablespoon packed brown sugar
1 tablespoon chopped green onion
1 tablespoon canola oil
3/4 teaspoon salt
3/4 teaspoon ground allspice
3/4 teaspoon ground cinnamon
3/4 teaspoon ground black pepper
1/2 teaspoon dried thyme, crushed
1/4 teaspoon cayenne pepper, or to taste
6 lean pork chops, 1/2 inch thick

Directions

Combine water, lemon juice, onion, brown sugar, green onions, oil, salt, allspice, cinnamon, black pepper, thyme, and cayenne pepper in a blender or food processor. Blend until smooth. Reserve 1/2 cup for basting.

Place pork chops in shallow glass dish. Pour remaining marinade over the meat. Cover, and refrigerate at least 12 hours, but no longer than 24 hours.

Preheat grill for medium heat. Place grate 4 to 5 inches above heat source.

Oil the grill grate. Arrange chops on grate, and discard marinade. Cover grill, and cook chops for 10 minutes, turning once, or to desired doneness.

Hungarian Pork Chops

Ingredients

4 pork chops
salt and pepper to taste
1/4 cup all-purpose flour
1 cup sour cream
1/4 cup dry sherry
1/4 cup ketchup
1 teaspoon Worcestershire sauce
1/4 teaspoon paprika
1 bay leaf

Directions

Season pork chops with salt and pepper to taste. Dredge seasoned chops in flour. Heat oil in a large skillet and brown seasoned chops in oil (covering skillet with lid if desired). Pour off fat.

In a medium bowl combine the sour cream, sherry, ketchup, Worcestershire sauce, paprika and bay leaf. Mix together and pour mixture over chops in skillet. Cover and let simmer gently over low heat for about 1 hour, or until chops are tender and cooked through (internal temperature has reached 160 degrees F/70 degrees C).

Pork Chops with Scalloped Potatoes

Ingredients

6 (1/2 inch thick) boneless pork chops
6 medium red potatoes, thinly sliced
1 medium onion, thinly sliced
2 teaspoons dried thyme
1 teaspoon pepper
1/4 cup butter
1 teaspoon beef bouillon
1 cup hot water
1/4 cup all-purpose flour
1/4 cup water

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Heat a skillet over medium-high heat and coat with nonstick cooking spray. Brown the pork chops on each side, about 2 minutes, then set aside.

Layer half of the potato slices, and half of the onion slices in the bottom of a lightly greased 9x13 inch baking dish. Season with half of the thyme and half of the pepper. Dot with 2 tablespoons of the butter. Arrange pork chops on top of the potatoes, then cover with the remaining potatoes, onion, seasonings, and butter. Dissolve the bouillon cube in hot water, and pour evenly over the casserole. Cover with a lid or aluminum foil.

Bake for 1 hour in the preheated oven. Remove the pork and potatoes to a serving dish with a slotted spoon. Pour the drippings into a skillet. In a small bowl or cup, whisk together the flour and water using a fork. Whisk into the drippings, and cook over medium heat until thickened and bubbly. Serve gravy with pork chops and potatoes.

Glazed Pork Chop

Ingredients

2 tablespoons brown sugar
3 tablespoons prepared yellow mustard
4 pork chops
1 tablespoon fresh lemon juice

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a small bowl, combine the brown sugar and mustard. Mix together well.

Butterfly the pork chops and arrange them in a 9x13 inch baking dish. Spread the mustard mixture over the chops, then sprinkle with the lemon juice. Place about 1/8 of an inch of water in the bottom of the baking dish.

Bake at 325 degrees F (165 degrees C) for 20 minutes, or to desired doneness.

Apple-Glazed Pork Chops

Ingredients

4 (3/4 inch) thick bone-in pork chops
2 tablespoons vegetable oil
1 cup apple cider or apple juice
2 tablespoons brown sugar, divided
1 teaspoon salt
1/4 teaspoon dried rosemary, crushed
1/4 teaspoon dried thyme
1 tablespoon cornstarch
1 tablespoon cold water
2 large tart apples, sliced
1/2 cup sliced onion
2 tablespoons butter or margarine

Directions

In a large skillet, brown pork chops in oil. Add the cider, 1 tablespoon brown sugar, salt, rosemary and thyme. Cover and cook for 7-8 minutes or until meat juices run clear. Combine the cornstarch and water until smooth; add to the skillet. Bring to a boil; cook and stir for 1-2 minutes or until thickened.

Meanwhile, in another skillet, cook the apples, onion, butter and remaining brown sugar over medium heat for 3-4 minutes or until apples are softened. Serve over pork chops.

Kalua Pork

Ingredients

3 pounds pork butt roast
2 cups water
1 teaspoon liquid smoke flavoring
1/4 cup Hawaiian sea salt

Directions

Preheat oven to 400 degrees F (200 degrees C).

Place pork fat-side up in a roasting pan or deep casserole dish. Combine water and liquid smoke; pour over meat. Sprinkle with salt. Cover and roast in a preheated oven for three hours. Remove from pan and shred.

Spanish Pork with White Wine

Ingredients

2 cloves crushed garlic
1 1/4 pounds boneless loin pork
roast
salt and pepper to taste
1 tablespoon olive oil
1 1/4 cups white wine
1 1/4 cups chicken stock

Directions

Chop up the garlic and rub it into the pork; rub in some salt to taste. Heat oil in a large skillet and brown the pork. Add the pepper to taste, wine and stock and bring all to a boil.

Reduce heat to low, cover skillet and let simmer for 50 to 55 minutes or until internal temperature of pork has reached 160 degrees F (70 degrees C). Cut pork into bite size pieces and serve it in the cooking liquids.

Mushroom Sauce Baked Pork Chops

Ingredients

6 pork chops
1 teaspoon salt
1/4 teaspoon ground black pepper
garlic powder to taste
2 tablespoons butter
2 large onions, finely chopped
1 (10.75 ounce) can condensed cream of mushroom soup
1 1/4 cups milk
4 cups thinly sliced potatoes

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter a 2 quart baking dish.

Rub pork chops with salt, pepper, and garlic powder. Melt butter in a skillet over medium-high heat, add chops, and brown on both sides. Remove from skillet. Place onions in skillet, and cook until browned. Pour in mushroom soup and milk; stir until blended. Remove from heat, and set aside.

Arrange sliced potatoes evenly in prepared baking dish. Arrange chops on top of potatoes. Pour soup mixture over chops.

Bake, covered, for 30 minutes in the preheated oven. Uncover, and bake 30 minutes more, or until potatoes are tender.

Orange Ginger Pork Roast

Ingredients

3/4 cup orange marmalade
2 teaspoons lemon juice
1/2 teaspoon ground ginger
1/2 teaspoon dry mustard
2 pounds boneless pork roast

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a small bowl, mix orange marmalade, lemon juice, ginger, and mustard. Place pork in a medium baking dish.

Bake 20 to 25 minutes in the preheated oven, then baste with the orange glaze. Continue baking to an internal temperature of 160 degrees F (70 degrees C), about 40 minutes more. Baste with the glaze every 10 minutes while baking. Let stand 10 minutes before carving.

Elegant Pork Loin Roast

Ingredients

1 (4 pound) boneless pork loin
roast
1/4 cup Dijon mustard
2 tablespoons packed brown
sugar
1 1/2 cups apple juice, divided
1 cup pitted prunes
1 cup dried apricots
3/4 cup red wine
1/4 cup packed brown sugar
1/8 teaspoon ground cloves
2 teaspoons cornstarch

Directions

Preheat the oven to 325 degrees F (165 degrees C).

Place the roast in a shallow roasting pan. Mix together the mustard and 2 tablespoons of brown sugar; spread over the roast.

Roast for 3 hours in the preheated oven, basting with 1/4 cup of apple juice every 30 minutes. Roast is done when the internal temperature reads 160 degrees F (70 degrees C).

During the last hour the roast is cooking, combine the prunes, apricots, red wine, 1/4 cup brown sugar, 3/4 cup of the juices from the roasting pan, and cloves in a saucepan over medium heat. Bring to a boil, then cover and simmer for 15 minutes. Spoon the fruit around the roast in the roasting pan during the last 30 minutes of cooking.

When the roast is done, place it onto a serving platter and spoon the fruit around it. Remove 1/4 cup of the drippings from the roasting pan, and mix with the cornstarch. Stir into the pan of drippings, and cook over medium-high heat, stirring gently until thickened and no longer cloudy, about 5 minutes. Transfer to a gravy boat or serving bowl.

Slice the roast, and pass the sauce for guests to serve themselves.

Pork Chop and Roasted Red Pepper Bake

Ingredients

1 cup all-purpose flour
1 cup seasoned bread crumbs
2 eggs
1 tablespoon water
6 (6 ounce) center-cut pork loin chops, about 1 inch thick
1/2 cup vegetable oil
1 (7 ounce) jar roasted red bell peppers, drained and sliced
4 tablespoons butter
2 tablespoons all-purpose flour
1 cup milk
1 cup sliced fresh mushrooms
1/2 cup lemon juice
salt and freshly ground black pepper

Directions

Preheat oven to 350 degrees F (175 degrees C). Line a baking pan with foil or coat with nonstick spray. Combine flour and bread crumbs in a shallow bowl. In a small bowl, beat eggs and water together.

In a large skillet, heat oil over medium heat. Dip chops in egg mixture, dredge in flour and crumb mixture, and arrange chops in hot skillet. Lightly brown chops until golden brown on both sides and cooked through. Remove from skillet, and place on prepared baking pan. Top chops with strips of roasted red peppers. Set aside.

In small saucepan, melt butter over medium heat. Slowly add flour, stirring with whisk until light brown. Slowly whisk milk into flour, and continue whisking until sauce thickens. Remove from heat, and stir in mushrooms and lemon juice. Season to taste with salt and pepper. Evenly top each chop with mushroom white sauce.

Bake in preheated oven until golden brown, about 15 minutes.

Orange-Glazed Pork Chops

Ingredients

- 1 teaspoon cornstarch
- 1/8 teaspoon ground ginger
- 1 tablespoon soy sauce
- 1 teaspoon water
- 1/4 cup orange marmalade
- 1 tablespoon lime juice
- 1 1/2 teaspoons olive oil
- 1 clove garlic, minced
- 2 (3/4 inch) thick bone-in pork loin chops
- 1 small lime, thinly sliced

Directions

In a small saucepan, combine the cornstarch, ginger, soy sauce and water until smooth. Stir in the marmalade, lime juice, oil and garlic until blended. Bring to a boil; cook and stir mixture for 1-2 minutes or until thickened.

Place the pork chops in a greased 8-in. baking dish. Spoon glaze over pork, turn to coat. Top with the lime slices. Bake, uncovered, at 400 degrees F for 30-40 minutes or until pork juices run clear.

Pork Tenderloin with Tomato and Pepper Sauce

Ingredients

2 teaspoons butter
1 teaspoon minced garlic
1 (1 1/2 pound) lean pork tenderloin, cut into thin strips
1 (14.5 ounce) can diced tomatoes and green chiles
1 teaspoon dried basil
1 1/2 teaspoons salt
1 1/2 teaspoons freshly ground black pepper
1/2 cup water
1 1/2 cups thinly sliced green bell pepper
1 onion, diced

Directions

In a large skillet, melt butter over medium-high heat. Stir garlic into sizzling hot butter, and then arrange as many sliced pork tenderloin strips as you can fit into the pan. Cook, turning occasionally, until browned on both sides. Remove from pan; set aside. Repeat with any remaining pork tenderloin strips.

Return all pork tenderloin strips to pan. Stir in tomatoes and season with basil, salt, and pepper. Cook until mixture comes to a boil, then reduce heat to low, and cover.

Meanwhile, heat water in a nonstick skillet over medium heat. Cook peppers and onion in boiling-hot water until vegetables are tender-crisp. Stir into pork tenderloin and tomatoes. Continue cooking until pork tenderloin strips are no longer pink, about 50 to 60 minutes.

Succulent Grilled Hickory Pork Chops

Ingredients

2 boneless pork chops
1/2 cup white wine
3 tablespoons olive oil
1 tablespoon lemon juice
1 clove garlic, crushed
1/2 teaspoon dried sage
2 teaspoons dried parsley
Pepper, to taste
Hickory wood chips

Directions

Mix wine, oil, lemon juice, garlic, sage, parsley, and pepper in a small bowl. Place pork chops in a plastic bag or shallow dish and cover with marinade. Refrigerate the pork, covered, for 2 to 4 hours.

Meanwhile, soak the hickory chips in a bowl of water for at least 30 minutes.

Preheat an outdoor grill for high heat and lightly oil grate. Put the soaked hickory chips over the coals.

Cook the pork chops on the grill for 10 to 15 minutes, or until desired doneness is achieved. For best results, cover the grill while cooking so that the meat is infused with the smoke flavor.

Orange Pork Chops

Ingredients

4 boneless pork loin chops, 3/4-inch thick
1/4 teaspoon salt
1/8 teaspoon pepper
1 garlic clove, minced
1 (6 ounce) can frozen orange juice concentrate, thawed
1/2 cup reduced-sodium chicken broth
1 1/2 teaspoons Worcestershire sauce
2 cups cooked brown rice

Directions

Sprinkle both sides of pork chops with salt and pepper. In a nonstick skillet coated with nonstick cooking spray, cook chops for 3-4 minutes on each side or until browned. Transfer to an 8-in. square baking dish coated with nonstick cooking spray.

In the same skillet, cook garlic for 1 minute. Stir in the orange juice concentrate, broth and Worcestershire sauce; bring to a boil. Remove from the heat. Pour 1/4 cup sauce over pork.

Bake, uncovered, at 350 degrees F for 20-25 minutes or until a meat thermometer reads 160 degrees F, basting twice with sauce.

Bring the remaining sauce to a boil. Reduce heat; simmer, uncovered, for 5 minutes or until reduced to 1/2 cup. Serve pork chops with sauce and rice.

One Skillet Pork Supper

Ingredients

4 pork chops
1 (10.75 ounce) can condensed tomato soup
1/2 cup water
1 teaspoon Worcestershire sauce
1/2 teaspoon salt
3 potatoes, quartered
4 small carrots, cut into 2 inch pieces

Directions

In a large skillet, brown pork chops over medium heat for about 4 to 6 minutes each side. Pour off fat. Add the tomato soup, water, Worcestershire sauce, salt, potatoes, and carrots. Cover skillet, reduce heat to medium low and let simmer for 45 minutes or until tender.

Pork Tamale Pie

Ingredients

3 pounds boneless pork loin roast
garlic powder to taste
1 cup cornmeal
1/2 cup milk
1 (15 ounce) can whole kernel corn
1 (14.5 ounce) can peeled and diced tomatoes
2 eggs, beaten
1 1/2 teaspoons chili powder
1 1/2 teaspoons cayenne pepper
1 teaspoon salt

Directions

Preheat oven to 350 degrees F (175 degrees C).

Season pork roast with garlic salt to taste and place in a 10x15 inch roasting pan. Add water as needed to cover roast halfway.

Bake at 350 degrees F (175 degrees C) for 2 hours.

When roast is cool enough to handle, cube the meat and reserve the water from the roasting pan. In a large skillet over medium low heat, combine the meat with 2 cups reserved broth and allow to simmer.

In a separate skillet over medium heat, combine the cornmeal, milk, corn, tomatoes and eggs. Stir well and add the chili powder, cayenne pepper and salt. Let cook for 20 minutes, stirring often. Add broth as needed if mixture gets too thick. Combine this mixture with the pork in a 9x13 inch baking dish, mixing together well.

Bake at 350 degrees F (175 degrees C) for 30 to 45 minutes.

Apple Cranberry Stuffed Pork Chops

Ingredients

2 tablespoons butter
1/8 yellow onion, minced
1 Granny Smith apple - peeled, cored and diced
2 stalks celery ribs, finely chopped
1/4 cup dried cranberries
1 teaspoon kosher salt
5 (1 inch thick) boneless pork chops
1 cup apple juice
1 tablespoon cornstarch
2 tablespoons brown sugar
1 teaspoon freshly ground black pepper

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a Dutch oven, melt 1 tablespoon butter over medium heat. Cook onion in butter until the onions are very soft and begin to brown. Remove from heat. Stir in apple, celery, and dried cranberries. Season with salt.

Lay each chop flat on cutting board, and with a sharp knife held parallel to the board, cut a pocket into the pork, leaving three sides intact. Stuff each chop with apple-cranberry mixture.

Melt remaining butter in the Dutch oven over medium heat. Pan-fry chops in butter for two minutes on each side. Cover, and bake in preheated oven for 45 minutes.

Transfer chops from pan to a plate, and cover with foil. Place the Dutch oven back on the stovetop over medium heat. In a small bowl or measuring cup, stir together apple juice, cornstarch, and brown sugar; pour into Dutch oven. Reduce liquid volume by half, stirring frequently. Season to taste with black pepper. Serve this apple glaze over pork chops.

Mustard Onion Pork Chops

Ingredients

4 boneless pork loin chops,
butterflied
1/2 cup prepared yellow mustard,
or to taste
1 cup canned French fried onions

Directions

Preheat the oven to 375 degrees F (190 degrees C).

Place the pork chops in a shallow baking dish. Pour mustard over them, and turn to coat. Sprinkle fried onions over the top. Cover with aluminum foil.

Bake for 20 minutes in the preheated oven, or until pork chops are cooked through.

Pork Chop and Potato Casserole

Ingredients

1 tablespoon vegetable oil
6 boneless pork chops
1 (10.75 ounce) can condensed cream of mushroom soup
1 cup milk
4 potatoes, thinly sliced
1/2 cup chopped onion
1 cup shredded Cheddar cheese

Directions

Preheat oven to 400 degrees F (200 degrees C).

Heat oil in a large skillet over medium high-heat. Place the pork chops in the oil, and sear.

In a medium bowl, combine the soup and the milk. Arrange the potatoes and onions in a 9x13 inch baking dish. Place the browned chops over the potatoes and onions, then pour the soup mixture over all.

Bake 30 minutes in the preheated oven. Top with the cheese, and bake for 30 more minutes.

Pork Chops & Stuffing Bake

Ingredients

4 cups Pepperidge Farm® Corn Bread Stuffing
1 1/4 cups water
4 tablespoons butter
6 boneless pork chops, 3/4-inch thick
1 (10.75 ounce) can Campbell's® Condensed Cream of Celery Soup (regular or 98% Fat Free)
1/3 cup milk
1/2 cup shredded Cheddar cheese

Directions

Prepare stuffing using water and butter according to package directions.

Spoon stuffing across center of 13 x 9 x 2-inch shallow baking dish. Place chops on each side of stuffing.

Stir soup and milk in bowl. Pour over chops. Cover.

Bake at 400 degrees F for 30 minutes or until done. Sprinkle with cheese.

Special Occasion Stuffed Crown Pork Roast

Ingredients

7 pounds crown pork roast
2 cups chopped cranberries
1/2 cup white sugar
1/2 cup butter
2 onions, chopped
2 cups chopped celery
2 teaspoons salt
1/4 teaspoon ground black pepper
8 cups white bread cubes
2 apple - peeled, cored, and chopped
1/2 cup apple juice
1 egg
1 teaspoon poultry seasoning

Directions

Preheat oven to 375 degrees F (190 degrees C).

Season pork roast with salt and pepper to taste, then place on a rack in an open roasting pan, rib ends down.

Bake at 375 degrees F (190 degrees C) for 2 hours. Roast will be only partially cooked.

Meanwhile, in a medium bowl, combine cranberries and sugar and mix well; set aside. Melt butter or margarine in a large skillet over medium heat. Add onions and celery and saute until tender, about 10 minutes. Add cranberry mixture, 2 teaspoons salt, 1/4 teaspoon ground black pepper, bread cubes, apples, apple juice, egg and poultry seasoning. Toss well.

After the two hours, remove roast from oven. Turn rib ends up and fill cavity with cranberry/apple stuffing. Insert meat thermometer between two ribs in the thickest part of the meat, making sure that end of thermometer does not touch any bone.

Return stuffed roast to oven and continue roasting at 375 degrees F (190 degrees C) for about 1 1/2 hours, or until internal temperature of meat reaches 175 degrees F (80 degrees C). (Note: If stuffing becomes too brown, cover it with aluminum foil.)

To Serve: Place roast on warm platter and let stand for 15 minutes for easier carving. Slice between ribs to carve, and serve with stuffing.

Pork Medallions with Sauteed Apples

Ingredients

1 (1 pound) pork tenderloin cut into 1-inch thick slices
3/4 teaspoon dried thyme
1/2 teaspoon paprika
1/4 teaspoon salt
1/4 teaspoon pepper
1/4 cup sliced green onions
1 garlic clove, minced
1 tablespoon butter
2 medium apples, cut into wedges
2 teaspoons cornstarch
2/3 cup reduced-sodium chicken broth
1/4 cup unsweetened apple juice

Directions

Flatten pork to 1/2-in. thickness. Combine the thyme, paprika, salt and pepper; sprinkle over both sides of pork. Place on a broiler pan. Broil 3-4 in. from the heat for 3-4 minutes on each side or until juices run clear; keep warm.

In a nonstick skillet, saute onions and garlic in butter until tender. Add apples; cook and stir for 2 minutes or until crisp-tender. Combine the cornstarch, broth and apple juice until smooth; stir into apple mixture. Bring to a boil; cook and stir for 1-2 minutes or until thickened. Serve with pork.

Bahama-Mama Pork Chops

Ingredients

1 (8 ounce) can pineapple chunks, reserve juice
1 tablespoon cornstarch
2/3 cup tomato-based chili sauce
1/3 cup raisins
1 tablespoon brown sugar
1/8 teaspoon ground cinnamon
4 pork chops
1 tablespoon vegetable oil

Directions

In medium bowl, blend reserved pineapple juice with cornstarch; stir in pineapple, chili sauce, raisins, sugar and cinnamon and set aside.

In large skillet lightly brown chops in oil and drain. Pour pineapple mixture over chops. Cover and simmer 15 minutes or until pork is cooked throughout.

Italian Style Pork Chops

Ingredients

3 cups crushed saltine crackers
2 cups grated Parmesan cheese
1 tablespoon Italian-style seasoning
1/4 teaspoon garlic powder
1 cup butter, melted
6 pork chops

Directions

Preheat oven to 425 degrees F (220 degrees C).

In a medium bowl, combine the crushed saltines, Parmesan cheese, Italian-style seasoning and garlic powder and mix together well.

Dip the chops in the melted butter and then dredge each chop in the cracker mixture, coating all sides thoroughly. Place the chops in a 9x13 inch baking dish.

Bake at 425 degrees F (220 degrees C) for 30 to 40 minutes, or until internal pork temperature reaches 160 degrees F (70 degrees C).

Quick Glazed Pork and Rice Skillet

Ingredients

4 boneless pork chops, 3/4-inch thick
3 cups Swanson® Chicken Stock
3/4 cup apricot preserves or orange marmalade
1 tablespoon Dijon-style mustard
2 cups uncooked instant white rice

Directions

Cook the pork in a 12-inch nonstick skillet over medium-high heat until it's well browned on both sides. Remove the pork from the skillet.

Stir the stock, preserves and mustard in the skillet and heat to a boil. Reduce the heat to low. Stir in the rice. Return the pork to the skillet. Cover and cook for 10 minutes or until the pork is cooked through and the rice is tender.

Creamy Pork with Sour Cream Sauce

Ingredients

1 egg, lightly beaten
1 tablespoon water
1/2 teaspoon crushed dried rosemary
1/4 teaspoon black pepper
1 pinch garlic powder
3 tablespoons vegetable oil
3 pounds pork cube steaks
1 cup seasoned bread crumbs
2 tablespoons butter
3/4 pound fresh mushrooms, coarsely chopped
1 (10.5 ounce) can condensed cream of chicken soup
1 cup sour cream
1/2 cup chicken broth

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a shallow dish, stir together egg, water, rosemary, black pepper, and garlic powder.

Heat vegetable oil in a large skillet over medium heat. Dip pork steaks into egg mixture, and coat with bread crumbs; brown pork 5 minutes on each side. Remove, and place in a 9x13 inch baking dish.

In the same skillet, heat butter over medium heat. Stir in mushrooms, and cook until tender. Stir in soup, sour cream, and chicken broth. Warm through, then pour over pork, and cover dish with aluminum foil.

Bake in a preheated oven for 1 hour.

A Nice Slow-Cooked Pork

Ingredients

1 (3 pound) pork shoulder roast
1 quart vegetable broth
1 cup sherry
3 cups peeled, chopped potatoes
2 cups pearl onions
2 cups sliced fresh mushrooms
1 tablespoon dried rosemary
1 teaspoon ground black pepper
salt to taste

Directions

Place the pork roast in a slow cooker. Pour in the vegetable broth and sherry. Mix in the potatoes, onions, mushrooms, rosemary, and pepper.

Cover, and cook on Low at least 8 hours, to an internal temperature of 160 degrees F (70 degrees C). Season with salt to taste.

Almond Crusted Pork with Apple-Rosemary Sauce

Ingredients

1 cup ground almonds
1/3 cup heavy cream
2 tablespoons honey mustard
1/2 teaspoon ground dried rosemary
2 pork tenderloins, trimmed
salt and pepper to taste

Apple-Rosemary Sauce

1 tablespoon butter
2 cloves garlic, minced
1 onion, diced
1/4 teaspoon ground dried rosemary
3 Granny Smith apples - peeled, cored and sliced
1/2 cup apple cider
1 1/4 cups heavy cream

Directions

Preheat an oven to 350 degrees F (175 degrees C). Place a sheet of aluminum foil in a 9x13 inch baking dish.

Stir together the almonds, 1/3 cup heavy cream, honey mustard, and 1/2 teaspoon rosemary in a small bowl; set aside. Season the tenderloins with salt and pepper to taste. Spread the almond mixture evenly over the tenderloins and place them into the baking dish.

Bake in the preheated oven until the almond crust is golden brown and the pork is no longer pink in the center, about 90 minutes. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C). Allow the pork to rest for 10 minutes before slicing.

While the pork is baking, prepare the apple-rosemary sauce by melting the butter in a saucepan over medium heat. Stir in the garlic, onions, and 1/4 teaspoons of rosemary; cook until the onions have softened and turned translucent, about 5 minutes. Once the onions are tender, add the apples and apple cider. Bring to a simmer over medium-high heat and cook for 5 minutes. Pour in 1 1/4 cups of heavy cream, return to a simmer, then reduce heat to medium-low and simmer uncovered until the sauce has thickened slightly and is flavorful, 5 to 10 minutes. Season to taste with salt and pepper before serving with the pork.

Slow-Cooker Pork and Apple Curry

Ingredients

2 pounds boneless pork loin roast, cut into 1-inch cubes
1 medium tart apple, peeled and chopped
1 small onion, chopped
1/2 cup orange juice
1 tablespoon curry powder
1 teaspoon chicken bouillon granules
1 garlic clove, minced
1/2 teaspoon salt
1/2 teaspoon ground ginger
1/4 teaspoon ground cinnamon
2 tablespoons cornstarch
2 tablespoons cold water
Hot cooked rice
1/4 cup raisins
1/4 cup flaked coconut, toasted

Directions

In a 3-qt. slow cooker, combine the first 10 ingredients. Cover and cook on low for 5-6 hours or until meat is tender. Increase heat to high. In a small bowl, combine cornstarch and water until smooth; stir into slow cooker. Cover and cook for 30 minutes or until thickened, stirring once. Serve over rice if desired. Sprinkle with raisins and coconut.

Pork Loin Chops in Apple Cream

Ingredients

4 (4 ounce) boneless pork loin chops
1/2 teaspoon salt, or to taste
1/2 teaspoon pepper
3 tablespoons all-purpose flour
1/2 teaspoon salt
1/2 teaspoon ground black pepper
1/4 teaspoon freshly grated nutmeg
1 pinch ground allspice
1 tablespoon butter
1 tablespoon olive oil
1 cup apple cider
2 tablespoons cornstarch
1/2 cup chicken broth
1/2 cup half-and-half or cream

Directions

Season pork chops on all sides with 1/2 teaspoon salt, and 1/2 teaspoon pepper; set aside. Combine the flour, 1/2 teaspoon salt, 1/2 teaspoon pepper, nutmeg, and allspice in a plastic bag. Toss pork with seasoned flour to coat, and shake off excess.

Heat butter and olive oil in a skillet over medium-high heat until lightly smoking. Sear pork until golden brown on each side, about 3 minutes per side. Pour in apple cider and bring to a boil. Turn heat to medium-low, cover, and simmer until pork is fork tender, 15 to 20 minutes. Remove pork and keep warm; increase heat to medium-high. Dissolve cornstarch in the chicken broth, and stir into simmering cider; cook for a minute or two until thickened. Stir in the half-and-half and simmer until hot. Serve sauce over the pork chops.

Midwestern Pork Chop Dinner

Ingredients

6 (3/4 inch) thick pork chops
1 teaspoon vegetable oil
salt and pepper to taste
4 cups potatoes, peeled and sliced
2 cups sliced carrots
2 cups sliced kohlrabi
1 1/2 teaspoons salt
1/2 teaspoon dried marjoram
1/4 teaspoon ground black pepper
2 cups milk

Directions

Heat oil in a large skillet over medium high heat. Add pork chops and brown, seasoning with salt and pepper to taste.

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl combine the potatoes, carrots, kohlrabi, salt, marjoram and pepper. Mix lightly and place mixture into a 9x13 inch baking dish. Pour milk over potato mixture and top with browned pork chops.

Cover baking dish with aluminum foil and bake in the preheated oven for 1 1/2 hours, or until pork chops and vegetables are very tender and internal temperature of pork has reached 160 degrees F (70 degrees C).

Glorified Onion Pork Chops

Ingredients

1 tablespoon vegetable oil
6 pork chops, 1/2 inch thick
1 medium onion, sliced
1 (10.75 ounce) can Campbell's®
Condensed Cream of Celery Soup
or Campbell's® Condensed 98%
Fat Free Cream of Celery Soup
1/2 cup water

Directions

Heat oil in skillet. Cook chops 10 minutes or until browned.

Add onion and cook until tender.

Add soup and water. Heat to a boil. Cover and cook over low heat 5 minutes or until chops are done.

Pork Picadillo

Ingredients

2 tablespoons olive oil
1 onion, diced
2 cloves garlic, crushed
2 1/2 pounds ground pork
salt and pepper to taste
1 yellow bell pepper, cut into thin strips
1 green bell pepper, cut into thin strips
1 red bell pepper, cut into thin strips
1 (1.5 ounce) box raisins
1 bunch spinach, chopped

Directions

Heat the olive oil in large skillet over medium heat. Cook and stir the onion and garlic in the oil until tender, about 5 minutes. Remove the onion and garlic from the pan and set aside. Crumble the pork into the skillet and cook until no longer pink. Return the onion and garlic to the skillet and stir through the pork. Season with salt and pepper. Cover the skillet and cook the mixture for 5 minutes. Stir the green bell pepper, red bell pepper, yellow bell pepper, and raisins to the mixture; cover and cook another 5 minutes. Add the spinach to the skillet and stir just before serving.

Easy Roasted Pork

Ingredients

2/3 cup packed light brown sugar
1/4 cup cinnamon applesauce
1 1/2 teaspoons ground ginger
2 pounds boneless pork loin roast

Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly flour an oven bag.

In a small bowl, blend brown sugar, applesauce, and ginger.

Place pork roast in the prepared oven bag. Pour the brown sugar mixture over the roast. Seal bag, and cut several small slits in the top.

Cook the roast 1 hour in the preheated oven, or until the internal temperature has reached 160 degrees F (70 degrees C).

Consomme Pork Chops

Ingredients

2 tablespoons olive oil
2 tablespoons all-purpose flour
6 pork chops
salt and pepper to taste
1 cup uncooked long grain white rice
1 cup beef consomme
1/2 cup water
1 onion, thinly sliced

Directions

Preheat oven to 350 degrees F (175 degrees C).

Heat the oil in a skillet over medium heat. Place the flour in a shallow dish. Season pork chops with salt and pepper, and press in the flour to lightly coat. Place chops in the skillet, and lightly brown on both sides. Drain on paper towels.

In a large baking dish, mix the rice, consomme, and water. Arrange onion slices over the rice. Top with pork chops.

Bake in the preheated oven 1 1/2 hours, or until rice is tender and pork is done.

Momma Moots' Pork and Pierogies Casserole

Ingredients

1 (16 ounce) package frozen pierogies
1 tablespoon olive oil
1 pound pork loin, cut into 1/2 inch cubes
1 (10.75 ounce) can condensed cream of mushroom soup
1 cup sour cream
3/4 cup milk
1 (15.25 ounce) can whole kernel corn, drained
1/2 cup diced onion
1/2 teaspoon chopped fresh rosemary
1/4 teaspoon ground black pepper
1/2 cup Cheddar cheese, shredded

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Bring a large pot with lightly salted water and to a rolling boil. Stir in the frozen pierogies and return to a boil. Cook uncovered, stirring occasionally, until the pierogies float to the top and the filling is hot, 5 to 7 minutes. Drain.

Heat the olive oil in a skillet over medium-high heat. Add the pork and cook, stirring occasionally, until the pork is no longer pink in the center, about 5 minutes. Transfer the pork to a large mixing bowl along with the cooked pierogies. Add the cream of mushroom soup, sour cream, milk, corn, and onion. Season with rosemary and pepper; stir. Pour into a 2-quart casserole dish and sprinkle with Cheddar cheese.

Bake in the preheated oven until the cheese has browned and the casserole is heated through, about 30 minutes.

Spicy Lemon Pork Saute

Ingredients

2 tablespoons olive oil
4 pork loin chops, 1/2 inch thick
1/2 cup lemon juice
3 cloves garlic, peeled and minced
1/2 tablespoon paprika
1 teaspoon dried thyme
1/2 teaspoon cayenne pepper

Directions

Heat olive oil in a large, heavy skillet over medium heat. Brown pork chops about 5 minutes per side.

Mix lemon juice, garlic, paprika, thyme, and cayenne pepper into the skillet. Cover, and simmer 20 minutes, cooking the chops to an internal temperature of 160 degrees F (70 degrees C).

Remove pork chops from the skillet, and set aside. Over high heat, reduce the remaining liquid for about 5 minutes. Return pork chops to the skillet briefly, coating them on both sides with the reduced mixture.

Pork Chops German Style

Ingredients

4 center cut pork chops
1/2 cup prepared mustard
1/4 cup all-purpose flour
3 tablespoons vegetable oil
1 (10.5 ounce) can condensed
chicken and rice soup

Directions

Prepare the pork chops by coating both sides of each one with mustard. Dredge the coated chops in flour. Heat the oil in a large skillet over medium-high heat. Place pork chops into the hot oil, and cook until browned on both sides. Remove from pan, and discard any excess oil in the pan.

Return the chops to the pan, and reduce heat to low. Pour undiluted soup over the chops, making sure to put an ample amount of rice on each one. Cover, and cook on low for 30 minutes, or until pork is no longer pink, and the juices run clear. Baste the chops occasionally, and add water if necessary.

Cherry Pork Chops

Ingredients

1 (21 ounce) can cherry pie filling
4 pork chops

Directions

Pour cherry pie filling into slow cooker. Add pork chops and stir to coat with filling. Cover and cook on low all day. Cook until meat is no longer pink inside and thermometer reads 160 to 170 degrees F (71 to 77 degrees C).

Bourbon-Mango Pulled Pork

Ingredients

2 mangos
1 (4 pound) pork shoulder roast
2 tablespoons ground black pepper
1 teaspoon kosher salt
1 teaspoon chipotle chile powder
1/4 cup balsamic vinegar
2 cups water

1 teaspoon chipotle chile powder
2 teaspoons honey
1 (1.5 fluid ounce) jigger bourbon whiskey
2 (12 ounce) bottles barbeque sauce

Directions

Peel the mangos and remove the pits. Place the pits into a slow cooker, then roughly chop the mango and set aside. Place the pork shoulder into the slow cooker, and season with the black pepper, kosher salt, and 1 teaspoon chipotle powder; pour in the balsamic vinegar and water.

Cover, and cook on Low 5 to 8 hours until the meat is very tender. Once done, drain the pork, discarding the cooking liquid and mango pits, and shred with two forks.

While the pork is cooking, puree the chopped mango in a blender until smooth, then pour into a saucepan along with the honey, 1 teaspoon chipotle powder, and whiskey. Bring to a simmer. Reduce heat to medium-low, and simmer, stirring frequently until the mango has reduced and darkened slightly, about 10 minutes. Stir in the barbeque sauce, and remove from the heat.

Return the shredded pork to the slow cooker, and stir in the mango barbeque sauce. Cover, and cook on High 1 to 2 hours until the pork absorbs the barbeque sauce.

Slow Cooker German-Style Pork Roast with

Ingredients

6 white potatoes, peeled and quartered
1 tablespoon minced garlic
salt and pepper to taste
1 (3 pound) boneless pork loin roast
1 (32 ounce) jar sauerkraut with liquid
2 teaspoons caraway seeds

Directions

Place the potatoes, garlic, salt, and pepper in a slow cooker; stir to coat. Season the pork roast with salt and pepper; lay atop the potatoes. Pour the sauerkraut over the roast; sprinkle with caraway seeds.

Cook in slow cooker on Low 8 to 10 hours.

Garlic Herb Grilled Pork Tenderloin

Ingredients

3 pounds pork tenderloin
1/4 cup olive oil
3 cloves garlic, chopped
1/2 teaspoon chopped fresh thyme
1/2 tablespoon chopped fresh rosemary
1 tablespoon salt
2 tablespoons ground black pepper

Directions

Cut a horizontal slit in the pork tenderloin, leaving the halves attached. Rub tenderloin with olive oil.

Insert garlic into the slit and on onto the fatty part of pork. Press thyme and rosemary into slit. Sprinkle tenderloin with salt and pepper.

Preheat an outdoor grill for medium-high heat.

Lightly oil the grill grate. Place pork on grill. Cook approximately 1 hour, turning every 15 minutes, to a minimum internal temperature of 160 degrees F (72 degrees C).

Sweet and Spicy Pork and Napa Cabbage Stir-Fry

Ingredients

12 ounces dry Chinese noodles
3 tablespoons soy sauce
3/4 cup sweet chili sauce
1/2 teaspoon garlic powder
1/4 teaspoon ground ginger
3 tablespoons sesame oil
1/2 cup soy sauce
1/2 teaspoon garlic powder
1 (1 pound) pork loin, cut into 2-inch strips
2 tablespoons cooking oil
2 onions, cut into bite-size pieces
1/8 teaspoon crushed red pepper flakes
3 tablespoons sweet chili sauce
3 cups chopped napa cabbage
3/4 cup sliced celery
1 cup sliced carrots
3 red bell peppers, chopped
2 teaspoons cornstarch
1/4 cup cold water

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the Chinese noodles, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 5 minutes. Drain well in a colander set in the sink.

Whisk together the 3 tablespoons soy sauce, 3/4 cup sweet chili sauce, 1/2 teaspoon garlic powder, the ground ginger, and the sesame oil in a large bowl; add the drained Chinese noodles and toss to coat; set aside

Whisk together the 1/2 cup soy sauce and 1/2 teaspoon garlic powder in a large bowl; add the pork and stir to coat. Allow to marinate 5 minutes.

Heat the cooking oil in a wok or a large, deep skillet over medium-high heat. Add the pork, onions, and red pepper flakes to the oil; cook until the pork is browned completely. Stir in 3 tablespoons sweet chili sauce, the napa cabbage, celery, carrots, and bell peppers; cook and stir until vegetables are completely heated, about 5 minutes. Whisk together the cornstarch and water and add to the stir fry, stirring until the mixture thickens. Serve the stir-fry over the noodles.

Sweet & Hot Apple Slow Cooker Pork

Ingredients

Non-stick cooking spray
2 chipotle chile peppers in adobo sauce, chopped*
1/2 teaspoon salt
1/2 teaspoon ground black pepper
1/2 teaspoon smoked paprika
1 (2 1/2 pound) boneless pork shoulder roast
3 medium sweet potatoes, peeled and cut in 1-inch cubes
1 large onion, chopped
1 (21 ounce) can LUCKY LEAF® Apple Pie Filling
3 tablespoons all-purpose flour

Directions

Lightly coat a 5- to 6-quart slow cooker with nonstick cooking spray. In a small bowl, combine chipotle peppers, salt, pepper, and paprika. Rub mixture over the pork. Place pork in the slow cooker. Top with sweet potatoes, onion and pie filling.

Cover; cook on low-heat setting for 6 to 8 hours or on high-heat setting for 3 to 4 hours. Remove pork and apple mixture from slow cooker. Cover with foil and let stand 10 minutes. Transfer cooking liquid to a medium saucepan. Stir together 1/4 cup water and 3 tablespoons flour. Add to saucepan. Cook over medium-high heat until mixture is thickened and bubbly; cook and stir 1 minute more. Slice pork and serve with apple mixture and thickened sauce.

Lime-Glazed Pork Chops

Ingredients

1/3 cup orange marmalade
1 jalapeno pepper, seeded and finely chopped
2 tablespoons lime juice
1 teaspoon grated fresh ginger root
4 (8 ounce) bone-in pork loin chops
4 teaspoons minced fresh cilantro leaves
Lime wedges

Directions

For glaze, in a small saucepan, combine the marmalade, jalapeno, lime juice and ginger. Cook and stir over medium heat for 5 minutes or until marmalade is melted. Remove from the heat; set aside.

Coat grill rack with nonstick cooking spray before starting the grill. Grill pork chops, covered, over medium heat for 6-7 minutes on each side or until juices run clear, brushing with glaze during the last 5 minutes of grilling. Sprinkle with cilantro and serve with lime wedges.

Pork a la Steve

Ingredients

2 pounds pork tenderloin
1 (12 ounce) jar orange marmalade
1 1/2 cups soy sauce
3 cloves garlic, crushed
1/4 cup chopped fresh cilantro
salt and pepper to taste

Directions

Coat the tenderloin in the orange marmalade. Place it in a shallow glass dish. Pour the soy sauce into the dish, and add the garlic and fresh cilantro. Season with salt and pepper. Cover the dish and refrigerate for at least 2 hours, turning the meat over occasionally so that it marinates evenly.

Preheat an outdoor grill for high heat, and lightly oil the grate.

Place the meat over direct heat, and grill for about 12 to 15 minutes on each side. Discard marinade. The meat is done when the internal temperature is at 160 degrees F (70 degrees C). Remove from grill, and let stand for 5 minutes before slicing and serving.

Tofu with Ground Pork Stir-Fry

Ingredients

1 cup uncooked long grain white rice
2 cups water
2 tablespoons vegetable oil
2 cloves garlic, minced
1/2 pound ground pork
6 fresh shiitake mushrooms, diced
1 (14 ounce) package cubed firm tofu
1 green onion, thinly sliced
1 tablespoon Asian chile pepper sauce
1 tablespoon ketchup
2 tablespoons tamari

Directions

In a pot, bring the rice and water to a boil. Reduce heat to low, cover, and simmer 20 minutes.

Heat the oil in a wok over high heat, and cook the garlic 1 minute. Place the pork in the wok, and cook 5 minutes, until evenly brown.

Mix the mushrooms, tofu, and green onion into the wok. Stir in the chile pepper sauce, ketchup, and tamari. Continue cooking until heated through. Serve over the cooked rice.

Apple-Maple Stuffed Pork Chops

Ingredients

1 (21 ounce) can apple pie filling
1 tablespoon ground cinnamon
4 thick cut pork chops
2 tablespoons maple syrup
2 cups cornflake crumbs

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly oil a 9x13-inch baking pan.

Mix together the apple pie filling and cinnamon in a bowl.

Lay each chop on cutting board and, with a sharp knife held parallel to the board, cut a pocket into the chop going all the way to the bone and leaving the sides intact. Fill each pocket with one quarter of the filling mixture (about 1/2 cup). Coat the pork chops with maple syrup, then dredge them in the cornflake crumbs until completely covered. Place chops in baking pan.

Bake in the preheated oven until the pork is no longer pink in the center, about 40 minutes. An instant-read thermometer inserted into the meat should read 160 degrees F (70 degrees C).

Mou Shu Pork Wraps

Ingredients

12 ounces lean boneless pork loin, sliced into 1/4 inch thick strips
1 onion, thinly sliced
1/4 cup minced fresh ginger root
2 cloves garlic, minced
4 cups thinly sliced bok choy
1 red bell pepper, sliced
10 large white mushrooms, julienned
4 cups bean sprouts
1/4 cup sake
3 tablespoons hoisin sauce
2 tablespoons soy sauce
8 (8 inch) flour tortillas

Directions

Preheat oven to 325 degrees F (165 degrees C). Wrap tortillas in foil.

Heat a large skillet over high heat until very hot. Add pork, onion, ginger, and garlic; cook and stir until pork is brown and onion is tender, about 5 minutes. Mix in bok choy, red bell pepper, and mushrooms; cook and stir until bell pepper is tender-crisp, about 5 minutes. Remove pan from heat.

Place tortillas in oven for 8 minutes, or until warm.

Meanwhile, return pan to high heat source, and mix in bean sprouts, sake, and hoisin and soy sauces; cook and stir until bean sprouts are tender-crisp, about 5 minutes.

Remove tortillas from oven. Divide pork mixture among tortillas, and roll up. Serve immediately.

Pork Tenderloin with Steamed Kale

Ingredients

2 limes, juiced
1 cup olive oil
2 teaspoons dried cilantro
1 teaspoon cracked peppercorns
1 teaspoon garlic salt
1 (1 1/2 pound) pork tenderloin
1 pound kale, stems removed and leaves coarsely chopped

Directions

Preheat oven to 350 degrees F (175 degrees C). In a small bowl , whisk olive oil with lime juice. Season with cilantro, garlic salt, and peppercorns.

Brush the pork tenderloin with three tablespoons of the lime dressing. Wrap in aluminum foil, and place on in a large baking dish. Roast in preheated oven for 30 to 45 minutes, or until a meat thermometer reads 170 degrees.

While the tenderloin is cooking, place kale in a steamer. Cook for 20 minutes, or until tender.

Slice the pork tenderloin into 1 1/2 inch thick slices. Serve on top of the kale. Whisk the remaining dressing, and drizzle over pork and kale.

Slow Cooker Barbequed Pork for Sandwiches

Ingredients

2 1/2 pounds boneless pork roast
salt and ground black pepper to taste
2 cups strong brewed coffee
2 tablespoons Worcestershire sauce
2 tablespoons bourbon whiskey
10 cloves garlic
3 cups beef broth
1 cup water
1 small onion, diced
1 pinch crushed red pepper flakes
2 (12 ounce) bottles barbeque sauce

Directions

Season the roast with salt and pepper. Place the seasoned roast, coffee, Worcestershire sauce, bourbon whiskey, garlic, beef broth, water, onion, and red pepper flakes in a slow cooker set to LOW. Cook 3 to 4 hours. Scoop garlic cloves out of the cooker and mash with a fork; return the mashed garlic to the slow cooker. Cook another 3 to 4 hours.

Transfer roast to a large cutting board, and discard liquid. Shred the roast into strands using two forks, and return meat to the slow cooker. Stir in the barbeque sauce, and continue cooking on LOW for 1 to 3 hours.

Pork Fajita Pasta

Ingredients

1 (8 ounce) package angel hair pasta
4 boneless pork loin chops (1/2-inch thick), cut into thin strips
1 medium green pepper, julienned
1 medium onion, sliced and separated into rings
1 (1.27 ounce) packet fajita seasoning
1/3 cup water
1 cup shredded Cheddar cheese
1 medium tomato, seeded and chopped

Directions

Cook pasta according to package directions. Meanwhile, in a large skillet, brown pork over medium heat until juices run clear. Add green pepper and onion; cook and stir for 1-2 minutes. Stir in fajita seasoning and water; heat 1 minute longer. Drain pasta. In a large bowl, layer pasta, pork mixture, cheese and tomato.

Skillet Sweet and Tangy Pork Chops

Ingredients

1 tablespoon vegetable oil
4 pork chops, 1/2 inch thick
1 (10.75 ounce) can Campbell's®
Condensed Tomato Soup
(Regular or 25% Less Sodium)
1 tablespoon packed brown sugar
2 tablespoons white vinegar
1 tablespoon Worcestershire
sauce
4 cups hot cooked rice

Directions

Heat oil in skillet. Add chops and cook until browned.

Add soup, sugar, vinegar and Worcestershire. Heat to a boil. Cover and cook over low heat 10 minutes or until done. Serve with rice.

Pork Chop Dinner for Two

Ingredients

2 (3/4 inch thick) pork loin chops
1 tablespoon cooking oil
2 medium potatoes, peeled and sliced
1 medium onion, sliced
1 medium carrot, sliced
1 tablespoon butter or margarine
1/2 teaspoon salt
1/4 teaspoon pepper

Directions

In a skillet, brown pork chops in oil. Place in a greased 8-in. square baking pan. Layer potatoes, onion and carrot over chops. Dot with butter. Sprinkle with salt and pepper. Cover and bake at 350 degrees F for 55-60 minutes or until pork chops are done.

Pork Chops with a Riesling Peach Sauce

Ingredients

1 tablespoon olive oil
salt and black pepper to taste
4 boneless pork chops

1 cup Riesling wine
3 under ripe peaches, pitted, and
cut into 12 wedges each
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1 tablespoon brown sugar

Directions

Preheat an oven to 350 degrees F (175 degrees C). Cover a baking sheet with aluminum foil.

Heat the olive oil in a large skillet over medium-high heat. Season the pork chops with salt and pepper. Brown the pork chops in the hot oil until golden brown on both sides, about 3 minutes per side. Place the pork chops on the prepared baking sheet and bake in the preheated oven until the pork is no longer pink in the center, about 20 minutes. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C).

While the pork chops are baking, pour the Riesling wine into the skillet, and bring to a simmer, using a wooden spoon to scrape up all of the browned bits of pork. Simmer until the wine has reduced to half its original volume then add the peaches and sprinkle in the cinnamon, nutmeg, and brown sugar. Reduce the heat to medium, and cook until the peaches are tender but not mushy, about 15 minutes. Spoon the peach sauce over the pork chops to serve.

Slow Cooker Lancaster County Pork and

Ingredients

1 (4 pound) pork loin roast
1 teaspoon caraway seeds
salt and pepper to taste
2 cups sauerkraut with liquid

Directions

Cut pork loin, if necessary, to fit in the slow cooker. Season with caraway seeds, and salt and pepper to taste. Pour sauerkraut over the roast.

Cook on High for 1 hour, then cook on Low for 5 to 6 hours. Internal temperature of the roast should be at least 160 degrees F (70 degrees C).

Cuban Pork Roast II

Ingredients

5 pounds boneless loin pork roast
6 cloves crushed garlic
1/2 teaspoon dried rosemary,
crushed
1/2 teaspoon dried dill weed
1/2 teaspoon dried oregano
1 cup dry red wine
10 cloves garlic

Directions

In a small bowl, mix together crushed garlic, rosemary, dill, oregano, and red wine. Place roast in a large plastic or glass container, pour wine mixture over meat, and cover. Marinate overnight in refrigerator.

Preheat oven to 325 degrees F (165 degrees C).

Transfer meat to a Dutch oven. Make eight to ten 1 inch deep cuts into the meat with a sharp knife. Insert a whole peeled garlic clove into each hole. Pour marinade over meat, and cover.

Roast for 35 minutes per pound, or until an instant read thermometer inserted into the center of the roast registers 160 degrees F (70 degrees C).

Pork Slaw Skillet

Ingredients

2 (3/4 pound) pork tenderloins, cut into 1/4 inch slices

2 tablespoons vegetable oil
salt and pepper to taste

SLAW:

1 tablespoon all-purpose flour

1/2 cup water

2 tablespoons cider vinegar

1 tablespoon sugar

1 tablespoon prepared mustard

2 teaspoons Worcestershire sauce

1 teaspoon salt

1/2 teaspoon celery seed

Dash pepper

7 cups shredded cabbage

1 1/2 cups shredded carrots

1 medium onion, chopped

1 cup chopped green pepper

Directions

In a large skillet, cook pork in oil over medium heat for 2-3 minutes on each side or until juices run clear. Season with salt and pepper. Remove and keep warm.

In a bowl, combine the flour and water until smooth. Stir in the vinegar, sugar, mustard, Worcestershire sauce, salt, celery seed and pepper; pour into the skillet. Add vegetables. Cook and stir over medium heat until mixture comes to a boil. Cook and stir for 2 minutes or until thickened and vegetables are crisp-tender. Top with pork; cover and heat through.

Pork Chops with Stuffing

Ingredients

6 (1/2-inch thick) pork chops
1 tablespoon cooking oil
3 cups cubed day-old bread
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 cup chopped celery
1 cup chopped onion
2 garlic cloves, minced
1 egg, beaten
1/4 teaspoon poultry seasoning
1/4 teaspoon pepper
1/2 cup shredded Cheddar cheese

Directions

In a large skillet, brown pork chops in oil. Place in an ungreased 13-in. x 9-in. x 2-in. baking pan. Combine bread cubes, soup, celery, onion, garlic, egg, poultry seasoning and pepper; spread over pork chops. Bake uncovered at 350 degrees F for 45-55 minutes. If desired, sprinkle with cheese and return to the oven for 5 minutes or until melted.

Citrus-Topped Pork Chops

Ingredients

1 tablespoon cooking oil
6 pork loin chops, 1 inch thick
salt and pepper to taste
1/4 teaspoon paprika
1/2 cup apple jelly
1 cup orange juice
1/2 teaspoon lemon juice
1 teaspoon dry mustard
dash ground ginger
6 orange slices
6 lemon slices

Directions

In a large skillet, heat oil over medium-high. Brown chops on both sides. Season with salt, pepper and paprika. Combine jelly, juices, mustard and ginger. Pour over chops. Simmer, covered, for 15 minutes. Turn chops; cover and simmer 15 minutes. Top each chop with an orange and lemon slice. Cover and cook 6-8 minutes longer or until chops are done.

Lemon Barbeque Pork Chops

Ingredients

2 cups barbecue sauce
4 pork chops
1 lemon, juiced

Directions

Place enough barbecue sauce to coat chops in a shallow dish or bowl. Add chops and smother in sauce to coat. Place chops in a medium skillet over medium high heat and saute for 20 to 25 minutes or until cooked through, sprinkling both sides generously with lemon juice while cooking. Remove from heat and serve.

Alsatian Pork and Sauerkraut

Ingredients

4 slices bacon, cut into 1-inch pieces
1 onion, chopped
1 (16 ounce) can sauerkraut, drained
1 1/2 tablespoons dark brown sugar
4 cups chicken broth, plus more if needed
3 potatoes, quartered
1 large Granny Smith apple, cored and sliced
12 juniper berries
6 whole black peppercorns
2 whole cloves
1 sprig fresh parsley
1 bay leaf
4 (6 ounce) boneless pork chops, 1/2 inch thick
1 pound kielbasa sausage, cut into 3-inch pieces

Directions

Place the bacon in a large, deep pot, and cook over medium-high heat, stirring to turn pieces occasionally, until evenly browned, about 10 minutes. Drain the bacon pieces on a paper towel-lined plate. With a paper towel, wipe the bacon grease out of the pot but keep as much of the brown bits as possible. Stir in the onion, sauerkraut, brown sugar, and chicken broth, stirring to dissolve the sugar. Add the potatoes and apple slices.

Place the juniper berries, peppercorns, cloves, parsley, and bay leaf into a small cheesecloth square, and tie the ends together to make a spice bag (or place the spices into a stainless steel tea ball). Place the spice bag into the pot, and add the pork chops and kielbasa sausage pieces. Add more chicken broth, if needed, to just cover the ingredients. Bring the pot to a boil, reduce heat, and simmer until the potatoes are very tender, about 1 hour.

To serve, use a slotted spoon to remove the sauerkraut, potatoes, and apple slices to the center of a serving platter. Arrange bacon, pork chops, and kielbasa pieces around the outside of the platter.

Pork Chops with Sweet Tomato Chutney

Ingredients

2 tablespoons vegetable oil
1 teaspoon cumin seeds
1/2 teaspoon mustard seed
1 (2 inch) piece cinnamon stick
1/2 teaspoon fennel seeds
6 large tomatoes, cut into 8 wedges
1 teaspoon cayenne pepper
1 teaspoon salt, or to taste
1 cup water
1/2 cup white sugar

8 bone-in pork loin chops (1 inch thick)
1 pinch salt and pepper to taste
2 tablespoons vegetable oil

Directions

Heat 2 tablespoons of oil in a large skillet over medium heat. Add the cumin seed, mustard seed, and cinnamon stick. Cook and stir until seeds are fragrant and begin to pop, about 1 minute. Stir in the fennel seed and then add the tomatoes. Season with cayenne pepper and salt. Pour in the water, reduce heat to low, cover and simmer until the tomatoes are very soft, about 20 minutes.

Stir the sugar in with the tomatoes and set the heat to high. Cook until sugar has dissolved, then continue to cook while stirring constantly until the mixture is glossy, about 3 minutes. Remove from the heat and set aside.

Season the pork chops with salt and pepper. Heat the remaining oil in a large skillet over medium-high heat. Fry the pork chops on each side until browned and cooked through, about 4 minutes per side. Remove from the heat and allow to rest for a few minutes.

Serve pork chops with about a tablespoon of chutney spooned over the top.

Oh So Good Pork Chops

Ingredients

3 tablespoons vegetable oil
6 pork chops
1 cup water
1 (.75 ounce) packet dry brown
gravy mix
2 tablespoons brown sugar
2 tablespoons vinegar
1/8 teaspoon garlic powder

Directions

Heat the vegetable oil in a large skillet over medium heat, and brown the pork chops on both sides, 5 to 8 minutes per side.

Whisk together the water, brown gravy mix, brown sugar, vinegar, and garlic powder in a bowl until the sugar is dissolved and the mixture is smooth. Pour the gravy mixture over the browned pork chops. Cover the skillet, reduce heat to low, and simmer until the chops are tender, about 30 minutes.

Tangy Pork Chops with Vegetables

Ingredients

- 1 teaspoon olive oil
- 1 banana pepper, finely chopped
- 1 green bell pepper, finely chopped
- 1 red bell pepper, finely chopped
- 1 orange bell pepper, finely chopped
- 1 yellow onion, finely chopped
- 1 tablespoon white wine vinegar
- 1 tablespoon fresh lemon juice
- 1/2 tablespoon fresh lime juice
- 1 teaspoon Cajun seasoning
- 1 teaspoon Italian seasoning
- 3/4 tablespoon garlic powder
- 4 thick cut pork chops
- 1 pinch paprika, for garnish

Directions

Heat the olive oil in a skillet over medium heat. Mix in the banana pepper, green bell pepper, red bell pepper, orange bell pepper, and onion. Sprinkle with vinegar, lemon juice, and lime juice, and season with Cajun seasoning, Italian seasoning, and garlic powder.

Arrange the pork chops on top of the vegetables, and sprinkle with paprika. Cover skillet with a tight fitting lid, and cook chops 25 minutes, to an internal temperature of 160 degrees F (70 degrees C). Serve topped with the vegetables.

Gorton (French-Canadian Pork Spread)

Ingredients

2 pounds finely ground pork fat
2 pounds finely ground pork
2 onions, finely chopped
4 cups water
1 teaspoon ground cloves
3/4 teaspoon ground nutmeg
salt and black pepper to taste

Directions

Stir the pork fat, ground pork, onions, water, cloves, and nutmeg together in a large pot. Season to taste with salt and pepper. Bring to a boil over medium-high heat, then reduce heat to medium-low, and simmer until the pork is tender, at least 1 1/2 hours. Use a potato masher to mash the pork mixture every 15 minutes as it cooks.

The longer you simmer the gorton, the better the flavor will be. Add water as needed to keep the mixture from boiling dry. When you're ready to stop cooking, let the liquid reduce as much as possible without letting it burn. Refrigerate the gorton overnight. Remove and discard the fat layer, or stir it into the meat for a creamier spread.

Kalamata Pork Tenderloin with Rosemary

Ingredients

1 pound pork tenderloin medallions
1/4 cup all-purpose flour
1/2 teaspoon salt
1/4 teaspoon pepper
1 tablespoon olive oil
1 tablespoon chopped fresh rosemary
1 clove garlic, minced
1/2 cup dry red wine
1/2 cup chicken stock
1/8 cup sliced kalamata olives
1 tablespoon minced lemon zest

Directions

Pound the meat to 1/4 inch thickness. In a shallow bowl, combine the flour, salt, and pepper. Dredge pork in flour to coat.

Heat 1 tablespoon olive oil in a skillet over medium-high heat. Cook pork in olive oil until browned, turning once. Transfer meat to a warmed plate.

Reduce the heat to low, and add rosemary and garlic to the pan. Pour in wine, and bring to a boil. Boil until the liquid is thick. Pour in chicken stock, and boil until volume is reduced by half. Stir in olives and lemon zest. Pour sauce over the meat, and serve.

Peach Curry Glazed Pork Chops

Ingredients

1/2 cup sliced syrup-packed
peaches, drained, syrup reserved
3 tablespoons peach jam
2 tablespoons Dijon mustard
2 teaspoons curry powder
1 teaspoon honey
1 tablespoon vegetable oil
4 boneless pork chops
2 green onions, chopped
2 tablespoons chopped fresh
cilantro

Directions

In a bowl, mix the reserved peach syrup, peach jam, Dijon mustard, curry powder, and honey.

Heat the vegetable oil in a skillet over medium heat, and cook the pork chops 8 minutes, or to desired doneness.

Mix the green onions into the skillet, and cook 1 minute, until tender. Spoon the syrup mixture and peaches over the pork chops. Continue cooking until heated through. Sprinkle with cilantro to serve.

Paprika Pork Chops

Ingredients

2 teaspoons butter
1 onion, thinly sliced
1 1/2 teaspoons paprika
1/3 cup sauerkraut, drained
1/3 cup sour cream
4 boneless pork chops
1/4 teaspoon black pepper
1 teaspoon garlic salt

Directions

Set uppermost oven rack 5 inches from heat source, and preheat broiler.

Melt butter in a large skillet over medium-high heat. Stir in onions, and cook until soft and golden. Remove from heat. In a bowl, stir together 1/2 teaspoon paprika, sauerkraut, onions, and sour cream.

Season pork chops with pepper, garlic salt, and 1 teaspoon paprika.

Broil pork chops 6 minutes. Turn, and broil 5 to 6 minutes more. Remove from oven. Spread sauerkraut and onion mixture over pork chops, and broil 1 or 2 minutes more.

Pork Tenderloin Canton

Ingredients

1 pound pork tenderloin, cut into
1/2 inch cubes
2 eggs, beaten
3 tablespoons cornstarch
2 tablespoons sugar
2 tablespoons vinegar
1 cube beef bouillon
1 cup hot water
1 carrot, julienned
1 green bell pepper, julienned
4 tablespoons vegetable oil

Directions

Coat the cubes of pork in beaten egg, then roll them in cornstarch until well coated. Set in a single layer on waxed paper and let dry for 30 minutes in the refrigerator.

In a medium bowl whisk together the sugar, vinegar, beef bouillon cube, and hot water until the bouillon cube is dissolved. Add the carrot and green pepper, and toss to coat.

Heat the oil in a large skillet over medium-high heat. Add the pork cubes, and stir-fry until browned on all sides, about 3 minutes. Add the carrot mixture, and cook, stirring over medium heat for 3 minutes, or until meat is cooked through. Serve immediately over rice.

Spicy Peruvian Pork

Ingredients

2 1/2 pounds boneless pork
shoulder, cubed
1/4 cup white vinegar
1 tablespoon ground cumin
1 tablespoon ground turmeric
1/2 teaspoon garlic powder
1 teaspoon salt, or to taste
1/4 teaspoon ground black
pepper, or to taste
1 tablespoon vegetable oil
1 cup orange juice
1/2 cup water
1 tablespoon dried minced onion
1 tablespoon all-purpose flour
2 tablespoons water

Directions

Place pork into a large bowl. In a small bowl, mix together the vinegar, cumin, turmeric, garlic powder, salt and pepper. Pour over the pork, and stir to coat. Cover and refrigerate for 1 hour.

Heat oil in a large skillet over medium-high heat. Remove pork from the marinade, reserving the marinade, and place in the hot skillet. Cook until nicely browned on the outside. Add orange juice, 1/2 cup water, dried onion, and the reserved marinade. Reduce heat to low, cover, and simmer for about 30 minutes, or until the pork is fork tender.

In a small cup, stir together the flour and 2 tablespoons of water. Stir into the skillet, and simmer uncovered until thickened, 2 to 4 minutes.

Caramel Apple Pork Chops

Ingredients

4 (3/4 inch) thick pork chops
1 teaspoon vegetable oil
2 tablespoons brown sugar
salt and pepper to taste
1/8 teaspoon ground cinnamon
1/8 teaspoon ground nutmeg
2 tablespoons unsalted butter
2 tart apples - peeled, cored and sliced
3 tablespoons pecans (optional)

Directions

Preheat oven to 175 degrees F (80 degrees C). Place a medium dish in the oven to warm.

Heat a large skillet over medium-high heat. Brush chops lightly with oil and place in hot pan. Cook for 5 to 6 minutes, turning occasionally, or until done. Transfer to the warm dish, and keep warm in the preheated oven.

In a small bowl, combine brown sugar, salt and pepper, cinnamon and nutmeg. Add butter to skillet, and stir in brown sugar mixture and apples. Cover and cook until apples are just tender. Remove apples with a slotted spoon and arrange on top of chops. Keep warm in the preheated oven.

Continue cooking sauce uncovered in skillet, until thickened slightly. Spoon sauce over apples and chops. Sprinkle with pecans.

Pork Tenderloin Cubano with Mango Mojo

Ingredients

1 (1 1/2 pound) whole pork tenderloin, butterflied
1 cup Pace® Thick & Chunky Salsa or Chipotle Chunky Salsa
7 1/2 ounces cooked chorizo sausage or pepperoni, chopped
1/2 cup Pepperidge Farm® Onion and Garlic Croutons, crushed
1 cup orange juice
3 tablespoons chopped fresh cilantro
2 tablespoons packed brown sugar
1 ripe mango, peeled, seeded and chopped

Directions

Put the pork between 2 sheets of plastic wrap. Working from the center, pound the pork flat into a 14x6-inch rectangle. Remove the plastic wrap. Stir 1/2 cup of the salsa, the chorizo and croutons in a medium bowl. Spread the chorizo mixture lengthwise down the center of the pork. Fold the sides over the filling to form a 14-inch long roll. Tie the pork crosswise at 2-inch intervals with kitchen twine.

Add the remaining salsa, orange juice, cilantro, brown sugar and mango to an electric blender or food processor container. Cover and blend the mixture until it's smooth and pour into a 10-inch skillet. Heat over medium-high heat to a boil. Reduce the heat to medium-low. Cook and stir for 20 minutes or until the sauce thickens.

Lightly oil the grill rack and heat the grill to medium. Grill the pork for 20 to 30 minutes or until cooked through but slightly pink*, turning the pork over halfway through cooking. Remove the pork from the grill and let stand 10 minutes. Thinly slice the pork and serve with the mango sauce.

Pork & Pineapple Stir-Fry

Ingredients

2 tablespoons vegetable oil
1 onion, sliced
1 clove garlic, crushed
1/2 pound boneless pork loin, cut into strips
1/2 fresh pineapple - peeled, cored and cubed
1 fresh red chile pepper, seeded and chopped
1 cup trimmed snow peas
1/4 cup plum sauce

Directions

Heat oil in a wok over medium-high heat; add onion and garlic, and stir-fry for 2 minutes, or until onion has softened slightly. Remove from pan, and set aside.

Stir-fry pork strips in one or two batches for 1 to 2 minutes, or until the pork is just cooked. Remove from pan. Allow pan to reheat before cooking next batch.

In the hot wok, stir-fry the pork and onions with pineapple, red pepper, snow peas, and plum sauce; stir-fry for about 2 to 4 minutes, or until peas have softened slightly.

Modenese Pork Chops

Ingredients

4 tablespoons butter
4 (1 inch thick) pork chops
1/2 cup dry white wine
1 teaspoon salt
1/8 teaspoon fresh ground black pepper
1/2 teaspoon crushed dried rosemary
2 cloves garlic, minced

Directions

In a large skillet, melt butter over medium heat. Cook chops in butter, turning once to brown evenly.

Pour in wine, and season with salt, pepper, rosemary, and garlic. Simmer, uncovered, for 20 minutes, or until chops are tender. Transfer pork chops to serving plates, and spoon sauce over the meat.

Tangy Sliced Pork Sandwiches

Ingredients

1/4 cup butter
1/4 cup Worcestershire sauce
2 tablespoons lemon juice
2 tablespoons white sugar
1/4 teaspoon paprika
1/8 teaspoon salt
1/8 teaspoon cayenne pepper
1/2 pound boneless pork, cooked
and cubed
4 hamburger buns

Directions

Melt butter or margarine in a large saucepan over medium heat. Add the Worcestershire sauce, lemon juice, sugar, paprika, salt and cayenne pepper. Mix together and bring mixture to a boil, stirring often. Add the cooked pork and let simmer just until pork is heated through. Divide into 4 equal portions onto the bottom of each hamburger bun.

Grandma's Pork Chops in Mushroom Gravy

Ingredients

- 1 tablespoon butter
- 1 clove garlic, pressed
- 6 pork chops
- salt and pepper to taste
- 1 (8 ounce) can mushrooms, drained
- 1 cup dry sherry
- 1 (10.5 ounce) can beef broth
- 2 tablespoons cornstarch
- 2 tablespoons water

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Melt the butter in a large skillet over medium heat. Add garlic, and saute until fragrant. Season pork chops with salt and pepper, then fry them in the skillet just until browned on both sides, about 3 minutes per side. Remove the pork chops to a baking pan or Dutch oven.

Pour the mushrooms into the skillet with the pork drippings and garlic, and stir in the sherry and beef broth, scraping any bits of pork that are stuck to the pan. Bring to a boil, then pour over the pork chops in the baking pan. Cover with a lid, or aluminum foil.

Bake for 45 minutes in the preheated oven, then remove the lid or foil, and continue to bake for another 15 minutes. Remove the chops from the pan to a serving platter, and place the dish on the stove over medium heat. Stir together the cornstarch and water. When the juices in the pan come to a boil, slowly stir in the cornstarch mixture and cook until thickened, about 2 minutes. Spoon sauce over the chops, and serve.

Soju Pork Chops

Ingredients

1 tablespoon olive oil
1 tablespoon butter
2 pork chops
salt and ground black pepper to taste
1/2 lemon, juiced
1/4 onion, sliced
1/2 cup Korean soju

Directions

Heat the olive oil and butter in a skillet over high heat. Season the pork chops with salt and pepper, then place in the skillet in the hot oil; cook until browned on both sides, about 3 minutes per side. Reduce heat to medium and continue cooking until the pork is no longer pink in the center, about 6 minutes more. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C).

Remove pork chops from the skillet, and set aside. Add the sliced onion to the skillet; cook and stir until the onion has softened and turned translucent, about 5 minutes. Stir in the lemon juice and soju, scraping up any brown bits from the bottom of the skillet. Simmer until liquid is reduced, about 2 minutes. Season with salt and pepper, and drizzle the sauce over the pork chops for serving.

Roast Pork with Cranberry Glaze

Ingredients

2 (16 ounce) cans jellied cranberry sauce
1/2 cup white sugar
1/2 cup cranberry juice
1 teaspoon mustard powder
1/4 teaspoon ground cloves
4 pounds pork roast
2 tablespoons cornstarch
2 tablespoons cold water
salt to taste

Directions

Mash cranberry sauce with a fork or a potato masher. Stir in sugar, cranberry juice, mustard, and cloves.

Place pork roast in a large, roasting pan. Pour cranberry sauce mixture over the roast.

Cook at 275 degree F (135 degrees C) for 6 to 8 hours, or until meat is tender. Remove roast, and keep warm.

With a metal spoon, skim the fat from the liquid in the roasting pan. Pour 2 cups of the remaining roasting liquid (add water to fill out the measure if necessary) into a small saucepan. Bring to a boil over medium-high heat. Blend cornstarch and cold water to make a paste; stir gradually into boiling liquid. Continue cooking, stirring constantly, until mixture thickens. Add salt to taste. Serve with the roast.

St. Louis Pork Steaks

Ingredients

5 pork shoulder steaks
1 pinch seasoned salt to taste
1/8 teaspoon seasoned pepper to taste
2 cups apple cider vinegar
1 1/2 cups water

Directions

Preheat grill to medium-low heat.

Season the pork steaks on both sides with seasoned salt and seasoned pepper. In a large bowl, stir together the vinegar and water, and season with seasoned salt and seasoned pepper to taste.

Lightly oil the grill grate. Place pork steaks on the grill. Baste steaks with the vinegar mixture on both sides during the first 15 minutes of grilling. Continue to cook steaks to desired doneness, 10 to 15 more minutes. Discard remaining vinegar mixture.

Green Enchilada Pork Chili

Ingredients

4 tablespoons olive oil, divided
1 pound ground pork
2 fresh jalapeno peppers, stems removed
1 tablespoon butter
1 medium white onion, diced
1 teaspoon kosher salt
1/2 teaspoon ground cumin
1/2 teaspoon sweet paprika
1/4 teaspoon ground cayenne pepper
1/4 teaspoon ground black pepper
3 cloves garlic, minced
1/2 cup all-purpose flour
1 (28 ounce) can green enchilada sauce
1 (7 ounce) can green salsa
1 quart water
1/2 bunch fresh cilantro, chopped
1/2 lime, juiced

Directions

In a 4 quart pot, heat 2 tablespoons olive oil over medium heat. Add the jalapenos and saute for 1 minute. Stir in the ground pork and cook until evenly brown. Remove the browned pork and jalapenos from the pot and set aside.

In the same pot used to cook the meat, add the remaining 2 tablespoons olive oil, butter, and onion. Cook for 2 minutes or until the onion starts to soften. Stir in the salt, cumin, paprika, cayenne, and black pepper and cook until the onion is soft. Mix in the garlic and cook for 1 minute.

Reduce the heat to low. Sprinkle the flour over the onion and garlic. Cook, stirring for three minutes. Slowly pour the enchilada sauce into the onion mixture, whisking constantly to prevent lumps from forming. Mix in the green salsa and water.

Return the cooked pork and jalapenos to the pot. Increase the heat to medium and slowly bring the soup to a boil. When the soup boils, reduce the heat and simmer for 30 minutes. Before serving remove from heat and stir in chopped cilantro and lime juice.

Pork Chops and Sauerkraut

Ingredients

2 tablespoons vegetable oil
4 (3/4 inch) thick pork chops
2 cloves garlic, minced
1 onion, thinly sliced
16 ounces sauerkraut
1 teaspoon caraway seed
2 tablespoons apple juice
salt and pepper to taste

Directions

Heat oil in a large skillet over medium heat. Brown chops on all sides and remove from pan.

Add the garlic, onion, sauerkraut, caraway seed, apple juice, and salt and pepper to taste to the hot skillet. Saute for 3 to 4 minutes. Lay browned pork chops on top of sauerkraut mixture, cover, reduce heat to low and cook for 20 minutes, stirring occasionally.

Creamy Pork Saute

Ingredients

1 pound boneless pork loin
2 tablespoons vegetable oil
2 stalks celery, sliced
1 medium onion, chopped
1/2 teaspoon dried thyme leaves, crushed
1 (10.75 ounce) can Campbell's® Condensed Cream of Celery Soup or Campbell's® Condensed 98% Fat Free Cream of Celery Soup
1/4 cup water
Hot cooked regular long-grain white rice

Directions

Slice pork into thin strips.

Heat 1 tablespoon oil in skillet. Add pork and cook until browned, stirring often. Set pork aside.

Heat remaining oil. Add celery, onion and thyme and cook until tender, stirring often.

Add soup and water. Heat to a boil. Return pork to skillet. Heat through. Serve over rice.

Pork Salad Croissants

Ingredients

2 cups diced cooked pork
tenderloin
1 medium tart apple, diced
1/2 cup halved seedless red
grapes
1/2 cup mayonnaise
2 tablespoons chopped walnuts
2 tablespoons chutney
1/2 teaspoon salt
1/4 teaspoon ground ginger
Lettuce Leaves
4 croissants, split

Directions

In a bowl, combine the first eight ingredients; mix well. Serve on lettuce-lined croissants.

Creamy Drunken Mushroom Pork Chops

Ingredients

4 thick cut bone-in pork chops
1 (10.75 ounce) can reduced-fat,
reduced-sodium cream of
mushroom soup
1 (3 ounce) can chopped
mushrooms, drained
1/3 cup red wine
2 cloves garlic, minced
ground black pepper to taste

Directions

Place the pork chops in the bottom of a slow cooker. Stir the mushroom soup, mushrooms, red wine, garlic, and pepper together in a bowl; pour over the pork chops. Cover and cook on Low 6 to 8 hours.

Simple Pork Rib Dry Rub

Ingredients

1/2 cup freshly ground black pepper
1/2 cup ground cayenne pepper
1 cup dark brown sugar
3 tablespoons salt

Directions

In a medium bowl, thoroughly mix freshly ground black pepper, ground cayenne pepper, dark brown sugar and salt. Rub thoroughly into ribs, using as little or as much as you like, before grilling as desired.

Thai Pork with Peanut Sauce

Ingredients

1/4 cup all-purpose flour
1 teaspoon ground cumin
1/4 teaspoon cayenne pepper
1/2 teaspoon salt
2 tablespoons vegetable oil
4 boneless pork chops, about 3/4-inch thick
1/3 cup chicken broth
1/2 cup coconut milk
2 tablespoons peanut butter
1 tablespoon honey
1 teaspoon ground ginger
1/4 teaspoon salt
1/4 cup chopped green onion
1/4 cup sliced red bell pepper
1/4 cup coarsely chopped dry roasted peanuts
1/4 cup chopped fresh cilantro

Directions

On a plate, combine the flour, cumin, cayenne pepper and 1/2 teaspoon of salt. Stir to distribute the spices. Coat the pork chops with the flour mixture, and shake off any excess.

Heat the oil in a large skillet over medium-high heat. Place the pork chops in the hot skillet, and fry for about 4 minutes per side, until cooked through.

While the pork chops cook, stir together the chicken broth, coconut milk, peanut butter, honey, ginger and 1/4 teaspoon of salt. Remove the pork chops to a serving platter, and keep warm.

Pour the peanut sauce into the skillet. Cook, stirring constantly for 2 minutes, or until thickened. Pour peanut sauce over the chops, and garnish with green onion, bell pepper, peanuts and cilantro.

Fruit Glazed Pork Roast

Ingredients

1 (12 fluid ounce) can or bottle
guava nectar
2 teaspoons soy sauce
1 teaspoon cider vinegar
8 slices fresh ginger root
1/2 teaspoon ground ginger
1/4 cup packed brown sugar
5 pounds pork roast

Directions

To Marinate: In a large resealable plastic bag combine the fruit nectar, soy sauce, vinegar, ginger root, ground ginger and brown sugar. Mix together until sugar dissolves. Add pork, seal bag and refrigerate for at least 3 hours or, if possible, overnight.

Preheat oven to 350 degrees F (175 degrees C).

Remove bag from refrigerator. Remove meat from marinade, wipe dry with paper towels and brown in a large skillet. Place browned pork on a rack in a roasting pan and bake in the preheated oven for 1 hour (tenderloins 35 to 40 minutes) or until internal temperature of meat has reached 160 degrees F (70 degrees C). Baste with marinade every 10 minutes while baking. (Note: If there is any leftover marinade, you can boil it and add cornstarch for a nice sauce.)

Fennel Seed Spiked Pork Roast

Ingredients

2 tablespoons fennel seed
2 teaspoons dried rosemary
1 teaspoon dried thyme leaves
1 teaspoon whole black peppercorns
1 tablespoon coarse sea salt
5 tablespoons minced garlic
2 tablespoons ouzo
1 (8 pound) fresh Boston butt pork roast
2 large onions, thickly sliced
1 fennel bulb, sliced thickly (optional)
water as needed

Directions

Preheat oven to 325 degrees F (165 degrees C).

Toast the fennel seed, rosemary, thyme, and peppercorns in a heavy pan over medium-low heat until strongly fragrant and the fennel seeds are lightly browned, 1 to 3 minutes. Do not let the spices burn! Place the toasted spices, sea salt, garlic, and ouzo into a mortar and pestle or spice grinder, and grind to a paste. Score the fat layer of the pork roast with a sharp knife; rub the spice paste all over the roast.

Spread the sliced onions and fennel into the bottom of a large roasting pan; pour enough water into the pan to just cover the vegetables. Place the roast on top of the onions and fennel with the fat layer facing upward.

Roast in the preheated oven until the pork is tender, 5 to 6 hours (or about 40 minutes per pound). An instant-read thermometer inserted into the center should read 185 degrees F (85 degrees C). Add extra water if needed during roasting to prevent the onions and fennel from burning.

Pennsylvania-Style Pork Roast

Ingredients

1 teaspoon onion powder
1 teaspoon garlic powder
1 teaspoon celery seed, crushed
1 teaspoon Worcestershire sauce
1/4 teaspoon pepper
1 (4 pound) boneless rolled pork loin roast
2 (14 ounce) cans sauerkraut with liquid
1 teaspoon sugar
1/2 pound fully cooked kielbasa or Polish sausage, cut into 1/2-inch pieces

Directions

In a small bowl, combine the first five ingredients; rub over roast. Place roast fat side up in a Dutch oven. Combine sauerkraut and sugar if desired. Spoon sauerkraut and sausage over and around roast. Cover and bake at 350 degrees F for 2-1/4 to 2-3/4 hours or until a meat thermometer reads 160 degrees F. Let stand for 15 minutes before slicing.

Southern Pulled Pork

Ingredients

- 1 tablespoon butter
- 2 pounds boneless pork roast
- 1 tablespoon Cajun seasoning
- 1 medium onion, chopped
- 4 cloves garlic, crushed
- 4 cups water
- 1 tablespoon liquid smoke flavoring

Directions

Cut the pork roast into large chunks. Season generously with the Cajun seasoning. Melt butter in a large skillet over medium-high heat. Add pork, and brown on all sides. Remove from the skillet, and transfer to a slow cooker.

Add the onion and garlic to the skillet, and cook for a few minutes until tender. Stir in the water scraping the bottom to include all of the browned pork bits from the bottom of the pan, then pour the whole mixture into the slow cooker with the pork. Stir in liquid smoke flavoring.

Cover, and cook on High for 6 hours, or until meat is falling apart when pierced with a fork. Remove pieces of pork from the slow cooker, and shred. Return to the slow cooker to keep warm while serving.

Autumn Pork Roast

Ingredients

2 1/2 pounds boneless pork loin
1 teaspoon garlic powder
salt and pepper to taste
2 tablespoons olive oil
1/2 cup dry white wine
2 cups cubed butternut squash
1 large onion, sliced
1/2 cup applesauce
1 tablespoon Dijon mustard
1 tablespoon soy sauce
1/2 cup brown sugar
1/2 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C).

Season the pork loin with garlic powder, salt, and pepper. Heat olive oil in a large oven-proof skillet or Dutch oven over medium-high heat. Brown the pork loin on all sides in the hot oil, about 10 minutes total. Remove the pork loin from the pan, and set aside. Pour in the white wine, and bring to a simmer, stirring to dissolve the caramelized bits in the pan.

Scatter the butternut squash and onion in the skillet and place the browned pork loin on top so they work as a roasting rack. Stir together the applesauce, mustard, soy sauce, sugar, and cinnamon. Pour over the pork loin, then cover the pan with a lid or a double layer of aluminum foil.

Bake pork loin in preheated oven until it has reached an internal temperature of 160 degrees F (70 degrees C), about 1 hour. Allow to rest for 10 minutes before serving

Rosemary-Scented Pork Loin Stuffed With

Ingredients

3 tablespoons olive oil
16 whole peeled garlic cloves
2 tablespoons minced garlic
cloves
1 (8 pound) whole boneless pork
loin, patted dry, at room
temperature
Salt and freshly ground pepper
3 tablespoons minced fresh
rosemary (snip with scissors),
divided
16 dried apricots (or similar
amount of your favorite dried fruit)
1/3 cup dried cranberries
Heavy kitchen string or twine
1/4 cup apple jelly
1/4 cup port
1/2 cup chicken broth
2 tablespoons apple jelly
2 teaspoons cornstarch

Directions

Adjust oven rack to upper-middle position and heat oven to 250 degrees. Heat oil in a small skillet over medium-low heat. Add whole garlic cloves and cook, stirring occasionally, until soft and golden, about 5 minutes. Remove with a slotted spoon; reserve oil.

Turn pork loin fat-side down. Slit lengthwise, almost but not quite all the way through, to form a long pocket, leaving a 1/2-inch border of unslit meat at each end. Brush cavity with some of the reserved garlic cooking oil, and sprinkle generously with salt and pepper and 1 Tb. of the rosemary. Line cavity with sauteed garlic and apricots; sprinkle in cranberries. Tie loin together with kitchen twine or heavy-duty string at 1 1/2-inch intervals.

Brush with remaining oil, and sprinkle generously with salt and pepper. Set roast, fat-side up, diagonally or curved (so it fits) on a large, lipped cookie sheet or jellyroll pan. Warm 1/4 cup apple jelly along with the minced garlic and remaining rosemary. Brush mixture onto meat.

Roast until a meat thermometer stuck into the center registers 125 to 130 degrees. (Start checking at about 1 1/2 hours.) Remove from oven; raise oven temperature to 400 degrees. Brush loin with pan drippings, return to oven, and continue to roast until the loin is golden brown and a meat thermometer stuck into the center registers 155 to 160 degrees, about 20 minutes longer. For even more attractive coloring, broil until spotty brown, 3 to 5 minutes.

Let roast rest 15 to 20 minutes; transfer to a carving board. Stir juices around pan to loosen brown bits. Pour through a strainer into a small pan, and stir in port, chicken broth and remaining 2 Tbs. of jelly; bring to a simmer. Mix cornstarch with a couple of tablespoons of cold water; whisk into sauce. Simmer until lightly thickened. Slice pork and serve with a little sauce.

Honey Pork with Peppers

Ingredients

1 1/2 pounds boneless pork loin,
cut into 1 inch cubes
2 tablespoons vegetable oil
1 (.75 ounce) packet dry brown
gravy mix
1 cup water
1/4 cup honey
3 tablespoons soy sauce
2 tablespoons red wine vinegar
1/2 teaspoon ground ginger
1/8 teaspoon garlic powder
1 onion, cut into wedges
1 green bell pepper, chopped
1 red bell pepper, chopped

Directions

In a large skillet over medium heat, saute the pork chunks in the oil for about 15 minutes, or until browned on all sides. Add the gravy mix, water, honey, soy sauce, vinegar, ginger and garlic powder.

Mix well, reduce heat to low, cover and simmer for 15 minutes, or until sauce has thickened and pork is near done. Add the onion, green bell pepper and red bell pepper and simmer for 15 more minutes or until all vegetables are tender.

Pork Chops with Apples, Onions, and Sweet

Ingredients

4 pork chops
salt and pepper to taste
2 onions, sliced into rings
2 sweet potatoes, sliced
2 apples - peeled, cored, and
sliced into rings
3 tablespoons brown sugar
2 teaspoons freshly ground black
pepper
1 teaspoon salt

Directions

Preheat oven to 375 degrees F (190 degrees C).

Season pork chops with salt and pepper to taste, and arrange in a medium oven safe skillet. Top pork chops with onions, sweet potatoes, and apples. Sprinkle with brown sugar. Season with 2 teaspoons pepper and 1 teaspoon salt.

Cover, and bake 1 hour in the preheated oven, until sweet potatoes are tender and pork chops have reached an internal temperature of 160 degrees F (70 degrees C).

Grilled Honey-Soy Pork Steaks

Ingredients

2 pork blade steaks, cut 1-inch thick
2 small cloves garlic, minced
2 tablespoons finely chopped onion
2 tablespoons lemon juice
2 tablespoons soy sauce
1 tablespoon honey

Directions

Combine all ingredients in a self-sealing plastic bag; seal bag and place in refrigerator 4 to 24 hours. Remove steaks from marinade, discarding marinade. Grill over medium-hot coals, 7 minutes per side, turning once.

Pork and Hominy Stew

Ingredients

1 (2 pound) pork roast, diced
1 tablespoon ground cumin
salt and pepper
1 tablespoon olive oil
2 (15.5 ounce) cans white hominy
20 dried chile de arbol peppers
water
1 1/4 cups finely chopped onion
1 teaspoon minced garlic
12 corn tortillas, warmed
2 limes, quartered
1 bunch fresh cilantro, chopped
1 1/2 cups shredded cabbage

Directions

Heat oil in a large skillet over medium heat; add diced pork, cumin, and salt and pepper to taste. Cook, stirring frequently, until evenly browned.

Transfer pork to a large pot. Stir in hominy and 3 cups water. Cook over medium heat for 1 hour.

While pork and hominy are cooking, place chiles in a small saucepan with 2 cups water. Boil for 45 minutes, covered. Drain, and remove stems. Place chiles in a blender with 1/4 cup water, onion, and garlic. Blend until smooth (you may still see seeds). Set aside.

Serve pork and hominy soup in bowls, garnished with lime juice, cilantro, cabbage. For spicy soup, stir one teaspoon of chile into each bowl of soup.

Crispy Pork Wontons

Ingredients

1 (16 ounce) pork tenderloin, cut into 1 inch cubes
1 tablespoon minced fresh ginger root
3 cloves garlic, crushed
1 green onion, chopped
1 tablespoon fresh lime juice
1/2 teaspoon crushed red pepper flakes
1 tablespoon sesame oil
1 dash soy sauce
salt and ground black pepper to taste
1 (12 ounce) package square wonton wrappers
1 egg white, beaten
2 quarts peanut oil for frying

Directions

Combine the pork, ginger, garlic, green onion, lime juice, crushed red pepper, sesame oil, and soy sauce in a food processor. Season mixture with salt and pepper. Pulse until pork is minced to the consistency of ground beef.

Separate the wonton wrappers and lay them out on a clean surface. Spoon 1 tablespoon of the pork mixture into the center of each wrapper. Moisten the edges of the wonton wrappers with water, fold over the filling to form a triangle, and press together to seal. Brush each wonton with egg white.

Pour the peanut oil into a large pot and preheat to 365 degrees F (180 degrees C).

Gently drop wontons into the hot oil and cook until golden brown, about 5 minutes. Remove to paper towels to drain.

Pork Loin with Potatoes

Ingredients

1 (5 pound) bone-in pork loin roast
3 cloves garlic, sliced
3 tablespoons olive oil
1/4 teaspoon paprika
1/4 teaspoon pepper
1/8 teaspoon dried thyme
6 medium potatoes, peeled
1/2 teaspoon salt
ONION MUSHROOM GRAVY:
1 cup water
1 cup beef broth
2 medium onions, sliced
1 1/4 cups chopped fresh mushrooms
1 tablespoon butter
1 tablespoon vegetable oil
1/4 cup all-purpose flour
2 tablespoons minced fresh parsley
1/4 teaspoon pepper

Directions

Cut slits in top of roast; insert garlic slices. Combine the oil, paprika, pepper and thyme; rub over roast. Place in a large resealable plastic bag; seal and refrigerate the roast overnight.

Transfer roast to a shallow roasting pan. bake, uncovered, at 350 degrees F for 1-3/4 hours. Meanwhile, place potatoes and salt in a saucepan and cover with water. Bring to boil. Reduce heat; simmer, uncovered, for 15 minutes or until almost tender. Drain; cool slightly. Cut potatoes into quarters; arrange around roast.

Bake 45 minutes longer or until a meat thermometer reads 160 degrees F and potatoes are tender, basting potatoes with drippings occasionally. Remove potatoes; keep warm. Cover roast and let stand for 15 minutes before carving.

For gravy, pour drippings and loosened browned bits into a measuring cup. Skim fat, reserving 2 tablespoons drippings. Add water and broth to reserved drippings; set aside. In a large saucepan, saute onions and mushrooms in butter and oil until tender.

Stir in flour until blended. Gradually stir in broth mixture. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in parsley and pepper. Serve with roast and potatoes.

Golden Pork Chops

Ingredients

1 (14.75 ounce) can cream-style corn
1/2 cup finely chopped onion
1/2 cup finely chopped celery
1/2 teaspoon paprika
1 1/2 cups crushed corn bread stuffing
4 boneless pork loin chops, 3/4-inch thick
1 tablespoon brown sugar
1 tablespoon spicy brown mustard

Directions

In a bowl, combine the corn, onion, celery and paprika. Stir in stuffing. Transfer to a greased 11-in. x 7-in. x 2-in. baking dish. Arrange pork chops over stuffing. Combine brown sugar and mustard; spread over chops. Bake, uncovered, at 400 degrees F for 35-40 minutes or until meat juices run clear.

Pork Roast with Fruit Sauce

Ingredients

1 (4 pound) pork loin roast with bone
1 (10 ounce) jar apple jelly
1 cup apple juice
1/2 teaspoon ground cardamom
3/4 cup chopped dried apricots
1 tablespoon cornstarch
2 tablespoons water

Directions

Place roast on a rack in a shallow roasting pan. Bake, uncovered, at 350 degrees F for 1-1/2 hours. In a saucepan, combine apple jelly, apple juice and cardamom; cook and stir over medium heat until smooth and heated through. Set aside 1/2 cup. Brush some of the remaining sauce over roast; bake 40-60 minutes longer or until a meat thermometer reads 160 degrees F-170 degrees F, brushing with sauce every 20 minutes. Transfer roast to a serving platter and keep warm. Pour pan drippings into a saucepan. Add apricots and reserved fruit sauce; cook over medium heat until softened, about 5 minutes. Combine the cornstarch and water until smooth; add to apricot mixture. Cook and stir until mixture boils, about 2 minutes. Serve with roast.

Korean Spicy Marinated Pork (Dae Ji Bool Gogi)

Ingredients

1/4 cup rice wine vinegar
2 tablespoons soy sauce
1/2 cup gochujang (Korean hot pepper paste)
3 tablespoons minced garlic
3 tablespoons minced fresh ginger root
2 tablespoons red pepper flakes
1/2 teaspoon black pepper
3 tablespoons white sugar
3 green onions, cut into 2 inch pieces
1/2 yellow onion, cut into 1/4-inch thick rings
1 (2 pound) pork loin, cut into 1/4 inch slices
1/4 cup canola oil

Directions

Stir together the vinegar, soy sauce, hot pepper paste, garlic, ginger, red pepper flakes, black pepper, sugar, green onions, and yellow onion in a large bowl. Mix in the pork slices, mixing well until completely coated. Place into a resealable plastic bag, squeeze out any excess air, seal, and marinate in the refrigerator at least 3 hours.

Heat the canola oil in a large skillet over medium-high heat. Add the pork slices in batches, and cook until no longer pink in the center, and lightly browned on the outside, about 5 minutes per batch. Be careful when cooking the meat, the spicy fumes will hurt your nose!

Mustard Pomegranate Pork Tenderloin

Ingredients

1/4 cup pomegranate juice
1/4 cup fresh orange juice
1 1/2 tablespoons Dijon mustard
1 tablespoon honey
1 teaspoon minced garlic
1 teaspoon orange zest
1 dash cayenne pepper
1 (1 1/2 pound) pork tenderloin
4 tablespoons pomegranate seeds

Directions

In a clean jar with a tight-fitting lid, combine pomegranate juice, orange juice, mustard, honey, garlic, orange zest, and cayenne pepper. Tighten lid, and shake until everything is mixed well. Pour over pork tenderloin in a large resealable plastic bag. Seal bag, and refrigerate for at least one hour and up to 3 hours.

Preheat oven to 350 degrees F (175 degrees C). Coat a large roasting pan with cooking spray. Remove tenderloin from marinade, reserving the marinade. Place meat in roasting pan, and arrange pan on center rack in oven.

Pour marinade into a small saucepan. Bring to a boil, reduce heat to simmer, and reduce volume by half. Remove from heat. Place 1/2 of liquid in a cup for basting, and reserve to use as a sauce.

Roast tenderloin in oven for 30 to 40 minutes, basting lightly with reduced marinade until internal temperature is 155 degrees F (68 degrees C) when measured in the thickest part of the tenderloin. Remove tenderloin from oven, cover with foil, and let rest for 5 to 10 minutes before slicing. Serve each portion with reserved sauce drizzled over top, and a sprinkle of pomegranate seeds.

Filipino Menudo (Pork and Liver Stew)

Ingredients

2 1/4 boneless pork chops
1/2 pound pork liver
3 tablespoons olive oil
2 cloves garlic, minced
1 onion, diced
salt and pepper to taste
2 tomatoes, diced
1 (15.5 ounce) can garbanzo beans, drained
1 (1.5 ounce) box raisins
2 potatoes, diced

Directions

Bring a large pot of lightly salted water to a boil; add the pork chops and return to a boil. Cook the pork chops at a boil for 5 minutes, remove, and set aside to cool. Remove 1 cup of the broth from the pot and set aside for later use. Once the chops are cooled to the touch, cut into bite-size pieces.

Return the water to a boil; add the pork liver to the pot and cook at a boil until tender, 7 to 10 minutes. Drain and discard the liquid. Set the liver aside to cool; cut into bite-size pieces.

Heat the olive oil in a large skillet over medium heat; cook and stir the onion and garlic in the hot oil until tender, about 5 minutes. Stir the pork chops into the onion and garlic; cook and stir together for 5 minutes. Season with salt and pepper. Add the tomatoes and reserved broth; cover and cook for 10 minutes. Stir the pork liver, garbanzo beans, raisins, and potatoes into the mixture; cover and simmer until the potatoes are fork-tender, about 10 minutes.

Grilled Ginger-Peanut Pork Tenderloin

Ingredients

2 (16 ounce) pork tenderloins,
trimmed of fat
3 tablespoons soy sauce
1 1/2 teaspoons sugar or sugar
substitute
1 tablespoon sesame oil
1 tablespoon smooth natural
peanut butter
1 clove garlic, minced
1 teaspoon curry powder
1 tablespoon minced fresh ginger
1/2 teaspoon salt

Directions

Place pork in a large resealable plastic bag. Mix together soy sauce, sugar, sesame oil, peanut butter, garlic, curry powder, ginger, and salt in a bowl until smooth. Pour marinade over tenderloins, press air out of bag, seal, and refrigerate overnight.

Preheat an outdoor grill for high heat.

Use a paper towel to pat any excess marinade from the pork; allow to sit at room temperature while the grill is heating. Lightly oil grill grate. Cook pork 3 minutes on each side (on all four sides) for a total of 12 to 15 minutes. The pork will be done when it is no longer pink inside and has reached an internal temperature of 145 degrees F (65 degrees C). Remove from the grill and cover meat loosely with a foil tent. Let rest 5 minutes before serving.

Roasted Pork Chops with Tomatoes, Mushrooms,

Ingredients

1 pound roma tomatoes,
quartered
1 pound sliced button mushrooms
5 cloves garlic, chopped
2 tablespoons extra virgin olive oil
salt and pepper to taste

Spice Rub

1 teaspoon salt
1/2 teaspoon ground black
pepper
1/4 teaspoon ground cumin
1/4 teaspoon ground coriander
1/4 teaspoon dried oregano
leaves
1/4 teaspoon dried marjoram
leaves
1/4 teaspoon dried thyme leaves
1/4 teaspoon dried rosemary,
crushed
1/4 teaspoon dried sage leaves,
crushed
1/4 teaspoon dried basil leaves
1/4 teaspoon garlic powder
1/4 teaspoon onion powder
1/4 teaspoon ground paprika
1/4 teaspoon white sugar
1/4 teaspoon crushed red pepper

2 1/4 pounds pork chops

Directions

Preheat an oven to 425 degrees F (220 degrees C).

In a 9x13 inch baking dish, toss tomatoes, mushrooms, garlic, and olive oil with salt and pepper to taste. Mix lightly with hands to coat all ingredients with oil, and spread the tomato-mushroom mixture to the edges of the dish, leaving the center free for the pork chops.

Combine 1 teaspoon salt, 1/2 teaspoon black pepper, cumin, ground coriander, oregano, marjoram, thyme, rosemary, sage, basil, garlic powder, onion powder, ground paprika, sugar, and crushed red pepper in a bowl to make a spice rub.

Sprinkle the pork chops with the spice rub, working the rub well into both sides of the meat. Place pork chops in the center of the baking dish, surrounded by the tomato and mushroom mixture.

Roast in preheated oven until the pork is no longer pink in the center and mushrooms are tender, about 45 to 50 minutes. An instant-read thermometer inserted into the center of a chop should read 160 degrees F (70 degrees C). Transfer pork chops to a serving dish and top with roasted tomato-mushroom mixture and all pan juices to serve.

Pork and Black Bean Stew

Ingredients

2 tablespoons vegetable oil
1 teaspoon minced garlic
1 large onion, chopped
1 (12 ounce) pork tenderloin, cut into 1/2 inch cubes
1 (19 ounce) can black beans, drained and rinsed
1/4 cup water
1 1/2 cups chicken stock
3 chorizo sausages, cut into 1/2 inch thick pieces
2 bay leaves
salt and pepper to taste

Directions

Heat 1 tablespoon vegetable oil in a skillet over medium heat, stir in garlic and onion, and cook a few minutes until the onion softens and turns translucent. Remove the onion, and place into a saucepan. Pour the remaining 1 tablespoon vegetable oil into the skillet, and place over medium-high heat. Add cubed pork, and cook until well browned.

Meanwhile, pour 3/4 of the black beans along with 1/4 cup water into the bowl of a blender, and pulse until finely chopped, but not quite smooth. Pour whole beans and bean puree into saucepan along with pork cubes, chicken stock, chorizo, and bay leaves. Bring to a boil over medium-high heat, then reduce heat to medium-low, cover, and simmer 30 minutes. Season to taste with salt and pepper before serving.

Sweet and Simple Pork Chops

Ingredients

1 large cooking apple - peeled,
cored and cubed
2 tablespoons water
1 tablespoon white sugar
2 pork chops
2 ounces Cheddar cheese,
shredded

Directions

Preheat a grill to medium heat.

Put apple in a pan with water and sugar. Cover and cook on low heat, stirring occasionally, for 10 to 20 minutes until cooked and pulpy.

Place pork chops under a preheated grill and cook for 5 to 10 minutes on each side. Cover each pork chop with some of the apple sauce mixture then with cheese. Return to grill and cook until cheese melts and is bubbling.

Simple Savory Pork Roast

Ingredients

1 1/2 tablespoons fresh rosemary
2 teaspoons garlic salt
1/2 teaspoon dried thyme
1/4 teaspoon freshly ground black pepper
3 pounds boneless pork loin roast

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large, resealable plastic bag, mix rosemary, garlic salt, thyme, and pepper. Place pork roast in the bag, seal, and toss until thoroughly coated with the garlic salt mixture. Transfer to a medium baking dish.

Cook pork roast 1 hour in the preheated oven, or to an internal temperature of 160 degrees F (70 degrees C).

Marinated Baked Pork Chops

Ingredients

1 tablespoon soy sauce
2 tablespoons vegetable oil
1 tablespoon Worcestershire sauce
1 teaspoon lemon juice
2 tablespoons brown sugar
2 tablespoons ketchup
6 pork chops, trimmed

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a small bowl, thoroughly blend soy sauce, vegetable oil, Worcestershire sauce, lemon juice, brown sugar, and ketchup.

Place pork chops in a medium baking dish, and spread with 1/2 the sauce.

Bake pork chops 30 minutes in the preheated oven. Turn, and spread with remaining sauce. Continue baking 30 minutes, or until internal temperature of the chops has reached 160 degrees F (70 degrees C).

Vietnamese Caramelized Pork

Ingredients

- 1 tablespoon vegetable oil
- 1 cup white sugar
- 2 pounds pork spareribs, cut into 1-inch pieces
- 2 green onions, cut in 2-inch lengths
- 1 green chile pepper, chopped
- 1 teaspoon ground black pepper
- 2 shallots, finely chopped
- 2 cloves garlic, minced
- salt to taste
- 1 teaspoon Asian (toasted) sesame oil
- 1 tablespoon green onion, thinly sliced and separated into rings

Directions

Place a large heavy skillet or wok over high heat, drizzle the oil into the pan, and pour the sugar over the oil. Cook and stir constantly until the sugar dissolves and turns a light brown color. Be careful, the melted sugar is very hot. Stir in the pork, 2 green onions, chile pepper, black pepper, shallots, garlic, and salt, and toss them in the caramelized sugar until the pork turns golden brown. Drizzle the sesame oil over the pork and vegetables, reduce the heat to low, and let simmer to reduce the juices.

When the juices have been mostly absorbed, turn the heat back up to high, and cook and stir the pork and vegetables until the sauce has thickened and coated the pork, about 5 minutes. Sprinkle with 1 tablespoon of green onion rings.

Ground Pork Cake with Salty Egg (Haam Daan Ju)

Ingredients

1 salted (hard-cooked) duck egg, shelled
1 1/2 pounds ground pork
1 egg
1 tablespoon soy sauce
1/2 teaspoon white sugar
1/4 teaspoon salt
1 teaspoon ground black pepper
1 tablespoon milk
1/2 head broccoli, cut into florets

Directions

Separate the white of the salted egg from the yolk. Mash the white with a spoon in a small bowl or blend in a food processor. Divide the yolk into four pieces and set aside.

In a medium heat-proof bowl, mix together the ground pork, salty egg white, regular egg, soy sauce, sugar, salt, pepper and milk using your hands. The milk will make the texture smoother. Let stand for 15 minutes to marinate. In Chinese cooking, this is the best time to prepare the rest of the dishes for the meal and begin cooking rice.

Take the pieces of salted egg yolk and push them into the pork. Smooth the top of the pork until it is flat and even. Arrange broccoli florets around the outer edge of the meat.

Place the bowl in a steamer or in a large pot with a couple inches of water in it. Set over medium-low heat. Steam until the meat is browned throughout, about 30 minutes. Serve with rice. The yolk is the most coveted part of the dish. Ration it carefully! It is very salty, so it is best to eat the yolk a tid bit at a time with a larger bite of meat, mixed with a mouthful of rice.

Spicy Honey Mustard Pork Roast

Ingredients

3 pounds pork roast
1/4 cup honey
2 tablespoons Dijon mustard
2 tablespoons black pepper
1/2 teaspoon dried thyme,
crushed
1/2 teaspoon salt

Directions

Preheat oven to 300 degrees F (150 degrees C). Score 1/2 inch slits in your roast and place in baking dish.

Combine honey, mustard, pepper, thyme, and salt in small bowl; mix until well blended. Brush mixture over roast, working well into slits.

Bake roast in preheated oven for one hour. Remove roast from oven and flip in pan. Brush remaining honey sauce over roast. Return to oven and continue baking for 45 minutes to an hour or until internal temperature reaches 170 degrees F (75 degrees C). let stand for 15 minutes before slicing.

Pork Meatballs

Ingredients

- 1 egg, lightly beaten
- 1 slice bread, crumbled
- 1 garlic clove, minced
- 1/4 cup grated Romano or Parmesan cheese
- 1/2 teaspoon salt
- 1/2 teaspoon dried parsley flakes
- 1/4 teaspoon pepper
- 3/4 pound ground pork
- 1 (14.5 ounce) can beef broth

Directions

In a bowl, combine the first seven ingredients. Crumble meat over mixture and mix well. Shape into ten 2-in. balls. In a saucepan, bring broth to a boil. Place meatballs in the broth. Reduce heat; cover and simmer for 15 minutes. Turn the meatballs; cook 15 minutes long or until meat is no longer pink. Remove with a slotted spoon.

Rubbed and Grilled Pork Loin

Ingredients

1 (4 pound) boneless pork top loin roast (single loin)
1 teaspoon olive oil

2 teaspoons granulated sugar
2 teaspoons paprika
1 1/2 teaspoons onion salt
1 1/2 teaspoons garlic salt
1 teaspoon ground black pepper
1/2 teaspoon chili powder
1/2 teaspoon ground cumin
1/2 teaspoon ground coriander

Directions

Place boneless pork loin on large cutting board or platter; brush oil over all sides. Set aside. Meanwhile, stir together dry rub seasoning. Rub over pork to cover. Prepare charcoal grill to cook over direct and indirect heat. Place pork loin over medium-hot coals (direct heat) or on medium-hot (about 400 degrees F.) gas grill. Cook for 10 minutes on each side to brown. Move pork to area on grill over indirect heat. Cook, covered for 70-90 minutes or until internal temperature reaches 160 degrees F. On gas grill, move pork to one side of grill; turn off the gas directly under the pork. Leave the rest of the grill on medium heat. Cook, covered for 70 to 90 minutes or until internal temperature reaches 160 degrees F. Serve with your favorite sauce.

Tequila-Lime Pork Tenderloin

Ingredients

- 1 cup fresh lime juice
- 1/2 cup tequila
- 1/2 cup orange juice
- 1/4 cup chopped fresh cilantro
- 2 tablespoons chopped green chiles
- 1 1/2 tablespoons chili powder
- 1 teaspoon minced garlic
- 1 tablespoon honey
- 1 teaspoon salt
- 3/4 teaspoon ground black pepper
- 2 pork tenderloins

Directions

Whisk together the lime juice, tequila, orange juice, cilantro, chiles, chili powder, garlic, honey, salt, and pepper in a large bowl; pour into a gallon-sized sealable bag; add the pork tenderloins; seal and store in refrigerator overnight.

Preheat an outdoor grill for high heat and lightly oil grate.

Cook the pork on the preheated grill, turning occasionally, until meat has reached an internal temperature of 160 degrees F (70 degrees C), about 20 minutes.

Cantonese Barbecued Pork

Ingredients

2 tablespoons dry sherry
2 slices fresh ginger root
1 tablespoon oyster sauce
1/2 teaspoon Chinese five-spice powder
4 1/2 teaspoons soy sauce
1 tablespoon white sugar
2 tablespoons hoisin sauce
2 tablespoons ketchup
1/2 teaspoon ground cinnamon
1 1/2 pounds pork shoulder roast
1 tablespoon honey

Directions

In bowl, stir together sherry, ginger root, oyster sauce, five-spice powder, soy sauce, white sugar, sugar, hoisin sauce, ketchup and cinnamon.

Cut pork into 5x2 inch strips. Place strips flat in a shallow baking dish. Pour marinade over pork strips. Let pork marinate at least 6 hours in refrigerator.

Drain, reserving marinade. Mix honey and 3 tablespoon reserved marinade in a small bowl; set aside. Preheat oven to 350 degrees F (175 degrees C).

Fill a shallow roasting pan with water and place in bottom of oven. Carefully place pork strips on a roasting rack above roasting pan so all sides are exposed to heat. If you don't have a roasting rack, insert the curved end of an S-shaped hook, paper clip, or drapery hook in pork strips and hang them from the top shelf.

Roast for 30 minutes. Baste pork strips with honey mixture. Roast 15 minutes and baste again. Roast 10 minutes longer or until pork strips are crisp and golden brown. Remove from oven and let cool.

Pork Brine

Ingredients

2 cups apple cider vinegar
1 cup salt
1 cup brown sugar
1 tablespoon whole black peppercorns
1 tablespoon mustard powder
1 tray ice cubes
2 pounds boneless pork chops

Directions

Measure the vinegar into a saucepan and bring to a boil. In a sealable plastic container, combine the salt, brown sugar, peppercorns, and mustard powder.

Pour the hot vinegar into the container, and stir to dissolve. Let stand for about 10 minutes to develop the flavors, then add the ice cubes. Cover and shake, or stir until melted. Remove the lid and add pork chops to the brine. Refrigerate for 2 hours.

Cook pork chops as desired. Pan fry or grill for about 15 minutes over medium-high heat, turning once. They will be juicy and moist.

Pork for Tamales

Ingredients

1 pound pork butt roast
2 1/2 cups water
1/2 onion
1 clove garlic, peeled
1 bay leaf
salt to taste
8 black peppercorns
1 dried red chile pepper

Directions

Trim fat from pork butt. Cut into chunks and place in a large saucepan. Add water, onion, garlic, bay leaf, salt, peppercorns and chile pepper. Bring to a boil; skim foam from surface. Reduce heat, cover and simmer for 1 hour.

Drain broth, let meat cool and shred with a fork. Refrigerate overnight if desired.

Smothered Pork Chops

Ingredients

1 onion, chopped
4 cloves crushed garlic
6 (3/4 inch) thick pork chops
1/2 cup water
1/3 cup all-purpose flour
1 (14.5 ounce) can fat-free
chicken broth
1 tablespoon browning sauce

Directions

Saute onion and garlic in a non-stick skillet coated with vegetable spray until tender. Add pork chops, and brown on both sides. Add 1/2 cup of water, and bring to a boil.

Whisk together, flour, chicken broth, and browning sauce until smooth. Add to skillet, stirring well. Cover and cook over low heat 30 to 45 minutes or until tender.

Apple Rosemary Pork Tenderloin

Ingredients

4 teaspoons dried rosemary
1 1/2 teaspoons dried thyme
1 1/2 teaspoons dried marjoram
salt and pepper to taste
3 pounds pork tenderloin
1 (12 fluid ounce) bottle hard
apple cider
water
3 Granny Smith apples, cored and
cut into 1 inch pieces
1 large red onion, cut into 1 inch
pieces
5 tablespoons brown sugar
1/3 cup all-purpose flour
3/4 cup maple syrup

Directions

In a small bowl, mix together rosemary, thyme, marjoram, salt, and pepper. Rub herb mixture over tenderloin. Place in a container, and pour hard cider over roast. Add water until pork is completely submerged. Cover, and refrigerate 6 to 8 hours, or overnight.

Preheat oven to 325 degrees F (165 degrees C).

Place roast in a roasting pan, elevated from the bottom, and pour marinade around the meat. Bake for 1 hour in preheated oven.

In a large bowl, mix apples and onion. Put mixture around and on top of roast. Spoon brown sugar over entire pan evenly. Place roast back into oven, and continue to cook for 1 hour more, or until meat reaches 160 degrees F (70 degrees C). Transfer roast, apples, and onion to a serving platter.

For the gravy, brown flour in a skillet. Pour the marinade/drippings mixture into the skillet. Stir in syrup. Cook and stir over high heat until liquid has thickened to desired consistency.

Slice roast, and serve with gravy.

Orange-Pecan Pork Roast

Ingredients

1 (3 pound) boneless pork loin
roast
1/2 cup finely chopped onion
1 clove garlic, minced
2 tablespoons vegetable oil
1/2 cup orange marmalade
1/4 cup chopped pecans
1/4 teaspoon ground cinnamon

Directions

Place roast on a rack in a shallow roasting pan. In a skillet, saute onion and garlic in oil until tender. Add the marmalade, pecans and cinnamon; cook and stir until marmalade is melted. Spoon over roast.

Bake, uncovered, at 325 degrees F for 1-3/4 hours or until meat thermometer reads 160 degrees F. Let stand for 10 minutes before slicing.

Cinnamon Pork Loin and Potatoes

Ingredients

2 pounds boneless pork loin roast
4 red potatoes, peeled and sliced
salt and pepper to taste
3 sweet potatoes, peeled and sliced
2 tablespoons ground cinnamon
1 tart green apple - peeled, cored, and sliced
1/2 cup butter, sliced

1/2 cup milk
1/2 cup water
2 cubes chicken bouillon
1 cube beef bouillon
1 tablespoon cornstarch

Directions

Preheat oven to 375 degrees F (190 degrees C).

Place the pork roast in a medium baking dish. Season red potatoes with salt and pepper, and arrange around the roast. Place sweet potatoes and cinnamon in a resealable plastic bag, and shake to coat. Arrange sweet potatoes around the roast. Place apple over the roast and potatoes. Top with butter slices. Seal baking dish tightly with foil.

Cook 1 1/2 hours in the preheated oven, or until the internal temperature of the pork has reached 160 degrees F (70 degrees C).

In a medium saucepan over medium heat, blend the milk, water, chicken bouillon, beef bouillon, and cornstarch until the bouillon cubes are dissolved and the mixture is thickened. Serve with the pork roast and potatoes.

Pork Barbeque

Ingredients

- 1/2 cup white wine
- 1 teaspoon white pepper
- 2 teaspoons liquid smoke
- flavoring
- 4 cloves garlic
- 2 teaspoons freshly ground black pepper
- 2 tablespoons hot pepper sauce
- 3 tablespoons Worcestershire sauce
- 5 pounds boneless pork chops
- 2 tablespoons barbeque sauce
- 2 medium onions, finely chopped
- 1 medium green bell pepper, finely chopped
- 1 medium red bell pepper, finely chopped
- 1 medium yellow bell pepper, finely chopped

Directions

In a bowl, mix the wine, white pepper, liquid smoke, garlic, black pepper, pepper sauce, and Worcestershire sauce. Place pork in a slow cooker, and cover with the sauce mixture. Cover, and cook 4 to 5 hours on Low, or until the meat shreds easily.

Shred the pork with a fork. Mix in the barbeque sauce, onion, green bell pepper, red bell pepper, and yellow bell pepper. Continue cooking 30 minutes, or until vegetables are tender.

Place pork in a strainer to remove excess liquid, pushing down with a large spoon to extract as much moisture as possible. Liquid may be reserved as a dipping sauce.

Dijon-Herb Pork Roast

Ingredients

1 teaspoon minced fresh rosemary leaves
1 teaspoon minced fresh parsley
1 teaspoon minced fresh thyme leaves
1 (2 1/2 pound) boneless pork loin roast
1/2 cup red currant jelly
1/4 cup Dijon-style mustard
1 tablespoon cornstarch
1 cup SwansonB® Chicken Broth (regular, Natural GoodnessB,Ÿ or Certified Organic)
1/2 cup whole-wheat bread crumbs
Vegetable cooking spray

Directions

Mix rosemary, parsley and thyme. Cut small slits into surface of roast and stuff herb mixture into slits. Place in roasting pan. Roast at 325 degrees F for 1 hour.

Mix jelly, mustard, cornstarch and broth in saucepan. Cook and stir until mixture boils and thickens. Spoon about 1/4 cup broth mixture over roast. Sprinkle with bread crumbs and spray with cooking spray.

Roast 45 minutes or until done. Let stand 10 minutes. Serve with remaining broth mixture.

Breaded Pork Chops

Ingredients

1 egg
3/4 cup seasoned bread crumbs
4 (1/2-inch thick) bone-in pork loin chops
1 (8 ounce) container spreadable chive and onion cream cheese
3 tablespoons chicken broth
2 tablespoons milk

Directions

In a shallow bowl, beat the egg. Place the bread crumbs in another shallow bowl. Dip pork chops into egg, then coat with crumbs. Place in a greased 15-in. x 10-in. x 1-in. baking pan. Bake, uncovered, at 350 degrees F for 25-30 minutes or until a meat thermometer reads 160 degrees F.

In a small saucepan, combine the cream cheese, broth and milk. Cook and stir over medium heat for 5 minutes or until smooth and blended. Serve with pork chops.

Sweetly Spiced Pork

Ingredients

1 pound pork tenderloin, cubed
1 tablespoon olive oil
salt and pepper to taste
1/2 teaspoon ground cinnamon
1 cup butternut squash, cubed
1 onion, chopped
1/2 teaspoon ground cloves
1/4 teaspoon ground mace
2 tart apples - peeled, cored and chopped
1 cup dried cranberries
2 tablespoons brown sugar
1/2 cup apple juice
1/2 cup chopped walnuts, toasted
salt and pepper to taste

Directions

Heat oil in a large skillet over medium heat. Add pork and saute until lightly browned, about 3 to 4 minutes. Stir in cinnamon and season with salt and pepper to taste. Remove pork from skillet and set aside.

To same skillet add squash and saute for 4 minutes. Add additional oil if needed. Stir in onion and saute until soft. Stir in the cloves, mace, apples, cranberries and brown sugar. Saute for 4 to 5 minutes. Stir in the apple juice, reduce heat and simmer until apples are tender. Stir in reserved pork and cook for about 5 more minutes. Add chopped walnuts just before serving.

Grilled Pork with Hot Mustard

Ingredients

1/4 cup reduced-sodium soy sauce
2 tablespoons dry red wine or chicken broth
1 tablespoon brown sugar
1 tablespoon honey
1/2 teaspoon ground cinnamon
2 (3/4 pound) pork tenderloins
HOT MUSTARD:
1/4 cup Dijon mustard
1 tablespoon honey
1 teaspoon prepared horseradish
2 teaspoons sesame seeds, toasted

Directions

In a large resealable plastic bag, combine the soy sauce, wine or broth, sugar, honey and cinnamon; add pork. Seal bag and turn to coat; refrigerate for 8 hours or overnight.

Drain and discard marinade. Grill pork, covered, over indirect medium-hot heat for 25-40 minutes or until a meat thermometer reads 160 degrees F. Let stand for 5 minutes before slicing.

In a small bowl, combine the mustard, honey and horseradish. Slice pork; sprinkle with sesame seeds. Serve with hot mustard.

Parmesan Sage Pork Chops

Ingredients

2 tablespoons all-purpose flour
1/4 teaspoon salt
Dash pepper
3/4 cup soft bread crumbs
1/2 cup grated Parmesan cheese
1 1/2 teaspoons rubbed sage
1/2 teaspoon grated lemon peel
1 egg, lightly beaten
2 bone-in pork loin chops
1 tablespoon olive or vegetable oil
1 tablespoon butter or margarine

Directions

In a shallow dish, combine the flour, salt and pepper. In another shallow dish, combine the bread crumbs, Parmesan cheese, sage and lemon peel. Place egg in shallow bowl. Coat pork chops with flour mixture, dip in egg, then coat with bread crumb mixture. Let stand for 5 minutes.

In a skillet, brown chops in oil and butter for 2 minutes on each side. Transfer to a greased 11-in. x 7-in. x 2-in. baking dish. Bake, uncovered, at 425 degrees F for 10-15 minutes or until juices run clear and a meat thermometer reads 160 degrees F.

Pork 'N' Green Chili Tortillas

Ingredients

1/3 cup all-purpose flour
1 teaspoon salt
1/2 teaspoon pepper
2 pounds pork tenderloin, cubed
1/4 cup vegetable oil
6 (4 ounce) cans chopped green chilies
1/2 cup salsa
12 (8 inch) flour tortillas
Shredded Cheddar cheese

Directions

In a large resealable plastic bag, combine the flour, salt and pepper. Add pork cubes and shake to coat. In a large saucepan or skillet, cook pork in oil over medium heat until no longer pink. Add the chilies and salsa. Bring to a boil. Reduce heat; cover and simmer for 30 minutes or until meat is tender. Spoon 1/2 cup onto each tortilla; sprinkle with cheese and roll up.

Pork Roast with Sauerkraut and Kielbasa

Ingredients

1 (2 pound) boneless pork loin
roast
2 tablespoons olive oil
2 sprigs fresh thyme leaves
salt and pepper to taste
4 pounds sauerkraut
1 pound kielbasa, cut into 3-inch
pieces

Directions

Preheat the oven broiler. Place the roast in a roasting pan, brush with olive oil, sprinkle with thyme leaves, and season with salt and pepper. Place under the broiler for 10 minutes, until lightly browned in several places.

Place 2 pounds sauerkraut in a slow cooker. Arrange kielbasa pieces around the edges of the slow cooker pot, and place the roast in the center. Cover with remaining sauerkraut.

Cover slow cooker, and cook roast 6 hours on High.

Pork and Sauerkraut Stew

Ingredients

2 onions, thinly sliced
3 cloves crushed garlic
4 potatoes, peeled and cubed
2 tablespoons vegetable oil
2 pounds boneless pork loin,
cubed
1 teaspoon caraway seed
1 tablespoon browning sauce
salt and pepper to taste
22 ounces sauerkraut with juice

Directions

In a large stockpot, heat the oil over medium high heat. Add the pork cubes and brown. Stir in the onion and garlic; cook until onion is soft.

Stir in potatoes, sauerkraut, caraway seeds, browning sauce and salt and pepper to taste. Reduce heat and simmer over low for 1 1/2 to 2 hours.

Pork Chops with Tomatoes and String Beans

Ingredients

1 pound fresh green beans,
trimmed

1/4 cup olive oil
4 pork chops

1 teaspoon salt
1 pinch ground black pepper
1 teaspoon chopped fresh sage
1 tablespoon minced garlic
2 large tomatoes, sliced
4 slices shredded Cheddar
cheese

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease an 8x8 inch baking dish.

Fill a saucepan with lightly salted water, and bring to a rolling boil over high heat. Once the water is boiling, add the green beans, and return to a boil. Cook uncovered until the green beans are just tender, 3 to 4 minutes. Drain the beans, reserving 2/3 cup of the cooking liquid. Spread the beans into the greased baking dish.

Heat the olive oil in a large skillet over medium-high heat. Add the pork chops, and cook until golden brown on each side, about 3 minutes per side. Season the browned pork chops with salt, pepper, sage, and garlic, then arrange over the green beans. Boil the reserved cooking liquid in the skillet and stir the browned bits until dissolved. Pour over the pork chops. Place the tomato slices over the pork chops, and cover each with a slice of Cheddar cheese.

Bake in the preheated oven until the pork is no longer pink in the center, 20 to 25 minutes. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C).

Slow Cooker Pulled Pork

Ingredients

1 (2 pound) pork tenderloin
1 (12 fluid ounce) can or bottle
root beer
1 (18 ounce) bottle your favorite
barbecue sauce
8 hamburger buns, split and lightly
toasted

Directions

Place the pork tenderloin in a slow cooker; pour the root beer over the meat. Cover and cook on low until well cooked and the pork shreds easily, 6 to 7 hours. Note: the actual length of time may vary according to individual slow cooker. Drain well. Stir in barbecue sauce. Serve over hamburger buns.

Green Chile Stew with Pork

Ingredients

3 pounds boneless pork loin,
cubed
3 tablespoons peanut oil
3 stalks celery, chopped
2 tomatoes, chopped
7 green chile peppers, chopped
4 cloves crushed garlic
4 cups chicken broth
1 (10 ounce) jar prepared green
chile salsa
salt to taste

Directions

In a large skillet over medium high heat, brown the pork in oil, doing so in 2 to 3 batches.

Place the meat in 3 to 4-quart covered casserole and add celery, tomatoes, chilies, and garlic.

Add about 1 cup chicken broth or water to skillet pork was cooked in, stirring over high heat to scrape up browned bits on bottom and bring to boil. Add to pot with enough additional water or broth to barely cover the ingredients. Cover and simmer until stew is thick and meat very tender, about 1 1/2 hours. Add salt to taste before serving. If stew is not hot enough, add a bit of jalapeno salsa.

Roast Pork

Ingredients

1/2 cup fresh lime juice
3/4 cup soy sauce
3/4 cup white sugar
1 teaspoon grated fresh ginger
2 cloves garlic, minced
2 teaspoons salt
1 (6 pound) boneless pork loin
roast
1 large onion, sliced into thin rings
2 bay leaves

Directions

In a medium bowl, mix together the lime juice, soy sauce, sugar, ginger, garlic, and salt until the sugar dissolves.

Place the loin of pork in a roasting pan, and scatter the onion rings and bay leaves over it. Pour lime-ginger mixture over the meat, and cover with plastic wrap. Refrigerate for 12 hours or so, turning every once in a while.

Preheat the oven to 325 degrees F (165 degrees C).

Roast, uncovered, for about 3 1/2 hours; baste frequently with pan juices. For a well done roast, cook until the internal temperature of the roast is 160 degrees F (70 degrees C).

Zesty Pork Tenderloin

Ingredients

2 pounds pork tenderloin
1/4 cup minced garlic
2 tablespoons ground black pepper
1 tablespoon dried tarragon
2 tablespoons olive oil
3 cups chopped carrots
3 potatoes, cubed
1/2 cup soy sauce
1 1/2 cups water
1 tablespoon cornstarch

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place the pork tenderloin in a 10x15 inch roasting pan. In a separate small bowl, combine the garlic, ground black pepper, tarragon and olive oil. Mix this well and spread over the pork. Then place the carrots and potatoes around the meat. Combine the soy sauce and 1 cup water in a separate small bowl and pour over the vegetables around the roast. Cover all tightly with foil.

Bake at 350 degrees F (175 degrees C) for 1 to 1 1/2 hours, or until the internal pork temperature reaches 160 degrees F (70 degrees C).

Transfer the roast and vegetables to a serving platter and pour the liquid from the roasting pan into a small saucepan over medium heat. In a separate small bowl, dissolve the cornstarch in the remaining 1/2 cup water and add to the liquid in the pan. Stir well and allow sauce to thicken.

Chile Pork

Ingredients

2 tablespoons chili powder
1 teaspoon salt
2 1/2 teaspoons ground cumin
2 teaspoons minced garlic
1 tablespoon fresh cilantro
2 pounds pork tenderloin, cubed
1 dash ground black pepper

Directions

Mix together: chili powder, salt, cumin, garlic cilantro and pepper. Coat pork cubes with mixture and let sit for 45 minutes in refrigerator.

Preheat oven to 225 degrees F (107 degrees C).

Bake 2 hours, or until crispy.

Dijon Grilled Pork Chops

Ingredients

6 tablespoons Dijon mustard
6 tablespoons brown sugar
3 tablespoons unsweetened apple juice
3 tablespoons Worcestershire sauce
4 (8 ounce) bone-in pork loin chops

Directions

In a bowl, combine the first four ingredients; mix well. Pour 2/3 cup marinade into large resealable plastic bag; add the pork chops. Seal bag and turn to coat. Refrigerate for 8 hours or overnight. Cover and refrigerate remaining marinade for basting.

Coat grill rack with nonstick cooking spray before starting the grill. Drain marinade from pork. Grill, covered, over medium heat for 6-10 minutes on each side or until a meat thermometer reads 160 degrees F; basting occasionally with reserved marinade.

Honeyed Pork Chops

Ingredients

2 tablespoons vegetable oil
6 boneless pork chops
3 tablespoons honey
1/2 cup water
1/4 cup soy sauce
1 small onion, chopped
1/4 teaspoon ground ginger
1/8 teaspoon ground black pepper

Directions

Preheat oven to 325 degrees F (165 degrees C).

Heat the oil in a skillet over medium heat, and brown the pork chops about 5 minutes on each side. Transfer to a baking dish.

In a bowl, mix the honey, water, soy sauce, onion, ginger, and pepper. Pour over the pork chops in the baking dish.

Bake pork chops 1 hour in the preheated oven, to an internal temperature of 160 degrees F (70 degrees C).

Fruity Grilled Pork Tenderloin

Ingredients

1/4 cup soy sauce
1/3 cup packed brown sugar
1/3 cup plum jam
3/4 cup black cherry soda
1 (1 pound) pork tenderloin

Directions

In a small sauce pan, mix together soy sauce, brown sugar, and jam over low heat until sugar has dissolved. Reserve 1/4 cup of sauce for basting the tenderloin while grilling. Combine remaining sauce with soda in a large plastic resealable bag; place meat in bag, and seal. Marinate in the refrigerator for at least 4 hours, or overnight.

Preheat grill for medium heat.

Lightly oil preheated grill, and discard marinade. Cook tenderloin for 15 to 20 minutes, or to desired doneness, basting occasionally with reserved sauce. Remove meat from grill, and allow to rest for 5 minutes before slicing into 1/4 inch thick medallions.

Cook-Ahead Pork Chops

Ingredients

4 pork loin chops (1 to 1 1/4-inch thick)
3/4 cup chicken broth

Directions

Place pork chops in an ungreased 9-in. square baking pan. Pour chicken broth over chops. Cover and bake at 350 degrees F for 45-55 minutes or until meat juices run clear. Cool. Wrap in heavy-duty foil or place in freezer bags; freeze for up to 4 months.

Elegant Pork Chops

Ingredients

2 (1-inch thick) pork loin chops
1 tablespoon vegetable oil
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted
3/4 cup milk
3/4 cup uncooked instant rice
1/8 teaspoon onion powder
1/8 teaspoon garlic powder
Dash pepper

Directions

In a skillet, brown the pork chops on both sides in oil over medium heat; set aside. In an ungreased 8-in. square baking dish, combine the soup, milk, rice and seasonings; mix well. Top with pork chops.

Cover and bake at 350 degrees F for 45 minutes or until meat is tender. Uncover and bake 5 minutes longer. Let stand for 10 minutes before serving.

Broiled Pork Chops

Ingredients

3/4 cup ketchup
3/4 cup water
2 tablespoons distilled white vinegar
1 tablespoon Worcestershire sauce
2 teaspoons brown sugar
1 teaspoon salt
1/2 teaspoon paprika
1/2 teaspoon chili powder
1/8 teaspoon ground black pepper
6 (3/4 inch) thick pork chops

Directions

In a medium saucepan, combine the ketchup, water, vinegar, Worcestershire sauce, brown sugar, salt, paprika, chili powder and pepper. Bring to a boil. Reduce heat to low, and simmer for 5 minutes, stirring occasionally. Set aside half of the sauce.

Preheat broiler.

Brush both sides of the chops with sauce. Place chops on broiling pan rack. Broil about 4 inches from the heat for 4 minutes on each side. Brush with more sauce. Continue broiling, turning and basting every 3 to 4 minutes, until juices run clear. Serve with reserved sauce.

Sweet Pork for Burritos

Ingredients

3 pounds pork shoulder roast
2 cups salsa
1 (12 fluid ounce) can or bottle
cola-flavored carbonated
beverage
2 cups brown sugar
1/2 (1.27 ounce) packet fajita
seasoning
2 tablespoons taco seasoning mix
1 (7 ounce) can chopped green
chilies

Directions

Place pork roast in the crock of a slow cooker, and add 4 cups water. Cook on High for 5 hours.

Remove pork from the slow cooker and drain liquid. Cut the pork into 4 pieces, and set aside. Puree salsa in blender. Combine the pureed salsa, cola, brown sugar, fajita seasoning, taco seasoning, and green chilies in the crock of the slow cooker. Add the pork, and cook on High for an additional 3 hours.

Remove the pork, and shred with 2 forks. Serve.

Stovetop Pork Chops and Potatoes

Ingredients

6 boneless pork chops
1 large onion, chopped
5 potatoes, peeled and sliced
1 (10.75 ounce) can condensed
cream of mushroom soup
1/2 (10.75 ounce) can water
1/2 (10.75 ounce) can milk
salt and pepper to taste

Directions

Coat a large skillet or frying pan with non-stick cooking spray and brown chops over medium-high heat.

Turn chops and add onions. Layer sliced potatoes on to of chops and sprinkle with salt and pepper.

Combine soup, water and milk. Pour soup mixture into skillet. Add more water or milk if necessary to cover the potatoes.

Cover pan and cook until potatoes are tender, about 45 minutes.

Pork Tenderloin Stew

Ingredients

2 pounds pork tenderloin, cut into 1 inch cubes
1 tablespoon olive oil
1 medium onion, chopped
1 garlic clove, minced
1 (14.5 ounce) can reduced-sodium chicken broth
2 pounds red potatoes, peeled and cubed
1 cup sliced fresh carrots
1 cup sliced celery
1/2 pound sliced fresh mushrooms
2 tablespoons cider vinegar
2 teaspoons sugar
1 1/2 teaspoons dried tarragon
1 teaspoon salt
2 tablespoons all-purpose flour
1/2 cup fat-free milk
1/2 cup reduced-fat sour cream

Directions

In a large nonstick skillet, cook pork in oil until no longer pink; remove and keep warm. In the same pan, saute onion and garlic until crisp-tender. Add the broth, vegetables, vinegar, sugar, tarragon and salt; bring to a boil. Reduce heat; cover and simmer for 25-30 minutes or until vegetables are tender.

Combine flour and milk until smooth; gradually stir into vegetable mixture. Bring to a boil; cook and stir for 2 minutes or until thickened. Add pork and heat through. Reduce heat; stir in sour cream just before serving.

Weeknight Pork Chops

Ingredients

4 bone-in pork loin chops
1 tablespoon vegetable oil
1/4 cup seedless strawberry jam
2 tablespoons cider vinegar
1 tablespoon prepared mustard

Directions

In a large skillet, brown pork chops in oil over medium-high heat for 2-3 minutes on each side. Reduce heat; cook, uncovered, for 10-15 minutes or until juices run clear.

In a small microwave-safe bowl, combine the jam, vinegar and mustard. Cover and microwave on high for 20-25 seconds or until heated through. Serve over pork chops.

Christy's Pork Chops Normandy

Ingredients

1/2 cup all-purpose flour
salt and pepper, to taste
1/4 cup butter
4 (8 ounce) bone-in pork chops
(1/2 inch thick)
1/2 pound mushrooms, sliced
1 tablespoon butter
1/2 cup brandy
1/2 cup apple cider
1/2 cup heavy cream
1 Granny Smith apple, thinly
sliced

Directions

Preheat oven to 325 degrees F (165 degrees C).

Place flour in a shallow dish and season to taste with salt and pepper. Dredge pork chops in flour to evenly coat both sides. Melt 1/4 cup butter in a skillet over medium heat; add pork chops, and cook until golden brown on both sides, turning once. Add mushrooms to the same skillet, and stir in 1 tablespoon butter. Cook mushrooms until tender. Remove skillet from heat.

Pour the brandy over the pork chops, and carefully light with a match. Let the flames burn off, then remove the pork chops to a serving plate, and keep warm in preheated oven.

Using the same skillet, pour in the apple cider. Cook over medium heat until liquid is reduced by half. Add the cream to the skillet, and cook until reduced by half. Stir in the apple slices and cook until tender, about 5 minutes.

Arrange the pork chops on 4 serving plates. Spoon the apple-mushroom sauce over the pork chops, and serve immediately.

Moo Shu Pork

Ingredients

1 tablespoon cornstarch
1/4 cup cold water
2 tablespoons reduced-sodium soy sauce
2 teaspoons minced fresh gingerroot
5 (4 ounce) boneless pork loin chops, cut into thin strips
1 teaspoon minced garlic
2 teaspoons sesame oil
1/4 cup hoisin sauce
3 cups coleslaw mix with carrots
8 (8 inch) flour tortillas, warmed

Directions

In a small bowl, combine the cornstarch, water, soy sauce and ginger until blended; set aside. In a large skillet, saute pork and garlic in oil for 3-5 minutes or until meat is no longer pink.

Stir cornstarch mixture and add to the skillet. Bring to a boil; cook and stir for 1-2 minutes or until thickened. Stir in hoisin sauce. Add coleslaw mix; stir to coat. Spoon about 1/2 cup pork mixture into the center of each tortilla; roll up tightly.

Cajun Roasted Pork Loin

Ingredients

2 tablespoons butter
1/2 teaspoon cayenne pepper
1 teaspoon dried oregano
1/2 teaspoon ground black pepper
1/2 teaspoon dried thyme
1/2 teaspoon ground mustard
2 cloves garlic, minced
1 (4 pound) pork loin roast
salt and pepper to taste
1 tablespoon olive oil
2 carrot, cut into 1/2 inch pieces
1 red bell pepper, cut into 1/2 inch pieces
1 stalk celery, cut into 1/2 inch pieces
1 large onion, cut into 1/2-inch pieces
3 tablespoons all-purpose flour
1/2 cup chicken broth

Directions

Preheat oven to 300 degrees F (150 degrees C).

Melt the butter in a small skillet over medium heat. Stir in the cayenne, oregano, pepper, thyme, mustard, and garlic. Cook for 1 minute. Use a paring knife to make several small incisions in the fat side of the meat. Stuff the slits with the spice mix, and rub the remaining mix over the surface of the meat. Sprinkle the roast with salt and pepper.

Heat the olive oil in a roasting pan over medium heat. Put the roast in the pan, and surround with the carrots, red pepper, celery, and onion. Lightly salt and pepper the vegetables. Place roasting pan in preheated oven, and cook for 1 hour and 45 minutes. Increase the oven temperature to 425 degrees F, and cook for an additional 15 minutes to brown the meat. Remove roast from pan, and let stand 10 minutes before slicing.

Place the roasting pan, with the pan juices, over medium heat. Whisk the flour into the hot drippings, and cook for 3 minutes. Pour in the chicken stock and cook, whisking occasionally, for 6 minutes. Strain sauce, and serve with the sliced pork roast.

Zippy Pork Chops

Ingredients

4 teaspoons chili powder
1 1/2 teaspoons dried oregano
3/4 teaspoon ground cumin
2 garlic cloves, minced
6 (3/4 inch thick) boneless pork
loin chops

Directions

Combine the chili powder, oregano, cumin and garlic; gently rub over both sides of pork chops. Cover and refrigerate for at least 2 hours. Grill, covered, over medium-hot heat for 5-7 minutes on each side or a meat thermometer reads 160 degrees F.

Pork Tenderloin with Creamy Herb Sauce

Ingredients

1 tablespoon vegetable oil
1/2 cup minced carrots
1 1/2 pounds pork tenderloin medallions
2 teaspoons all-purpose flour
1 tablespoon dried basil
1 tablespoon dried parsley
1/2 teaspoon ground black pepper
1/2 teaspoon beef bouillon granules
2/3 cup light cream
1/4 cup dry white wine

Directions

Heat oil in a skillet over medium heat; cook carrots in oil for 5 minutes, stirring often. Add pork, and cook until lightly browned. Remove only pork, and keep warm.

In the skillet, stir together flour, basil, parsley, pepper, and beef granules. Whisk in light cream, stirring until thick. Stir in wine. Return pork to pan, reduce heat to low, and cover. Simmer for 20 minutes, stirring occasionally.

Pilaf-Stuffed Pork Chops

Ingredients

1/2 cup water
1/2 cup uncooked instant rice
1/4 cup shredded carrot
1/4 cup shredded zucchini
1/4 teaspoon onion salt
1/4 teaspoon pepper, divided
2 (1 1/2-inch thick) bone-in pork loin chops
1/8 teaspoon salt
1 tablespoon butter
3/4 cup beef broth
1 tablespoon cornstarch
3 tablespoons cold water
1/4 teaspoon browning sauce (optional)

Directions

In a saucepan, bring water to a boil. Add rice. Remove from the heat; cover and let stand for 5 minutes. Fluff with a fork. Stir in the carrot, zucchini, onion salt and 1/8 teaspoon pepper; set aside.

Cut a pocket in each pork chop; sprinkle with salt and remaining pepper. In a skillet, brown chops in butter. Cool for 5 minutes. Stuff with pilaf. Place in an ungreased 11-in. x 7-in. x 2-in. baking dish. Pour broth into dish. Cover and bake at 350 degrees F for 25-30 minutes or until a meat thermometer inserted into the meat reads 160 degrees F

Remove chops and keep warm. Pour cooking juices into a saucepan. Combine cornstarch and cold water until smooth; stir into juices. Bring to a boil; cook and stir for 1 minute or until thickened. Stir in browning sauce if desired. Serve over pork chops.

Grape and Apple Glazed Pork Chops

Ingredients

3 boneless pork chops
3 tablespoons bread crumbs
1 (4 ounce) link Italian sausage, sliced
salt and pepper to taste
1 pinch steak seasoning
1 tablespoon vegetable oil
1/2 onion, sliced
8 ounces sliced fresh mushrooms
2 cups white grape juice
1 apple, cored and sliced

Directions

Preheat the oven to 375 degrees F (190 degrees C).

Slice a pocket into the side of each pork chop. Stuff 1 tablespoon of bread crumbs into each pocket. Stuff a few slices of Italian sausage into each pocket. Season the outside of the chops with salt, pepper and steak seasoning.

Heat the oil in an oven-proof skillet over medium-high heat. Fry the pork chops in the pan until light brown. Remove chops from the pan and keep warm on a plate. Add the onion and mushrooms to the pan. Cook and stir until tender. Return the chops to the pan and add the apple slices and grape juice. Season with a small amount of salt and pepper.

Transfer the skillet to the preheated oven and bake for 1 hour. Serve pork chops with the sauce spooned over them.

Pork and Shrimp Pancit

Ingredients

1 (6.75 ounce) package rice noodles
5 tablespoons vegetable oil, divided
1 small onion, minced
2 cloves garlic, minced
1/2 teaspoon ground ginger
1 1/2 cups cooked small shrimp, diced
1 1/2 cups chopped cooked pork
4 cups shredded bok choy
3 tablespoons oyster sauce
1/4 cup chicken broth
1/4 teaspoon crushed red pepper flakes
1 green onion, minced

Directions

Soak the rice noodles in warm water for 20 minutes; drain.

Heat 3 tablespoons oil in a wok or large heavy skillet over medium high heat. Saute noodles for 1 minute. Transfer to serving dish, and keep warm. Add remaining 2 tablespoons oil to skillet, and saute onion, garlic, ginger, shrimp and pork for 1 minute. Stir in bok choy, oyster sauce and chicken broth. Season with pepper flakes. Cover, and cook for 1 minute, or until bok choy is wilted. Spoon over noodles, and garnish with minced green onion.

Pork Noodle Casserole

Ingredients

3 cups cubed cooked pork
1 cup chicken broth
1 (14.75 ounce) can cream-style corn
1 (4 ounce) can whole mushrooms, drained
2/3 cup chopped green pepper
2/3 cup chopped onion
4 ounces process American cheese, diced
1 tablespoon diced pimientos
1/2 teaspoon salt
1/4 teaspoon pepper
8 ounces uncooked medium noodles

Directions

In a large bowl, combine the first 10 ingredients; fold in noodles. Spoon into a greased deep 2-1/2-qt. baking dish.

Cover tightly and bake at 325 degrees for 1 hour or until noodles are tender, stirring every 20 minutes.

Grilled Pork Steaks with Lemon Butter Sauce

Ingredients

3 tablespoons butter
2 teaspoons lemon juice
1 clove garlic, minced
6 pork chops
1 pinch kosher salt

Directions

Preheat an outdoor grill for high heat and lightly oil grate.

Melt the butter in a small saucepan over medium heat. Stir in the lemon juice and the garlic and heat until garlic is tender. Remove from heat.

Arrange the chops on a plate and coat top side of each chop with the butter mixture. Place chops on the grill butter side down.

Sear over high heat for 1 minute, coating the top side of the chops with the butter mixture while the other side is grilling. Flip the chops and sear the other side for 1 minute.

Turn the meat, cover the grill and cook 3 to 5 more minutes per side, brushing occasionally with the remaining butter mixture. Pork chops are done when internal temperature reaches 160 degrees F (70 degrees C).

Sweet and Sour Pork I

Ingredients

- 1 pound pork medallions
- 1 teaspoon salt
- 1/2 teaspoon baking soda
- 1 tablespoon water
- 1 egg
- 1/4 cup tapioca starch
- 2 tablespoons vegetable oil
- 1 green bell pepper, chopped
- 1 red chile pepper - chopped (optional)
- 1/2 cup crushed pineapple
- 1 onion, chopped
- 1 tomato, chopped
- 4 tablespoons white sugar
- 1/2 teaspoon salt
- 1 1/2 tablespoons cornstarch
- 4 tablespoons white vinegar
- 3 tablespoons ketchup
- 2 tablespoons plum sauce
- 5 tablespoons water

Directions

Arrange pork medallions on a cutting board and cover with a sheet of plastic wrap. Using a mallet or the back of a knife, pound the pork until each medallion is fairly flat, about 1/4 inch thick.

Cut each medallion into 1 inch square pieces. In a medium bowl, combine the salt, baking soda and water. Place the pork pieces in the bowl and turn to coat.

Place the tapioca flour in a large, resealable plastic bag. Place the pork pieces in the bag with the flour and shake the meat around until all the pieces are coated with the flour.

Heat the oil in a large skillet over medium high heat. Place the pork pieces in the oil and fry for 5 to 10 minutes, or until golden brown. Remove the pork from the oil and set aside.

In the same skillet over medium high heat, combine the green bell pepper, red chile pepper, pineapple, onion and tomato and saute for 5 minutes.

To Make Gravy: In a separate small bowl, combine the white sugar, salt, corn flour, vinegar, ketchup, plum sauce and water. Mix well and pour this into the skillet with the vegetables.

Reduce heat to low and let simmer for 5 to 10 minutes, allowing the gravy to thicken. Return the pork pieces to the skillet, mix all together well and serve.

Curly Noodle Pork Supper

Ingredients

1 pound pork tenderloin, cut into 1/4-inch strips
1 medium sweet red pepper, cut into 1-inch pieces
1 cup broccoli florets
4 green onions cut into 1-inch pieces
1 tablespoon vegetable oil
1 1/2 cups water
2 (3 ounce) packages pork ramen noodles
1 tablespoon minced fresh parsley
1 tablespoon soy sauce

Directions

In a large skillet, cook pork, red pepper, broccoli and onions in oil until meat is no longer pink. Add the water, noodles with contents of seasoning packets, parsley and soy sauce. Bring to a boil. Reduce heat; cook for 3-4 minutes or until noodles are tender.

Chili Rubbed Pork Tenderloin With Apricot Ginger

Ingredients

2 (1 pound) pork tenderloins, trimmed

Spice Rub:

1 tablespoon chili powder
1 tablespoon garlic powder
1/2 tablespoon sugar
1 teaspoon salt
1/2 teaspoon ground black pepper

Glaze:

1 1/2 cups apricot preserves
1/2 cup barbecue sauce
1 teaspoon grated ginger
1/2 teaspoon garlic powder
1/2 teaspoon hot sauce
1 tablespoon chopped cilantro
1 lime, juiced

Directions

Place chili powder, garlic powder, sugar, salt and pepper in a jar; shake to blend. Rub spice mixture onto pork tenderloins. Cover tenderloins and refrigerate for 2 to 24 hours.

Prior to grilling, melt apricot preserves in saucepan over medium heat. Remove pan from the heat and stir in remaining glaze ingredients. Place half of the glaze in a serving bowl and hold for service.

Prepare grill at medium-high heat. Grill pork tenderloins for 15-20 minutes, or until the internal temperature of the pork reaches 160 degrees F. on an instant-read thermometer.

When approximately 4 minutes of cook time remains, brush the pork tenderloins with the apricot glaze remaining in the pan. Cook for 2 minutes, turn the pork tenderloins and brush glaze on other side. Cook for an additional 2 minutes. Remove pork from the grill and let set for about 5 minutes before slicing. Serve with reserved glaze.

Sauerkraut-Stuffed Slow-Cooked Pork Roast

Ingredients

1 (3 pound) boneless pork roast
1 (14.5 ounce) can sauerkraut,
drained

Directions

Place pork roast on a cutting board. With a sharp knife, cut a 5-inch slit into the top of the roast, being careful not to cut clear through to the bottom of the roast. Spoon the sauerkraut into the pork roast, pressing it into the slit with the bottom of the spoon.

Place the roast in the slow cooker, and cook on Low for 8 to 9 hours.

Pork Cutlets with Cranberry Wine Sauce

Ingredients

1 tablespoon olive oil
4 boneless pork chops, 1/2-inch thick
salt and pepper to taste
2 cloves garlic, minced
1 1/4 cups dry white wine
1 1/4 cups whole berry cranberry sauce
1 tablespoon thinly sliced fresh sage leaves
1 tablespoon chopped fresh thyme
1 tablespoon chopped Italian flat leaf parsley

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Heat the olive oil in a large skillet over medium-high heat. Season the pork with salt and pepper. Fry in the oil until browned on each side, 2 to 3 minutes. Transfer the pork to a baking dish, and place in the preheated oven.

Reduce the heat under the skillet to medium and add the garlic. Cook and stir just until fragrant. Stir in the wine and cranberry sauce. Simmer for a few minutes until the sauce thickens slightly. Stir in the sage and thyme. Return the pork to the skillet and turn to coat with the sauce. Place on plates to serve and garnish with fresh parsley.

Another Pork Chop Casserole

Ingredients

1 tablespoon vegetable oil
6 boneless pork chops
1 (16 ounce) package tater tots
1 (15.5 ounce) can French-style green beans, drained
1 (10.75 ounce) can condensed cream of celery soup
3/4 cup sour cream
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

Heat the oil in a skillet over medium heat, and brown pork chops on both sides. Remove chops, reserving pan dripping.

Arrange tater tots in a single layer in the prepared baking dish. Layer green beans over the tater tots. Place browned chops over the beans. In a bowl, mix reserved pan drippings, cream of celery soup, sour cream, salt, and pepper. Pour evenly over chops.

Cover dish with foil, and bake casserole 30 minutes in the preheated oven, or until pork chops are done.

Spinach-Stuffed Pork Roast

Ingredients

1/4 cup chopped fresh mushrooms
1/4 cup chopped onion
1 tablespoon vegetable oil
1 (10 ounce) package frozen chopped spinach, thawed and well drained
1 cup soft bread crumbs
1/2 teaspoon salt
1/2 teaspoon pepper
1/4 teaspoon garlic powder
1/4 teaspoon rubbed sage
4 pounds boneless loin pork roast, tied

Directions

In a skillet, saute mushrooms and onion in oil until tender. Stir in spinach, bread crumbs, salt, pepper, garlic powder and sage. untie pork roast and separate the loins. Spread stuffing over one loin to within 1 in. of the edges. Top with the remaining loin; retie securely with heavy string. Place in an ungreased shallow baking pan. Bake, uncovered, at 325 degrees F for 2-1/2 hours or until a meat thermometer reads 160 degrees F-170 degrees F. Let stand for 15 minutes before slicing.

Roasted Pork Loin

Ingredients

3 cloves garlic, minced
1 tablespoon dried rosemary
salt and pepper to taste
2 pounds boneless pork loin roast
1/4 cup olive oil
1/2 cup white wine

Directions

Preheat oven to 350 degrees F (175 degrees C).

Crush garlic with rosemary, salt and pepper, making a paste. Pierce meat with a sharp knife in several places and press the garlic paste into the openings. Rub the meat with the remaining garlic mixture and olive oil.

Place pork loin into oven, turning and basting with pan liquids. Cook until the pork is no longer pink in the center, about 2 hours. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C). Remove roast to a platter. Heat the wine in the pan and stir to loosen browned bits of food on the bottom. Serve with pan juices.

Marmalade Pork Chops

Ingredients

5 pork chops
1/2 cup orange marmalade
1/2 cup soy sauce

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place pork chops in a 9x13 baking dish. In a small bowl stir together the marmalade and soy sauce. Pour over the chops. Cover with foil and bake for 1 hour.

Sarge's EZ Pulled Pork BBQ

Ingredients

1 (5 pound) pork butt roast
salt and pepper to taste
1 (14 ounce) can beef broth
1/4 cup brewed coffee

Directions

Cut roast in half. Rub each half with salt and pepper, and place in the slow cooker. Pour broth and coffee over the meat.

Turn the slow cooker to Low, and cover. Cook for 6 to 8 hours, or until the roast is fork tender.

Carefully remove the roast to a cutting board. Pull the meat off the bone with a fork. You may also chop it with a cleaver afterwards, if you like it really finely cut.

Slow Cooker Ginger Pork

Ingredients

1 pound boneless pork shoulder, cubed
2 teaspoons grated fresh ginger root
2 (3 ounce) packages chicken flavored ramen noodles with seasoning packets
3 cups water
1 1/2 cups sugar snap peas
3 green onions, chopped
1 tablespoon soy sauce
2 teaspoons cornstarch

Directions

Place the pork and ginger into a slow cooker, and sprinkle the seasoning packets from the ramen noodles over them. Pour in the water. Cover, and cook on Low for 6 to 8 hours.

About 10 minutes before you are ready to eat, turn the slow cooker up to High. Break the ramen noodle bundles into quarters, and place them into the slow cooker along with the sugar snap peas and green onions. In a small cup, stir together the soy sauce and cornstarch. Stir into the slow cooker. Cover, and cook for about 5 more minutes. Serve immediately.

Fruity Pork Chops

Ingredients

4 bone-in pork loin chops, 1 inch thick
1/2 teaspoon salt
1/4 teaspoon pepper
1/8 teaspoon dried rosemary, crushed
1/8 teaspoon dill weed
1/8 teaspoon ground ginger
2 tablespoons vegetable oil
1 (15.25 ounce) can fruit cocktail
2 tablespoons red wine vinegar or cider vinegar
1 tablespoon prepared mustard
1/4 teaspoon grated orange peel
2 tablespoons cornstarch
2 tablespoons cold water

Directions

Sprinkle pork chops with salt, pepper, rosemary, dill and ginger. In a skillet, brown chops on both sides in oil; transfer to a slow cooker. Drain fruit cocktail. In a bowl, combine the vinegar, mustard, orange peel and reserved fruit juice. Pour over pork. Cover and cook on low for 7-8 hours or until meat is tender.

Remove chops and keep warm. Strain the cooking liquid into a small saucepan. Combine the cornstarch and water until smooth; stir into the cooking liquid. bring to a boil; cook and stir for 2 minutes or until thickened and bubbly. Add fruit cocktail; heat through. Serve over pork chops.

Graham Crusted Pork Chops

Ingredients

4 thick cut pork chops
2 cups graham cracker crumbs
1 teaspoon ground cinnamon
1 teaspoon curry powder
1/2 teaspoon dried rosemary
1/2 teaspoon salt
1/2 teaspoon ground black pepper
1 egg, beaten

Directions

Preheat an oven to 375 degrees F (190 degrees C).

Rinse the pork chops and pat dry. Combine graham cracker crumbs, cinnamon, curry powder, rosemary, salt, and pepper in a large resealable plastic bag. Dip the pork chops in the egg and place in plastic bag; shake to coat.

Place the pork chops in a prepared 9 x 13 inch baking dish. Bake until the pork is no longer pink in the center, about 40 minutes. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C).

Ukrainian Baba's Pork Roast

Ingredients

- 4 pounds pork shoulder roast
- 3 tablespoons all-purpose flour
- 2 tablespoons oil
- 2 onions, thinly sliced
- 2 teaspoons salt
- 4 medium beets
- 1 cup sour cream
- 1 pound pitted prunes
- 1 teaspoon paprika

Directions

Pat meat dry with a paper towel and rub with 2 tablespoons flour and salt. Heat oil in a large Dutch oven over medium-high heat. Brown meat on all sides. Add the sliced onions, cover, and reduce heat to low. Cook for about one hour, adding a little water if necessary. Turn meat twice during the roasting process.

Place beets in a saucepan with water to cover. Bring to a boil over medium heat and cook until beets are tender. Drain, reserving liquid. Chop beets into cubes and add to the roasting pan. Add prunes and beet water, cover, and simmer for 5 minutes.

Remove roast to a platter. Mix 1 tablespoon of flour with sour cream. Pour into roasting pan and mix well, scraping the sides and bottom. Simmer until sauce thickens. Season with paprika and taste. Adjust seasoning if necessary.

Teriyaki Pork Kabobs

Ingredients

2 tablespoons cornstarch
1 3/4 cups SwansonB® Beef
Broth
2 tablespoons soy sauce
1 tablespoon packed brown sugar
1/4 teaspoon garlic powder
1/4 teaspoon ground ginger
1 pound boneless pork loin, cut
into 1-inch cubes
12 medium mushrooms
1 large red onion, cut into wedges
4 cherry tomatoes
4 cups hot cooked regular long-
grain white rice

Directions

Mix cornstarch, broth, soy, sugar, garlic powder and ginger in saucepan. Cook and stir until mixture boils and thickens.

Thread alternately pork, mushrooms and onion on 4 skewers.

Grill or broil kabobs 20 minutes or until done, turning and brushing often with broth mixture. Thread 1 tomato on each skewer.

Heat remaining broth mixture to a boil. Serve with kabobs and rice.

Hawkeye Pork Roast

Ingredients

1 (3 pound) boneless pork loin
2 tablespoons onion powder
2 tablespoons garlic powder
1 tablespoon ground black pepper

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Season the pork loin evenly with the onion powder, garlic powder, and black pepper; place into a roasting pan.

Cook until the pork is no longer pink in the center, about 90 minutes. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C).

Grilled Pork Tenderloin

Ingredients

2 (1 pound) pork tenderloins
1 teaspoon garlic powder
1 teaspoon salt
1 teaspoon ground black pepper
1 cup barbeque sauce

Directions

Prepare grill for indirect heat.

Season meat with garlic powder, salt, and pepper.

Lightly oil grate. Place tenderloin on grate, and position drip pan under meat. Cook over indirect heat for 30 minutes.

Brush tenderloin with barbeque sauce. Continue cooking for 15 minutes, or to desired doneness. Slice pork, and serve.

Slow Cooker Pork Chops II

Ingredients

1/4 cup olive oil
1 cup chicken broth
2 cloves garlic, minced
1 tablespoon paprika
1 tablespoon garlic powder
1 tablespoon poultry seasoning
1 teaspoon dried oregano
1 teaspoon dried basil
4 thick cut boneless pork chops
salt and pepper to taste

Directions

In a large bowl, whisk together the olive oil, chicken broth, garlic, paprika, garlic powder, poultry seasoning and basil. Pour into the slow cooker. Cut small slits in each pork chop with the tip of a knife, and season lightly with salt and pepper. Place pork chops into the slow cooker, cover, and cook on High for 4 hours. Baste periodically with the sauce.

Teriyaki Pork Tenderloin

Ingredients

5 tablespoons low-sodium soy sauce
2 tablespoons olive oil
2 garlic cloves, minced
2 teaspoons brown sugar
1 teaspoon ground ginger
1 teaspoon coarsely ground pepper
2 (1 pound) pork tenderloins

Directions

In a large resealable plastic bag, combine the first six ingredients; add pork. Seal bag and turn to coat; refrigerate for 8 hours or overnight.

Drain and discard marinade. Place the tenderloins in an 11-in. x 7-in. x 2-in. baking pan coated with nonstick cooking spray. Bake, uncovered, at 425 degrees F for 25-35 minutes or until a meat thermometer reads 160 degrees F. Let stand for 5 minutes before slicing. Serve with pan drippings.

Succulent Pork Chops

Ingredients

1/2 teaspoon minced garlic
1/4 teaspoon ginger paste
1/2 teaspoon dried sage
1 teaspoon kosher salt
4 boneless pork chops
2 tablespoons olive oil

Directions

Whisk together the garlic, ginger, sage, and salt in a bowl, and pour into a resealable plastic bag. Add the pork chops, coat with the marinade, squeeze out excess air, and seal the bag. Marinate in the refrigerator for at least two hours.

Heat olive oil in a skillet on medium-high or preheat an outdoor grill for medium-high heat, and lightly oil the grate. Remove the pork chops from the marinade, and shake off excess. Discard the remaining marinade.

Cook until the pork is no longer pink in the center, about 7 minutes on each side. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C).

Easy Slow Cooker Pork Chops

Ingredients

4 (1 inch thick) pork chops
1 tablespoon vegetable oil
1 cup sliced onions
2 tablespoons chicken soup base
1 (20 ounce) can apple pie filling
2 large sweet potatoes, peeled
and cut into large chunks

Directions

In a large skillet, heat oil over medium-high heat. Season pork chops with salt and pepper, and then brown them in the hot skillet. Remove from heat.

Spray the inside surface of a slow cooker with cooking spray. Arrange sliced onions in the bottom, and place pork chops on top of onions. Sprinkle with chicken base, and top with apple pie filling. Cook on Low for 5 to 6 hours, adding sweet potatoes during the last 1 1/2 hours of cooking.

Pork, Pear and Walnut Salad

Ingredients

1 tablespoon olive oil
1 pound pork tenderloin, cut into 1 inch cubes
1 tablespoon chopped fresh parsley
1 (10 ounce) bag fresh spinach leaves
1 Asian pear, cored and sliced
1/4 cup chopped walnuts
1/2 cup balsamic vinaigrette salad dressing, or to taste

Directions

Heat the oil in a large skillet over medium-high heat. Add the pork and parsley; cook and stir until pork is browned on the outside, and cooked through. Remove from the heat and set aside.

Make a bed of spinach on individual serving plates or on a large platter. Arrange slices of pear over the spinach. Top with the cooked pork and sprinkle with walnuts. Drizzle the balsamic vinaigrette over the whole salad.

Barbecued Pork Steaks

Ingredients

4 pork blade steaks, 1 to 1 1/4-
inches thick
1/2 cup bottled barbecue sauce
1/3 cup honey
1 tablespoon Worcestershire
sauce
1 teaspoon garlic salt
1/2 teaspoon prepared mustard

Directions

Place steaks on grill about 4 inches above medium-slow coals. Cook about 8 minutes on each side. Meanwhile, stir together remaining ingredients in a small bowl. Brush steaks with sauce and continue cooking 5 minutes more, turning and brushing with sauce.

Cheesy Pork Chop Casserole

Ingredients

4 potatoes, peeled and sliced
4 thick cut boneless pork chops
1 (10.75 ounce) can condensed Cheddar cheese soup
1 (10.5 ounce) can condensed French onion soup
1 (8 ounce) package shredded Monterey Jack cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Line the bottom of a 9x13 inch baking pan with sliced potatoes. Arrange the pork chops on top of the potatoes.

In a bowl, stir together the cheddar cheese and French onion soups. Pour the soup over the pork chops.

Cover pan and bake in preheated oven for 60 minutes, or until internal pork temperature reaches 160 degrees F (70 degrees C). Sprinkle chops with Monterey Jack cheese and serve.

Peachy Pepper Pork Chops

Ingredients

1 teaspoon seasoned salt
1/2 teaspoon garlic powder
1/2 teaspoon ground black pepper
4 (10 ounce) bone-in pork chops (1 inch thick)
2 tablespoons olive oil
1 tablespoon peanut oil
1 red sweet pepper, cut into thin strips
1/2 cup bias-sliced celery
6 green onions, thinly sliced
1 tablespoon grated fresh ginger
1 (21 ounce) can LUCKY LEAF® Peach Pie Filling
2 tablespoons balsamic vinegar
1/2 teaspoon soy sauce
3 cups hot cooked rice

Directions

Combine seasoned salt, garlic powder, and pepper; sprinkle over both sides of pork chops. In a very large skillet heat 1 tablespoon of the olive oil and the peanut oil over medium-high heat until very hot. Add pork chops; reduce heat to medium. Cook 10 to 12 minutes or until no longer pink (160 degrees F), turning once.

Meanwhile, in a large skillet heat remaining 1 tablespoon olive oil. Add red pepper, celery, green onions and ginger. Cook and stir 6 to 8 minutes or until tender. Stir in LUCKY LEAF Peach Pie Filling, balsamic vinegar, and soy sauce; heat through.

Spoon rice onto serving platter or plates. Top with pork chops and spoon sauce over all.

Melt In Your Mouth Pork Chops

Ingredients

1/2 cup soy sauce
1 cup teriyaki sauce
2 1/2 cups water
4 pork chops

Directions

In a large bowl combine soy sauce, teriyaki sauce and water.

In a large skillet on medium heat, brown both sides of the pork chops in a small amount of oil. Pour liquid mixture over chops. Add more water if needed. Chops should be covered completely in liquid.

Bring to a boil. Lower temperature and simmer for an hour and twenty minutes, turning chops over half way through.

Pork Chop Pileups

Ingredients

6 pork chops
2 potatoes, thinly sliced
1 (15 ounce) can green beans,
drained
1 onion, thinly sliced
2 (10.75 ounce) cans condensed
cream of mushroom soup
1/2 cup milk
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

Arrange pork chops in a 9x13 inch baking dish. Layer potatoes, beans and onion on top of chops. Season with salt and pepper to taste. In a medium bowl combine soup and milk and mix together; pour mixture over chops and veggies. Cover dish with aluminum foil and bake in the preheated oven for 1 hour or until internal temperature of pork has reached 160 degrees F (70 degrees C).

Tex-Mex Pork

Ingredients

1 (8 ounce) can tomato sauce
1 cup barbeque sauce
1 onion, chopped
2 (4 ounce) cans diced green chile peppers
1/4 cup chili powder
1 teaspoon ground cumin
1 teaspoon dried oregano
1/4 teaspoon ground cinnamon
2 1/2 pounds boneless pork loin roast, trimmed
1/2 cup chopped fresh cilantro

Directions

In a 3 quart or larger slow cooker, mix tomato sauce, barbeque sauce, onion, green chile peppers, chili powder, cumin, oregano, and cinnamon. Place pork in slow cooker, and spoon sauce over to coat. the meat.

Cover, and cook on Low 8 to 10 hours, or until pork is tender.

Remove pork to a cutting board. Using 2 forks, pull meat into shreds. Pour sauce into a serving dish; stir in cilantro and shredded pork.

Pork 'n' Potato Dinner

Ingredients

2 (1 inch thick) bone-in pork loin chops
1 tablespoon all-purpose flour
1 tablespoon vegetable oil
2 1/2 tablespoons grated Parmesan cheese, divided
1/8 teaspoon pepper
2 medium potatoes, thinly sliced
1 medium onion, thinly sliced
1 teaspoon beef bouillon granules
1/2 cup boiling water
1 1/2 teaspoons lemon juice

Directions

Coat pork chops with flour. In a skillet over medium-high heat, brown chops in oil on both sides. Combine 1 tablespoon Parmesan cheese and pepper; sprinkle over chops. Arrange potato and onion slices over chops. Sprinkle with 1 tablespoon Parmesan cheese.

Dissolve bouillon in boiling water; stir in lemon juice. Pour over chops. Sprinkle with the remaining Parmesan cheese. Cover and simmer for 18-22 minutes or until meat juices run clear.

Jerre's Black Bean and Pork Tenderloin Slow

Ingredients

1 1/2 pounds pork tenderloin, cut into 2 inch strips
1 small onion, coarsely chopped
1 small red bell pepper, coarsely chopped
3 (15 ounce) cans black beans
1 (16 ounce) jar salsa
1/2 cup chicken broth
1 teaspoon dried oregano
1 teaspoon ground cumin
2 teaspoons chili powder

Directions

Combine pork tenderloin, onion, red pepper, black beans, salsa, chicken broth, oregano, cumin, and chili powder in a slow cooker. Set to Low and cook for 8 to 10 hours.

Break up pieces of cooked pork to thicken the chili before serving.

Cajun Pork Chops

Ingredients

1/4 cup all-purpose flour
1 tablespoon paprika
1 teaspoon ground sage
1 teaspoon Creole seasoning
1/2 teaspoon cayenne pepper
1/2 teaspoon black pepper
1/2 teaspoon garlic powder
4 (1/2 inch thick) boneless pork chops
2 teaspoons olive oil

Directions

Place flour, paprika, sage, Creole seasoning, cayenne pepper, black pepper, and garlic powder in a large, resealable plastic bag. Place pork chops in the bag, seal, and shake to coat chops.

In a large skillet, heat oil over high heat for about 1 minute. Arrange chops in pan, and reduce heat to medium. Cook until pork chops are dark brown, about 6 to 8 minutes per side.

Honey Pork and Carrots

Ingredients

1 pound pork tenderloin, thinly sliced
4 medium carrots, thinly sliced
3 tablespoons butter or margarine
3 celery ribs, thinly sliced
1 small onion, thinly sliced
3 tablespoons honey
1 teaspoon liquid smoke flavoring
1 garlic clove, minced
1/4 teaspoon ground ginger
1/4 teaspoon rubbed sage
1/4 teaspoon salt
1/4 teaspoon pepper

Directions

In a skillet or wok, stir-fry pork and carrots in butter for 5-6 minutes. Stir in the remaining ingredients. Cover and simmer for 10-12 minutes or until the pork is no longer pink and the vegetables are tender, stirring occasionally.

Autumn Glazed Pork Chops

Ingredients

4 boneless pork chops, 3/4-inch thick
1/4 teaspoon freshly ground pepper
1/4 cup apple cider or juice
1/2 cup whole cranberry sauce
2 tablespoons honey
2 tablespoons frozen orange juice concentrate
1/4 teaspoon ground ginger
1/8 teaspoon ground nutmeg

Directions

Spray a large nonstick skillet with nonstick coating. Heat over medium-high heat. Sprinkle both sides of chops with pepper. Brown chops on each side in hot skillet. Add apple cider. Cover tightly; cook over low heat for 5-6 minutes or until chops are just done. Drain off juices. In a small bowl combine cranberry sauce, honey, orange juice concentrate, ginger and nutmeg. Pour over chops. Cook for 1 to 2 minutes, until heated through.

Pork Chop Skillet Meal

Ingredients

4 1/2-inch thick pork chops
2 tablespoons vegetable oil
1 1/4 cups water
2/3 cup uncooked long-grain rice
1/2 cup chopped onion
1 teaspoon salt, divided
1 (11 ounce) can whole kernel corn, drained
1 (14.5 ounce) can diced tomatoes, undrained
1/4 teaspoon pepper

Directions

In a large skillet, brown chops in oil; drain. Remove chops. Combine water, rice, onion and 1/2 teaspoon salt in the skillet. Place pork chops over rice mixture; top with corn and tomatoes. Sprinkle with pepper and remaining salt. Bring to a boil. Reduce heat; cover and simmer for 20-25 minutes or until pork and rice are tender. Let stand 5 minutes before serving.

BBQ Pork Sandwiches

Ingredients

6 pounds pork butt roast
garlic salt to taste
1 (18 ounce) bottle hickory
flavored barbecue sauce
8 hamburger buns

Directions

Preheat oven to 350 degrees F (175 degrees C). Place roast in a 9x13 inch pan, sprinkle with garlic salt, and cover with foil.

Bake in preheated oven for 3 to 4 hours, or until a meat thermometer inserted reads 160 degrees F (70 degrees C.) Preheat an outdoor grill for high heat and lightly oil grate.

Grill roast for 10 minutes on each side. Return roast to the pan, and shred the meat using two forks. Stir in barbecue sauce, and return to the oven for 20 minutes, or until heated through. Spoon meat onto buns.

Teriyaki Pork Kabobs

Ingredients

1/2 cup soy sauce
1/4 cup water
2 tablespoons lemon juice
2 tablespoons vegetable oil
2 teaspoons brown sugar
2 garlic cloves, minced
1/2 teaspoon ground ginger
1 pound pork tenderloin, cut into 1
1/4 inch cubes
1 medium zucchini, cut into 1/2-
inch pieces
1 large sweet red pepper, cut into
1-1/2-inch pieces

Directions

In a bowl, combine the first seven ingredients. Pour half into a large resealable plastic bag or shallow glass container. Refrigerate the remaining marinade for basting. Add pork to bag or container and turn to coat. Cover and refrigerate for 1-4 hours. Drain and discard marinade. On four metal or soaked bamboo skewers, alternate pork, zucchini and red pepper. Grill, uncovered, over medium-hot heat for 3 minutes on each side. Baste with reserved marinade. Continue basting and turning kabobs for 4-6 minutes or until meat juices run clear.

Mexicali Pork Chops

Ingredients

2 tablespoons butter
1 onion, thinly sliced
1 green bell pepper, chopped
1 red bell pepper, chopped
1 (14.5 ounce) can diced tomatoes
with green chile peppers
1 cup whole kernel corn
4 thick cut butterflied pork chops

Directions

Preheat oven to 350 degrees F (175 degrees C).

Melt 1 tablespoon of the butter or margarine in a large skillet over medium heat. Add the onion, green bell pepper and red bell pepper and saute for 5 minutes. Add the tomatoes and corn and saute for 5 more minutes. Pour this mixture into a 9x9 inch baking dish.

Melt the remaining butter or margarine in the same skillet over medium heat. Add the pork chops and saute for 2 minutes per side, then place the chops in the baking dish over the vegetable mixture and cover with aluminum foil.

Bake at 350 degrees F (175 degrees C) for 12 to 15 minutes, or until internal pork temperature reaches 160 degrees F (70 degrees C).

Hearty Pork Pie

Ingredients

2 cups all-purpose flour

1 teaspoon salt

1/2 cup shortening

1/2 cup sour cream

1 egg, lightly beaten

FILLING:

4 bacon strips, diced

1 1/2 pounds boneless pork, cut
into 1/2-inch cubes

3 small onions, chopped

1 garlic clove, minced

2 tablespoons all-purpose flour

1 teaspoon salt

1/4 teaspoon pepper

1/8 teaspoon ground allspice

3/4 cup water

1 teaspoon beef bouillon granules

3 tablespoons minced fresh
parsley

1 tablespoon whipping cream

Directions

In a bowl, combine the flour and salt. Cut in shortening until the mixture resembles coarse crumbs. Combine sour cream and egg; add to crumb mixture, tossing with a fork until dough forms a ball. Cover and refrigerate for 2 hours.

Meanwhile, in a skillet, cook bacon over medium heat until crisp. Remove to paper towels; drain, reserving 2 tablespoons drippings. Brown pork in drippings. Add onions and garlic; cook and stir until tender. Sprinkle with flour, salt, pepper and allspice; stir until blended. Add the water, bouillon, parsley and bacon. Cover and cook over medium-low heat for 30 minutes or until meat is tender.

Divide dough in half; roll out one portion to fit a 9-in. pie plate. Transfer to pie plate; trim pastry even with edge. Spoon filling into crust. Roll out remaining pastry to fit top of plate; place over filling. Trim, seal and flute edges. Cut slits in pastry; brush with cream. Bake at 400 degrees F for 25-30 minutes or until golden brown. Let stand for 15 minutes before cutting.

Porkolt (Hungarian Stew) Made With Pork

Ingredients

5 slices bacon, diced
2 large onions, diced
1/4 cup Hungarian paprika
1 1/2 teaspoons garlic powder
1/4 teaspoon ground black pepper
5 pounds boneless pork chops, trimmed
1 large yellow bell pepper, seeded and diced
2 (14 ounce) cans diced tomatoes, with liquid
2/3 cup beef broth
2 cups reduced-fat sour cream
2 (6 ounce) packages wide egg noodles

Directions

Place the bacon in a large, deep skillet, and cook over medium-high heat until evenly browned, about 10 minutes. Drain, and reserve the drippings. Add the onions to the bacon and cook together until the onion is translucent. Remove skillet from heat and stir the paprika, garlic powder, and pepper into the bacon mixture. Transfer the mixture into a large stockpot.

Heat a small amount of the reserved bacon drippings in the skillet again over medium-high heat. Cook the pork chops in batches in the hot drippings until evenly browned on both sides. Use additional bacon drippings for each batch as needed. Remove the pork chops to a cutting board and blot excess fat off the surface of the chops with a paper towel; cut into bite-sized cubes and stir into the bacon mixture.

Heat a small amount of the bacon drippings in the skillet; cook and stir the bell pepper in the hot drippings until softened and fragrant; drain on a plate lined with paper towels. Stir the cooked pepper into the bacon mixture.

Pour the tomatoes with liquid and beef broth into a stockpot and place the pot over medium-high heat. Bring to a simmer and reduce heat to medium-low. Cook until the stew begins to thicken, stirring occasionally, about 90 minutes. Stir the sour cream into the stew just before serving.

Bring a pot with lightly-salted water and bring to a rolling boil; add the egg noodles to the water and return to a boil. Cook uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 5 minutes. Drain well in a colander set in the sink. Ladle the stew over the drained noodles to serve.

Cream Corn Pork Chops

Ingredients

2 (15 ounce) cans creamed corn
4 pork chops
1/4 tablespoon garlic powder
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

Spread corn in the bottom of a 9x13 inch baking dish, then place pork chops on top of corn. Press the chops down into the corn. Cover dish with aluminum foil and bake in the preheated oven for 1 1/2 to 2 hours, or until internal temperature of pork has reached 160 degrees F (70 degrees C).

Pressure Cooker Barbeque Pork

Ingredients

8 pounds pork butt roast
1 teaspoon garlic powder
salt and pepper to taste
2 (12 ounce) bottles barbeque sauce

Directions

Season the pork with garlic powder, salt and pepper; place into a 4 to 6 quart pressure cooker. Fill with enough water to cover. Close the lid and bring up to 15 pounds of pressure. Cook for 1 hour. Release the pressure and drain off juices, reserving about 2 cups. Shred the pork and mix with barbeque sauce, adding reserved liquid if needed to reach your desired consistency.

Pork and Cabbage Soup

Ingredients

1 pound pork sausage
1 (14 ounce) can beef broth
2 cups water
2 teaspoons beef bouillon granules
1/2 head cabbage, finely chopped
3 potatoes, diced
1 onion, diced
1 clove garlic, diced
1 tablespoon dried marjoram
salt and pepper to taste

Directions

Place sausage in a large pot, break apart, and cook until evenly brown.

Pour the broth and water into the pot with the sausage. Dissolve the beef bouillon granules in the liquid. Mix in the cabbage, potatoes, onion, and garlic. Season with marjoram, salt, and pepper. Bring to a boil, reduce heat to low, and simmer 20 minutes.

Puerto Rican Pork Roast

Ingredients

8 cloves garlic, peeled
1/4 cup salt
1/4 cup black pepper
2 teaspoons chopped fresh oregano
3 tablespoons olive oil
1 (10 pound) pork picnic roast
4 yucca (cassava) roots, peeled and sliced

Directions

Preheat the oven to 425 degrees F (220 degrees C).

Place the garlic, salt, pepper, oregano, and olive oil into the container of a food processor or blender. Process until smooth. Use a small knife to make several incisions in the fresh ham. Insert the garlic paste into each one using a small spoon. Place the ham in a roaster, and cover.

Bake for 1 1/2 hours in the preheated oven, then check every 15 minutes or so, until the internal temperature reaches 175 degrees F (80 degrees C) when taken with a meat thermometer.

While the meat is roasting, place the yucca in a large pot of boiling water. Cook until fork tender, and drain. Serve with pork roast.

Slow Cooker Pork Chops

Ingredients

4 pork chops
16 ounces sauerkraut with juice

Directions

Place the chops in the bottom the slow cooker and pour the sauerkraut over the top. Cook on low for 8 to 9 hours or on high for 4 to 5 hours.

Cindy's Country Style Creole Pork Roast

Ingredients

1 onion, cut into chunks
1/2 green bell pepper
2 stalks celery stalk, chopped
3 cloves garlic
2 tablespoons Creole seasoning,
divided
5 pounds boneless pork roast
1/3 cup bacon grease

Directions

Preheat the oven to 350 degrees F (175 degrees C). Combine the onion, green pepper, celery and garlic in the container of a food processor or blender. Process until finely chopped. Stir in 1 tablespoon of the Creole seasoning.

Cut about 8 slits across the roast about 1/2 inch deep. Pack the vegetable mixture into the slits. Rub the remaining tablespoon of Creole seasoning all over the roast. Coat the roast generously with bacon grease, and place in a roasting pan.

Bake uncovered for 1 hour, until browned, then cover, and continue cooking for about 3 more hours, or until tender. After the roast is done, you can skim off some of the excess fat and thicken the drippings with a mixture of water and flour if you want your gravy thicker.

Baked Pork Chops II

Ingredients

3 tablespoons olive oil
4 thick cut boneless pork chops
2 tablespoons dark brown sugar
1/2 teaspoon salt
1/2 teaspoon ground black pepper
1/2 teaspoon dry mustard
1 tablespoon fresh lemon juice
1 (10 ounce) can tomato sauce
1/4 cup water

Directions

Preheat oven to 350 degrees F (175 degrees C).

Heat olive oil in a medium skillet over medium heat. Place pork chops in the skillet, and brown about 5 minutes on each side. Remove from heat.

In a small bowl, mix brown sugar, salt, pepper, and dry mustard.

Arrange pork chops in a medium baking dish. Sprinkle with lemon juice, season with brown sugar mixture, and cover with tomato sauce. Pour water into the baking dish.

Cover, and bake 1 hour in the preheated oven, to an internal temperature of 160 degrees F (70 degrees C).

Yummy Pork Chops

Ingredients

2 cups Italian-style salad dressing
1/4 cup soy sauce
1/2 teaspoon pepper
4 boneless pork chops

Directions

In a bowl, mix the Italian-style salad dressing, soy sauce, and pepper.

Place the pork chops in a skillet over medium heat, and cover with the dressing mixture. Cover skillet, and cook pork chops 25 minutes, turning occasionally. Remove cover, reduce heat to low, and continue cooking to desired doneness.

Sesame Pork Roast

Ingredients

1 (4 pound) boneless pork
shoulder roast, trimmed
2 cups water
1/2 cup soy sauce
1/4 cup sesame seeds, toasted
1/4 cup molasses
1/4 cup cider or white vinegar
4 green onions, sliced
2 teaspoons garlic powder
1/4 teaspoon cayenne pepper
3 tablespoons cornstarch
1/4 cup cold water

Directions

Cut roast in half; place in large resealable plastic bag or glass dish. In a bowl, combine the water, soy sauce, sesame seeds, molasses, vinegar, onions, garlic powder and cayenne. Pour half over the roast. Cover the pork and remaining marinade; refrigerate overnight. Drain pork, discarding marinade. Place roast in a 5-qt. slow cooker; add the reserved marinade. Cover and cook on high for 1 hour. Reduce temperature to low; cook 8-9 hours longer or until meat is tender. Remove the roast and keep warm. In a saucepan, combine cornstarch and cold water until smooth; stir in cooking juices. Bring to a boil; boil and stir for 2 minutes. Serve with the roast.

Citrus Marinated Cuban Pork Chops

Ingredients

2 naval oranges, zested and juiced
2 limes, zested and juiced
5 cloves garlic
1/2 cup loosely packed cilantro leaves
1/2 cup extra-virgin olive oil
kosher salt and pepper to taste

2 (1 1/2 inches thick) boneless pork chops
1 cup shredded Swiss cheese
2 (3 ounce) ham steaks (1/4 inch thick)
2 dill pickle slices

Directions

Place the orange juice, orange zest, lime juice, lime zest, garlic, cilantro, and olive oil in to a blender. Season to taste with kosher salt and pepper, then puree until smooth. Pour half of the vinaigrette into a resealable plastic bag. Refrigerate the remaining for use later as a sauce.

Cut each pork chop from one side through the middle horizontally to within one-half inch of the other side. Open the two sides and spread them out like an open book. Pound with a meat mallet to 1/4 inch thick, then place the pork chops into the bag with the marinade. Squeeze out any excess air, and refrigerate 4 to 6 hours.

Preheat an outdoor grill for medium-high heat, and lightly oil the grate. Remove the pork chops from the marinade, and shake off excess. Discard the remaining marinade.

Open the pork chops onto your work surface. Sprinkle 1/4 cup of the Swiss cheese on the bottom half of each pork chop. Cover the cheese with the ham steaks, then fan the sliced pickles on top of the ham steaks. Sprinkle the remaining Swiss cheese over the pickles. Fold the top half of the pork chop over the filling, and secure with several toothpicks.

Cook on the preheated grill until the pork is no longer pink in the center and the filling is hot, about 5 minutes per side. An instant-read thermometer inserted into the center of the filling should read 160 degrees F (70 degrees C). Serve with the reserved citrus vinaigrette drizzled overtop.

Peppy Pork N Beans

Ingredients

20 slices pepperoni, quartered
1 small onion, chopped
2 (16 ounce) cans pork and beans
1/2 cup barbecue sauce
1 teaspoon prepared mustard

Directions

In a saucepan, cook the pepperoni and onion until the onion is tender. Stir in the remaining ingredients; bring to a boil. Reduce heat; simmer, uncovered, for 10-15 minutes, stirring occasionally.

Mexican Style Shredded Pork

Ingredients

1 (3 pound) boneless pork loin
roast, cut into 2 inch pieces
1/2 teaspoon salt
2 (4 ounce) cans diced green chile
peppers
3 cloves garlic, crushed
1/4 cup chipotle sauce
3 1/4 cups water, divided
1 1/2 cups uncooked long grain
white rice
1/4 cup fresh lime juice
1/4 cup chopped cilantro

Directions

Place the roast in a slow cooker, and season with salt. Place chile peppers and garlic on top of roast. Pour in the chipotle sauce and 1/2 cup water.

Cover, and cook 7 hours on Low.

In a pot, bring remaining 2 3/4 cups water and rice to a boil. Mix in the lime juice and cilantro. Reduce heat to low, cover, and simmer 20 minutes.

Remove roast from the slow cooker, and use two forks to shred. Return pork to the slow cooker, and allow to sit 15 minutes to absorb some of the liquid. Serve over the cooked rice.

Pecan-Crusted Pork with Pumpkin Butter

Ingredients

1 (14 ounce) can pumpkin puree
3/4 cup apple juice
3/4 cup sugar
1 pinch ground cloves
1 teaspoon ground ginger
1 teaspoon ground cinnamon
1 cup pecans
3/4 cup bread crumbs
4 (1/2 inch thick) boneless pork chops
1/4 cup oil for frying

Directions

Whisk together pumpkin puree, apple juice, sugar, cloves, ginger, and cinnamon in a saucepan until smooth. Bring to a boil, then reduce heat to medium-low, and simmer until the mixture has reached the consistency of applesauce. About 10 minutes.

Meanwhile, pulse pecans and bread crumbs in a food processor until the pecans are finely chopped. Pour into a shallow dish, and press pork chops into the mixture to coat.

Heat oil in a skillet over medium-high heat. Add breaded pork chops and cook until golden brown on both sides and cooked through, about 4 minutes per side. Remove and drain on a paper towel-lined plate. Serve the pork chops with a dollop of pumpkin butter.

Smoked Pork Butt

Ingredients

7 pounds fresh pork butt roast
2 tablespoons ground New Mexico chile powder
4 tablespoons packed brown sugar

Directions

If desired, soak the pork butt in a brine solution for at least 4 hours or overnight. There's a recipe for a brine on this site titled 'Basic Brine for Smoking Meat'. You should do this covered and in the refrigerator.

Preheat an outdoor smoker for 200 to 225 degrees F (95 to 110 degrees C).

In a small bowl, combine the brown sugar, chili powder and any additional seasonings to your taste. Apply this liberally to the meat and rub it in with your fingers. Place a roasting rack in a drip pan and lay the meat on the rack.

Smoke at 200 to 225 degrees F (95 to 110 degrees C) for 6 to 18 hours, or until internal pork temperature reaches 160 degrees F (70 degrees C).

Onion-Apricot Pork Chops

Ingredients

4 boneless pork loin chops, 1/2 inch thick
1 tablespoon butter
1 large onion, sliced and separated into rings
1/2 cup chopped dried apricots
1 1/2 cups beef broth
1/4 cup orange marmalade
1 teaspoon minced fresh gingerroot
1 garlic clove, minced
1 dash ground nutmeg
1 tablespoon cornstarch
4 1/2 teaspoons cold water

Directions

In a large skillet, brown pork chops in butter over medium-high heat. Add the onion and apricots. Combine the broth, marmalade, ginger, garlic and nutmeg; pour into skillet. Bring to a boil. Reduce heat; cover and simmer for 12-15 minutes or until meat juices run clear.

Remove chops and keep warm. Combine cornstarch and water until smooth; stir into skillet. Bring to a boil; cook and stir for 1-2 minutes or until thickened. Spoon over pork chops.

Pork Chops With Black Cherry Sauce

Ingredients

2 tablespoons vegetable oil
4 (8 ounce) bone-in pork chops
salt and pepper to taste
1/4 cup butter
3/4 cup sliced shallots
1 1/2 cups fresh black cherries,
pitted and halved
2 tablespoons red wine
1/4 cup beef broth
1/4 teaspoon dried rosemary
leaves, crumbled

Directions

Preheat oven to 350 degrees F (175 degrees C). Line a baking sheet with aluminum foil.

Heat the vegetable oil in a large skillet over medium-high heat. Season the pork chops with salt and pepper, then brown in the hot oil until golden brown on both sides, about 2 minutes per side. Remove the pork chops to the lined baking sheet. Bake in the preheated oven until the pork chops are no longer pink in the center, and register 160 degrees F (71 degrees C) on a kitchen thermometer, about 20 minutes.

While the pork chops are baking, melt the butter in the same skillet over medium heat, and stir in the shallot and cherries. Cook until the shallot has begun to soften, about 2 minutes. Stir in the red wine and beef broth, and bring to a simmer. Season with rosemary, and simmer until the sauce has reduced and thickened. Season to taste with salt and pepper before pouring over the pork chops to serve.

Horseradish Pork Chops

Ingredients

4 boneless pork chops
1/4 cup melted butter
1/4 cup dry bread crumbs
1/4 cup prepared horseradish

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13-inch baking dish.

Place the pork chops into the prepared baking dish. Mix together the butter, bread crumbs, and horseradish. Spoon the mixture onto the pork chops, and press down the mixture to completely coat each chop with about 1/4 of the mixture.

Bake in the preheated oven until the chops are tender, about 45 minutes.

Sweet and Sour Pepper Pork

Ingredients

2 tablespoons vegetable oil
2 pounds pork loin, cut into 1 inch cubes
1 teaspoon Kosher salt
2 tablespoons butter
1 green bell pepper, sliced
1/2 onion, sliced
4 cloves garlic, minced
2 tablespoons all-purpose flour
1/2 cup white sugar
1/4 cup white wine
1/4 cup red wine vinegar
1/4 cup water
3 tablespoons soy sauce
2 1/2 tablespoons ketchup
1 teaspoon ground black pepper

Directions

Heat oil in a large skillet over high heat. Place the pork in the oil and sprinkle with salt. Fry for 5 to 10 minutes, or until brown on all sides. Remove the pork from the oil, cover with foil to keep warm, and set aside.

In the same skillet over medium heat melt the butter. Mix in the bell pepper, onion, and garlic and saute for 5 minutes. Stir in the flour and sugar and cook for 1 minute. Stir in the wine, vinegar, and water. Mix in the soy sauce, ketchup, and black pepper. Reduce heat to low and let simmer for 5 minutes, or until the sauce has thickened. Return the pork pieces to the skillet and stir until well combined.

Maple Glazed Pork Loin

Ingredients

1 (5 pound) pork loin roast
1/4 cup butter, melted
1/4 cup white vinegar
1/3 cup light maple flavored
pancake syrup
1 tablespoon cornstarch
1/4 cup brown sugar

Directions

Place the roast into a large resealable bag. In a small bowl, stir together the melted butter, vinegar, pancake syrup, cornstarch and brown sugar. Pour into the bag with the roast. Seal, and turn to coat. Refrigerate for 2 hours.

Preheat the oven to 350 degrees F (175 degrees C). Place the roast into a roasting pan or large Dutch oven, and pour the marinade over it.

Cover, and roast for 1 hour in the preheated oven. Remove the lid, and continue roasting until the top is browned and the internal temperature is at least 150 degrees F (65 degrees C) when taken with a meat thermometer. Remove from the oven, and let rest for about 10 minutes before carving. The internal temperature should increase by 10 degrees.

Pork Chops with Sweet Potato

Ingredients

2 boneless pork loin chops, 3/4-inch thick
1 teaspoon canola oil
1 medium sweet potato, peeled and cut into 1/4-inch slices
1 tablespoon butter, melted
1/3 cup orange juice
1 teaspoon brown sugar
1/8 teaspoon salt
1/8 teaspoon ground ginger
1/8 teaspoon ground mace
Dash pepper
2 teaspoons cornstarch
2 teaspoons cold water

Directions

In a small nonstick skillet, brown pork chops in oil. Place in an 8-in. square baking dish coated with nonstick cooking spray. Layer with sweet potato; drizzle with butter.

In a small saucepan, combine the orange juice, brown sugar, salt, ginger, mace and pepper; bring to a boil, stirring constantly. Pour over sweet potato.

Cover and bake at 350 degrees F for 30-35 minutes or until the pork reaches 160 degrees F and potato is tender. Remove pork and potato; keep warm. Pour pan juices into a small saucepan. Combine cornstarch and water until smooth; stir into juices. Bring to a boil; cook and stir for 1 minute or until thickened. Serve with pork and sweet potato.

Easy Marinated Pork Tenderloin

Ingredients

1/4 cup olive oil
1/4 cup soy sauce
1 clove garlic, minced
3 tablespoons dijon honey
mustard
salt and pepper to taste
1 (2 pound) boneless pork loin
roast

Directions

Whisk together the olive oil, soy sauce, garlic, mustard, salt, and pepper in a bowl. Place the pork loin in a large sealable plastic bag and pour in the marinade. Marinate in the refrigerator at least 1 hour before cooking.

Preheat an oven to 350 degrees F (175 degrees C).

Transfer the pork loin to a baking dish; pour marinade over the pork.

Cook in the preheated oven until the pork is no longer pink in the center, 45 to 60 minutes. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C).

Tasty Pork Chops

Ingredients

1/2 cup orange juice
1 tablespoon brown sugar
1 tablespoon cider vinegar
1/2 teaspoon reduced sodium soy sauce
2 bone-in pork chops (1/2 inch thick and 6 ounces each)
2 teaspoons canola oil
1/4 teaspoon salt
1/4 teaspoon pepper
1/2 cup chopped onion
1 1/2 teaspoons cornstarch
1/2 cup water

Directions

In a small bowl, combine the orange juice, brown sugar, vinegar and soy sauce; set aside. In a large skillet, brown pork chops on both sides in oil; sprinkle with salt and pepper. Cook 10 minutes longer or until a meat thermometer reads 160 degrees F. Remove and keep warm.

In the same skillet, saute onion for 2-3 minutes. Add orange juice mixture; cook and stir until heated through. In a small bowl, combine cornstarch and water until smooth; stir into pan juices. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve over chops.

Pleasant Pork Chops

Ingredients

6 pork chops
salt and pepper to taste
3 tablespoons butter
1 onion, chopped
1 clove garlic, minced
3/4 cup chicken broth
1 bay leaf
1 cup sour cream
2 teaspoons paprika

Directions

Saute onion and garlic in hot butter. Remove from skillet. Trim excess fat from chops and sprinkle with salt and pepper. Brown chops in skillet; pour off fat.

Lower heat, add bay leaf and chicken broth. Cook covered over low heat for 1 hour. Transfer chops to a serving plate, but keep them hot.

Heat juices in skillet and reduce to half. Add the sour cream, onion-garlic mixture and paprika, blending thoroughly. Heat through, but don't boil. Pour over pork chops and serve.

Slow Cooker Posole with Pork and Chicken

Ingredients

1 canned chipotle pepper in adobo sauce
1/4 cup water
1/2 pound boneless pork loin roast
1/2 pound skinless, boneless chicken breast halves
1 (15.5 ounce) can white hominy, drained
1 (4 ounce) can chopped green chilies
1 medium onion, chopped
1 clove garlic, minced
2 (14.5 ounce) cans chicken broth
1 teaspoon dried oregano
1 teaspoon ground cumin
1/4 teaspoon ground black pepper to taste
1 bay leaf

Directions

Place the chipotle chile and water into a blender, and puree until smooth. Pour into a slow cooker, and add the pork, chicken, hominy, green chilies, onion, garlic, and chicken broth. Season with oregano, cumin, pepper, and the bay leaf.

Cover, and cook on Low 6 to 7 hours until the meats are tender. Remove the bay leaf before serving.

Pork Tenderloin Diane

Ingredients

1 whole pork tenderloin, cut into 8 crosswise pieces
2 teaspoons lemon pepper
1 tablespoon butter
1 tablespoon lemon juice
1 tablespoon Worcestershire sauce
1 teaspoon Dijon-style mustard
1 tablespoon minced parsley

Directions

Place each piece of tenderloin between 2 pieces of plastic wrap. Flatten slightly with heel of hand. Sprinkle surfaces of pork with lemon pepper.

Heat butter in heavy nonstick skillet; brown pork evenly, about 3-4 minutes on each side. Remove to serving platter, keep warm.

Add lemon juice, Worcestershire sauce and mustard to skillet. Cook, stirring with pan juices, until heated through. Pour sauce over medallions, sprinkle with parsley and serve.

Cranberry Pork Chops I

Ingredients

1/3 cup fresh or frozen
cranberries, chopped
2 tablespoons orange marmalade
1/8 teaspoon ground cloves
2 pork chops
salt and pepper to taste
2 tablespoons honey

Directions

Preheat oven to 325 degrees F (165 degrees C). Generously grease a 9x9 inch glass baking dish.

In a bowl, mix cranberries, marmalade, and cloves. Make a pocket in each pork chop by cutting into pork toward the bone; fill pockets with cranberry mixture.

Place the pork chops in prepared baking pan. Season with salt and pepper to taste. Spoon 1 tablespoon honey over each chop. Bake uncovered about 45 minutes or until pork is no longer pink in the center.

Barbecued Pork Sandwiches

Ingredients

1 (3 pound) pork shoulder roast
2 tablespoons vegetable oil
1 1/2 cups water
2 (14.5 ounce) cans beef broth
2 (10.75 ounce) cans condensed tomato soup, undiluted
1 large onion, chopped
3/4 cup steak sauce
3 tablespoons Worcestershire sauce
2 tablespoons sugar
2 tablespoons cider vinegar
1/2 teaspoon salt
1/2 teaspoon pepper
1/8 teaspoon hot pepper sauce
12 sandwich buns, split

Directions

In a Dutch oven over medium heat, brown roast in oil; drain. Add water; bring to a boil. reduce heat; cover and simmer for 2-1/2 to 3 hours or until meat is tender. Remove meat; discard cooking juices or save for another use. Cool meat; shred and refrigerate.

In a large saucepan over medium heat, combine the next 10 ingredients; bring to a boil. Reduce heat; simmer, uncovered, for 1-1/2 to 2 hours or until thickened. Add shredded pork; simmer, uncovered, for 30 minutes or until heated through. Serve on buns.

Sweet and Sassy Pork Tenderloin

Ingredients

1 (1 1/2 pound) pork tenderloin
1 tablespoon olive oil for brushing
ground black pepper to taste

2 tablespoons brown sugar
1 tablespoon Worcestershire
sauce
2 tablespoons red wine vinegar
1 tablespoon Dijon mustard
1 tablespoon minced onion
1 clove garlic, minced
1 teaspoon crushed red pepper
flakes
1 teaspoon prepared horseradish

Directions

Preheat an outdoor grill for medium-high heat. Cut tenderloin into 9 slices and brush with olive oil. Season to taste with freshly ground black pepper.

Place the meat onto preheated grill. Grill until no longer pink in the center, 3 to 4 minutes per side. When finished, place pork on a plate, and allow to rest for 5 minutes.

While pork is cooking, stir together sugar, Worcestershire sauce, vinegar, Dijon mustard, onion, garlic, red pepper flakes, and horseradish in a small saucepan. Bring to a simmer over medium heat, and stir until smooth. Pour sauce over sliced tenderloin to serve.

Baked Pork Chops I

Ingredients

6 pork chops
1 teaspoon garlic powder
1 teaspoon seasoning salt
2 egg, beaten
1/4 cup all-purpose flour
2 cups Italian-style seasoned bread crumbs
4 tablespoons olive oil
1 (10.75 ounce) can condensed cream of mushroom soup
1/2 cup milk
1/3 cup white wine

Directions

Preheat oven to 350 degrees F (175 degrees C).

Rinse pork chops, pat dry, and season with garlic powder and seasoning salt to taste. Place the beaten eggs in a small bowl. Dredge the pork chops lightly in flour, dip in the egg, and coat liberally with bread crumbs.

Heat the oil in a medium skillet over medium-high heat. Fry the pork chops 5 minutes per side, or until the breading appears well browned. Transfer the chops to a 9x13 inch baking dish, and cover with foil.

Bake in the preheated oven for 1 hour. While baking, combine the cream of mushroom soup, milk and white wine in a medium bowl. After the pork chops have baked for an hour, cover them with the soup mixture. Replace foil, and bake for another 30 minutes.

Spicy Italian Pork Cutlets

Ingredients

1/4 cup extra virgin olive oil,
divided
4 boneless pork chops, pounded
to 1/4 inch thick
salt and pepper to taste
4 cloves garlic, thinly sliced
1 large tomato, diced
1/3 cup chicken broth
1/4 cup dry white wine
3 tablespoons minced fresh
parsley
1/4 teaspoon red pepper flakes

Directions

Heat 2 tablespoons olive oil in a skillet over medium-high heat. Season the pork chops with salt and pepper, and quickly sear on both sides. Remove from heat, and set aside.

Heat the remaining olive oil in the skillet over medium-high heat, and saute the garlic about 30 seconds. Mix in the tomato, chicken broth, wine, parsley, and red pepper flakes. Cook and stir until thickened, about 2 minutes.

Return the pork chops to the skillet, and continue cooking 5 to 10 minutes, to an internal temperature of 160 degrees F (70 degrees C). Serve pork with the tomato and broth mixture from the skillet.

Pork and Dumplings

Ingredients

8 pork chops
2 quarts water
salt and pepper to taste
3 cups all-purpose flour
3 tablespoons shortening
1 teaspoon salt
3/4 cup hot water

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place pork chops in an oven-safe pan, pour in 2 quarts water and season with salt and pepper to taste. Cover and bake for 1 1/2 hours. Remove pork from broth and set aside and keep warm.

Cut the shortening in the flour and 1 teaspoon salt until the mixture resembles coarse crumbs. Gradually add hot water until it forms ball. Place dough on a floured surface and roll out to 1/8 inch thick. Cut into 2 inch squares.

Place pan full of broth on medium-high heat and bring to a boil. Drop biscuits in and cook over medium heat for 15 minutes. Serve spooned over cooked pork chops.

Filipino Pork Adobo

Ingredients

1 cup distilled white vinegar
1 cup soy sauce
1/2 cup ketchup
1 tablespoon minced garlic
3 bay leaves
1 teaspoon fresh-ground black pepper
2 1/2 pounds lean pork, cut into 1 inch cubes
1 pound small green beans, trimmed (optional)

Directions

Stir together the vinegar, soy sauce, ketchup, garlic, and bay leaves in a large saucepan. Add the cubed pork, and bring to a boil over high heat. Reduce heat to medium-low, cover, and simmer until the pork is tender, about 2 1/2 hours. Stir occasionally. If using the green beans, add them during the last half hour of cooking.

North Carolina-Style Pulled Pork

Ingredients

1 tablespoon mild paprika
2 teaspoons light brown sugar
1 1/2 teaspoons hot paprika
1/2 teaspoon celery salt
1/2 teaspoon garlic salt
1/2 teaspoon dry mustard
1/2 teaspoon ground black pepper
1/2 teaspoon onion powder
1/4 teaspoon salt
8 pounds pork butt roast
2 cups cider vinegar
1 1/3 cups water
5/8 cup ketchup
1/4 cup firmly packed brown sugar
5 teaspoons salt
4 teaspoons crushed red pepper flakes
1 teaspoon ground black pepper
1 teaspoon ground white pepper
2 pounds hickory wood chips, soaked

Directions

In a small bowl, mix mild paprika, light brown sugar, hot paprika, celery salt, garlic salt, dry mustard, ground black pepper, onion powder, and salt. Rub spice mixture into the roast on all sides. Wrap in plastic wrap, and refrigerate 8 hours, or overnight.

Prepare a grill for indirect heat.

Sprinkle a handful of soaked wood over coals, or place in the smoker box of a gas grill. Place pork butt roast on the grate over a drip pan. Cover grill, and cook pork at least 6 hours, or until the internal temperature reaches a minimum of 160 degrees F (71 degrees C). Check hourly, adding fresh coals and hickory chips as necessary to maintain heat and smoke.

Remove pork from heat and place on a cutting board. Allow the meat to cool approximately 15 minutes, then shred into bite-sized pieces using two forks. This requires patience.

In a medium bowl, whisk together cider vinegar, water, ketchup, brown sugar, salt, red pepper flakes, black pepper, and white pepper. Continue whisking until brown sugar and salt have dissolved. Place shredded pork and vinegar sauce in a large roasting pan, and stir to coat pork. Serve immediately, or cover and keep warm on the grill for up to one hour until serving.

Japanese Pork Tenderloin

Ingredients

Brine:

1/4 cup kosher salt
1/4 cup brown sugar
3 cups warm water

2 (3/4 pound) pork tenderloins

Marinade:

1/2 cup chunky peanut butter
1/4 cup sake
2 tablespoons soy sauce
2 tablespoons white wine vinegar
2 tablespoons honey
2 tablespoons peanut oil
2 tablespoons Thai chili paste
2 tablespoons Sriracha chili sauce
4 cloves garlic, finely minced
2 tablespoons fresh ginger root, finely chopped
1/4 cup finely chopped green onions
1/4 cup minced fresh cilantro (optional)

Directions

Dissolve the salt and brown sugar in 1/4 cup warm water. Pour into a large resealable plastic bag with remaining 2 3/4 cups water. Place pork in bag, seal, and refrigerate overnight.

In a small, microwavable bowl, combine peanut butter, sake, soy sauce, vinegar, honey, peanut oil, chili paste, chili sauce, garlic, ginger root, green onions, and cilantro. Microwave for 30 seconds to 1 minute to melt peanut butter; mix thoroughly.

Reserve 1/2 to 3/4 cup of this peanut sauce to serve as a sauce for the cooked meat; refrigerate until ready to use. Pour remaining sauce into a resealable plastic bag. Remove pork from brine; discard brine. Rinse pork, pat dry, and place in the bag with the peanut sauce marinade. Refrigerate for 8 hours, or overnight.

Preheat grill for medium heat. Take pork out of peanut sauce marinade; let sit at room temperature for about 20 minutes. Pour marinade in small saucepan. Heat to a boil, and boil for 3 minutes. If marinade gets too thick, add a little milk to thin.

Lightly oil grill grate, and arrange tenderloins on grill. When pork reaches 125 degrees F (50 degrees C), baste with the boiled marinade. Watch pork carefully after basting so that it doesn't burn. Use a bbq spatula to roll the pork around while cooking. Grill pork tenderloins until internal temperature reaches 155 degrees F (68 degrees C); this should take about 15 minutes. Pull off the grill, and let sit for 5 minutes before slicing into thin rounds.

Warm the reserved sauce in the microwave, and place a dollop of the sauce on each plate. Place pork slices on top of sauce to serve.

Pork Scaloppini with Mustard Creme

Ingredients

1/2 pound pork tenderloin, cut into 1/4-inch-thick slices
1 tablespoon all-purpose flour
1 tablespoon butter
1/3 cup dry vermouth
1/3 cup chicken broth
1 tablespoon fresh lime juice
1/2 cup heavy cream
1 tablespoon prepared yellow mustard
1 tablespoon honey mustard
1 teaspoon ground allspice

Directions

Dredge the pork tenderloin slices in the flour, and shake off the excess. Melt butter in a large skillet over medium-high heat. Cook the tenderloin in the hot butter until golden brown on both sides and no longer pink in the center, about 5 minutes. Remove to a platter and keep warm.

Pour the vermouth into the skillet, and bring to a simmer; cook for 1 minute. Add the chicken broth and lime juice. Cook and stir until reduced by about half. Stir in the cream, yellow mustard, honey mustard, and allspice. Pour the sauce over the pork to serve.

Slow-Cooked Sweet 'n' Sour Pork

Ingredients

2 1/2 tablespoons paprika
2 1/2 pounds boneless pork loin
roast, cut into 1-inch strips
1 tablespoon canola oil
1 (20 ounce) can unsweetened
pineapple chunks
1 medium onion, chopped
1 medium green pepper, chopped
1/4 cup cider vinegar
3 tablespoons brown sugar
3 tablespoons reduced-sodium
soy sauce
1 tablespoon Worcestershire
sauce
1/2 teaspoon salt
2 tablespoons cornstarch
1/4 cup cold water
Hot cooked rice

Directions

Place paprika in a large resealable plastic bag. Add pork, a few pieces at a time, and shake to coat. In a nonstick skillet, brown pork in oil in batches over medium-high heat. Transfer to a 3-qt. slow cooker.

Drain pineapple, reserving juice; refrigerate the pineapple. Add the pineapple juice, onion, green pepper, vinegar, brown sugar, soy sauce, Worcestershire sauce and salt to slow cooker; mix well. Cover and cook on low for 6-8 hours or until meat is tender.

Combine cornstarch and water until smooth; stir into pork mixture. Add pineapple. Cover and cook 30 minutes longer or until sauce is thickened. Serve over rice if desired.

Lumpia - Filipino Shrimp and Pork Egg Rolls

Ingredients

1 pound ground pork
1 cup finely chopped raw shrimp
1/2 cup finely chopped onion
1/2 cup grated carrots
1/4 cup finely chopped green onions
3 tablespoons soy sauce
1 teaspoon salt
1/2 teaspoon black pepper
1 teaspoon monosodium glutamate (MSG) (optional)
1 (16 ounce) package spring roll wrappers
1 egg white, beaten
1 quart vegetable oil for frying

Directions

Mix the ground pork, shrimp, onion, carrots, green onions, soy sauce, salt, pepper, and MSG in a bowl until well combined.

Pull a wrapper off the stack, and cover the remaining wrappers with a damp cloth. Place the wrapper on a work surface. Place a thin line, about the width of your little finger, across one side of the wrapper, 1/2 inch from the edge of the wrapper. Roll the wrapper tightly around the filling, and seal the edges with egg white. Repeat making rolls with the remaining wrappers and filling, and cut the rolls into thirds.

Heat the oil in a heavy pan or deep fryer to 375 degrees F (190 degrees C). Deep-fry 3 or 4 lumpia at a time, turning once, until the rolls float and turn golden brown, about 3 minutes. Serve hot.

Pork Picante

Ingredients

1/3 cup all-purpose flour
1 teaspoon chili powder
1/2 teaspoon ground cumin
1/4 teaspoon garlic powder
1/4 teaspoon cayenne pepper
1 1/2 pounds pork tenderloin, cut
into 3/4-inch cubes
1 tablespoon canola oil
1 cup salsa
1/3 cup peach preserves
Hot cooked rice

Directions

In a large resealable plastic bag, combine the first five ingredients. Add the pork, a few pieces at a time, and shake to coat. In a large nonstick skillet or wok, brown pork in oil. Add salsa and peach preserves; cover and simmer for 10-15 minutes or until meat is no longer pink. Serve over rice if desired.

Marinated Pork Roast

Ingredients

1 (4 pound) pork roast
1/2 cup Worcestershire sauce
2 tablespoons honey
2 tablespoons cider vinegar
1/2 teaspoon mustard seed
1/2 teaspoon mustard powder
1 teaspoon lemon pepper
1/2 teaspoon celery salt
1 clove garlic, minced

Directions

Prepare grill for indirect heat.

In a large resealable plastic bag, combine the Worcestershire sauce, honey, vinegar, mustard seed, mustard powder, lemon pepper, celery salt, and garlic; seal, and mix ingredients. Place the roast in the plastic bag, press air out of bag, and seal. Marinate for 2 hours in the refrigerator, turning the roast occasionally to help coat while marinating.

Lightly oil grill grate. Place roast on grill, and discard marinade. Cover, and cook for 1 1/2 to 2 hours, or until internal temperature is 160 degrees F (70 degrees C).

Apple Glazed Pork

Ingredients

4 Granny Smith apples, cored and chopped
1 (8 ounce) can crushed pineapple, with juice
1/2 cup apple cider vinegar
1/4 cup brown sugar
1/4 cup Dijon mustard
1/4 cup water
2 tablespoons honey
4 cloves garlic, crushed
2 teaspoons cayenne pepper
1 teaspoon onion powder
6 boneless pork chops

Directions

Place apples, pineapple and juice, vinegar, sugar, mustard, water, honey, garlic, cayenne pepper, and onion powder in a large saucepan. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until the apples are tender, about 15 minutes. Allow the mixture to cool to room temperature, then puree in a blender until smooth. Place the pork chops into a resealable plastic bag, and pour the apple puree overtop. Marinate in the refrigerator overnight.

Preheat an outdoor grill for medium heat, and lightly oil grate. Remove pork chops from marinade, and shake off excess. Discard remaining marinade.

Cook on preheated grill until the chops are no longer pink in the center, about 5 minutes per side depending on the thickness.

Fried Pork Chop

Ingredients

1 cup vegetable oil for frying
1/2 cup all-purpose flour
1/2 teaspoon seasoning salt, or to taste
salt and pepper to taste
4 (3/4 inch) thick pork chops

Directions

Heat oil in a large skillet over medium-high heat. Combine flour, seasoning salt, salt and pepper in a paper or plastic bag. Place pork chops into the bag, and shake to coat.

When the oil is nice and hot, shake off excess flour from pork chops, and fry in the hot oil. Cook on each side for about 4 to 5 minutes, or until golden on the outside, and juices run clear.

Potato and Pork Bake

Ingredients

8 potatoes, cubed
8 thick cut pork chops
1 packet dry onion soup mix

Directions

Preheat oven to 400 degrees F (200 degrees C).

Place the potatoes in a 10x15 inch baking dish and arrange the pork chops over the potatoes. Prepare the onion soup mix according to package directions and pour this over the pork and potatoes.

Bake at 400 degrees F (200 degrees C) for 30 to 40 minutes, or until potatoes are tender and the internal temperature of the pork reaches 160 degrees F (70 degrees C).

Pineapple Pork Chop Suey

Ingredients

4 tablespoons all-purpose flour, divided
2 teaspoons ground ginger
1 teaspoon salt
1/4 teaspoon pepper
1 pound pork chop suey meat
2 tablespoons vegetable oil
1 (20 ounce) can pineapple chunks
1/4 cup sugar
1/4 cup cider vinegar
1/4 cup soy sauce
1 tablespoon Worcestershire sauce
1 tablespoon chili sauce
1 small green pepper, julienned
1 (8 ounce) can sliced water chestnuts, drained
1 cup canned bean sprouts
Hot cooked rice

Directions

In a large resealable plastic bag, combine 2 tablespoons flour, ginger, salt and pepper. Add the pork; shake to coat. In a large skillet or wok over medium-high heat, stir-fry pork in oil for 5-7 minutes or until no longer pink.

Drain pineapple, reserving juice; set pineapple aside. Place the remaining flour in a bowl; stir in reserved juice until smooth. Add sugar, vinegar, soy sauce, Worcestershire sauce and chili sauce. Stir into pork. Add green pepper, water chestnuts, bean sprouts and pineapple. Bring to a boil; cook and stir for 2 minutes. Serve over rice.

Apricot-Glazed Pork Chops

Ingredients

1/3 cup apricot preserves
1/3 cup fruity white wine, such as Gewurztraminer
1/2 teaspoon ground ginger
salt and pepper to taste
2 tablespoons olive oil
4 boneless pork chops, 1/2 inch thick

Directions

Mix the apricot preserves, wine, and ground ginger together in a small bowl; set aside.

Season the pork chops with salt and pepper. Heat the olive oil in a skillet over medium high heat. Add the pork chops and cook until brown on each side, and no longer pink in the center, about 4 minutes per side. Remove chops from the skillet. Reduce heat to medium low. Using the same skillet, pour in the apricot preserves mixture and simmer until thickened, about 4 minutes. Return pork chops to the skillet, turning to coat each side in the sauce; cook 1 minute.

Chinese Pork Chops

Ingredients

6 (4 ounce) boneless pork loin chops
1/2 teaspoon salt-free seasoning blend
1/4 teaspoon pepper
2 tablespoons reduced fat stick margarine*
2 cups brewed tea
2 cups sliced celery
1 large onion, halved and sliced
1/4 cup reduced-sodium soy sauce
2 teaspoons cornstarch
1 tablespoon water

Directions

Season both sides of pork chops with seasoning blend and pepper. In a large nonstick skillet, brown meat in margarine on each side over medium-high heat. Add the tea, celery, onion and soy sauce; bring to a boil. Reduce heat; cover and simmer for 30-40 minutes or until meat and vegetables are tender.

Remove meat to serving dish. Strain cooking liquid, reserving vegetables. Place vegetables in a serving dish with meat. Combine cornstarch and water in a small saucepan until smooth. Stir in 1 cup cooking liquid. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve over pork chops.

Berry Barbecued Pork Roast

Ingredients

1 (3 pound) boneless pork loin
roast
1/4 teaspoon salt
1/4 teaspoon pepper
4 cups fresh or frozen cranberries
1 cup sugar
1/2 cup orange juice
1/2 cup barbecue sauce

Directions

Sprinkle roast with salt and pepper. Place with fat side up on a rack in a shallow roasting pan. Bake, uncovered, at 350 degrees F for 45 minutes.

Meanwhile, in a saucepan, combine the cranberries, sugar, orange juice and barbecue sauce. Bring to a boil. Reduce heat to medium-low; cook and stir for 10-12 minutes or until cranberries pop and sauce is thickened.

Brush some of the sauce over roast. Bake 15-20 minutes longer or until a meat thermometer reads 160 degrees F, brushing often with sauce. Let stand for 10 minutes before slicing. Serve with remaining sauce.

Grilled Pork Tenderloin with Balsamic Vinegar

Ingredients

1/4 cup olive oil
1 cup balsamic vinegar
3 tablespoons fresh rosemary,
sage, or thyme
1 teaspoon chopped garlic
2 pork tenderloins
Salt and pepper to taste

Directions

Combine oil, vinegar, and garlic with rosemary in a self-sealing bag. Add pork tenderloins and marinate them for 30 minutes in the refrigerator.

Remove from marinade and discard remaining marinade. Season tenderloins with salt and pepper. Grill over medium-hot fire, turning occasionally, for 15-25 minutes, until meat thermometer inserted reads 155-160 degrees F. Slice to serve.

Pork and Chicken Adobo

Ingredients

1 1/4 pounds boneless pork loin roast, cut into 2-inch pieces
1 1/4 pounds boneless, skinless chicken breasts, cut into 2-inch pieces
3 tablespoons salt
1 tablespoon black peppercorns, coarsely ground
2 tablespoons crushed garlic
2 bay leaves, torn
1 cup white vinegar
1/4 cup soy sauce (optional)
1 tablespoon vegetable oil
2 cloves garlic, smashed

Directions

Season pork and chicken with salt and pepper and place in a stock pot. Rub with crushed garlic and torn bay leaf, and coat with vinegar (and soy sauce, if using). Cover, and marinate in the refrigerator for 8 hours, or overnight.

Bring meat and marinating liquid to a boil. Reduce to a simmer and cook for 1 1/2 hours, or until meat is fork-tender. If necessary, add a small amount of water to prevent drying out.

Strain liquid from meat. Return to the stock pot and bring to a simmer. In a skillet, cook and stir meat in 1 tablespoon of oil over medium high heat until brown on all sides, adding remaining 2 cloves of smashed garlic in the last 3 minutes. Add meats to cooking liquid, and continue simmering until slightly thickened. Serve hot.

Cajun Spiced Pork Chops

Ingredients

1 teaspoon paprika
1/2 teaspoon ground cumin
1/2 teaspoon ground black pepper
1/2 teaspoon cayenne pepper
1/2 teaspoon rubbed dried sage leaves
1/2 teaspoon garlic salt
1 1/2 teaspoons extra-virgin olive oil
4 center cut pork chops

Directions

Mix paprika, cumin, black pepper, cayenne pepper, sage, and garlic salt on a plate. Liberally coat each pork chop with the spice mixture.

Heat olive oil and several pumps of non-stick, butter-flavored spray in a large skillet over high heat. Place pork chops in the skillet, reducing heat to medium. Cook until the pork is no longer pink in the center, 8 to 10 minutes. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C).

Pork Chops and Kraut

Ingredients

4 bone-in pork loin chops, 1 inch thick
1/4 teaspoon salt
1/8 teaspoon pepper
1 tablespoon vegetable oil
1 small onion, sliced and separated into rings
1 garlic clove, minced
1 (14 ounce) can sauerkraut, rinsed and well drained
1/4 cup chicken broth
1/2 teaspoon caraway seeds
1/2 teaspoon paprika
3 tablespoons all-purpose flour
1/2 cup sour cream

Directions

Sprinkle pork chops with salt and pepper. In a large skillet, brown chops on both sides in oil. Add onion and garlic. Combine the sauerkraut, broth, caraway and paprika; spoon over chops. Bring to a boil. Reduce heat; cover and simmer for 20-25 minutes or until a meat thermometer reads 160 degrees F.

Remove pork and keep warm. Sprinkle flour over sauerkraut; cook and stir for 2 minutes. Remove from the heat; stir in sour cream. Serve with pork.

Stuffed Porkster Chops

Ingredients

8 hamburger buns
1 white onion, chopped
2 stalks celery, chopped
2 teaspoons rubbed sage, or to taste
1 teaspoon salt, or to taste
1 teaspoon ground black pepper, or to taste
1 beaten egg
1/2 cup chicken broth
4 thick cut pork chops
1 cup chicken broth, or as needed

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a baking dish.

Tear the buns into pieces, and combine with onion, celery, sage, salt, and pepper in a bowl. Lightly stir in the egg and 1/2 cup of chicken broth, and mix gently until thoroughly combined but not mushy.

Slice each pork chop through the side to make a pocket. Stuff the pocket of the pork chop with stuffing mixture, and place into the prepared baking dish. Pour 1 cup of chicken broth between the pork chops into the dish without pouring it on top of the chops.

Bake in the preheated oven until the chops are tender and no longer pink in the center, about 35 minutes. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C).

Grilled Asian Ginger Pork Chops

Ingredients

1/2 cup orange juice
2 tablespoons soy sauce
2 tablespoons minced fresh ginger root
2 tablespoons grated orange zest
1 teaspoon minced garlic
1 teaspoon garlic chile paste
1/2 teaspoon salt
6 pork loin chops, 1/2 inch thick

Directions

In a shallow container, mix together orange juice, soy sauce, ginger, orange zest, garlic, chile paste, and salt. Add pork chops, and turn to coat evenly. Cover, and refrigerate for at least 2 hours, or overnight. Turn the pork chops in the marinade occasionally.

Preheat grill for high heat, and lightly oil grate.

Grill pork chops for 5 to 6 minutes per side, or to desired doneness.