

Diane's Pork Multi-grain Sandwiches



INGREDIENTS: Serves 6

- 1ea 28oz. can - Heat & Serve Pork, Keystone or available brand
- 2 Cloves - Garlic (minced)
- 1/2 tsp. - Cilantro Leaves (fresh if available)
- 3/4 cup - Celery (finely chopped)
- 3/4 cup - Green Pepper (finely chopped)
- 3/4 cup - Red Onion (finely chopped)
- 1/2 cup - Green Onion (finely chopped) ** 1 cup - Mild Salsa
- 8oz. - Daisy Light Sour Cream ** 3 tbsp. - Mustard
- 6 slices each - Extra Sharp Cheddar Cheese & Mozzarella Cheese (thinly sliced)
- 7 tbsp. - Olive Oil ** 1 pack - Arnold Multi-grain Sandwich Thins. (6 in a pack)

DIRECTIONS:

- 1.) In a large skillet add 6 tbsp. Olive Oil Heat skillet to cover bottom with Oil. Then add Celery, Green Peppers, Onion, Green Onions, Garlic, Fresh Chives, and Cilantro.
- 2.) Sauté till Onions are clear, stir in Mustard, Sour Cream and Mild salsa. Bring to a slight bubble.
- 3.) Drain Pork, remove excess fat and break Pork apart. (pull apart, not shredded)
- 4.) Stir Pork into Skillet Ingredients and simmer for 30 minutes, remove from stove.
- 5.) In a large skillet add 1 tbsp. Olive Oil (heat skillet to cover bottom) Toast top and bottom of Sandwich Thins, 2 at a time, until all 6 are done and set aside.
- 6.) Place (2 at a time) bottoms of sandwich thins in skillet, place a generous helping of Pork Mixture on each one, then place 1 slice each of Cheddar & Mozzarella Cheese on top of pork, cover with top of Sandwich Thin. Cover skillet, turn to medium heat. Remove Sandwiches as soon as Cheese starts to melt. Continue till all 6 are done and enjoy a real treat.

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Uncle Paul Croy's Ponhaus



Uncle Paul Croy's version of *PON HAUS*, Fresh sausage (link or patty) and Uncle Paul's Corn Meal Mush. What a delicious breakfast or "anytime meal". Make Uncle Paul's Corn Meal Mush (according to recipe below) ahead of time and refrigerate.

Uncle Paul's Mush INGREDIENTS:

- 7 cups fresh cold Water (get hot in tea kettle)
- 4 cups - Cold water *** 2 cups - Corn Meal
- 1 lb. - Bulk Sausage or 6 links of Sausage - buy from a local Butcher Shop, seasoned only with Salt and Pepper.

DIRECTIONS:

- 1.) Pour 6 cups hot water in pan, add 2 teaspoons salt. Stir to dissolve salt.
- 2.) Mix Corn Meal in 4 cups cold water in a saucepan.
- 3.) Slowly pour Corn Meal mixture into 6 cups salted water pan and stir until thick. Put lid on, turn down heat to low and cook for 1/2 hour, stir occasionally. Cool, then refrigerate in a container that will make it easy for slicing. (Slice 1/2 inch thick)
- 4.) Prepare your sausage of choice. If using Bulk Sausage, form into 6 patties and pan fry so it is not pink inside, drain on paper towels. If using link sausage: Place links in a large saucepan, cover with water and bring to a boil, cover, reduce heat and continue to cook for about 30 minutes. Drain, place in a skillet and brown on four sides. Be careful not to overbrown. You do not want to make the casing too tough.
- 5.) Set a large skillet over medium-high heat and add butter. Once the butter is melted add in the Mush slices, cook until brown, flip, and cook on the other side until brown. Serve on a plate 3 or 4 slices of Mush with a Sausage Patty or sausage from 1 link.

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Ken's GREEN CHILI with PORK



INGREDIENTS:

- 1 medium - White Onion (quartered)
 - 1 medium - Fresh Green Pepper (chopped)
 - 1ea 7oz. can - Green Chilis
 - 2 - Garlic Cloves (peeled and smashed)
 - 1 and 3/4 cup - reduced sodium Chicken Broth
 - 1/4 cup - Vegetable oil ** 1 lb. - Ground pork
 - 1/2 tsp. - Ground Black Pepper ** 1/4 tsp. - Salt
 - 1 - 14oz. to 15oz. can - White Hominy (rinsed & drained)
 - 1/3 cup - fresh Cilantro (finely chopped)
- Accompaniments: crumbled Queso Fresco or Ricotta Salata Cheeses

DIRECTIONS:

- 1.) Puree Onion, Peppers, and Garlic with 1/2 cup Chicken Broth in blender.
- 2.) Heat 1 tbsp. Oil in 4-qt. heavy pot over moderately high heat until hot, but not smoking, then brown Pork, stirring and breaking up clumps with a fork, just until no longer pink, about 4 minutes. Transfer to a bowl with a slotted spoon.
- 3.) Pour off all but 1 tbsp. fat from pot.
- 4.) Add remaining 3 tbsps. Oil to pot and heat over moderately high heat until hot, then carefully add puree, Pepper, and Salt. Cook, stirring frequently until mixture is thickened and most of liquid is evaporated, about 10 minutes.
- 5.) Add Pork, Hominy, Cilantro, Green Chilis and remaining 1 1/4 cups broth and simmer gently, uncovered, stirring occasionally, 10 minutes. Serve chili sprinkled with chopped Parsley and crumbled Queso Fresco or Ricotta Salata Cheeses.

Ken's Pork Sausage Gravy



Having been a big fan of Sausage and Gravy and having sampled numerous Sausage Gravy recipes, I felt it was time to create one of my own. I am pleased with the results.

INGREDIENTS:

- 1 lb. Bulk Sausage, Salt & Pepper only (crumble as you cook it) Buy from your favorite local Meat Market.
- 4 tbsp. - Fat (reserved from cooking sausage)
- 6 tbsp. - Flour
- 1 tbsp. - Chives (chopped)
- 3 to 3 1/2 cups - Milk

DIRECTIONS:

- 1.) After cooking the sausage, leave 4 tbsp. of fat in the pan, with the sediment.
 - 2.) Sift or sprinkle in the Flour, add Chives (over medium heat), and stir until browned. Pour in milk, lightly season with salt and pepper (remember your sausage has salt and pepper) and keep stirring until it's thickened. If too thick, add more milk. Great, over biscuits.
- Recipe makes about 4 cups.