

## Ken's quick Chuck Wagon Beans



Chuck Wagon Beans has long been a family favorite. One day, while living on Road 8, I noticed a large can of Bush's Home Style Baked Beans in the cabinet and a "light" went off above the can. I had some fresh sausage in the freezer and an onion on hand, so out came the can of beans and a quick version of Chuck Wagon Beans was born, and as good as the real thing.

### INGREDIENTS:

- 1** - 28oz. can - Bush's Home Style Beans
- 1/2** lb. - Fresh Sausage Salt & Pepper only, (cooked, crumbled, and drained) Purchase from a local butcher who makes their own.
- 1/2** - Medium Yellow Onion (diced)

### DIRECTIONS:

- 1.)** In a large saucepan combine Bush's Beans, Onion, and Sausage, mix thoroughly and cover.
- 2.)** Cook on low heat for 25 minutes, stirring occasionally. Cook un-covered for 10 minutes to dissipate some of the moisture. (moist but not dry) Ready to serve.

## Croy Family Shredded Pork



As many roasters full of this Shredded Pork as were made, no original recipe can be found. Using all family minds together, this is as close as can be remembered for the ingredients and how it was prepared.

### INGREDIENTS:

- 3ea** 1lb. 12oz. cans - Kohl's Market Canned Pork (save liquid)
- 1 1/2** cups - Onion (finely chopped)
- 1 1/2** cups - Celery (finely chopped)
- 2ea** 10.75oz. cans - Condensed Cream of Chicken Soup
- 6oz.** - un-flavored Stuffing Mix or **1 1/2** packs - Nabisco Whole Grain Saltines, 4 packs to a box (Crushed)
- Chicken Broth ( for thinning if needed)

### DIRECTIONS:

- 1.)** Preheat an 18-22 qt. roaster oven to 250°, stir in canned Pork and liquid from cans and shred Pork, add Onion & Celery, mix thoroughly then reduce temperature to 200°. Pour condensed Soup over top, cover and cook for 45 minutes. The Pork mixture can be moistened with Chicken Broth is needed.
- 2.)** Keep roaster temperature at 200°, shred Pork and add Stuffing mix or crushed Nabisco Crackers, mix well, cover and cook for 15-20 minutes or until Stuffing Mix or crushed Nabisco Crackers are moistened. Again, the Pork mixture can be moistened with Chicken Broth if needed. Serve on hamburger buns.

## Matthew's Sinigang na Baboy



*Sinigang in Tagalog, the native language in the Philippines, means "stewed dish" and is indigenous to the Philippines. Matthew cooks many Filipino dishes. His father-in-law Romey was born in the Philippines and was a cook in the U. S. Navy. He is a very accomplished cook.*

**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.

Recipe# pork 8

Page 8

## Luke's Chicken & Pork Adobo



*Luke, like Matthew, cooks many Filipino dishes. This is Luke's version of Romulo Reynante's Filipino Chicken & Pork Adobo.*

### INGREDIENTS:

2 lbs. - Chicken Thighs

(Remove chicken from thighs and cut into 1 1/2 inch pieces)

2 lbs. - Pork Shoulder (cut into 1 inch pieces)

3 or 4 pieces - Dried Bay leaves \*\*\* 1 bottle - Soy Sauce

1 1/3 cups - White Vinegar \*\*\* 5 cloves - Garlic (minced)

Water, enough to cover the meat.

2 tbsps. - Cooking Oil \*\*\* 1 cup - Paprika

1 - Medium Onion (chopped) \*\*\* Black Pepper to taste.

### DIRECTIONS:

1.) Using a 1-gallon Zip Lock bag, marinate Chicken in Soy Sauce, a dash or two of Vinegar and a minced clove of Garlic, just enough Soy Sauce to cover Chicken when air is out of Zip Lock bag. Do the same for the Pork and marinate both overnight.

2.) In a large wok, heat 2 tbsps. Cooking Oil. Add Chopped Onion, cook till translucent and add 3 cloves Minced Garlic. Stir making sure Garlic does not burn. Strain Chicken and Pork from marinade and add to the wok.

3.) Brown the meat, season with Black Pepper to taste. Add a third cup of Vinegar and a quarter cup of Paprika per pound of meat.

4.) Add Bay Leaves and Water until almost covering the Meat, start to boil. After boiling starts, add some of the Marinade to your taste.

5.) Cover and continue to boil, occasionally stir meat so none stick to the wok, do so gently you do not want to break up the Chicken. Continue to boil until liquid is mostly absorbed, leaving very little sauce, just enough to cover each piece of meat.

Recipe# pork 06

Page 6