

THE COLLECTOR'S COOK BOOK



Woman's Day Kitchen #73

North, south, east and west in our own country and indeed in just about every country in the world, pork is one of the most popular meats, especially during the cold winter months when it is at its flavorsome best and in greatest supply. Pork turns up in all kinds of dishes, ranging from the simple, unadorned baked or fried pork chop to gourmet concoctions laced with wine and delicately seasoned with herbs. In this month's cook book we bring you a collection of 34 recipes featuring all the best-liked cuts of pork: chops, loin roast, crown roast, Boston butt, picnic shoulder and spareribs.

Walter Ferro



ROAST PORK WITH YAMS AND WHITE ONIONS

They are basted with apple juice.

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| 4- to 5-pound pork loin | 2 pounds small white onions, peeled and cooked |
| 2 teaspoons salt | ¾ cup apple juice or cider |
| ½ teaspoon pepper | |
| 6 medium yams, cooked and peeled | |

Trim excess fat from meat. Rub with salt and pepper. Put on rack in shallow baking pan. Roast in slow oven (325°F.) 35 to 40 minutes to the pound, or until meat thermometer registers 185°F. Arrange yams and onions on rack beside pork. Bake 15 minutes longer, basting frequently with apple juice or cider. Garnish serving platter with spiced pears, if desired. Makes 6 servings.

SWEET AND PUNGENT PORK

Pork cubes, peppers and apples simmer in soy bouillon.

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| 1½ pounds lean pork, cut in ½" cubes | 1 cup chicken bouillon |
| ¼ cup vegetable oil | 3 tablespoons cornstarch |
| 2 green peppers, cut into eighths and seeded | 2 to 3 tablespoons soy sauce |
| 2½ cups sliced apples or 1 can sliced apples | ½ cup vinegar |
| | ½ cup sugar |
| | ½ teaspoon salt |
| | ¼ teaspoon pepper |
| | Hot rice |

Brown pork on all sides in hot oil. Add green pepper, apples and ½ cup bouillon. Simmer, covered, 20 minutes, stirring frequently. Blend together until smooth: remaining ¾ cup bouillon, cornstarch, soy sauce, vinegar, sugar, salt and pepper. Add slowly to pork mixture. Cook until sauce thickens, stirring. Serve over rice. Makes 4 to 6 servings.

CROWN ROAST OF PORK WITH SPROUTS AND CRANBERRIES

It's stuffed with sprouts, cranberries, rice and chutney.

Sprinkle 6- to 7-pound crown roast of pork with salt and pepper. Make stuffing by thoroughly mixing 1 box frozen brussels sprouts, thawed and chopped; 2 cups cooked rice (brown or wild rice is best); 1 cup fresh cranberries; ¼ cup chutney, chopped; ¼ cup sugar; ½ teaspoon powdered ginger. Fill roast with stuffing. Arrange on rack in shallow roasting pan. Bake in slow oven (325°F.) about 3½ to 3¾ hours, depending on weight. During the last half hour of cooking, arrange 1 box thawed brussels sprouts on bone ends. Brush occasionally with drippings. Makes 6 to 8 servings.

CREOLE PORK CHOPS

They're baked with onions in tomato soup.

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| 6 thick pork chops | ½ teaspoon Tabasco |
| 2 large onions, sliced | ½ teaspoon salt |
| 1 can tomato soup, undiluted | ¼ teaspoon marjoram |

Trim pork chops of excess fat. Put in large, shallow baking dish. Top with sliced onions. Combine all other ingredients and pour over pork chops. Bake, covered, in hot oven (400°F.) 1 hour, or until chops are tender. Makes 6 servings.

FLEMISH PORK SUPPER

Pork is cooked in beer with onions, potatoes, brussels sprouts.

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| 1 tablespoon butter | 4 onions, halved |
| 2 pounds pork shoulder, diced | 2 cups bouillon |
| Salt and pepper | 2 packages frozen brussels sprouts |
| 2 cups beer | 2 cups cooked, sliced potato |
| ½ cup boiling water | 1¾ cups cooked sliced carrot |
| 1 teaspoon crushed dried rosemary | ¼ cup flour |
| | 2 tablespoons water |

Melt butter in large kettle and brown pork shoulder in it. Sprinkle with salt and pepper. Add beer, water and rosemary. Simmer, covered, 45 minutes. Add onions and cook 30 minutes. Stir in bouillon and brussels sprouts. Cover and cook until sprouts are tender, about 10 minutes. Add potato and carrot. Blend flour and water to a smooth paste. Slowly stir into pork mixture. Cook until liquid is thickened, stirring occasionally. Makes 6 to 8 servings.

ORANGE PORK CHOP SKILLET

A meal in one dish with pork chops and acorn squash.

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| 6 pork chops, ½" thick | 2 tablespoons brown sugar |
| 2 tablespoons butter | 1½ teaspoons ground ginger |
| 1 acorn squash | ½ teaspoon allspice |
| 1 can (6 ounces) frozen orange juice, undiluted and thawed | ¼ teaspoon Tabasco |
| | 2 oranges |

Trim pork chops of excess fat. Brown on all sides in butter; pour off all fat. Cut squash in ¾"-thick rings. Remove seeds and cut rings in halves. Arrange chops and squash in skillet. Combine orange juice, brown sugar, ginger, allspice and Tabasco. Pour over pork chops. Simmer, covered, 45 minutes, or until chops are tender. Baste occasionally during cooking time. Cut oranges in ¼" slices; remove seeds. Cut slices in halves. Put orange slices on pork chops during the last 5 minutes of cooking time. Makes 6 servings.

CURRIED PORK

It contains chopped onion and green pepper, too.

½ cup flour	½ teaspoon chili powder
Salt and pepper	1 cup chopped onion
½ teaspoon ground ginger	¾ cup chopped green pepper
2 pounds lean pork, cut in 1" cubes	2 cups hot bouillon or water
¼ cup butter or margarine	
1 tablespoon curry powder	

Combine flour, 1 teaspoon salt, ¼ teaspoon pepper and the ginger. Coat pork with this mixture. Brown on all sides in hot butter, stirring occasionally. Stir in curry and chili powder. Add onion, green pepper and bouillon. Simmer, covered, 1¼ to 1½ hours, or until pork is tender, stirring occasionally. Makes 6 servings.

DANISH PORK BALLS

Ground pork is mixed with water to make the meatballs extra light.

2 pounds lean pork, ground	½ teaspoon pepper
½ cup flour	½ cup carbonated or cold water
1 egg	3 tablespoons butter or margarine
1 tablespoon grated onion	½ to ¾ cup light cream
1 teaspoon grated lemon rind	
2 teaspoons salt	

Combine pork, flour, egg, onion, lemon rind, salt and pepper. Blend thoroughly with a fork. Stir in water. Shape in meatballs, using hands. Heat butter in skillet. Brown pork balls on all sides. Lower heat and cook 20 minutes, or until done. Transfer pork balls to heated serving dish and keep hot. Add cream to pan juices. Bring to a boil, stirring constantly. Pour over pork balls. Good with hash-browned potatoes. Makes 4 to 6 servings.

BRAISED PORK BUTT WITH CRANBERRIES

Just meat, water, salt, pepper and cranberry sauce.

5-pound pork butt	½ teaspoon pepper
¾ cup water	1½ cups whole cranberry sauce
½ teaspoon salt	

Put meat in kettle just large enough to hold it. Add water and cook slowly until water has evaporated. Brown meat with fat left in pan. Pour off fat and add salt and pepper. Add cranberry sauce. Cover and simmer 3 to 3½ hours, or until meat is tender. Check occasionally for dryness; add a little hot water if necessary, ¼ cup at one time. Makes 6 servings.

ROAST FRESH HAM

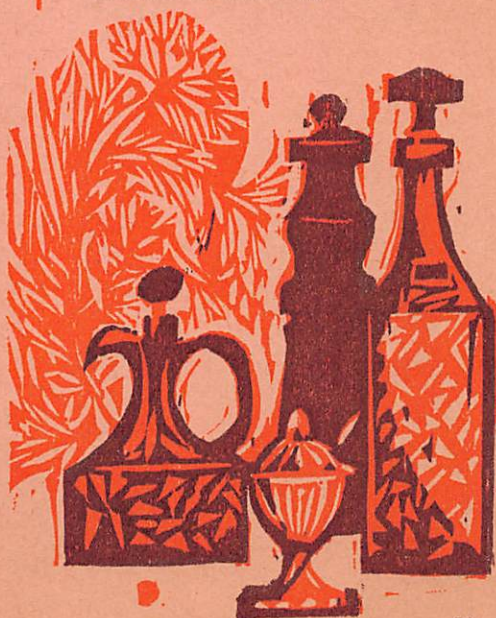
It roasts on a bed of sliced onions, carrots and celery.

1 fresh ham	2 medium stalks celery, sliced
1 clove garlic, cut	1 bay leaf
Salt and pepper	3 whole cloves
1 tablespoon caraway seed	1 cup water
4 onions, sliced	1 cup dry white wine
2 carrots, sliced	

Score skin of ham in two directions, making a diamond pattern. Rub meat on all sides with garlic, salt, pepper and caraway seed. Put onion, carrot, celery, bay leaf and cloves on bottom of large baking pan. Add water. Lay ham, skin-side down, on vegetables. Roast, uncovered, in moderate oven (325°F.), 1 hour. Baste frequently with pan juices and wine. Turn meat skin-side up and roast until done. Roasting time is 25 minutes per pound, from the time meat is put in the oven. Or roast to 185°F. on a meat thermometer. Baste often with pan juices and wine. Serve with gravy or with raisin sauce, made with pan juices. Allow ½ pound of uncooked meat for each serving.

Cooking Caution

Whatever method is used, pork should always be cooked until well done, therefore low or moderate temperature should be used. The flavor is at its best when the meat is thoroughly cooked, and prolonged heat kills any trichinae organisms sometimes present in this meat.



PORK BUTT WITH CARAWAY SAUERKRAUT

It contains green apples, too.

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| 2 pounds lean shoulder butt | 2 tablespoons caraway seed |
| ¼ teaspoon whole black peppers | ½ cup brown sugar, packed |
| 2 pounds sauerkraut | 2 cups diced, unpeeled green apples |

Put pork in kettle containing 2" boiling water and black peppers. Simmer, covered, 1½ to 2 hours, or until tender. Rinse sauerkraut under running cold water and drain thoroughly. Add sauerkraut, caraway seed, sugar and apples to pork. Cook 20 minutes longer. Makes 4 to 6 servings.

INDONESIAN PORK SKEWERS

They marinate in a peanut, garlic and soy sauce.

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| 1 cup salted peanuts | 2 tablespoons brown sugar |
| 2 tablespoons ground coriander | ¼ cup soy sauce |
| 2 cloves garlic | ½ teaspoon pepper |
| 1 teaspoon crushed red pepper or ¼ teaspoon Tabasco | ½ cup butter or margarine, melted |
| 1 cup sliced onion | ½ cup bouillon or water |
| ¼ cup lemon juice | 2 pounds lean pork, cut into 1" cubes |

Combine all ingredients except butter, bouillon and pork in electric blender. Blend mixture to a fine puree. Transfer puree to a saucepan and bring to boiling point. Add melted butter and bouillon and remove from heat. Cool and pour over pork cubes. Marinate for at least 3 hours. Thread pork on skewers and broil slowly over charcoal or under broiler, turning frequently to brown and cook on all sides. Cook about 25 to 30 minutes. If any marinade remains after cooking, heat and pour over meat. Makes 4 to 6 servings.

CHINESE BROILED PORK

It marinates in soy sauce and sherry.

Split 1 boned pork loin in half lengthwise through thickest part and put in a shallow pan. Mix 1 cup soy sauce, ½ cup sherry, 2 crushed cloves garlic and 1 teaspoon ground ginger. Pour over pork and let stand 2 hours, turning meat occasionally. Broil slowly in broiler or about 8" from hot coals, turning occasionally, about 1 hour. When done, slice thin and serve with hot mustard. Makes 6 servings.

PORK CHOPS WITH CHERRIES

Cloves and slivered almonds add to the distinctive flavor.

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| 4 pork chops | ¼ cup slivered almonds |
| Shortening | 6 whole cloves |
| Salt and pepper | 1 tablespoon vinegar |
| 1 can (1 pound) light sweet cherries, pitted | |

Brown pork chops in a little shortening. Season with salt and pepper. Combine cherries and syrup from can, almonds, cloves and vinegar. Pour over chops and simmer, covered, 30 minutes. Makes 4 servings.

BREADED PIGS' KNUCKLES

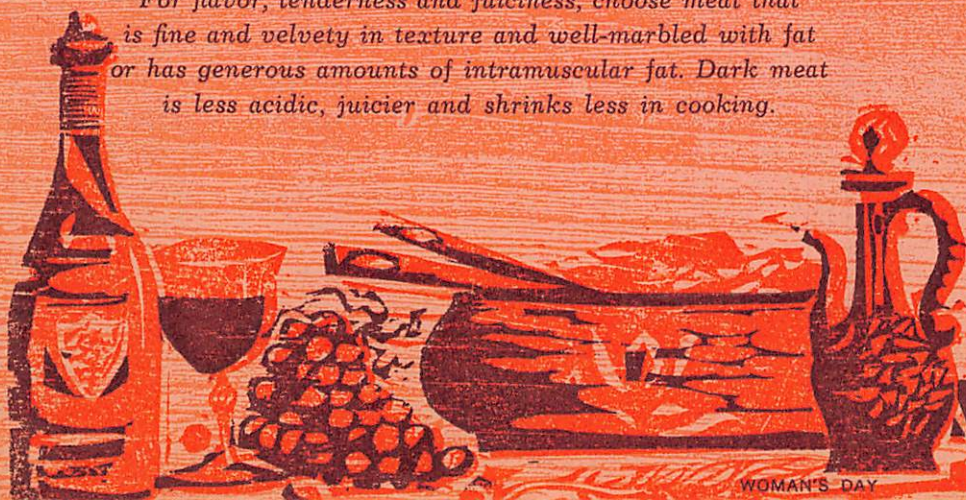
Bite-size pieces of meat dipped in egg and crumbs, and sautéed.

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| 6 pigs' knuckles | 2 teaspoons salt |
| Boiling water | 1 egg, beaten |
| 1 medium onion, stuck with 3 cloves | Fine, dry bread crumbs |
| | ½ cup shortening |

Put pigs' knuckles in kettle with boiling water to cover. Cook 15 minutes. Remove from boiling water with slotted spoon; reserve liquid. Plunge knuckles into cold water. Pull off skins. Return knuckles to liquid. Add onion and salt. Cook, covered, until meat falls off bones, about 2 hours. Drain. Pick meat off bones and cut in bite-size pieces. Dip first in egg, then in crumbs. Sauté on all sides in hot shortening until brown. Serves 4.

How to Select Pork

For flavor, tenderness and juiciness, choose meat that is fine and velvety in texture and well-marbled with fat or has generous amounts of intramuscular fat. Dark meat is less acidic, juicier and shrinks less in cooking.



ITALIAN STEWED PORK WITH CELERY

The Italian touches: wine, garlic and tomatoes.

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| 1 clove garlic | 1½ teaspoons salt |
| 2 tablespoons olive or vegetable oil | ½ teaspoon pepper |
| 1 carrot, minced | 2½ cups sliced celery |
| 2 pounds lean pork, cut into bite-size pieces | Bouillon or water |
| 1 cup dry red or white wine | 1 cup chopped fresh or canned tomatoes |

Brown garlic in oil and discard garlic. Add carrot, pork, wine, salt and pepper. Cook, covered, over low heat 1½ hours. Cook celery in bouillon or water until almost tender. Drain. Add cooked celery and tomatoes to pork mixture for the last 15 minutes cooking time. Makes 4 to 6 servings.

FRENCH COUNTRY-STYLE PORK CHOPS

Similar to a stew, the pork chops simmer with vegetables.

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| 4 medium carrots | 1 bay leaf |
| 2 small white turnips | ¼ cup chopped parsley |
| 2 stalks celery | ¾ teaspoon salt |
| 4 leeks, white part only, or 8 green onions, white part only | ½ teaspoon pepper |
| 4 small white onions, chopped | ⅓ cup consommé |
| 1 can (28 ounces) tomatoes | 1½ to 2 pounds rib or shoulder pork chops, trimmed of excess fat |
| ½ teaspoon marjoram | |

Cut carrots, turnips, celery and leeks into 1½"-long julienne strips. Combine with next 7 ingredients in large heavy kettle. Add consommé; bring to a boil. Simmer, covered, 5 minutes. Put pork chops on top of vegetables. Cover and simmer about 1 hour, or until thoroughly done. At serving time, place vegetables in center of serving dish and surround with pork chops. Makes 4 servings.

AUSTRIAN PIQUANT PORK WITH HORSERADISH

Pork cubes are simmered in caraway-vinegar stock.

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| 2 pounds lean pork, cut in 1½" cubes | 1 small celery root (knob celery), peeled, or 1 stalk celery |
| 2 tablespoons butter or margarine | 1 tablespoon salt |
| 2 cups water | 1 teaspoon caraway seeds |
| 1 cup vinegar | ½ teaspoon pepper |
| 1 medium onion, stuck with 3 cloves | ¼ cup prepared horseradish |
| 1 medium carrot | Boiled potatoes |

Brown pork in hot butter on all sides in deep kettle. Add water and all other ingredients, except last two. Simmer, covered, 1½ hours, or until tender. Transfer meat to hot platter; keep hot. Force stock through sieve or puree in electric blender. Pour stock over meat. Sprinkle with horseradish. Serve with potatoes. Serves 4 to 6.

BAKED BONELESS PORK CHOPS

They have a creamy onion, green-pepper and mushroom sauce.

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| ½ cup flour | 1 medium onion, minced |
| 2 teaspoons paprika | ½ cup minced green pepper |
| 1½ teaspoons salt | 1 can (4 ounces) sliced mushrooms, drained |
| ¼ teaspoon pepper | 2 cups milk |
| 2 pounds boneless pork chops | Juice of 1 lemon |
| ½ cup butter | |

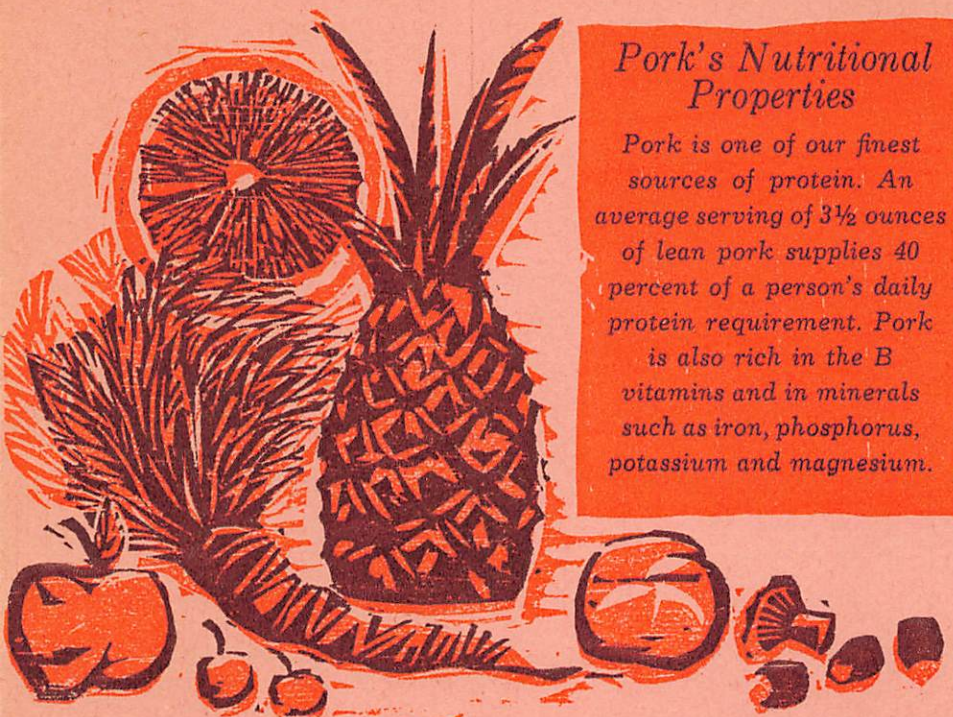
Mix ¼ cup of the flour, paprika, salt and pepper. Dredge chops lightly with mixture. Heat butter in heavy skillet. Brown chops on both sides in it. Transfer to shallow baking dish. Add onion, green pepper and mushrooms to skillet. Cook until onion is soft and golden. Stir in ¼ cup flour. Blend in milk, stirring constantly, and cook until sauce is smooth and thickened. Season. Remove from heat; stir in lemon juice. Pour sauce over chops. Bake, covered, in moderate oven (350°F.) 1 hour. Serves 4 to 6.

How to Store Pork

Unless you select your pork from the prepacked counter, remove the butcher's wrapping and cover loosely.

Pre-packaged pork can be left in its original wrappings.

Place pork promptly in the coldest part of your refrigerator and use within a day or two.



Pork's Nutritional Properties

Pork is one of our finest sources of protein. An average serving of 3½ ounces of lean pork supplies 40 percent of a person's daily protein requirement. Pork is also rich in the B vitamins and in minerals such as iron, phosphorus, potassium and magnesium.

ORANGE-BAKED PORK CHOPS

You use both orange slices and orange juice.

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| 2 pounds lean, thick pork chops | 1 or 2 oranges, sliced thin |
| Salt and pepper | ½ cup orange juice |
| 2 tablespoons flour | |

Arrange meat in casserole. Sprinkle with salt, pepper and flour, and top with orange slices. Pour orange juice over meat and oranges. Cover. Bake in moderate oven (350° F.) 1½ hours, or until tender. Serves 4 to 6.

SWEET AND SOUR SPARERIBS

Maple syrup and vinegar make this sweet and sour.

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| 3 pounds spareribs, cut in 1½" pieces | ½ cup maple-flavored syrup |
| 3 tablespoons flour | 1 can (1 pound) pineapple chunks with syrup |
| 1 cup diced celery | ¼ cup vinegar |
| 1 cup chopped green pepper | ½ cup soy sauce |
| 1 medium onion, chopped | Salt and pepper to taste |

Roast spareribs in hot oven (400° F.) 30 minutes, or until golden brown, stirring occasionally. Remove ribs from roasting pan and drain off drippings, reserving ¼ cup. Put ¼ cup drippings back in roaster and blend in flour. Add remaining ingredients and mix well. Put ribs in sauce and bake in moderate oven (375° F.) 1½ hours, or until ribs are tender, basting every 20 minutes. Remove ribs to a hot serving dish and top with sauce. If necessary, thicken sauce with 1 tablespoon cornstarch blended with a little water. Makes 4 servings.

SIMPLE CHOUCROUTE GARNIE

A French and Swiss specialty, featuring sauerkraut.

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| 6 thick slices bacon | 12 whole black peppers |
| 1 quart sauerkraut, rinsed and drained | 6 juniper berries |
| 6 pork chops, about ¾" thick | 2 cups bouillon and 1 cup dry white wine, or 3 cups bouillon |
| 1 medium onion, sliced | |

Arrange bacon in bottom of large saucepan or deep skillet. Top with sauerkraut and pork chops. Combine remaining ingredients and pour over chops. Cover and simmer about 1 hour. Makes 6 servings.

FLORENTINE PORK COOKED IN MILK

The special feature of this dish: its luscious, creamy mushroom gravy.

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| 4-pound loin of pork, boned | 1 quart milk |
| Salt and pepper | 1 can (4 ounces) mushrooms, drained or ¼ pound mushrooms, sliced and sautéed in a little butter |
| 1 tablespoon dried rosemary, crumbled | |
| 2 tablespoons butter | |

Trim excess fat from meat. Rub with salt, pepper and rosemary. Brown on all sides in butter. Add milk. Cover tightly and simmer over low heat 2 to 2½ hours. (Gravy will be thick and creamy and golden brown.) At serving time, place pork on hot serving platter and slice. Strain liquid, if desired. Add mushrooms to liquid. Thicken with flour-and-water paste, if desired. Pour gravy over sliced pork. Makes 6 to 8 servings.

MEXICAN PORK AND HOMINY

A one-dish meal, seasoned with chili, that needs only a green salad.

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| 2 medium onions, chopped | 2 pounds lean pork, cubed |
| 2 tablespoons bacon fat or lard | 1 bay leaf |
| 2 tablespoons chili powder (or more, if desired) | 1 teaspoon salt |
| | ½ teaspoon oregano |
| | 4 cups hot water |
| | 2 cups cooked hominy |

Cook onion in hot bacon fat until soft and golden. Remove. Stir in chili powder. Add pork and brown on all sides. Add onion and all other ingredients, except hominy. Cover and simmer 2½ hours, or until meat is tender. Add hominy and heat. Makes 4 to 6 servings.

LA TOURTIERE

A two-crust Canadian pork pie made with ground pork.

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| 1 pound lean pork, ground | ½ teaspoon mace |
| 1 teaspoon salt | 2 teaspoons cornstarch |
| ½ teaspoon pepper | 1 cup water |
| ¼ teaspoon nutmeg | Pastry for 2-crust 8" pie |

Combine all ingredients, except pastry. Blend thoroughly. Simmer, covered, 30 minutes, stirring frequently. Line 8" piepan with pastry. Pour in meat mixture and cover with remaining pastry. Press edges together and prick with fork to allow steam to escape during baking. Bake in hot oven (425° F.) 10 minutes. Reduce heat to 350° F. and bake 35 minutes longer, or until top is brown. Serve hot. Makes 6 servings. **Note:** This dish can also be made with ground, cooked pork. In this case, simmer pork and other ingredients only 15 minutes.

HUNGARIAN PORK CHOPS

They're smothered with paprika sour cream sauce.

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| 6 pork chops, about ½" thick | 3 tablespoons butter |
| Salt and pepper | 1 bay leaf |
| 1 medium onion, chopped | ¾ cup chicken bouillon |
| 1 clove garlic, minced | 1 cup sour cream |
| | 2 teaspoons paprika |

Trim excess fat from pork chops and sprinkle chops with salt and pepper. Sauté onion and garlic in hot butter until soft and golden. Push aside or remove from skillet. Add pork chops and brown on all sides. Pour off fat. Lower heat and add bay leaf and bouillon. Cook, covered, over low heat about 1 hour. Transfer chops to hot serving plate and keep hot. Reduce pan juices to half by cooking over high heat. Add sour cream and paprika and blend thoroughly with pan juices. Heat through, but do not boil. Pour sauce over chops. Makes 4 to 6 servings.

CHINESE STEWED PORK

It's cooked with sherry and soy sauce and served on rice.

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| 2 pounds lean pork, cut in 1½" cubes | 4 green onions, sliced, or 1 small onion, minced |
| ½ cup soy sauce | 2 cloves garlic, minced |
| 1½ cups water | ¼ cup sherry |
| 1 tablespoon brown sugar | |

Combine all ingredients and simmer, covered, 1½ hours, or until meat is done, stirring occasionally. Thicken, if desired, with 2 tablespoons cornstarch blended with 2 tablespoons cold water. Serve with fluffy, dry rice. Makes 4 to 6 servings.

ITALIAN PORK CHOPS WITH HERBS

Chops are simmered in white wine with rosemary and sage.

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| 1 to 2 teaspoons crushed dried rosemary | ¼ teaspoon pepper |
| 1 to 2 teaspoons powdered sage | 4 large pork chops |
| ½ teaspoon garlic salt | Water |
| ½ teaspoon salt | ½ cup dry white wine |

Combine herbs and seasonings. Rub mixture on both sides of chops and put chops in skillet. Pour water over chops to cover. Cook, covered, over low heat about 1 hour. When the water has evaporated, the chops will begin to brown. Turn several times until browned on all sides. When chops are browned, add wine. Bring to boil and remove from heat. Put chops in heated serving dish and pour sauce over top. Serves 4.

PORK LOIN WITH SAUERKRAUT AND APPLES

Sauerkraut blankets the roast; apples are served on the side.

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| 5-pound loin of pork or fresh ham, trimmed of excess fat | ¾ cup molasses |
| Salt and pepper | ½ cup vinegar |
| 1 can (29 ounces) sauerkraut, rinsed and drained | 3 medium apples, cored and sliced |
| 1 can (8 ounces) tomato sauce | ½ cup melted butter or margarine |
| | 2 tablespoons lemon juice |
| | ½ teaspoon cinnamon |

Put pork on rack in shallow baking pan. Sprinkle with salt and pepper. Bake in slow oven (325° F.) 2½ hours. Combine sauerkraut, tomato sauce, ½ cup of the molasses and vinegar. Pour off excess fat from pan in which pork is roasting. Spread sauerkraut mixture over pork. Bake 45 minutes longer, or until meat thermometer registers 185° F. Combine remaining molasses with apples, butter, lemon juice and cinnamon. Cook, covered, over low heat 20 minutes. Serve with pork and sauerkraut. Makes 6 to 8 servings.

CARIBBEAN LOIN OF PORK IN BLACK SAUCE

The black sauce contains raisins, capers, ripe olives and brown sugar.

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| 4 to 5 pounds
loin of pork,
with or without
bones | 1/2 cup seeded
raisins, chopped |
| 2 teaspoons salt | 1 tablespoon
brown sugar
or molasses |
| 1 teaspoon
pepper | 4 cups water
(about) |
| 1/4 cup lard | 2 large or 4
small onions,
chopped |
| 2 large onions,
thickly sliced | 1 1/2 pounds
potatoes, pared
and quartered
(4 to 6 medium) |
| 1/4 cup vinegar | |
| 12 ripe olives,
pitted and
chopped | |
| 1 tablespoon
capers | |

Sprinkle meat with salt and pepper. Brown on all sides in hot lard with onions. The meat must be thoroughly browned. Discard onion. Pour off excess fat. Sprinkle meat with vinegar. Add olives, capers, raisins, sugar and water. Bring to boil; lower heat. Simmer, covered, 1 1/2 to 2 hours. Turn meat occasionally. Add chopped onion and simmer 30 minutes longer. Add potatoes and cook 30 minutes longer, or until potatoes are done and sauce thickens. (This dish must be cooked over very low heat.) Makes 4 to 8 servings.

LEFTOVER PORK IN OLIVE SAUCE

Serve it over mashed potatoes, cooked noodles or rice.

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| 2 tablespoons
flour | 1 tablespoon
lemon juice |
| 2 tablespoons
shortening | 1 tablespoon
chopped onion |
| 1/2 teaspoon salt | 1 cup water |
| 1/2 teaspoon
paprika | 2 1/2 to 3 cups cold
cooked pork,
cut in strips |
| 2 tablespoons
brown sugar | 1/2 cup chopped
pimiento-
stuffed olives |

Stir flour into hot shortening and cook until light brown. Add all except last 2 ingredients. Blend thoroughly. Cook over low heat 5 minutes, stirring constantly. Put meat in sauce. Cook, covered, over low heat until meat is heated through, about 10 minutes. Stir occasionally. Add olives and cook 5 minutes longer or until heated. Makes 4 servings.

CREAMY PORK HASH

It's made with mushroom soup, generously colored with paprika.

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| 1 medium onion,
sliced | 1/4 teaspoon
Tabasco |
| 3 tablespoons
butter or
margarine | 1 cup diced,
cooked pork |
| 1 can condensed
cream of
mushroom soup | 1 cup diced,
cooked potato |
| 1/2 cup milk | 1/2 cup cooked
peas |
| 1 teaspoon
Worcestershire | 1 teaspoon
paprika |

Saute onion in hot butter until soft and golden. Blend in soup, milk, Worcestershire and Tabasco. Add remaining ingredients. Cook over low heat 10 minutes, or until heated through, stirring often. Serves 4.

BROWN PORK HASH

Add sherry for a special, distinctive flavor.

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| 2 cups chopped,
cold roast pork | 1 1/2 teaspoons salt |
| 2 cups chopped,
cold boiled
potatoes | 1/2 teaspoon
pepper |
| 1/4 cup butter
or margarine | Boiling water or
bouillon |
| 1 large onion,
sliced | 2 tablespoons
sherry
(optional) |

Brown meat and potatoes in hot butter. Add onion, salt, pepper and enough boiling hot water or bouillon to cover. Bring to boil; reduce heat. Cover and simmer 45 minutes. The water must be absorbed. Stir in sherry. Makes 4 to 6 servings.

LEFTOVER-PORK CASSEROLE

It contains bacon, onion and dried lima beans, too.

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| 2 slices bacon | 2 cups diced
cooked pork |
| 1 large onion,
chopped | 1/2 cup water |
| 1 can condensed
tomato soup | Salt and pepper
to taste |
| 4 cups cooked,
dried lima
beans | 1/2 cup buttered
soft bread
crumbs |

Cook bacon until crisp; drain and crumble. Brown onion in fat. Add remaining ingredients, except bread crumbs, and mix thoroughly. Transfer to 2-quart casserole. Sprinkle with bread crumbs. Bake in hot oven (425° F.) 15 minutes, or until crumbs are browned. Makes 4 to 6 servings.

"In doing of aught let
your wit bear a stroke
For buying or selling
of pig in a poke."

THOMAS TUSSEY



"Besides, 'tis known he
could speak Greek
As naturally as
pigs squeak. . ."

SAMUEL BUTLER

The Pig in Poetry