

Pork Roast with Red, Yellow and Green Bell Peppers

1 T. vegetable oil	1 ½ tsp. salt
3 T. unsalted butter	2 tsp. black pepper
1 small onion, minced	1 tsp. cayenne pepper
½ stalk celery, minced	1 tsp. paprika
1 T. minced garlic	1 tsp. dried thyme
½ green bell pepper, minced	½ tsp. dry mustard

Sauté onion, bell pepper, celery and garlic in butter and oil. Add salt, black and cayenne peppers, paprika, thyme and mustard. Set aside.

1 boneless pork loin roast (4 lbs)

With fat side up, make several slits and stuff with vegetable mixture. Rub surface of roast with remaining vegetable mixture. Bake uncovered at 275 degrees for 3 hours or until internal thermometer reaches 160 degrees, THEN raise heat to 425 degrees and continue baking until brown on top, about 15 minutes more.

1 each red, yellow and green bell pepper, cut into 1 inch pieces
¼ cup extra virgin olive oil
2 T. balsamic vinegar
Salt and pepper to taste

Sauté peppers in oil and vinegar. Add salt and pepper. Place roast on serving platter and surround with sautéed peppers. Serves: 8

Leslie's Sunshine Salad

1 lb. baby greens
1 lb. baby spinach
2 kiwis, peeled and sliced
1 European cucumber, sliced
1 pint grape tomatoes

Leslie Kvidahl

8 oz. fresh mushrooms, sliced
1 (14 oz) can mandarin oranges, drained
1 pint strawberries, hulled and sliced
1 bunch spring onions, chopped
1 bottle Brianna poppy seed dressing

Toss all fruit & vegetables together. To serve, add desired amount of dressing.

Twice Baked Potato Casserole

Tim Bell

2 packages of instant Butter & Herb potatoes
8 oz. cream cheese, softened
1 cup grated cheddar cheese

1 cup sour cream
Bacon bits

Prepare both packages of instant potatoes according to instructions on the package. Remove from heat and stir in cream cheese and sour cream. Pour into a greased 9 X 13 baking dish. Cover with foil and place in a 300 ° oven for 30 minutes. Remove foil and sprinkle with cheese and top with bacon bits. Bake 5 more minutes to melt cheese.

Caramel Apple Cake

Cake:

3 cups flour

2 tsp. baking soda

1 tsp. salt

1 tsp. cinnamon

1 tsp. nutmeg

1 cup packed brown sugar

1 cup sugar

$\frac{3}{4}$ cup vegetable oil

2 eggs

1 tsp. vanilla extract

4 cups chopped Granny Smith
apples (3-4 large apples)

Combine flour, baking soda, salt, cinnamon and nutmeg in a bowl; set aside. Beat the brown sugar, sugar, oil, eggs and vanilla in mixing bowl. Add the flour mixture to the sugar mixture and beat until well blended; mixture will be very thick. Fold in the apples. Pour into a greased and floured Bundt pan. Bake at 350 degrees for 1 hour or until wooden pick comes out clean. Cool on a wire rack. Invert onto a serving plate.

Glaze:

$\frac{1}{2}$ cup (1 stick) butter

$\frac{1}{4}$ cup milk

1 cup packed brown sugar

Combine butter, brown sugar and milk in a saucepan. Bring to a boil, reduce the heat and simmer for 2 minutes and 30 seconds. Pour the hot glaze over the cooled cake.