

Roast Pork Loin with Plum Sauce

Plum Sauce:

2 T. butter
¾ c. chopped onion
1 c. plum preserves
2/3 c. water
½ c. packed brown sugar
1/3 c. chili sauce
¼ c. soy sauce
2 T. mustard
3 drops Tabasco sauce
2 T. lemon juice
Garlic salt to taste

Roast:

1 (5 lb.) pork loin roast
2 cloves garlic, minced
2 tsp. salt
2 tsp. dried/fresh rosemary
1 ½ tsp. dried oregano
1 ½ tsp. dried thyme
1 ½ tsp. rubbed sage
¼ tsp. pepper
¼ tsp. nutmeg

To make sauce: melt butter in saucepan. Add onions and sauté until tender. Add remaining ingredients and simmer for 15 minutes. Set aside.

Preheat oven to 325°. Mix seasonings in small bowl. With a sharp knife, make ½ inch deep slits into fat side of pork roast. Press seasonings into slits and rub remaining over roast. Place roast in roasting pan. Pour ½ cup of plum sauce over top. Cover with foil and bake for 2 ½ hours. Uncover, baste with ½ cup plum sauce and bake 15 minutes, baste one more time and bake a final 15 minutes until roast is nicely browned and temperature reaches 165°. Serve remaining plum sauce on the side.

Serves: 10

Garlic Cheese Grits

6 cups chicken broth
1 tsp. salt
¼ tsp. pepper
¼ tsp. garlic powder
2 c. grits

16 oz. cheddar cheese, grated
½ c. milk
4 large eggs, beaten
½ c. (1 stick) unsalted butter
8 oz. grated cheddar cheese

Preheat the oven to 350°. Grease a 4-quart casserole dish.

Bring the broth, salt, pepper, and garlic powder to a boil in a 2-quart saucepan. Stir in the grits and whisk until completely combined. Reduce the heat to low and simmer until the grits are thick, about 8-10 minutes. Add the 16 oz. cheddar and milk; stir. Gradually stir in the eggs and butter, stirring until all are combined. Pour the mixture into the prepared casserole dish. Sprinkle with the 8 oz. cheddar and bake for 35-40 minutes or until set.

Blueberry Jamboree

Blueberry Topping:

3 ½ cups fresh blueberries, divided
¼ c. granulated sugar
1 ½ T. water

1 ½ T. cornstarch
2 T. brown sugar
¾ tsp lemon zest

Crust:

1 cup toasted, chopped pecans
¾ cup unsalted butter, melted

2 c. all-purpose flour

Filling:

2 c. sifted powdered sugar
2 (8oz) pkg. cream cheese, room temp

2 c. heavy cream

Preheat oven to 325° and line a 9X13 dish with parchment paper. Set aside.

Blueberry Topping: In a large saucepan over medium-high heat, add 2 cups blueberries, sugar and brown sugar. Mix until sugar is dissolved. Blueberries will start to pop as they heat. In a small bowl, whisk together cornstarch and water until dissolved. Pour cornstarch mixture into the blueberries and stir until thickened. Add lemon zest and stir. Remove from heat and fold in remaining blueberries. Allow to cool before chilling while crust and filling are prepared.

Crust: Toast pecan in a medium skillet over medium heat. Toast until browned and fragrant, stirring every 3-5 minutes. Remove from heat and cool.

When ready, combine melted butter, flour and toasted pecans. Press into the bottom of prepared 9X13 dish. Bake 15 minutes. Remove and let cool to room temp.

Filling: Add heavy cream to mixing bowl. Beat slowly and increase speed until it begins to thicken. Add powdered sugar slowly. In a separate bowl, beat cream cheese. Gently fold whipped cream into cream cheese. Spread mixture over cooled crust. Top with blueberry mixture. Chill at least 1 hour before serving.

Spicy Ranch Salad

Jane Askew

Tomatoes
Green onions
Avocados
Cheddar cheese, grated
Bacon bits

Cucumbers
Bell Pepper
Black Olives
Croutons
Romaine lettuce

Spicy Ranch Dressing

Prepare Spicy Ranch dressing mix according to package. Mix lettuce, veggies, cheese and croutons. Top with desired amount of dressing. Toss and serve.