

Roast Pork Loin with Plum Sauce

Plum Sauce:

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

Roast:

One 5 lb. pork loin roast
2 cloves garlic, minced
2 tsp. salt
2 tsp. dried or 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 min. Set aside.

Preheat oven to 325 degrees. 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 c. plum sauce over top. Cover with foil and bake for 2 ½ hours. Uncover, baste with ½ c. plum sauce and bake 15 minutes, baste one more time and bake for a final 15 minutes until roast is nicely browned. Serve remaining plum sauce on the side for dipping. Serves 10

Tomato Grits

2 c. water
1 ¼ c. milk
1 c. quick cooking grits
1 stick butter + 1 T.
1/3 c. diced green onion

One 6 oz. Kraft Garlic Cheese roll
2 c. grated Cheddar cheese
One 10 oz. Rotel diced tomatoes and green chilies
2 eggs, slightly beaten

Preheat oven to 350 degrees. In saucepan, bring water and milk to a boil. Add salt. Slowly add grits and return to boil. Stir for 1 minute. Reduce heat, cover and cook for 3 minutes. Stir grits and add 1 stick butter—stirring until melted. Cover and cook 3-5 minutes until grits are thick and creamy. Remove from heat and set aside. Saute onions in 1 T. butter. Add onions, cheddar and garlic roll to grits. Stir until cheese is melted. Add can of Rotel and mix well. Stir in beaten eggs. Pour grits into greased 8 X 11 X 2 inch casserole. Bake for 40minutes. Serves 8-10

(Kraft NO LONGER MAKES THE GARLIC CHEESE ROLL!! A close substitute is to use 9 slices of Kraft Deluxe American cheese slices and ¼ tsp. garlic powder). This works well.

Strawberries, Spinach & Hearts of Palm Salad

1/3 cup cider vinegar
3/4 cup sugar
2 T. lemon juice
1 tsp. salt
1 cup vegetable oil
1/2 small red onion, grated
1 1/2 T. poppy seeds
1 tsp. dry mustard
1/2 tsp. paprika

1 1/2 lb. fresh spinach
1 can Hearts of Palm, drained & chopped
2 cups strawberries, sliced
1 cup chopped walnuts

For the dressing, combine vinegar, sugar, lemon juice and salt in a saucepan. Heat until the sugar dissolves, stirring frequently. Cool to room temperature. Whisk in oil, onion, poppy seeds, dry mustard and paprika and set aside. Combine spinach, hearts of palm, strawberries and walnuts in bowl. Drizzle with dressing and toss.

Coconut-Caramel Pie

yield: 2 pies

8 oz Philadelphia cream cheese, softened
1 can Eagle Brand milk
1 large thawed Cool Whip

Mix well.

12 oz pkg. coconut
1/2 stick margarine
1 sm. pkg sliced almonds
Sauté in skillet until toasted. Drain and cool on paper towels.

1 jar caramel ice cream topping
2 baked pie shells

To assemble: Put 1/4 of cool whip mixture into each pie shell. Top each with 1/4 of coconut mixture. Drizzle 1/4 of caramel onto each pie. 1/2 of contents now used. Repeat layers. Spray plastic wrap with Pam and wrap pies. Place in freezer until ready to use.