

Honey Mustard Pork Roast with Bacon

¼ cup Dijon mustard	2 T. chopped fresh rosemary
2 T. Creole mustard	3 ½ lb. boneless pork loin
2 T. honey	12 slices bacon
2 garlic cloves, minced	

Put oven rack on lower 1/3 of oven. Preheat to 350 degrees. In a small bowl, add Dijon mustard, Creole mustard, honey, garlic and rosemary and mix until smooth. Place pork loin in a 9 X 13 baking dish. Spread mustard mixture evenly over pork. Starting on one side, lay bacon strips lengthwise, overlapping slightly. When both sides are covered, secure with 3 pieces of kitchen twine. Roast for 1 hour. Cover the pan loosely with foil and roast another 20 minutes until 160 degrees temp. Remove from oven and let rest for 20 minutes. Remove twine and slice.

Twice Baked Potato Casserole

Tim Bell

1 box Betty Crocker Butter & Herb instant potatoes, both pouches prepared per directions on box	
8 oz. cream cheese, softened	1 c. sour cream
1 c. grated cheddar cheese	Bacon bits

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

Spinach Salad

Spinach 1 jar pearl onions mandarin oranges slivered almonds

Dressing: 1 cup sugar $\frac{1}{2}$ tsp paprika
 $\frac{1}{2}$ tsp dry mustard 1 tsp salt
 $\frac{1}{8}$ tsp Worcestershire $\frac{1}{2}$ cup cider vinegar
2 cup salad oil 1 small jar sesame seeds,
toasted

Mix first 5 dressing ingredients. Gradually add cider vinegar and oil while using a mixer or blender. Fold in toasted seeds. Chill.

Chocolatetown Pie

9 inch unbaked pie shell 1 $\frac{1}{2}$ cup sugar
1 $\frac{1}{2}$ stick butter, softened 3 T. flour
3 eggs 1 cup chocolate chips
2 tsp. vanilla 1 cup chopped pecans

Cool Whip to garnish

Cream butter. Add eggs and vanilla. Combine sugar and flour; add to creamed mixture. Stir in chocolate chips and nuts. Pour into unbaked pie crust. Bake 350 degrees for 45-50 minutes until golden and set. Cool about an hour. Serve warm with garnish of Cool Whip. Yield: 8-10 servings