

Mustard Pork Tenderloin

1 pork tenderloin (2 ½ lbs.)

Creole mustard to coat pork

¼ cup water

¼ cup red wine

2 T. unsalted butter

1 T. chopped onion

2 T. chopped green onion

1 clove garlic, minced

1/3 cup mayonnaise

2 T. Creole mustard

Preheat oven to 350 degrees. Completely cover tenderloin with thin coat of mustard. Place on rack in shallow baking pan and roast 20 minutes per pound or until internal temperature registers 160-165* on meat thermometer.

To prepare mustard sauce, remove tenderloin and place baking pan with drippings on stove over medium-high heat. Pour in ¼ cup water and scrape to release browned bits. Add red wine, stir and bring to boil. Reduce to glaze. Sauté onions, green onions and garlic in butter and add to glaze. Let sauce cool briefly. Blend mayonnaise and mustard. Slowly add to sauce until desired consistency. Serve with sliced pork.

Cheddar Potatoes

4 cups shredded Idaho potatoes

1 cup sour cream

1 cup heavy cream

2 cups shredded cheddar cheese

2 tsp. salt

1 tsp. finely ground black pepper

Place shredded potatoes in mixing bowl. Add sour cream, heavy cream, 1 cup cheddar cheese, salt and pepper. Mix. Pour into greased 9 X 13 baking dish. Bake 350° for 35 minutes. Top with remaining cheese. Bake 10 additional minutes.

Key Lime Cupcakes

Abby Johnson

1 box Betty Crocker lemon cake mix
1 small box lime Jell-O
 $\frac{3}{4}$ c. water
 $\frac{1}{3}$ cup Key Lime juice

$\frac{1}{3}$ c. vegetable oil
3 eggs
2 drops green coloring

Place paper cups in muffin tin. Heat oven to 325 degrees. Beat cake mix and gelatin to blend. Add remaining ingredients and beat for 2 minutes. Fill cups and bake 17-22 minutes until toothpick inserted comes out clean.

Glaze:

1 cup powdered sugar

2 T. Key lime juice

Mix until glaze is smooth and thin. Drizzle over warm cupcakes. Cool completely about 30 minutes.

Frosting:

1 (8 oz) pkg. cream cheese, softened
 $\frac{1}{4}$ cup butter, softened

1 tsp. vanilla
 $3 \frac{1}{2}$ c. powdered sugar

Grated lime peel to garnish

Beat cream cheese and butter until light and fluffy. Add vanilla and powdered sugar. Frost cupcakes. Garnish with lime peel. Store in refrigerator.

Strawberries, Spinach & Hearts of Palm Salad

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

1 $\frac{1}{2}$ 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.