

### Marinated Pork Loin with Apricot Sauce

- |                              |                  |
|------------------------------|------------------|
| 1 4-6 lb. boneless pork loin | 1 tsp. ginger    |
| 2 T. dry mustard             | ½ cup dry sherry |
| 2 tsp. thyme                 | ½ cup soy sauce  |
| 2 cloves garlic, minced      |                  |

Place meat in large plastic bag. Mix remaining ingredients and pour over pork. Marinate in refrigerator for 1-2 days, turning occasionally.

Place meat in shallow pan. Bake uncovered at 350 degrees, allowing 30 minutes per pound. Baste often with marinade. Serve with Apricot Sauce.

### Apricot Sauce:

- |                                |                 |
|--------------------------------|-----------------|
| 1 (10oz) jar apricot preserves | 2 T. dry sherry |
| 1 T. soy sauce                 |                 |

Combine sauce ingredients in small saucepan. Heat slowly until preserves are melted. Serve warm. Yield 1 ½ cups

### Spinach Madeline

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|---------------------------------------|---|
| 2 (10 oz) pkg. frozen chopped spinach | ½ tsp. black pepper                               |
| 4 T. butter                           | ¾ tsp. celery salt                                |
| 2 T. flour                            | ¾ tsp. garlic salt                                |
| 2 T. chopped onion                    | *6 oz. (9 slices) Kraft<br>Deluxe American cheese |
| ½ cup evaporated milk                 | *Liquid to taste from jar<br>of hot jalapenos     |
| ½ cup reserved spinach liquid         |   |
| Red pepper to taste                   |   |

*1 tsp Worcester shire*

*\*Kraft made a 6 oz. jalapeno cheese roll in the past which is no longer available. This is the closest substitute to solve the problem.*

Cook spinach according to directions on package. Drain and reserve liquid. Melt butter in saucepan over low heat. Add flour stirring until blended and smooth but not brown. Add onion and cook until soft. Add spinach liquid and milk slowly, stirring constantly to avoid lumps. Cook until smooth and thick. Add seasonings and cheese. Stir until melted. Add drained spinach. Add jalapeno liquid a little at a time; taste until desired spiciness. Serve immediately or maybe put in casserole, topped with buttered bread crumbs and baked. May be made ahead and freezes well.

## Crunchy Romaine Toss

1 c. walnuts, chopped	1 bunch broccoli, chopped
1 pkg. Ramen noodles, uncooked	1 head romaine lettuce
4 T. unsalted butter	4 green onions, chopped

Discard flavor packet from Ramen noodles. Break up noodles. Brown walnuts and Ramen noodles in melted butter. Cool on paper towels.

Break lettuce into pieces. Toss with onions and broccoli. Add noodles and nuts. Top with 1 cup (or desired amount) of dressing.

*Dressing:* 1 c. vegetable oil                      ½ c. red wine vinegar  
                  1 c. sugar                                    1 T. soy sauce  
  Salt & pepper to taste

Blend all ingredients. Yield: 2 ½ cups

## Alda's Banana Pudding

Leslie Kvidahl

4 large bananas	1 small jar powdered coffee creamer
1 can sweetened condensed milk	1 (8 oz) Cool Whip
3 small boxes vanilla instant pudding	pinch of salt
3 cups cold milk	1 box vanilla wafers

In a small casserole dish, like dish with vanilla wafers. Slice 2 bananas on top of vanilla wafers.

In a mixing bowl, combine instant vanilla pudding, milk, sweetened condensed milk and pinch of salt. With a mixer, beat until thickened. (If too thick, add milk until desired consistency)

Layer 1/2 pudding, then slice 2 more bananas on top of pudding. Put remaining pudding on top of bananas.

Topping: Combine Cool Whip and ¼-1/3 cup of powdered creamer to make the Cool Whip less sweet.

Line edges of pudding with more vanilla wafers, then add topping. For decoration, crush up a few vanilla wafers and sprinkle on top. Cover with plastic wrap and chill in refrigerator for at least one hour before serving.

Enjoy!