

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.

Mixed Vegetable Casserole

Diane McElhanney

1 (20 oz) bag mixed frozen vegetables	1 cup shredded cheddar cheese
1 small bag frozen peas	1 cup mayonnaise
1 cup chopped onion	1 ½ cup crushed Ritz crackers
1 cup chopped celery	½ cup butter, melted

Cook frozen vegetables according to the package directions. Drain well. Combine cooked vegetables, onion, celery, cheese and mayonnaise in a large bowl, stirring well. Spoon the mixture into a greased 11 X 7 baking dish. Combine cracker crumbs and butter. Stir well. Sprinkle mixture evenly over the top of casserole. Bake at 350 ° for 30-35 minutes or until thoroughly heated.

Spring Mix Salad with White Balsamic-Apricot Vinaigrette

Pam Perkins

¼ cup olive oil	1 bag spring mix lettuces
3 tablespoons white balsamic vinegar	3 T. chopped dried apricots
3 tablespoons apricot nectar	3 T. almond slices
½ teaspoon minced shallot	¼ c. purple onion, sliced
¼ teaspoon salt	

In a small bowl, whisk together olive oil, vinegar, apricot nectar, shallot, and salt. In a large bowl, place lettuce, and top with apricots, almonds, and purple onion. Serve with vinaigrette.

Hot Fudge Sauce

2 sticks butter (NO substitute)	1 (12 oz.) can Pet Milk
5 c. powdered sugar	4 squares unsweetened chocolate.

In double boiler, melt butter. Add Pet milk. Whisk in powdered sugar. Drop in chocolate and whisk occasionally until squares melt. ****IMPORTANT**** Once chocolate melts, cook over medium heat **WITHOUT STIRRING** for **30 minutes**. After 30 minutes, remove from heat, stir and allow to cool. Keeps long term refrigerated.

Reheat amount needed in microwave at 20 sec. intervals until desired temperature.

Crawfish Bisque

2 cans cream of potato soup	1 (8 oz) cream cheese
1 can cream of shrimp soup	1 quart Half & Half
1 bunch green onions, chopped	Tony Chachere's to taste
2 pkg. crawfish tails, rinsed, drained	garlic powder to taste
1 can corn, drained	2 T. butter

Sauté green onions in butter. Add remaining ingredients. Heat over low heat until cheese melted and heated through. Best made a day ahead for flavors to blend.

Serves: 8

Laura's Salad

¼ c. balsamic vinegar	½ tsp. salt
3 T. light (or dark) brown sugar	½ tsp. pepper
1 T. chopped garlic	¾ c. olive oil

Mix ingredient and whisk well. Chill until serving. Pour over:

Romaine/mixed greens	diced cucumbers
Grape tomatoes	toasted pecans
Blue cheese crumbles	dried cranberries

Creamed Corn Bread

Deborah Felts

16-oz can creamed corn
8 oz. sour cream
2 eggs

2 small boxes Jiffy Corn Muffin Mix
1 stick butter, melted
2 T. sugar

Mix all ingredients together and pour into a greased 9 X 13 baking dish. Bake at 425° for 30 minutes or until golden. (Tip: Jiffy corn muffin mix is best for this dish)

Lucy's Strawberry Pie

Lucy Thompson & Janet McIlwain

1 - 8 oz. cream cheese (softened)

1 Cup Splenda

1 - 8 oz Cool Whip

2-4 Cups sliced strawberries

1 graham cracker crust

Blend cream cheese and Splenda. Gently add cool whip and strawberries. Pour into crust - chill