FOOD

Pork Chops with Apple Stuffing

Ingredients

- · 6 pork chops, at least 1-inch thick
- · 2 to 4 slices bacon, diced
- 1/4 cup chopped celery
- 1/4 cup chopped onion · 3 apples, peeled, cored, and diced
- 1/4 cup sugar
- · salt and pepper, to taste
- · 2 teaspoons chopped parsley
- · 1/2 cup bread crumbs or cracker crumbs

Preparation

- 1. Cut a pocket in each of the chops for stuffing. Fry diced bacon until crisp, then add celery and onion; cook until tender.
- 2. Add diced apples, sprinkle with sugar, then cover and cook slowly until tender and glazed. Add bread crumbs; season with salt, pepper and parsley. Stuff mixture into the pockets in chops.
- 3. Season chops with salt and pepper and brown on both sides in a hot skillet. Reduce heat, add a few tablespoons of water; cover and let cook slowly until done, or about 45

Pork Chops with Peppers

Ingredients

- · 4 pork loin chops -- boneless
- · 2 tablespoons cornmeal
- · 1 tablespoon all-purpose flour
- · 1 teaspoon paprika
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- salt and pepper -- to taste
- 1/4 teaspoon ground cumin
- 1 green bell pepper
- 1 red bell pepper
- 3 cups hot cooked rice
- · 2 tablespoons vegetable oil or shortening

Preparation

1. Lay the chops between two sheets of plastic wrap and pound to about 1/4-inch thickness. Combine cornmeal, flour, paprika, garlic and onion powders, cumin, salt and pepper. Rinse meat off with cold water then dredge in the commeal mixture one at a time until thoroughly coated.

2. Heat the oil or shortening in a large skillet over medium heat. When the oil is hot, add the pork chops. Fry for about 4 minutes then turn over. Add pepper strips and cook another 4 to 6 minutes, or until the meat is browned and cooked through. Remove pork to a warm serving dish and continue cooking peppers for a minute or two. Serve pork and peppers over hot rice.

Chipotle-glazed London Broil

Ingredients

- · 3 tablespoons tomato paste
- 1 1/2 tablespoon lime juice • 1 1/2 teaspoon cumin
- 1/2 teaspoon salt
- · 1 pound (1-inch-thick) London broil
- 1 tablespoon canned chipotle pepper in adobo

Directions

- 1. Preheat the broiler.
- 2. Line the broiler pan with foil and coat the rack with cooking spray. Combine the tomato paste, chipotle, lime juice, cumin and salt in a bowl. Place the steak on the broiler pan under the heat for 5 minutes. Turn and cook another 5 minutes. 3. Remove from broiler and use a butter knife or pastry brush to spread half the tomato
- mixture over the meat.
- 4. Broil for 2 minutes, or until slightly bubbly. Turn the steak and repeat with the remaining sauce. This results in a medium-rare steak.
- 5. To cook the steak longer, increase the time before the chipotle mixture is spread over the meat (to avoid scorching the glaze).

Raspberry Vinegar

Ingredients

- 1 (16 ounce) bottle white wine vinegar
- 1 cup fresh raspberries

Directions

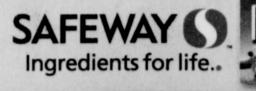
Rinse and drain the raspberries and pour into a large glass bottle. Pour in the vinegar, tightly cover the container, and let sit in a cool dark place for two weeks before using.



Raspberry and Blueberry Pound Cake Ingredients

- 5 eggs
- 1 2/3 cups sugar (12 1/3 oz.)
- 1 1/4 cups unsalted butter, cut into tablespoon-size pieces, room temperature (2 1/2
- · 2 tablespoons kirsch • 2 cups cake flour plus 8 tablespoons cake flour (10 oz. total)
- · 1 teaspoon baking powder • 1/2 teaspoon salt
- · 1 cup fresh raspberry
- 1 cup fresh blueberries ice cream or whipped cream

- 1. Generously butter 9-cup bundt pan; dust with flour, shaking out excess. 2. In bowl of processor, blend eggs and sugar
- until smooth and thick, about 1 minute, stopping once to scrape down bowl sides. 3. Add butter pieces and kirsch and blend until fluffy, about 1 minute, stopping once
- to scrape down bowl sides. 4. Add 2 cups plus 6 tablespoons flour, baking powder and salt and blend in using 2 on/
- 5. Toss remaining 2 tablespoons flour with raspberries and blueberries in large bowl.
- 6. Fold batter into berry mixture using rubber spatula.
- 7. Transfer mixture to prepared pan, spreading evenly.
- 8. Place pan on center rack in cold oven.
- 9. Turn oven to 300 degrees and bake until tester inserted in center comes out clean, about 1 hour 25 minutes.
- 10. Cool in pan 5 minutes; invert onto rack and cool completely. (Can be prepared 1 day
- ahead, wrapped tightly and refrigerated.). 11. Serve at room temperature with whipped cream or ice cream.



























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