FOOD



Crockpot Sweet and Sour Pork

Ingredients

- 1 can (20 ounces) pineapple chunks in juice
- 1 1/2 to 2 pounds pork shoulder, cut into strips
- · 1 medium green bell pepper, cut into strips · 1/2 medium onion, thinly sliced
- 1/4 cup light brown sugar, packed
- · 2 tablespoons cornstarch
- 1/4 cup cider vinegar
- 1/4 cup water
- · 1 tablespoon light soy sauce
- · 1/2 teaspoon salt, or to taste
- · hot cooked rice

Directions

- 1. Drain pineapple, reserving juice. Refrigerate pineapple chunks until ready to use.
- 2. Place pork in slow cooker; add green bell pepper and sliced onion.
- 3. In a bowl, combine brown sugar, cornstarch, 3/4 cup pineapple juice (add water to make 3/4 cup if necessary), vinegar, water, soy sauce, and salt; blend until smooth and pour over pork and vegetables. Cover and cook on LOW setting for 8 hours.
- 4. Add pineapple chunks about 45 minutes before end of cooking time.

Chili and Lime Grilled Corn

Ingredients

- · 6 ears fresh corn
- · 1 stick unsalted butter · 1 jalapeno pepper, minced
- · 1/2 teaspoon chili pow-
- · 2 limes, Juiced
- · 1/2 teaspoon black pepper, fresh ground
- · Pinch salt

Directions 1. Melt butter.

2. Add minced jalapeno,

chili powder and pepper and cook for 1 minute. Remove from heat for 2 minutes and add lime juice. Carefully peel back corn husks, leaving attached at end of cob.

3. Remove corn silk, coat corn thoroughly with seasoned butter using a pastry brush. 4. Put the husks back over the corn, wrap in foil. Roast on grill with closed cover for about

45 minutes, turning a few times. Serve immediately

Strawberry Cheesecake Ice Cream

Ingredients

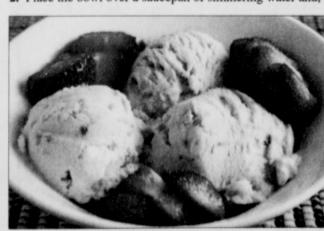
- 2 cups (480 ml) half-and-half
- 1/2 vanilla bean or 1 1/2 teaspoons pure vanilla extract
- 4 ounces (115 grams) cream cheese, room temperature
- · 3 large egg yolks
- · 2/3 cup (130 grams) granulated white sugar
- 2/3 cup strawberry puree (sauce)
- · 1 cup fresh strawberries, chopped

Directions

1. In a small saucepan, over medium-high heat, bring the half-and-half and the vanilla bean (if using) to the scalding point (the milk begins to foam up). Remove from heat, take out the vanilla bean and scrape the seeds from the bean with the back of a knife, and mix the seeds back into the half-and-half.

Meanwhile in a stainless steel bowl beat the cream cheese, egg yolks and sugar until light and fluffy (about two minutes). You can do this with a wire whisk or I like to use a hand mixer. Gradually pour the scalding half-and-half into the whipped egg yolk mixture, making sure you keep whisking constantly so the eggs don not curdle. If any lumps do form, strain the mixture first before heating.

2. Place the bowl over a saucepan of simmering water and, stirring constantly with a



wooden spoon, cook until the custard thickens enough that it coats the back of a spoon (170 degrees F) (77 degrees C). The term 'coat a spoon' is a technique used mainly as a way to test when an egg-based custard or sauce is done. A spoon, usually wooden, is placed in the custard and, when the spoon is raised, the film of custard on the back

of the spoon will stay in place even when you draw a line with your finger through the middle of the custard.

3. Immediately remove the custard from the heat and continue to stir the custard for a few minutes so it does not overcook. At this point stir in the vanilla extract, if using, and the strawberry puree. Cover and let cool to room temperature and then refrigerate the custard until it is completely cold (several hours but preferably overnight).

Transfer the cold custard to the chilled container of your ice cream machine and process according to the manufacturer's instructions. Once made, stir in the cut up fresh strawberries and transfer the ice cream to a chilled container and store in the freezer. If the ice cream becomes too hard place in the refrigerator for about 30 minutes before serving so it can soften.





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