



**2002 State
Pork Cooking Contest**
Sponsored by the Alabama Pork Producers

Sausage Bacon Roll-Ups
Maliea Box, St. Clair Co.

Fruited Pork Tenderloin
Eleanor Smith, Houston Co.



Italian Pork Loin
Becky Martin, Russell Co.

Supreme Pork Loin
Qvanna Driskell, Mobile Co.

Pork Knuckles
Barbara McDowell, Montgomery, Co.

Cranberry – Glazed Pork Roast
Frankie Walton, Fayette Co.

Yum Yum Pork Chops
Susan Reid, Cullman Co.

Fallin off the Bone Finger Licking Barbecued Ribs
Kenneth Thompson, Lauderdale Co.

Sausage Grits Supreme
Martha Jordan, Monroe Co.

Vanilla Bean Pork Loin with Pecan Gravy
Sharon Wilson, Talladega Co.

Sweet and Sour Pork Chops
Ruth Williams, Cherokee Co.

Grilled Pork, Cheddar and Jalapeno Sausage
Rhonda Hughes, Jefferson Co.

Pork Cutlet Italiano
Doug Schofield, Shelby Co.

Pork Chop Divine
Nella Dean Earnest, Walker Co.

Family Night Taters & Ham Soup
Lillian Slay, Chambers Co.

Hershel's BBQ Pork
Hershel Seymore, Winston Co.

Crock Pot Pork Chops and Gravy
Patsy Burkhalter, Jackson Co.

San Francisco Chops
Nelda Barnes, Lamar Co.

Beck's Best Pork Loin
Wayne Bassett, Lee Co.

Sausage Bacon Roll-Ups

1 pound bulk sausage
6 slices bacon, chopped
1 can Cheddar cheese soup
1 can Rotel tomatoes, drained
1 – 8 ounce package cream cheese, cut in small chunks
10 small flour tortillas
Olive oil
_ pound white American cheese, grated
_ cup milk
1 to 2 teaspoons jalapeno peppers, chopped



Brown and drain sausage and chopped bacon in large skillet. After draining, return to skillet. Add Rotel tomatoes, soup and cream cheese. Mix and heat until blended and cheese melts.

Place about _ to _ cup of mixture on each tortilla and roll up jelly-roll style. Place greased 9 x 13 inch baking dish.

Bake in pre-heated 350 degree oven in 25 minutes.

While rolls are baking, mix American cheese, milk and jalapenos in microwave safe dish.

Heat on low until cheese is melted.

Remove rolls from oven and serve with the melted cheese. Sour cream and salsa may also be served if desired.

Preparation time: 25 minutes

Serves 10

Maliea Box

St. Clair County

Fruited Pork Tenderloin

**8 or 10 tenderloin chops
1 teaspoon salt
1/8 teaspoon pepper
1/8 teaspoon ground ginger
1 medium apple
1 medium lemon
1 nectarine or peach
1 medium orange
2 Tablespoons brown sugar
_ cup coca cola
1 Tablespoon corn starch
2 Tablespoons water**



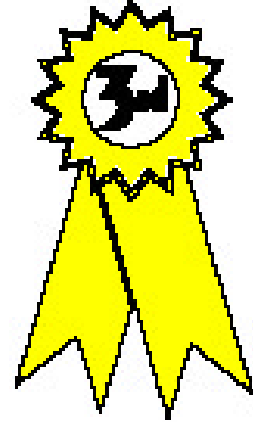
Trim fat from chops. Brown through on each side in un-greased skillet. Lay chops in shallow baking dish. Do not overlap. Sprinkle with salt, pepper and ginger. Core un-peeled apple, cut cross-wise into 4 slices and lay around chops. Cut lemon into 4 slices, remove seeds, and lay slices on top apple slices. Slice nectarine or peach and orange and place on top of the chops. Sprinkle with brown sugar. Pour coca-cola around chops. Cover tightly. Bake at 350 degrees for 45 minutes. Blend corn starch with 2 Tablespoons of water until smooth. Stir into meat juices. Bake uncovered for 15 minutes or longer until meat is fork tender. Spoon sauce over fruit and chops to glaze.

Serves 6 to 8

**Eleanor Smith
Houston County**

Italian Pork Loin

**Thyme
Basil
Dried Tomatoes
Zesty Italian Dressing
Garlic Powder**



Mix marinade together. Pour over pork loin. Wrap in plastic, may marinate loin up to 3-4 days. Remove plastic, place on grill. Grill approximately 15 minutes per pound or until 170 degrees.

**Prep time: 15 – 20 minutes
Serves 4 – 6**

**Becky Martin
Russell County**

Supreme Pork Loin

**3 _ pound Boneless Pork Loin
1 cup of water
Salt to taste
Pepper to taste
_ teaspoon Garlic Salt
1/8 cup Onion Soup Base
Alfredo Sauce**

Place in crock-pot. Place lid on crock-pot and cook on high for 2 hours, then on low for 6 hours. Take out of crock-pot and top with Alfredo Sauce.

Serves 8 – 10 People

**Qvanna Driskell
Mobile County**

Pork Knuckles

**1 pound Kielbasa sausage
1 pound bacon
1 box light brown sugar**

Cut bacon slices in half crossways and wrap around sausage that has been cut in slices about 1 inch in length. Fasten with a round toothpick. Place in a broiler pan or a pan with deep sides. (Do not use rack in pan) Sprinkle with brown sugar. Bake at 350 degrees for 45 minutes to 1 hour or until brown. Sausages can be dropped in and not in a single layer. Drain on brown paper bag, as they will stick to paper towels.

Note: Recipe can be doubled and still use 1 box of brown sugar.

Yield: 20

**Barbara McDowell
Montgomery County**

Cranberry-Glazed Pork Roast

**1 teaspoon salt
_ teaspoon pepper
1 boneless rolled pork loin roast (3 pounds)
1 cup jellied cranberry sauce
_ cup orange juice
_ cup packed brown sugar**

Combine salt and pepper; rub over roast. Place roast, fat side up, on rack in a greased roasting pan. Bake, uncovered, at 350 degrees for 1 _ hours. Meanwhile, combine cranberry sauce, orange juice and brown sugar in a saucepan; cook over medium heat until cranberry sauce melts. Brush a fourth over the roast. Bake 30 minutes longer; brush with another fourth of the glaze. Return to oven for 15 minutes or until a meat thermometer reads 160 to 170 degrees. Let stand for 10 minutes before slicing. Serve with warm glaze. Garnish with orange slices.

Serves 12 to 15

**Frankie Walton
Fayette County**

Yum Yum Pork Chops

2 cups Soy Sauce
1 cup water
_ Packed Brown Sugar
1 Tablespoon Molasses
6 to 10 Bone in Pork Loin Chops (1 _ inches thick)

Sauce:

_ cup Ketchup
2/3 cup Chili Sauce
_ cup Packed Brown Sugar
2 Tablespoons Water
1 _ teaspoon Ground Mustard

In a saucepan over medium heat, bring soy sauce, water, brown sugar and molasses to a boil. Remove from heat; cool to room temperature. Pour into a large resealable plastic bag; add pork chops. Seal bag and refrigerate for 3 – 6 hours.

Drain and discard marinade. Place pork chops in a greased 13 x 9 x 2 inch baking dish. Cover and bake at 350 degrees for 30 minutes. Combine the sauce ingredients; pour over chops. Bake, uncovered, 30 minutes longer or until meat juices run clear.

Yield: 6 to 10 servings

Susan Reid
Cullman County

Fallin off the Bone Finger Licking Barbecued Ribs

2 slabs pork spareribs
2 bottles Moore's Marinade
2 cups white vinegar

Sauce:

1 cup molasses
_ cup lemon juice
_ cup dark brown sugar
_ teaspoon salt
1 teaspoon garlic powder
1 cup white vinegar
1 Tablespoon paprika
3 Tablespoons Lawry's salt
4 Tablespoons Jack Daniels Grilling Sauce

Place ribs over hot coals turning periodically to keep from burning. Grill temperature should be approximately 375 degrees to 400 degrees. Cook 1 hour or until done, combine sauce ingredients in saucepan. Bring to a boil, remove from heat. Baste ribs in sauce until tender while over heat.

Kenneth Thompson
Lauderdale County

Sausage Grits Supreme

Ingredients:

4 cups of water
1 tsp. salt
1 cup quick grits
1 lb. pork sausage
_ cup chopped bell pepper
_ cup chopped onion
_ cup chopped celery (optional)
1 10 _ oz. cream of celery soup
2 oz. shredded sharp cheddar cheese

Instructions:

Preheat oven to 375 degrees. Grease 2 quart baking dish. In large saucepan heat water and salt to boiling. Slowly stir in grits. Cover and reduce heat and simmer for 5 minutes, stirring occasionally. In large skillet cook and stir sausage, green pepper, onion and celery until sausage is no longer pink; drain well. Add to grits, stir until mixed. Stir in soup. Pour into greased dish and sprinkle with cheese. Bake at 375 degrees for 30 minutes or until cheese is golden brown on top. Let cool 10 minutes before serving.

Yield: 8 servings

Martha Jordan
Monroe County

Vanilla Bean Pork Loin with Pecan Gravy

Vanilla Bean Pork Loin:

2 vanilla beans, split and scraped
1 teaspoon orange zest
1 teaspoon coarse ground black pepper
1 cup brown sugar
1 cup cider vinegar
2 bay leaves
2 cups bourbon
1 pork loin, trimmed (about 4 pounds)

Pecan Gravy:

1 cup chopped pecans
_ cup butter
1 teaspoon garlic salt
_ teaspoon cayenne pepper
3 Tablespoons flour
1 cup pork marinating liquid
4 cups chicken stock

Preparation instructions:

Pork Loin: In a small saucepan, combine vanilla beans, orange zest, black pepper, brown sugar, cider vinegar and bay leaves and cook over medium heat for 10 minutes. Remove from heat and add bourbon. Cool marinade completely then pour over pork loin in a glass bowl or casserole dish. Cover and marinate 24 hours, turning every 12 hours. (The pork can be marinated up to 48 hours). Preheat oven to 350 degrees. Remove pork from marinade and pat dry. Transfer marinade to sauce pan and reduce volume by one-third. Reserve to use in the pecan gravy. Place pork on a rack on a baking sheet and bake 20 – 25 minutes per pound or until a thermometer reads 155 degrees. Let rest 5 minutes per slicing. Serve with pecan gravy.

Pecan Gravy: In a medium saucepan cook pecans in butter over medium heat for 2 minutes. Add garlic salt and cayenne pepper to flour, and then add flour mixture to pecans and continue cooking for 2 minutes. Add marinating liquid and chicken stock and continue to cook until sauce has thickened enough to coat the back of a spoon. Season to taste with salt and pepper. Sweet potatoes make an excellent side dish.

Yield: 12 servings

Sharon Wilson

Talladega County

Sweet and Sour Pork Chops

6 boneless pork chops
_ cup brown sugar
1 cup canned tomatoes
1 teaspoon lemon juice
1 teaspoon white vinegar
1 green bell pepper, sliced
3 teaspoons minced onion
_ stick margarine, softened
salt and pepper to taste

Bake pork chops in Pyrex dish for 20 minutes on 400 degrees. Mix the remaining ingredients together and pour over pork chops. Place covered pork chops back into oven and bake an additional 30 minutes on 400 degrees. Remove cover and brown for the last 5 minutes.

Ruth Williams
Cherokee County

Grilled Pork, Cheddar and Jalapeno Sausage

2 lbs. mild ground sausage
2 cups shredded sharp cheese
1 small onion, chopped
2 jalapeno peppers, seeded and chopped
5 garlic cloves, minced
1 teaspoon salt
1 Tablespoon pepper

Beat all ingredients at medium speed with an electric mixer until blended. Shape into 12 patties.

Coat food rack with cooking spray, and place patties on grill. Grill covered with grill lid over high heat 12 minutes on each side or until done.

Yield: 12 patties
Rhonda Hughes
Jefferson County

Pork Cutlet Italiano

Ingredients:

4 Pork Cutlets, tenderized

1 _ cups self-rising flour

Salt and pepper to taste

4 cups vegetable oil

1 cup Ragu, Prego or other prepared pasta sauce, enhanced with:

1 pinch basil

1 small pinch oregano

1 Tablespoon sugar

1 cup shredded mozzarella cheese

Yellow rice – per package directions

Garnish

Directions:

- 1. Preheat oil to 350 degrees.**
- 2. Salt and pepper pork cutlets**
- 3. In a bowl add approximately _ cup of water to _ cup flour, for a light batter.**
- 4. Dip each cutlet into the thin batter. Dredge in remaining flour.**
- 5. Place in heated oil and cook until golden brown; drain.**
- 6. Place into 9 x 13 casserole dish.**
- 7. Prepare pasta sauce by adding basil, oregano and sugar to Ragu, Prego or other prepared sauce. Simmer until spices are incorporated.**
- 8. Spread about 2 Tablespoons of pasta sauce over each cutlet.**
- 9. Sprinkle with mozzarella cheese.**
- 10. Place under broiler until cheese starts to brown.**

Prepare rice according to package directions. Place cutlets on rice, garnish and serve.

Prep Time: 20 minutes

Cooking Time: 25 minutes

Yield: 4 servings

**Doug Schofield
Shelby County**

Pork Chop Divine

- 3 cups fresh chopped broccoli**
- 6 (1/2 inch thick) boneless pork chops, cut into bite size pieces**
- _ teaspoon salt**
- _ teaspoon pepper**
- 2 Tablespoons olive oil**
- 1 (10 _ oz.) can condensed cream of mushroom soup**
- _ cup shredded cheddar cheese**
- 1/3 cup mayonnaise**
- _ teaspoon lemon juice**
- _ teaspoon curry powder**
- 1 (3 oz.) can French fried onions**

- 1. Heat oven to 350 degrees F. Arrange uncooked broccoli in 9 x 13-inch ungreased baking dish. Salt and pepper pork chops; cook in oil on medium heat until tender. Drain; layer pork chops over broccoli.**
- 2. In small bowl, combine cream of mushroom soup, cheddar cheese, mayonnaise, lemon juice and curry powder. Mix well; spread over pork chops.**
- 3. Bake at 350 degrees F for 20 minutes. Remove from oven; top with French fried onions and bake an additional 5 minutes.**

Preparation time: 30 minutes
Yield: 8 servings

Nella Dean Earnest
Walker County

Family Night Taters & Ham Soup

6 cups peeled, cubed potatoes, water to cover

_ Tablespoon salt

2 cups milk

3 Tablespoon cornstarch

_ cup butter

1 can roasted garlic chicken broth

6 cups cubed, cooked ham

Salt and pepper to taste

Chives or chopped parsley for looks

Place potatoes and _ Tablespoon salt in large cooking pot. Cover with water. Bring potatoes to a boil, cover and turn down to medium-low and cook until tender. Drain. Add cornstarch to milk and mix well, then add to potatoes. Add butter and chicken broth and cook over medium heat until thick. Add cooked ham. Cook until meat is thoroughly heated. Season to taste. Keeps great in a crock pot.

Serves a bunch (8 – 10 people) depending on how hungry they are and what you have to go with it. Great with cornbread. We serve it over the holidays and on family domino nights.

Lillian Slay

Chambers County

Crock Pot Pork Chops and Gravy

2 – 2 _ lbs. pork chops (salted and peppered)

Flour

Oil (for browning)

2 cups water

1 can cream of mushroom soup

1 pkg. onion gravy mix

Dip chops in flour, brown in oil. Place in crock pot. Add water, soup and gravy mix. Cover and cook on low 6 – 8 hours. Good served over rice or with mashed potatoes.

Crock pot size: 3 _ quart

Preparation time: 15 minutes

Cooking time: 6 – 8 hours

Temperature: Low heat setting

Number of Servings: 6

Patsy Burkhalter

Jackson County

Hershel's BBQ Pork

Pork

5 to 6 lb. Boston Butts (1 to 6 butts)
5' wide heavy-duty aluminum foil
20 lb. Charcoal – adjust to grill size
2 – 12" sticks hickory wood 2" to 3" diameter

White Sauce

1 pt. mayonnaise
1 teaspoon salt
1 teaspoon pepper
6 Tablespoons Vinegar
6 Tablespoons Lemon Juice
4 Tablespoons Sugar

If using a 55 gal. drum size smoker, you may smoke 5 to 6 Boston butts at one time. If smoking one Boston butt, less charcoal and less time will be required.

Place charcoal in grill and light. While smoker is heating, place meat in center of 5' strip of foil. Fold foil loosely around meat to form a bowl, leaving the top open. When charcoal begins to turn white, place wood on top. Smoker is ready for meat. Place wrapped meat away from the fire so the meat will be cooked by indirect heat. Smoke meat for 6 to 9 hours, or until meat is fork tender. When meat is cooled, pull off the bone and serve with white sauce.

White Sauce: Mix all ingredients together until smooth. Serve with smoked pork or chicken.

Approximately 12 to 15 servings per Boston butt

Hershel Seymore
Winston County

San Francisco Chops

4 Bone-in chops (1 inch thick)
1 to 2 Tablespoons vegetable oil
1 clove garlic, minced
_ cup soy sauce
_ cup chicken broth
2 Tablespoons brown sugar
_ teaspoon crushed red pepper flakes
1 Tablespoon cornstarch
1 Tablespoon cold water
Hot cooked rice

In a skillet brown pork chops on both sides in oil; transfer to a slow cooker. Add garlic to drippings; cook and stir for about 1 minute or until golden. Stir in soy sauce, broth, brown sugar and red pepper flakes; cook and stir until sugar is dissolved. Pour over chops. Cover and cook on low for 7 to 8 hours or until meat is tender.

Remove chops. Combine cornstarch and cold water until smooth; gradually stir into slow cooker. Return chops to slow cooker. Cover and cook for at least 30 minutes or until slightly thickened.

Serve over rice.

Yield: 4 servings

Nelda Barnes
Lamar County

Beck's Best Pork Loin

One (1) Large Pork Loin

One (1) Pound Mild Patty Sausage (Your Favorite Brand)

_ Clove of Garlic

Beck's Best Secret Marinade Rub

Brown sausage and add _ clove of garlic.

Slice Pork Loin 1 _ inches thick. Butterfly the slices. (Easier done if the loin is about half way thawed out). Get the grill hot. Take the browned sausage and fill the middle of the sliced loin and use toothpick to close. Then apply the Beck's Best Secret Marinade Rub to the outside of the slices. (Maybe available soon in your local grocery). Place on grill for about 10 minutes per side.

Wayne Bassett

Lee County