SPECIALTIES FOR YOUR HOUSE
...With PORK
Pacific Porkabobs

2 pounds boneless pork shoulder, cut into 1 1/4-inch cubes
2 tablespoons brown sugar
1 tablespoon flour
1 1/2 teaspoons salt
1/2 teaspoon pepper
1/4 teaspoon marjoram
1/4 teaspoon rosemary

1 cup pineapple juice
2 tablespoons Worcestershire sauce
1/4 cup chopped onion
3 slices canned pineapple, cut in fourths or 12 canned pineapple chunks
12 maraschino cherries or kumquats

Combine in saucepan brown sugar, flour, salt, pepper, marjoram and rosemary. Stir in pineapple juice, Worcestershire sauce and onion. Bring to boil and simmer 15 minutes, stirring occasionally. Cool. Pour marinade over cubed pork. Cover and refrigerate 4 to 6 hours or overnight. Drain marinade from pork, reserving it. Thread pork cubes on four 12-inch skewers alternately with pineapple and maraschino cherries or kumquats. Place kabobs on rack in broiler pan. Insert pan so top of meat is 5 to 6 inches from heat. Broil, brushing with marinade and turning to brown all sides, for 25 to 30 minutes or until well done.

6 servings.

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Published by
PORK INDUSTRY COMMITTEE
National Live Stock and Meat Board
36 South Wabash Avenue
Chicago, Illinois 60603
Apple-Raisin Stuffed Pork Chops

6 pork rib chops, cut 1 inch thick
\( \frac{1}{2} \) cup milk
1 cup soft bread crumbs
\( \frac{1}{6} \) teaspoon salt
\( \frac{1}{4} \) teaspoon sage
1 cup finely chopped pared apple
\( \frac{1}{2} \) cup raisins
1 tablespoon melted butter or margarine
2 tablespoons lard or drippings
1 teaspoon salt
\( \frac{1}{6} \) teaspoon pepper

Make a pocket in each chop by cutting into the chop along the bone. (Chops cut from this side hold the stuffing better.) Pour milk over bread crumbs. Stir in \( \frac{1}{6} \) teaspoon salt, sage, apple, raisins and melted butter or margarine. Stuff each chop with about \( \frac{1}{4} \) cup of apple mixture. Brown chops on both sides in lard or drippings. Pour off drippings. Season chops with 1 teaspoon salt and pepper. Cover tightly and cook slowly 45 minutes to 1 hour or until done. 6 servings.
Oriental Pork Chops

6 pork chops, cut ¾ to 1 inch thick
¼ cup sugar
1 teaspoon powdered ginger
½ teaspoon salt
½ cup soy sauce
1 clove garlic, minced

Combine sugar, ginger, salt, soy sauce and garlic. Pour mixture over pork chops and marinate 4 to 6 hours, turning occasionally. Place chops on rack in broiler pan. Insert pan so tops of chops are 4 to 5 inches from heat. Broil 5 minutes, turn and broil 8 minutes longer. Continue broiling, turning occasionally, 12 to 15 minutes longer or until done. 6 servings.

Hawaiian Pork

2 pounds boneless pork shoulder, cut into 1-inch cubes
2 eggs
¼ cup flour
1 teaspoon salt
¼ teaspoon pepper
½ cup lard or drippings
3 medium-sized green peppers
1 can (16 ounces) pineapple chunks
¼ cup cornstarch
½ cup sugar
¼ cup vinegar
¼ cup soy sauce
12 cherry tomatoes, peeled
Chinese noodles or cooked rice

Beat together eggs, flour, salt and pepper. Thoroughly coat cubes of pork in egg-flour batter. Brown on all sides in hot lard or drippings. Cover tightly and cook slowly for about 30 minutes. Pour off drippings. Remove stems and seeds from green peppers. Cut peppers into 1-inch squares and boil 5 minutes in water to cover. Drain. Drain pineapple, reserving liquid. Add water to pineapple liquid to make 1 cup. Add green pepper and pineapple to meat. Cover and simmer 5 minutes. Mix together cornstarch and sugar. Stir in pineapple juice, vinegar and soy sauce. Cook, stirring constantly until clear, about 2 minutes. Pour over meat mixture and mix lightly; simmer 4 to 5 minutes. Fold in tomatoes. Serve on Chinese noodles or cooked rice. 4 to 6 servings.
Savory Almond Din

2 1/2 pounds pork blade steaks, cut 1/2 inch thick
2 tablespoons lard or drippings
1 1/2 cups sliced celery
1 large green pepper, cut in 1/4-inch strips
1 package (9 ounces) frozen Italian green beans
1/2 cup water
1 can (4 1/2 ounces) whole mushrooms
1 can (8 ounces) water chestnuts, drained and sliced

Cut steaks into strips about 1 inch wide and 2 inches long. Brown meat lightly in lard or drippings. Cover tightly and cook slowly 30 minutes. Pour off drippings. In saucepan combine celery, green pepper strips and frozen Italian green beans with 1/2 cup water and bring to boil. Cover and simmer 5 minutes. Drain. Add celery, green pepper, beans, mushrooms and liquid, water chestnuts, salt and pepper to meat and mix well. Heat 1/2 cup water to boiling; add bouillon cubes and stir until dissolved. Mix cornstarch mixture with remaining 1/2 cup water. Add bouillon and cornstarch mixture to meat and vegetables and cook, stirring constantly until thickened. Add pimientos. Cover and cook over low heat 5 minutes, stirring occasionally. Serve with cooked rice and top with toasted almonds. 6 to 8 servings.
Leg of Pork Glacé

9 to 11-pound boneless leg of pork
(fresh ham)
Salt
1/4 cup apple or currant jelly

2 to 3 drops hot sauce
1/2 teaspoon ground ginger
1/6 teaspoon ground cloves

Insert rotisserie rod through center of roast. Season with salt and place on rotisserie. Insert meat thermometer at an angle so tip is in center of roast but not resting in fat or on rod. Roast at low to moderate temperature to 170°F. Allow 3 1/2 to 4 1/2 hours for roasting. In a saucepan combine jelly, hot sauce, ginger and cloves and heat to boiling, stirring constantly. During last 30 minutes, brush roast with jelly mixture.

Gingered Spareribs

3 1/2 to 4 pounds spareribs
1/2 cup brown sugar
1 envelope (8/10 ounce)
dry Italian salad
dressing mix

1 teaspoon celery salt
1 1/2 teaspoons ginger
1/2 cup catsup
1/4 cup vinegar
1/2 cup water

Combine brown sugar, Italian salad dressing mix, celery salt and ginger. Stir together catsup, vinegar and water. Add to dry ingredients and mix well. Thread ribs, accordion-style, on rotisserie rod. Brush with sauce. Cook ribs over moderate heat for 2 hours (or until done) brushing with sauce every 30 minutes. 3 to 4 servings.
Apricot-Glazed Pork Back Ribs

3 to 4 pounds pork back ribs, cut in serving pieces. 
1/2 cup apricot preserves
2 teaspoons prepared mustard
1 1/2 tablespoons lemon juice
2 teaspoons salt
3/4 teaspoon pepper

Let charcoal burn until covered with light, gray ash. Place ribs on grill, rib ends down, about 5 inches from heat. Grill 1 1/2 to 2 hours, turning to brown evenly. Combine remaining ingredients and mix well. Turn and brush back ribs frequently with apricot mixture during last half hour. 3 to 4 servings.
Pork Loin Roast

4 to 6-pound pork loin roast*  
Salt  
Pepper

Have the meat retailer loosen the chine (back) bone by sawing across the rib bones. When roasting is finished, the back bone can be removed easily by running the carving knife along the edge of the roast before the meat is placed on the serving platter. Place roast fat side up, on a rack in an open roasting pan. Season with salt and pepper. Insert roast meat thermometer so the bulb reaches the center of the thickest part. Make certain the bulb does not rest in fat or on bone. Do not add water. Do not cover. Roast in a slow oven (325°F.) 2½ to 4 hours or until the meat thermometer registers 170°F. Allow 35 to 40 minutes per pound for roasting.

*Roast a 4 to 6-pound boneless pork loin roll in a slow oven (325°F.) for 2 hours, turn the roast, insert a meat thermometer so the bulb rests in the center of the largest muscle. Continue roasting 1½ hours longer or until meat thermometer registers 170°F.

SMOKED

Ham
(cook-before-eating)
Whole 10 to 14 160° F. 18 to 20
Half 5 to 7 160° F. 22 to 25
Shank Portion 3 to 4 160° F. 35 to 40
Butt Portion 3 to 4 160° F. 35 to 40
Ham (fully-cooked)**  
Half 5 to 7 160° F. 18 to 24
Loin 3 to 5 160° F. 25 to 30
Picnic Shoulder  
(cook-before-eating) 5 to 8 170° F. 35
Picnic Shoulder  (fully-cooked) 5 to 8 130° F. 25 to 30
Shoulder roll (butt) 2 to 4 170° F. 35 to 40
Canadian-style bacon 2 to 4 160° F. 35 to 40
Ham slice 1” to 1½” thick 45 to 60
Ham Loaf 2 160° F. 1½ hrs.
Ham Patties 1” thick 160° F. 45 to 60

*325° F. to 350° F. oven temperature is recommended for fresh pork and 300° F. to 325° F. oven temperature for smoked pork.

**Heat “fully-cooked” whole hams to 130° F. to 140° F. internal temperature. Allow about 15 minutes per pound for heating.

Baked Boneless Ham — Spicy Plum Sauce

7 to 10-pound boneless smoked ham  “fully-cooked” ham

Place ham on rack in open roasting pan. Insert roast meat thermometer so the bulb reaches the center of the thickest part. Do not add water. Do not cover. Roast in a slow oven (325°F.) allowing 2 to 2½ hours or until meat thermometer registers 130°F. to 140°F. Let ham stand about 15 minutes before carving. Serve with Spicy Plum Sauce. Some of the Sauce may be spooned over ham before serving, if desired.

Spicy Plum Sauce

1 can (1 pound 14 ounces) 2 tablespoons lemon purple plums juice  
3 tablespoons cornstarch 1 tablespoon butter or ½ teaspoon salt margarine  
½ teaspoon cinnamon ¼ teaspoon allspice

Drain plums, reserving syrup. Cut plums in half and remove pits. Combine cornstarch, salt, cinnamon and allspice. Add to plum syrup and stir well. Cook, stirring constantly, until thickened and clear. Add plum halves, lemon juice and butter or margarine. Cook just until heated through. Yield: 3 cups.
Pork Chops Florentine

6 pork chops, cut
$\frac{3}{4}$ to 1 inch thick
2 tablespoons lard or drippings
$\frac{1}{2}$ teaspoon pepper

2 packages (10 ounces each)
frozen chopped spinach
2 cans (10 3/4 ounces each)
Cheddar cheese soup

Grease a 1 1/2-quart oblong baking dish. Brown chops in lard or drippings. Pour off drippings. Season with pepper. Cook spinach according to package directions but reduce cooking time to 5 minutes. Drain spinach, fold in soup and pour into baking dish. Arrange pork chops on spinach mixture, cover tightly and bake in a moderate oven (350°F.) 30 minutes. Remove cover and continue baking uncovered for 15 minutes. 6 servings.

Spanish Tenderloin Patties

6 pork tenderloin patties
$\frac{1}{2}$ teaspoon salt
1 egg, beaten
$\frac{3}{4}$ cup very fine cracker crumbs

3 tablespoons lard or drippings
6 orange slices, cut 1 inch thick
6 thin onion slices
$\frac{1}{4}$ cup water

Add salt to beaten egg. Dip tenderloin patties in egg and then in cracker crumbs. Brown slowly in lard or drippings. Arrange an orange slice and onion slice on each patty. Add water, cover tightly and cook slowly 30 minutes or until done. 6 servings.
Choucroute et Garni

1 2-pound piece fresh Boston shoulder roll
1 2-pound smoked pork shoulder roll (butt)
3 cups water
6 to 7 medium-sized potatoes, cut in half
1 pound smoked bratwurst, mettwurst, or thuringer sausage links

4 small onions, cut in fourths
2 cans (16 ounces each) sauerkraut
3 medium-sized tart red apples, cut in 6 pieces each

Place boneless fresh pork shoulder and smoked shoulder roll in a kettle or large Dutch oven. Add water, cover tightly and simmer 2 hours. Add potatoes, sausage, onions, sauerkraut and apples. Cover and continue cooking 30 minutes. Remove fresh pork and smoked shoulder. Let meat stand 10 minutes and continue cooking sausage and vegetables for 5 to 10 minutes or until vegetables are done. Arrange sausage and drained vegetables on large chop plate or platter. Slice fresh pork and smoked pork and serve on chop plate with sausage and vegetables. 12 to 14 servings.
**Barbecued Pork on Bun**

(upper left)

- 2 cups diced or chopped cooked pork
- \( \frac{1}{4} \) cup chopped green pepper
- 2 tablespoons lard or drippings
- 2 teaspoons prepared mustard
- 2 cups diced or chopped cooked pork
- \( \frac{1}{4} \) cup chopped green pepper
- 2 tablespoons lard or drippings
- 2 teaspoons prepared mustard


**Porklet on a Bun**

(upper right)

- 6 porklets
- 2 tablespoons lard or drippings
- Salt and pepper
- 6 poppy seed buns
- 2 tablespoons butter or margarine
- Prepared mustard, catsup or pickle relish, if desired

Cook porklets at moderate temperature until lightly browned on both sides, 10 to 18 minutes. Season. Spread poppy seed buns with butter or margarine. Place porklet on bottom of each bun, top with poppy seed half. Serve with mustard, catsup or pickle relish, if desired. Yield: 6 sandwiches.

**Double Pork Sandwiches**

(lower left)

- ½ pound "boiled" ham, thinly sliced
- ½ pound cooked pork, thinly sliced
- 12 slices rye bread
- 2 tablespoons water
- 2 tablespoons brown sugar
- 1 tablespoon instant minced onion
- 1 tablespoon Worcestershire sauce
- \( \frac{1}{2} \) teaspoon salt
- 4 hamburger buns
- 2 tablespoons lard or drippings
- 1 tablespoon catsup
- 2 teaspoons prepared mustard
- Salt and pepper
- Butter or margarine
- Prepared mustard, if desired

Spread bread with butter or margarine and mustard, if desired. Top with sliced ham, then sliced pork. Cover with bread slices. Yield: 6 sandwiches.
Sausageburgers

(lower right)

2 pounds pork sausage
3 tablespoons water
2 large tomatoes, cut into 3 slices each

1 medium-sized onion, cut into 8 slices and separated into rings
8 hamburger buns, warmed

Shape sausage into 8 patties, \( \frac{1}{2} \) to \( \frac{3}{4} \) inch thick, 3 to 4 inches in diameter. Place in a cold frying-pan, add water, cover and cook over low heat, 5 minutes. Pour off drippings. Cook patties slowly on both sides until well done. Place patties, tomato slices and onion rings between halves of warmed hamburger buns. Yield: 8 sandwiches.
**Baked Ham — Orange Glaze**

12 to 14-pound smoked ham  
Whole cloves  
Orange Glaze

Place ham, fat side up, on rack in open roasting pan. Insert meat thermometer so the bulb reaches the center of the thickest part. Be careful that the bulb does not rest in fat or on bone. Do not add water. Do not cover. Roast in a slow oven (325°F.) until the meat thermometer registers 160°F. for a "cook-before-eating" ham and 130°F. to 140°F. for a "fully-cooked" ham. Allow 4 to 4 1/2 hours for roasting a "cook-before-eating" ham, 3 to 3 1/2 hours for a "fully-cooked" ham. About 20 to 30 minutes before ham is done, decorate with cloves and spread with Orange Glaze. Return to oven to finish cooking and set glaze.

**Orange Glaze**

<table>
<thead>
<tr>
<th>1 cup brown sugar</th>
<th>1 tablespoon vinegar</th>
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<tbody>
<tr>
<td>1 tablespoon flour</td>
<td>3 tablespoons frozen concentrated orange juice</td>
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<tr>
<td>1 teaspoon dry mustard</td>
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Combine ingredients, stirring until smooth.

**Smoked Shoulder Roll — Horseradish Cream**

2 to 3-pound smoked shoulder roll (butt)  
Water to cover  
Horseradish Cream

Cover shoulder roll with water. Cover tightly and simmer 1 1/2 to 2 hours or until meat is done. For easier carving, remove from water and let stand 15 to 20 minutes before carving. While meat is cooking, prepare Horseradish Cream. Serve with sliced smoked shoulder roll.

**Horseradish Cream**

<table>
<thead>
<tr>
<th>2 tablespoons butter or margarine</th>
<th>1 1/2 cups milk</th>
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<tr>
<td>2 tablespoons flour</td>
<td>2 to 3 tablespoons prepared horseradish</td>
</tr>
<tr>
<td>1/2 teaspoon salt</td>
<td>1/2 cup dairy sour cream</td>
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<tr>
<td>1/4 teaspoon onion salt</td>
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Boston Shoulder Roll Americana

4 to 6-pound Boston shoulder roll
1 jar (16 ounces) spiced crab apples

½ cup brown sugar
1 tablespoon lemon juice

Drain crab apples and combine liquid with brown sugar and lemon juice in a saucepan. Bring to boil, stirring to dissolve sugar, and cook over low heat 5 to 8 minutes or until slightly thickened. Place roast, fat side up, on a rack in an open roasting pan. Do not add water. Do not cover. Roast in a slow oven (325°F.) 3 to 3½ hours or until done. Brush crab apple mixture over roast 2 or 3 times the last 30 minutes of roasting time. Garnish roast with crab apples.
Butterfly Pork Chops

6 to 8 butterfly pork chops, cut
¾ to 1 inch thick
2 tablespoons lard or drippings

Salt and pepper
½ cup water

Brown the chops in lard or drippings in frying-pan. Pour off drippings. Season with salt and pepper. Add water. Cover tightly and simmer 45 minutes to 1 hour, or until done. 6 to 8 servings.

Pineapple-Sweet Potato Stacks

2 cans (16 ounces each) sweet potatoes
1 can (15½ ounces) sliced pineapple

2 tablespoons brown sugar
2 tablespoons melted butter or margarine

Drain and mash sweet potatoes. Drain pineapple and save liquid. Combine sweet potatoes, ¼ cup pineapple liquid, brown sugar and butter or margarine. Mix well. Arrange 6 to 8 pineapple slices in baking dish. "Tube" or spoon about ¼ cup sweet potato mixture on each pineapple slice. Bake in a preheated moderate oven (350°F.) about 10 minutes or until hot. 6 to 8 servings.