



CRANBERRY-GLAZED PORK ROAST

Carolyn Dartlon

4 lb boneless pork loin roast	2 T. orange juice
2 tsp cornstarch	2 T. dry sherry
¼ tsp. cinnamon	1 (16 oz) can whole berry cranberry sauce
½ tsp. salt	
½ tsp. grated orange peel	

In small saucepan stir together all ingredients except pork. Cook, stirring over med. heat until thickened; set aside. Place roast in shallow baking dish. Roast at 325° for 45 min. Spoon ½ c. glaze over roast and continue roasting for 30-45 min. more, until internal temp. is 155-160°. Let stand 10 min. before slicing and serve with remaining sauce. Serves 16.

Note: We have this at Christmas, and everyone seems to enjoy it. Hope you will give it a try...its pudgy dood as Acey use to say.

CREAMY TACOS

Heather Hill Troia

1 can evaporated milk	½ lb Velveeta (or more)
1 can cream of mushroom soup	2 cans of Rotel
1 can ranch style beans	1 lb of hamburger meat

Brown and drain hamburger meat. Add all other ingredients. Cook for 15 minutes. Serve with chips of your choice.

ELEE'S FRESH BAKED HAM

Tonya Tyson Moore
Elee Trichel

10 - 20 lb. bone-in ham	¼ cup Lea & Perrins
sea salt & cracked black pepper	2 sticks real butter, melted
1 quart apple cider	juice of 3 lemons
1 quart apple cider vinegar	3 Tbsp. cayenne pepper

Place ham in a large, deep roasting pan. Rub down ham with sea salt and cracked pepper. Combine remaining ingredients to make marinade. Pour 1 cup of marinade in bottom of roasting pan. Bake ham uncovered at 400° for 1 hour, or until crispy on top. Baste with marinade. Then continue to bake uncovered at 200° for 20 - 22 hours more, basting with marinade every hour or so.

Note: This is really tender and tasty!

