

## **COFFEE-CRUSTED CARIBBEAN PORK TENDERLOIN WITH CITRUS-SCENTED SHALLOT GARDEN SAUCE**

**Submitted by: Nikki Norman**  
**Nashville IGA**

### **PORK:**

1 (12 oz) can Coca-Cola with Lime  
1/3 c. A-1 Bold and Spicy Steak Sauce (Kraft)  
1 (2-1/2 lb.) whole pork tenderloin (2 portions)  
2 tsp. Sea salt, 1/2 tsp. reserved  
1/2 c. Simply Fruit Orange Marmalade (J.M. Smucker Co.)  
1/2 tsp. ground nutmeg  
1 tsp. hot madras curry powder  
Pam Cooking Spray (ConAgra)  
1 tbsp Gray Poupon (Kraft)  
3/4 c. crumbs made from Wheat Ritz Crackers (Kraft)  
1 tsp. Nescafe Taster's Choice Instant Coffee (Con Agra)

### **SAUCE:**

4 tbs. Unsalted butter  
3/4 c. (2 large) finely chopped shallots  
1/2 c. finely chopped white mushrooms  
1/2 tsp. habanero hot sauce  
1 tbsp. minced garlic  
1/4 tsp. ground white pepper  
1/2 c. Tequila (Anheuser Busch)  
3/4 c. heavy cream  
2 tbs. Minute Maid Frozen Limeade thawed and not diluted  
2 tbs. Finely chopped fresh parsley

**Garnishment:** 1-1/3 c, fresh (peeled) or refrigerated citrus sections from oranges, etc.  
and 4 fresh parsley sprigs

### **To Make Pork:**

Combine Coca-Cola and A-1 Sauce in 1-gallon sealable plastic bag. Add pork tenderloins, seal and marinate 45 minutes at room temperature. (Discard marinade)  
Preheat oven to 350 degrees.

Season pork evenly with 1-1/2 tsp. Salt. Make a 1-inch cut lengthwise on flat side of each pork portion. Combine orange marmalade, nutmeg and curry powder, fill cut pork portions with divided mixture. Gently close. Place filled flat sides together and tie to form round shape with 4 – 6 (8-in.) pieces of twine. Spray roasting rack with PAM. Place pork on rack in roasting pan. Spread Gray Poupon over top half of pork. Sprinkle crumbs mixed with Nescafe evenly over mustard. Bake in preheated 350 degree oven 55

minutes or until internal temperature reaches 155 degrees. Remove from oven. Let stand 10 minutes. Slice on diagonal into 8 portions. Keep warm.

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To Make Sauce:

In a heavy medium sauté pan melt butter over medium heat. Sauté shallots and mushroom 4 minutes. Add hot sauce, garlic, reserved ½ tsp. salt and white pepper. Sauté 2 minutes. Deglaze with Tequila and reduce 1 minute. Add heavy cream and limeade. When mixed and heated throughout remove from heat. Process sauce in food processor or smooth with hand held immersion blender. Fold in parsley. Keep warm.

To Serve:

On 4 serving plates arrange two slices of pork slightly off center on each plate. Drizzle sauce decoratively over end of one pork slice. Arrange divided citrus sections and parsley sprigs decoratively against pork. Serve warm.

**Serves 4 large entrée portions**

**MUSTARD-HERB CRUSTED BEEF TRI-TIP W/ CRISPY ORANGE POTATO  
PANCAKES AND PARSLEY CRÈME FRAICHE**

**Submitted by: Michaela Rosenthal  
McCowan's Market IGA**

**INGREDIENTS;**

1 (2 lb) beef tri-tip roast  
¼ cup Grey Poupon Mustard  
2 tbs. freshly chopped mixed herbs (parsley, rosemary, etc)  
1 teaspoon steak seasoning

4 large russet baking potatoes, peeled  
1 tbsp frozen Minute Maid Orange Juice Concentrate  
1 small, yellow onion, minced  
1 whole egg / 1 egg yolk  
3 tbs. flour  
Morton Salt & pepper to taste  
Wesson Vegetable Oil for frying

½ cup Knudsen Dairy Sour Cream  
3 tablespoons thick cream  
2 tablespoons freshly chopped parsley  
1 teaspoon freshly grated orange (or lemon) zest

**DIRECTIONS;**

Heat oven to 375 degrees

Mix together the mustard, herbs and steak seasoning

Slather on the top of tri-tip roast. Place meat on a wire rack in a baking dish and roast for 45-50 minutes (for medium rare) or longer for medium-well. Meat thermometer should read 160 degrees for medium rare or 170 for medium well. Turn off oven and let tri-tip rest for 5 minutes.

Remove from oven, cover with tin foil until ready to slice.

Finely shred potatoes (food processor or box grater), squeeze out excess liquid and place in a mixing bowl along with the frozen orange juice concentrate. Using a fork, mix well, then add onions, egg, flour and salt & pepper.

Heat oil to 350 degrees. Using your hand, form small rounds of potato mixture, squeezing more liquid from patties. Fry for 3-4 minutes per side until golden brown.

Drain on paper towel.

In a small bowl, mix together the sour cream, thick cream, parsley and zest. Slice tri-tip against the grain and serve with potato pancakes and crème fraiche.

Yield: 4 servings.

## LEMON AND GARLIC CHICKEN THIGHS

**Submitted by: Hank Schriefer  
SPD, IGA**

8 Large, skinless, boneless chicken thighs  
2 ½ cups Campbell's chicken broth  
2 to 3 cans Budweiser Beer  
1 bulb of garlic, separated and peeled  
1 to 2 tbs. butter  
1 to 2 tsp. olive oil  
1 lemon, peeled, seeded and sliced thinly  
1 lemon sliced for garnish  
2 tbs. flour  
2/3 cup dry white wine  
2 to 3 tbs. fresh parsley, chopped. Additional sprigs for garnish  
Sea salt and fresh ground pepper to taste

Place chicken thighs in 9x13 inch dish. Pour beer over chicken, cover and marinate for 1 to 3 hours. Refrigerate.

Separate garlic cloves and peel. Place chicken broth in pan and bring to boil. Add garlic cloves, reduce heat and simmer for 30 to 40 minutes.

Remove chicken from marinade. Discard marinade. In a separate non-stick pan, large enough to hold chicken thighs in a single layer, heat butter and oil on medium high heat. Brown chicken thighs on both sides. When browned, transfer to baking dish.

Preheat oven to 375 degrees.

Remove chicken broth and garlic cloves from heat and let cool slightly. Strain, reserving broth and garlic cloves separately. Place garlic and lemon slices around and on top of chicken thighs.

Return pan that chicken was cooked in to medium heat. Add flour to pan and mix with remaining fat in pan. Cook flour and remaining fat in pan, stirring constantly for about 1 minute. Add wine and stir constantly scraping the bottom of the pan to loosen brown bits in pan. Add chicken broth and cook until sauce begins to thicken and is smooth. Season with salt and pepper to taste.

Pour sauce over chicken thighs, cover and place in 375 degree oven for 40 to 45 minutes or until chicken is done. When chicken is done, sauce can be adjusted for thickness by removing chicken and boiling sauce to reduce or adding liquid to thin.

Place chicken thighs on individual serving plates and sprinkle with chopped parsley. Discard lemon slices and garlic cloves. Pour sauce over chicken thighs. Excellent served over cooked fettuccine. Serve with mixed steamed vegetables. Garnish with lemon slices and parsley.

**Serves: One chicken thigh per serving.**

## CAROLINA CRABMEAT CHEESECAKES

**This is a savory delicious crabmeat cheesecake served as an individual appetizer. It is served – just out of the oven – with a crab-shrimp sauce and topped with caviar.**

**Submitted by: Roland S. Ormrod  
Griffins IGA**

- 2 8 oz. packages of “Philadelphia Brand” cream cheese
- 2 large eggs
- 1 teaspoon dry minced onion
- 1 clove garlic, minced
- 2 tablespoons chopped tomato
- 1 teaspoon oregano
- 1 ½ teaspoon fresh lemon juice
- 1 lb. Fresh Jumbo Lump Crabmeat
- 1 can Campbell’s Cream of Shrimp Soup
- 1 2 oz. jar of “Romanoff” Red Lumpfish Caviar

Preheat oven to 350 degrees

Butter 4 – 2/3 cup individual soufflé dishes

- 1 Beat Cream Cheese until fluffy
- 2 Beat in eggs
- 3 Fold in the rest of the ingredients
- 4 Fold in ½ the lb. of crabmeat
- 5 Salt and pepper to taste

Divide the mixture between the four 2/3 cup soufflé ramekins

Bake until the centers are set – about 30 minutes

Meanwhile, heat the Cream of Shrimp Soup

When the cheesecakes are set – take out of oven and cool slightly

Mix the remaining ½ lb. of crabmeat with the shrimp soup

Gently remove the cheesecakes and put inverted onto individual serving plates

Top with two Tablespoons of Crabmeat-Shrimp soup mixture

Then top with a teaspoon of the Red Caviar – serve warm

## MEDITERRANEAN LAMB BURGERS WITH FETA CHEESE SAUCE

**Submitted by: Athena Russell  
Quinby IGA**

- 1 lb. ground lamb meat
- ¼ cup Eggbeaters
- ¼ cup minced green onion
- 1 teaspoon dried oregano
- ½ teaspoon salt
- ¼ teaspoon black pepper
- ½ cup Kraft Italian salad dressing
- PAM non-stick cooking spray

### **Feta Cheese Sauce**

- ¼ cup Knudsen sour cream
  - ¼ cup Kraft Real Mayonnaise
  - 1 garlic clove, minced
  - 1 teaspoon fresh lemon juice
  - 1 tablespoon fresh mint, chopped
  - ¼ cup ATHENOS crumbled feta cheese with garlic & herb
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- 4 whole grain hamburger buns
  - 2 tomatoes sliced
  - 4 green leafy lettuce leaves

In a large bowl, mix together the lamb, Eggbeaters, onions, oregano, salt and pepper. Shape into 4 burgers. Spray electric grill with PAM and heat to medium-high heat. Cook the burgers 3-4 minutes on each side for medium-rare. Baste burgers with Kraft Italian salad dressing while they are cooking. Set burgers aside and keep them warm.

In a small bowl, mix together sour cream, mayonnaise, garlic, lemon juice, mint, and feta cheese. Spread each side of bun with feta cheese sauce, lay one lettuce leaf on bottom of bun, top with a burger then tomato and top of bun.

Makes 4 servings.

## CHOCOLATE RASPBERRY FRANGIPANE TORTE

**Submitted by: Lisa Keys**

**Town Plot IGA**

- 1 box (9 oz.) Nabisco Chocolate Wafers (you'll need 34 cookies)
- 3 tablespoons butter, melted
- 1 cup slivered almonds
- ½ cup sugar
- 1 egg plus 1 egg white
- 1 teaspoon vanilla
- ½ teaspoon almond extract
- 6 tablespoons butter, cut into 6 pieces, softened
- ½ cup Smucker's raspberry jam

### **Chocolate Mousse Filling**

- 1 (12 oz.) bag Nestles Semisweet Chocolate Chips
- ½ cup milk
- 2 tablespoons sugar
- 1/8 teaspoon salt
- 2 tablespoons vegetable oil
- 1 teaspoon vanilla
- 1 cup heavy cream

### **Topping & Garnish**

- ½ cup Nestles Semisweet Chocolate Chips
- 1/3 cup heavy cream
- 1 tablespoon butter
- 1 teaspoon raspberry extract or 1 tablespoon raspberry liqueur
- Fresh raspberries and mint sprigs

Heat oven 350 degrees. For the crust, finely crush 18 cookies. Mix crushed cookies with melted butter; press over bottom of 9-inch spring form pan. Stand remaining whole cookies around edge of pan overlapping and pressing firmly into crumbs. In food processor, pulse nuts and sugar until finely ground. Add egg, egg white, vanilla and almond extract; process until combines. Add butter, process until no lumps remain. Spread frangipane over bottom of crust. Bake 30 minutes or until puffed and golden. Cool on wire rack. Spread jam evenly over frangipane layer. To make chocolate mousse place chocolate chips in food processor; process until finely chopped. In a microwave safe cup, heat milk, sugar and salt to just a simmer. With food processor running, add hot milk mixture to chocolate; process until chocolate is melted. Scrape down sides of the bowl, add oil and vanilla; process until smooth. Pour mixture into a bowl and chill for 10 minutes, stirring occasionally. Meanwhile, beat the heavy cream to soft peaks. Fold the whipped cream into the cooled chocolate mixture until blended. Spread the mousse

evenly over the frangipane. Freeze for 4 hours or as long as overnight. To prepare topping, place chocolate chips in a bowl. In a microwave safe cup heat heavy cream and butter to just a simmer. Pour hot cream over chocolate chips; let stand 1 minute. Add

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raspberry extract or liqueur; stir until smooth. Remove torte from freezer. Pour topping over center of torte and spread over top. Garnish edge with fresh raspberries and mint sprigs. Refrigerate until ready to serve. Remove pan sides before serving.

Makes 12 servings.



## **BAKED SQUASH BOWL WITH CORNBREAD 'N SWEET POTATO STUFFING**

**Submitted by: Barbara Estabrook**

**Sav More Food Market IGA**

1 round midsize winter squash (such as Sunshine, Kabocha, etc.) about 4 to 5 lbs.  
¼ cup pure maple syrup  
4 tablespoons butter – divided  
½ cup finely chopped red onion  
½ cup finely chopped celery  
½ cup finely chopped red bell pepper  
1 medium Granny Smith apple – peeled, cored and cubed ¼ inch thick  
3 cups peeled cubed (1/4 inch thick) sweet potatoes  
1 ½ cups canned chicken broth-roasted garlic seasoned (Swanson's)  
1 pkg. (6 ounce) Kraft Stovetop Cornbread Stuffing Mix  
¼ cup grated Kraft parmesan cheese  
¼ cup plus 2 tablespoons coarsely chopped roasted salted almonds  
¼ cup egg beaters

Preheat oven to 375 degrees. Wash squash, pat dry and pierce several times with a sharp knife over top of squash. Place in a round cake pan with a small amount of water. Bake squash 40 minutes.

Meanwhile, in a large nonstick skillet, melt 2 tablespoons butter over medium-high heat. Add onion and celery; sauté until tender, stirring frequently. Add red pepper, apple and sweet potato. Saute mixture, stirring frequently, until potatoes are crisp tender – 6 minutes. Add broth; cook until hot. Stir in stuffing mix, cheese and ¼ cup almonds. Add egg beaters; stir to blend. Reduce heat to lowest stovetop setting and cover.

Remove squash from oven once baked; retain oven heat. Use a hot pad to hold squash while cutting top off squash to form a lid, being careful not to break stem. Remove seeds and stringy bits of squash. Melt remaining 2 tablespoons butter; stir into maple syrup. Pour half of syrup into squash; swirl to coat inside. Fill squash with stuffing, sprinkle with remaining almonds and drizzle with remaining syrup. Place lid on squash; return to oven and bake 30 minutes or until stuffing is hot. Serve squash bowl on an ovenproof serving plate. Attractive as table centerpiece!

8-10 servings

Cook's note: To save time, microwave the whole squash. Use full power for 6-7 minutes. Rotate and turn, microwave another 6-7 minutes, then cut lid.

## PEANUT BUTTER & CHOCOLATE CHEESECAKE

**Submitted by: Allison Luxenburg  
McCowan's Market IGA**

### **Ingredients:**

1 ½ cups finely crushed Nabisco (100 calorie) Planters Peanut Butter Cookie Crisps (approx. 10 packets) from two 5.1 oz. boxes  
1 cup granulated sugar, divided  
½ cup melted butter, cooled  
1 ½ lbs. (3 blocks) Kraft Original Cream Cheese, room temperature  
4 large eggs, room temperature  
½ cup melted semi-sweet chocolate, cooled  
2 teaspoons grated orange zest  
2 cups Knudsen Dairy Sour Cream  
1 cup chopped salted, roasted peanuts  
½ cup semi-sweet chocolate chips

Heat oven to 350 degrees.

Mix the cookie crumbs, ¾ cup sugar and melted butter and press into a 9" spring form pan, chill for 10 minutes.

Beat the cream cheese, eggs, melted chocolate and orange zest until smooth.

Pour into chilled crust and bake for one hour.

Remove from oven (do not turn oven off) and let sit for 15 minutes.

Mix together the sour cream & remaining ½ cup sugar and spread onto cheesecake.

Sprinkle with chopped peanuts & chocolate chips, return to oven for an additional 10 minutes.

Cool to room temperature and then chill for four hours.

Makes 8 servings.