



Week 12 Winter Contents:

1 Pork Shoulder Roast, Approx 3#
1 pint Pope's BBQ Sauce
1 pint Frozen Sweet Corn
1 pint Frozen Blackberries
1 pint Frozen Strawberries
1 Candy Onion
1 quarter peck Gala Apples
1 doz. Eggs
3 # Kennebec Potatoes
1 pint Fresh Tomato Salsa
1 bag Corn Chips

Slow-Roasted Pork Shoulder with Carrots, Onions and Garlic

This is the perfect way to not only make a large meal but to also use a lot of ingredients in this weeks bag. Adding potatoes is a great addition to this recipe!

Ingredients

Kosher salt and black pepper
1 boneless pork shoulder roast
1 large yellow onion, cut into 1/2 inch thick rings
3 medium carrots
10 cloves garlic, peeled
Cup dry white wine

Instructions:

Combine 2 Tbs. salt and 2 tsp. pepper in a small bowl and rub the mixture all over the pork. Put the pork, fat side up, in a large roasting pan (about 12x16x3 inches). Cover and refrigerate overnight or for up to 3 days.
Remove the pork from the refrigerator and let sit at room temperature for 1 to 1-1/2 hours before cooking. Position a rack in the center of the oven and heat the oven to 300°F. Uncover the pork and roast until tender everywhere but the very center when pierced with a fork, 4 to 4-1/2 hours. Add the onion, carrots, garlic, wine, and 1 cup water to the roasting pan and continue to roast, stirring the vegetables occasionally, until the pork is completely tender, about 1 hour more. Remove the roast from the oven and raise the oven temperature to 375°F. Using tongs, separate the pork into 8 to 10 large, rustic chunks and spread out on the pan. If most of the liquid has evaporated, add a splash more water to the pan to create a little more juice. (It shouldn't be soupy.) Return the pork to the oven and continue to roast until nicely browned on the newly exposed surfaces, about 15 minutes. Remove the pan from the oven, transfer the meat and vegetables to a serving platter, and tent loosely with foil. Let rest for 20 minutes. Skim the excess fat from the juices and serve the juices with the vegetables and meat.

Barbecued Boston Butt Roast

This is such a simple way to cook your pork and use Pope's BBQ Sauce!

Ingredients

1 pork shoulder roast
1/4 cup water
Salt and pepper
BBQ sauce

Instructions:

Place the pork shoulder in the crock pot or slow cooker with water, salt and pepper. Cover and cook on LOW for 8 to 10 hours. About 1 to 2 hours before serving, drain off excess liquids, shred meat and remove fat; pour a little barbecue sauce on the meat. Continue cooking for 1 to 2 hours longer. Serve the shredded barbecued pork with buns, with coleslaw and extra barbecue sauce on the side.

As-You-Like-It Breakfast Casserole

I'm always looking for some great breakfast recipes for when I have guests in the house. This seems like the perfect option as you can add in any extra items you like!

Ingredients:

6-10 eggs
2-3 cups grated cheddar cheese
6 slices of bread, cubed
2 cups of milk
Salt & Pepper

Additions (optional):

1 cup corn
1/2 cup chopped broccoli
1/4 cup green onions/candy onion
1 cup cubed ham/Italian sausage
A few slices of bacon, chopped
1 teaspoon herbs

Instructions:

Preheat oven to 350°F. Beat the eggs in a large bowl. Mix in the milk and cheese. Add the bread and carefully stir until all pieces of bread are moistened (don't over mix or the bread may disintegrate). Add additions. Add salt and pepper to taste (if using Italian sausage, you won't need either.) Butter a 13 x 9 inch casserole dish. Pour mix into casserole dish.
Bake in oven for 50 minutes to an hour, until the top is browned and the center springs back when touched. Remove from oven and let cool for 10 minutes before serving.

Chiffon Cake with Strawberries and Cream

The strawberries have been so tasty that this seemed like a great recipe to share the wealth! This was found on marthastewart.com.

Ingredients

The Cake
2 1/4 cups cake flour (not self-rising)
1 1/2 cups granulated sugar, divided
2 1/4 teaspoons baking powder
3/4 teaspoon salt
1/2 cup safflower oil

7 large egg yolks plus 9 large egg whites
3/4 cup whole milk
1/2 teaspoon cream of tartar
1 whole vanilla bean, split and scraped, or 2 teaspoons pure vanilla extract

Berries and Cream

2 pounds strawberries, hulled and halved or quartered (about 5 cups), plus more for serving
1/2 cup granulated sugar
1 tablespoon fresh lemon juice
Pinch of salt
2 cups cold heavy cream
1/4 cup confectioners' sugar, plus more for sprinkling

Instructions

Make the cake: Preheat oven to 325 degrees. Whisk together flour, 3/4 cup granulated sugar, the baking powder, and salt. Whisk together oil, egg yolks, and milk in a large bowl. Whisk flour mixture into egg-yolk mixture.
Beat egg whites with a mixer on high speed until frothy. Add cream of tartar and vanilla seeds or extract, and beat until soft peaks form. Gradually add remaining 3/4 cup granulated sugar, beating until stiff, glossy peaks form, about 5 minutes. Whisk one-third of the egg-white mixture into batter. Gently but thoroughly fold in remaining egg-white mixture with a rubber spatula.
Transfer batter to tube pan. Bake until top of cake springs back when touched, 52 to 55 minutes. Let cool upside down (over a bottle or on tube-pan feet) 1 hour.
Make the berries and cream: While cake is baking and cooling, combine strawberries, granulated sugar, lemon juice, and salt, and let sit, stirring occasionally, 1 hour. Just before assembling, beat cream and confectioners' sugar until medium peaks form.
Slide a paring knife around edges of tube and side of pan; release cake. Cut cake horizontally into 3 layers with a serrated knife. Transfer bottom layer to a cake plate or platter. Spread with half the berries, and drizzle with juices. Spread half the whipped cream over berries, then top with middle cake layer. Spread with remaining berries and whipped cream. Top with remaining cake layer. Refrigerate cake 1 hour. Sprinkle with confectioners' sugar, and serve with berries.

Yogurt Parfait Recipe

Grab some granola and yogurt at the back of the truck and you'll be able to enjoy this recipe in no time!

Ingredients

1/4 cup of plain or Greek yogurt
1/4 cup granola
1/4 cup fresh berries

Instructions:

This is super quick and easy! Simply layer your yogurt, granola and berries in a glass and alternate layers until full. Enjoy!!