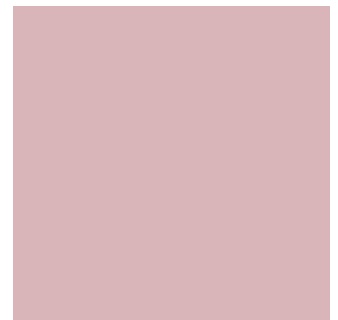
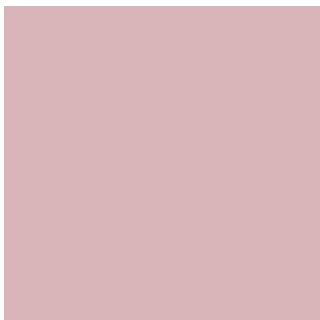
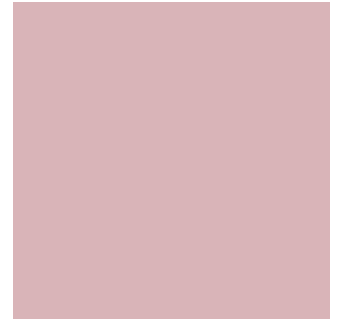
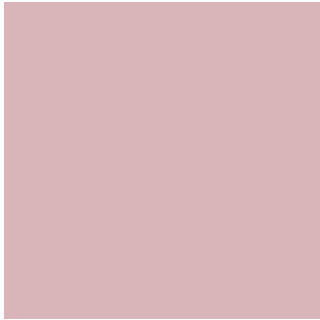


Mainly Meat
Cracker Crumb Magic
Brines & Rubs
Poultry, Beef, Pork



Mainly Meat

Steaks, roasts and chops, along with the rubs, brines, and seasonings for them, take up most of the space here. Don't forget Grandma's Thanksgiving Turkey and a stab at recreating Dad's friend's Polish sausage, which we had every Christmas and Easter growing up. More recent favorites include Asian Meatloaf Baked Beef Tacos, and Spicy Chicken with Sausage.

Ingredients

Any "Broth" = Low- or No-Sodium Broth. If you use salted broth or stock, be sure to hold back on any salt called for in the recipe and then season to taste before serving.

Chipotles in Adobo Sauce are dried chipotle peppers cooked in a sweet tomato sauce. Put leftovers in a single layer in a freezer bag and you can break off frozen peppers as needed.

"Dried Chiles." Used in brines and pickles, and ground for use in rubs, there are many varieties, especially in Mexican cooking. But when called for in brines, pickles, and rubs, this means small hot peppers, like arbol or cayenne. Small Asian peppers work too. I like to grow cayenne and then dry them myself.

"Olive Oil" vs "Extra Virgin Olive Oil." Extra Virgin Olive Oil (EVO) has a fruity taste and works well in uncooked dishes, as it tends to burn more quickly than regular olive oil and lose its flavor when heated. Use regular olive oil for cooking.

Harissa is a paste originating in North Africa made of dried chiles, garlic, and oil, that may include spices like coriander and cumin.

"Grated Ginger" or "Prepared Ginger in Syrup." A company called The Ginger People produces what they call "Grated Ginger." It is already shredded. Add the sweetened syrup as well.

Sriracha is a sauce with the consistency of ketchup that balances sweetness with the flavor of ripe jalapeños, vinegar, and garlic. It is most often used to spice up Thai or other Asian dishes.

Szechuan Pepper-corns: Used in Asian cooking, these provide heat as well as a numbing sensation.

White Pepper: This type of pepper has a distinctive flavor. Try it in mashed potatoes instead of black pepper. It's spicy without the harsh bitterness of black pepper.

Cracker Crumb Magic

Fried Fish
Dad's Cracker Patties
Mom's Breaded Pork Chops or Chicken

Brines & Rubs

Zuni Cafe's Brine for Pork
Brine with Fennel for Pork
Brine for Skinless Chicken Breasts
Barbecue Rub
Wet Rub with Chipotle and Citrus

Poultry

Indian Spiced Turkey Breast
Chicken Kebabs
Thanksgiving Turkey
Spicy Chicken with Sausage

Beef

Sweet & Spicy Flank Steak
Joe's Fried Rib Eye Steaks
Easiest Prime Rib
Nick's Beef & Swiss
Dad's Hamburgers and Meatloaf
Baked Beef Tacos
Asian-Style Meatloaf
Slow Cooker Barbecue Brisket
Sloppy Joes Two Ways
Emily's Famous Sloppy Joes
Grandpa Goggin's Sloppy Joes

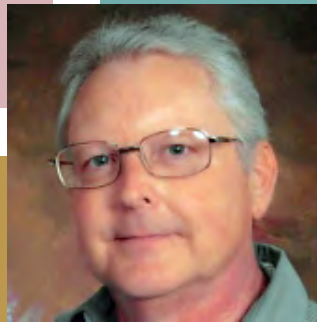
Pork

Skillet Sausage with Potatoes and Arugula
Mom & Dad's Baked Pork Steaks
Porchetta
Porchetta Sandwich with Rapini
Homemade Sausage Two Ways
Garlic Sausage
Eric's Italian Sausage
Braised Pork Chops with Tomatoes, Mushrooms, and Cream

Brought to you by . . .



Karen Korschake



Kim Goodreau



Antonina Purevich



Nick Dorochoff



Karie Roach



Jean Dravet



Eric Ahlgren



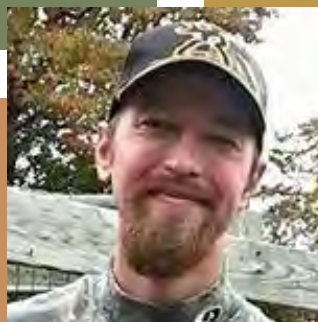
Joe Beason



Nick & Toni Dorochoff



Gene Hollenberg



Mike Goodreau



George Dorochoff

Cracker Crumb Magic

Fried Fish

Dad would bring back fish from Minnesota frozen in milk cartons of ice when we were kids, and later took to freezing them wrapped in white paper. He would scale the fish and leave the bones in, but as we got older, he started to filet them instead, so we did not have to eat around the bones. He or Mom would fry the fish and serve it with Kraft Macaroni and Cheese. We would sometimes have a salad: iceberg lettuce with tomatoes, from Dad's garden in the summer, and cucumbers. Dad made the dressing from oil and tarragon vinegar when we were little, but later he developed a taste Kraft French dressing. (Maybe when we were older he had the extra cash to buy dressing instead of make it from scratch?) Since I haven't fished in years, I have to drive an hour north to Wadsworth, IL, to buy frozen blue gill, walleye, or lake perch. But once I fry it up, it still tastes like home. And thanks to Mike for straightening me out on the difference between single and double dipping (see below)!



Before getting started:

- ☐ Serves 4.
- ☐ Heat oven to 200° to keep cooked fish warm; have ready a 10" or 12" frying pan, preferably cast iron.
- ☐ If you buy a box of cracker meal instead of grinding your own, add about ½ tsp salt per pound.
- ☐ Use a blender or a zipper bag and rolling pin to crush the crackers into fine pieces. Crumbs made with a rolling pin will make heavier breading.
- ☐ Karen adds ranch dressing mix to the breading, using 1 envelope (1 oz) to ½ lb cracker crumbs.

Ingredients

1 lb fish fillets
Salt & pepper
½ lb cracker crumbs
4 or 5 eggs
1 TBS milk per egg
Vegetable oil for frying

Method

1. Lay the fish out on newspaper and season both sides generously with salt and pepper.
2. In a wide, shallow bowl, beat eggs with milk until well combined. (Maybe start with fewer eggs and add more if needed.)
3. Place a mound of crumbs on a pie plate, dish, or bowl big enough to hold a filet.
4. Have a fresh piece of newspaper ready. Take each filet, dip it in egg, then crumbs, then in egg and crumbs again. Be sure it is well-coated with crumbs, and lay it on the fresh newspaper.
5. Repeat with remaining fillets, adding an additional egg and milk if necessary.
6. Fill the frying pan to about a ¼" with oil and heat over medium-high heat until a crumb of breading sizzles.
7. Place fillets in the pan without crowding and cook until bottoms are browned and crisp, about 3 minutes, adjusting heat as needed.
8. Carefully flip and continue to cook until the other side is brown and crisp, another 2 to 3 minutes.
9. Remove the fillets to an oven-safe bowl lined with paper towels or a slice or two of bread in the bottom to absorb the grease. Hold in warm oven.
10. Repeat with remaining fillets.

Single or Double Dip?

Dad dipped the fish in crumbs, then egg, then crumbs again. But George figured if some breading was good, more was better. He started "double-dipping," dipping twice in egg and crumbs. The thicker coating makes for a more crispy coating than single dipping provides.

Amounts here are for double-dipping. You'll need fewer eggs if you want to single dip like Dad did.

Dad's Cracker Patties

Dad would mix the leftover egg with cracker crumbs to make "cracker patties." There was nothing better than a patty hot from the frying pan with melting butter on top.

To make them, into the leftover egg-milk mixture, add enough cracker crumbs to make a soft dough. Form the dough into patties and fry on both sides until cooked through.

Mom's Breaded Pork Chops or Chicken

Mom often made breaded pork chops or chicken during the holidays or for special occasions. Given the number of people to feed, she would make enough to fill the huge, stainless steel roaster that Dad also used for chicken and rice (Chapter 5). I still use a small roaster for just a few chops, but the notes below provide some other options.



Before getting started:

- ☐ Makes 4 chops; the recipe easily doubles.
- ☐ The same method can be used for chicken, but double the amount of crumbs, eggs and milk for 8 pieces.
- ☐ Preheat oven to 350°; have ready a covered baking dish big enough for the chops or chicken to fit slightly overlapped, and a frying pan, preferably cast iron, large enough to hold 2 to 3 chops or 3 to 4 pieces of chicken.
- ☐ See the notes regarding making the crumbs or using boxed cracker meal on the previous page.
- ☐ Karen adds ranch dressing mix to the breading for pork chops, using 1 envelope (1 oz) to ½ lb cracker crumbs, and using regular salt, instead of Lawry's.
- ☐ You can also spice things up a bit by sprinkling the chops with hot paprika or adding some hot sauce to the egg mixture.

Ingredients

4 bone-in loin pork chops, about ½" thick
Lawry's Seasoned Salt
Black pepper
½ lb cracker crumbs (from two sleeves of saltines)
2 to 3 eggs
1 TBS milk per egg
Vegetable oil for frying
About 2 TBS cold butter (six thin slices)



Nickey caught a fish!
(Detroit Lakes, MN, 1989)

Method

1. Lay the chops or chicken parts out on newspaper and season both sides lightly with Lawry's Seasoned Salt and pepper.
2. Place a mound of cracker crumbs on a pie plate or dish big enough to hold a chop.
3. In a wide bowl, beat eggs with milk until well combined.
4. Have a fresh piece of newspaper ready. Take each piece of meat, roll in cracker crumbs, dip into egg mix, shaking off excess, and dip in cracker crumbs again. Be sure it is well-coated with crumbs, and lay on the fresh newspaper.
5. Repeat with remaining chops or chicken parts, adding an additional egg and TBS milk if necessary.
6. Fill the frying pan to just under ½" with oil & place over medium-high heat until a crumb of breading sizzles.
7. Place 2 or 3 chops or chicken parts in the pan and cook until bottom and sides are browned and crisp, about 3 minutes, adjusting heat as necessary to keep things sizzling.
8. Carefully flip and continue to cook until the other side is brown and crisp, another 2 to 3 minutes.
9. Remove browned meat to the roasting pan, laying them slightly overlapping like shingles.
10. Repeat with remaining meat, then dot with butter, cover the pan, and bake.
11. Check the temperature with an instant read thermometer after 20 minutes for chops and an hour for chicken. When chops reach an internal temperature of 150° if serving immediately, or 145° if allowing them to rest for 20 minutes or so, remove the pan from the oven. For chicken, cook white meat to 160° and dark meat to 170° and let rest for at least 20 minutes to reach 165° / 175°.
12. If allowing the chops to rest, tent with foil or leave the lid ajar to let steam escape.

Brines & Rubs

Three Brines & Two Rubs

Brining meat makes for juicy and tender roasts and chops. The salt & sugar in the brine permeate the meat and carry the flavorings with it, making it tender, juicy, and flavorful. A longer soak is better for thicker loin roasts. Rubs rely more on ground spices to carry the flavor than on whole spices.



Before getting started:

- ☐ Brining times generally range from 6 to 48 hours: Chops 6 to 12 hours, roasts 24 to 48. Whole or cut up chickens are fine with a 2 to 4 hour soak, as too long can make the meat a bit rubbery.
- ☐ Use a mortar and pestle, if you have one, to crush the aromatics.
- ☐ Try brown sugar for more complex flavor, or use cumin, coriander, and fresh jalapeño for a kick.
- ☐ You can put a small plate on top of the meat to keep it submerged.
- ☐ Dry the meat and bring to room temperature before cooking. If grilling, oil the meat to help browning.

Method for Brines

1. Place the crushed aromatics in a small saucepan with one cup of the water and bring to a boil.
2. Take off heat and stir in sugar and salt until dissolved.
3. Put the seasoned water & remaining 4 cups water in a container large enough for the meat and submerge the meat in the brine.
4. Refrigerate for recommended period of time.
5. Remove meat from brine, dry with paper towels, and let it come to room temperature before cooking.

Zuni Cafe's Brine for Pork

5 cups water
2-3 bay leaves, crumbled
2-3 dried chiles
4-5 juniper berries
6 TBS sugar
3 TBS salt

Brine with Fennel for Pork

5 cups water
1 TBS fennel seed
2 tsp allspice berries
1 ½ tsp black peppercorns
2 bay leaves, crumbled
1-2 dried hot chiles
6 TBS sugar
3 TBS table salt

Brine for Skinless Chicken Breasts

5 cups water
2 cloves garlic crushed
1 tsp red chili flakes
1 ½ tsp black peppercorns
3 juniper berries
2 whole dried chilies
1 bay leaf
½ cup brown sugar loosely packed
¼ cup kosher salt

Two Rubs

I have no idea where I got the wet rub, but it works well on grilled pork or chicken. The BBQ rub is from The Joy of Cooking & is great for pulled pork (see Chapter 4) or ribs.

Barbecue Rub

Makes about 2 cups. Toast ¼ cup cumin seed in a frying pan until fragrant, 2 to 3 minutes. Cool and grind, then add:

½ cup sweet or hot paprika	¼ cup salt
¼ cup packed brown sugar	¼ cup coarsely ground black pepper
¼ cup chili powder	2 TBS cayenne
	1 tsp ground mace

Wet Rub with Chipotle and Citrus

For 5 lbs of pork, bring juice of 2 oranges and two limes to simmer. Put in 1 jalapeño cut in chunks and steep for a few hours. Remove peppers and add:

2 tsp salt	1 tsp pepper	1 tsp onion powder
1 ½ tsp ground ancho pepper	1 tsp ground chipotle	1 tsp ground cumin
1 ½ tsp garlic powder	1 tsp smoked hot paprika	

Soak pork roast or chops, or skinless, boneless chicken breasts or thighs for an hour or two at room temperature before grilling. Leftovers make great tacos.



Indian Spiced Turkey Breast

Recipe by Melissa Rubel in Food and Wine (November 2007).

Before getting started:

☐ Serves 6 to 8.

☐ Preheat oven to 475°.

☐ You can marinate the breasts in a large zipper bag.

Ingredients

- | | |
|--|---|
| 2 cups plain whole-milk yogurt | 1 tsp ground cumin |
| 1 medium onion, coarsely chopped | 1 tsp ground coriander |
| 3 large garlic cloves | ½ tsp cinnamon |
| 1 one-inch piece of fresh ginger, peeled and thinly sliced | ½ tsp cayenne pepper |
| ¼ cup fresh lemon juice | 2 bone-in, skin-on turkey breast halves (about 3 pounds each) |
| 2 tsp ground turmeric | Kosher salt and black pepper |
| | 2 TBS unsalted butter, melted |

Method

1. In a food processor, puree the yogurt with the next 9 ingredients.
2. Place the breasts on a large rimmed baking sheet. Pour the yogurt marinade over the turkey and rub it over both sides and under the skin. Cover and refrigerate for 6 to 24 hours.
3. Remove the turkey from the refrigerator 1 hour before roasting.
4. Transfer the turkey breasts with any marinade that sticks to them to a large roasting pan, skin side up. Season with salt and pepper and drizzle with butter.
5. Roast for 20 minutes. Reduce the oven temperature to 375° and roast for 50 minutes longer, or until an instant-read thermometer inserted in the thickest part of the breast reads 165°.
6. Transfer the turkey to a cutting board and let rest for 10 minutes. Carve and serve.

Chicken Kebabs

Our friends, John and Jean Dravet, made this for us. The yogurt in the marinade makes the chicken very tender and moist.

Before getting started:

☐ Makes 6 to 8 skewers.

☐ When ready to cook, preheat grill to medium-high heat.

Ingredients

- | | |
|-------------------------------------|--|
| 1 cup plain whole-milk Greek yogurt | ½ tsp cumin |
| 2 TBS olive oil | ⅛ tsp cinnamon |
| 5 garlic cloves, minced | 2 ½ lbs boneless skinless chicken thighs, trimmed and cut into large bite-sized pieces |
| Zest of 1 lemon | 1 large red onion, cut into wedges |
| 2 TBS lemon juice | Vegetable oil for greasing the grill |
| 2 tsp paprika | |
| 1 ¾ tsp salt | |
| ½ to 1 tsp red pepper flakes | |
| ½ tsp black pepper | |

Method

1. In a medium bowl, combine first 11 ingredients (up to the chicken).
2. Thread the chicken loosely onto metal skewers, folding if the pieces are long and thin, alternating occasionally with the red onion. Do not crowd the ingredients.
3. Place the skewers on a baking sheet lined with foil and cover with marinade, coating well.
4. Cover and refrigerate at least eight hours or overnight.
5. Oil the hot grill by using tongs to rub paper towels lightly dipped in vegetable oil over the grates.
6. Grill kebabs until golden brown and cooked through, turning occasionally, 10 to 15 minutes. Transfer skewers to a platter and serve.

Thanksgiving Turkey

Mom made her turkeys the way her mother did, with a cracker stuffing rich with eggs and sour cream and basted with Mogen David Concord wine and 7-Up. Mom started using regular red table wine and then later white wine, but the results were the same: dark brown slightly sweet skin on a juicy bird.

Before getting started:

- ☐ Plan on about 1 lb per person.
- ☐ Preheat oven to 325°. Cooking times below are for stuffed birds.
- ☐ Any roasting pan that will hold the bird comfortably will do.
- ☐ If you don't have a rack, tucking the wings under the bird helps.
- ☐ For stuffing recipes, including Grandma's Cracker Dressing, see Chapter 6, Salads and Sides.



Ingredients

14 lb Turkey
4 TBS kosher salt
½ of a 750 ml bottle
of Mogen David
Concord Wine
3 8 oz cans 7-Up
Stuffing of your
choice

Roasting Times

One year, Nick under cooked the turkey: the meat was pink and flabby and the dressing wasn't cooked through. The bird had already rested for a half hour outside of the oven, so there was no putting it back in. Ruth manned the microwave, moving dishes of food in and out until we had enough to eat.

Kim made sure this never happened again. He became the keeper of the time table for the big birds we cooked (at right), and every turkey after that was done to perfection. Times for smaller birds are from The Joy of Cooking.

Method

1. Rinse and dry the bird with paper towels. Remove any large pieces of fat in the body or neck cavities. Reserve the neck and giblets for another use, like the gravy recipe provided here. If you don't have a rack for the pan, tuck the wings under the bird.
2. Rub 2 TBS kosher salt in the body cavity and 2 TBS on the outside of the bird. Fill the body cavity with stuffing of your choice and tie the legs together with kitchen twine.
3. Tilt the bird in the pan so the neck cavity is accessible. Fill the loose skin with stuffing and wrap excess skin underneath the bird. Settle the stuffed bird in the pan.
4. Pour about ¼ of the wine and 7-Up over the bird to cover the bottom of the pan by about a ½". Loosely tent with foil, shiny side facing out, and place in oven.
5. Baste every 30 to 45 minutes, using the pan juices or adding more wine and 7-Up in equal parts to keep about a ½" of liquid in the pan.
6. If the bird is not browning, remove the foil for a while, replacing it when the skin is brown and glossy. If it is browning unevenly, cover only the brown parts of the bird.
7. Thirty minutes before time is up, start testing using an instant-read thermometer. Dark meat is best at 165° to 175° and white meat at 157° to 160°.
8. When done, remove from pan, let rest for 20 to 30 minutes before carving.



Giblet Gravy

Wash the turkey giblets and neck, and place in a 3 qt saucepan with a small onion and some chunks of celery and carrot, if desired.

Add water to cover the ingredients by an inch, bring to a boil, then simmer for about an hour. Skim foam from the top as needed to keep the broth clear.

Strain the broth & discard the vegetables. You can dice the liver, heart, and gizzard finely and reserve for the gravy.

Wipe out the saucepan and melt 3 TBS butter. Add 3 TBS flour to make a roux, whisking over low heat until the roux browns a bit.

Add the broth slowly, whisking to avoid lumps. Cook until thickened & season with salt and pepper.

If using chopped giblets, add them and heat through before serving.

Cooking Times

6 to 7 lbs, 1 ¼ to 1 ¾ hours
7 to 10 lbs, 1 ½ to 2 ½ hours
10 to 14 lbs, 2 to 3 ½ hours
14 to 18 lbs, 3 to 4 ½ hours
18 to 20 lbs, 3 ½ to 5 hours

Cooking Times	
21 Lbs.	4 ½ to 5 hours
22 Lbs.	" " "
23 Lbs.	5 to 5 ½ hours
24 Lbs.	5 to 5 ½ hours
25 Lbs.	5 ½ to 6 ¼ hours

Spicy Chicken with Sausage

Most recipes for "Chicken Scarpariello" use bone-in skin-on thighs and have you brown the skins and put the frying pan in the oven for the last 20 minutes of cooking to keep things crisp. My version cooks completely on the stove, the 20 minutes in the oven replaced by simmering 10 minutes covered and then 10 minutes uncovered to thicken the sauce. I also bumped up the flavor, adding seasonings to the chicken which absorbs the flavors well without the skin.



Before getting started:

- ☐ Serves 6; have a 12" or 13" frying pan with lid ready. I use a 12 ½" stainless steel pan.
- ☐ Mezzetta Sliced Hot Cherry or Fresno peppers save on slicing and heat up the dish. If using the Fresno peppers, be sure to add the sugar.
- ☐ If using bulk sausage roll the loose meat into 12 to 15 oblong pieces before browning.
- ☐ This dish is great served over polenta. Instant polenta only takes minutes to cook and tastes as good as made from scratch. If you have more broth on hand, use it in the polenta.

Ingredients

Seasoning Mix

- 4 tsp Kosher salt
- 1 TBS red pepper flakes
- 2 tsp black pepper
- 2 tsp dried oregano

Braise

- 2 to 2 ½ lbs (8 to 10) boneless chicken thighs
- 1 to 1 ½ lbs hot Italian sausage (4 to 5 links)
- 2 TBS olive oil
- 1 medium onion, thinly sliced
- 1 large red bell pepper, thinly sliced
- 6 cloves garlic, thinly sliced
- 2 TBS finely minced fresh sage leaves or 2 tsp dry rubbed sage
- ¾ cup sliced hot or sweet pickled cherry peppers (about ¾ cup), with ¼ cup pickling liquid
- 1 cup dry white wine
- 1 cup chicken stock
- 2 TBS sugar (optional)

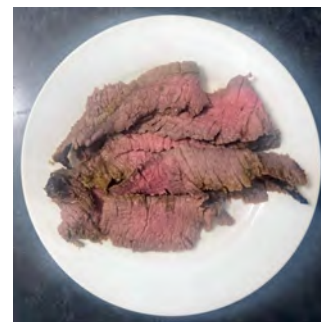
Method

1. Mix the seasoning mix ingredients in a small bowl.
2. Spread each piece of chicken smooth side up on newspaper and sprinkle with one-half of the seasoning mix. Press to adhere and flip pieces onto a plate, using the remaining seasoning mix. Set aside.
3. Heat oil in frying pan over medium-high heat until shimmering. Add sausage links and increase heat a bit. While they sear, poke 3 or 4 holes in each side to release some grease. When brown on all sides, cut each into 3 or 4 pieces (they will still be pink inside). Remove to a bowl that can hold the chicken as well.
4. Add chicken to pan smooth side down, and cook, without moving, until browned, about 4 minutes. Flip chicken and brown lightly on second side, about 4 minutes. Transfer to bowl with the sausage.
5. Return skillet to heat without draining it and add onion and bell pepper. Cook, stirring and scraping up browned bits with a wooden spoon or spatula until softened and starting to brown, about 4 minutes.
6. Add sage and garlic, stir to combine, and cook until fragrant, about 1 minute.
7. Add peppers and their liquid, stirring and scraping browned bits from bottom of pan.
8. Add wine and cook until liquid is reduced by half, about 2 minutes.
9. Add chicken stock and sugar (if using) & stir to combine. Return chicken pieces to pan smooth side up, then add sausage to pan, tucking them in with the other ingredients.
10. Reduce heat to a simmer and cover, cooking for 10 minutes. Uncover and cook an additional 10 minutes to thicken the sauce.
11. Serve over polenta.

Beef

Sweet & Spicy Flank Steak

Based on a recipe by Melissa Clark on cooking.nytimes.com.



Before getting started:

☐ Serves 4.

☐ If you are in a hurry, 20 minutes in the marinade will do.

Ingredients

- | | |
|---|---|
| 1 ½ lbs flank steak | 2 cloves garlic, finely chopped |
| 1 ½ tsp kosher salt | 1 TBS light brown sugar |
| 3 TBS coarsely chopped scallions | Zest of ½ lime |
| 1 TBS finely chopped, peeled ginger or Prepared Ginger in Syrup | 2 tsp lime juice |
| 1 large fresh jalapeño, coarsely chopped | 1 tsp sriracha, harissa, or other hot sauce |
| | 2 TBS extra-virgin olive oil |

Method

1. Season steak with salt and set aside at room temperature.
2. In food processor, pulse remaining ingredients except oil. When all is finely chopped, with motor running, pour in oil and process until smooth.
3. Place steak in a zipper bag with marinade. Seal and distribute marinade evenly. Refrigerate for 2 hours to overnight.
4. Let steak rest at room temperature for an hour. Grill covered or broil 4 inches from heat, 4 to 6 minutes per side. Let rest for 5 minutes before slicing.



Joe's Pan Fried Ribeye Steaks

Joe has been doing up steaks this way for years. They taste almost as good (sometimes better) than if they were cooked on the grill!

Before getting started:

- ☐ Two steaks serve 2 to 4; have ready a cast iron or steel frying pan large enough to hold both steaks at the same time.
- ☐ Use peanut or canola oil; they have high smoke points.

- ☐ You can use this method with pork chops, too. Use an instant read meat thermometer to cook the chops to 150°-155° for medium.
- ☐ Leftover beef can be used for Nick's Beef and Swiss, or pork for the Porchetta Sandwich with Rapini.

Ingredients

- 2 8 oz rib eye steaks, about 1 ½" thick
- Kosher salt
- Vegetable oil
- Black pepper

Method

1. Liberally season both sides of the steaks with kosher salt. Let the steaks rest uncovered up to an hour at room temperature, or uncovered in the refrigerator up to 24 hours.
2. Heat a cast iron or other heavy skillet on high heat until very hot. Add only enough oil to coat the bottom of the pan & continue to heat until almost smoking.
3. Season the steaks with pepper and place them in the pan.
4. Cook for about 2 minutes on the first side, then flip the steaks and lower the heat to medium. Cook for an additional 2 ½ minutes or so for medium-rare, adjusting cooking time up or down to suit your taste. Medium rare steaks should be cooked to 130 to 135.
5. When done, remove from pan, tent with foil, and allow the steaks to rest for five minutes before serving.

Easiest Prime Rib

Alexia got this recipe from from Dr. Gene Hollenberg, Principal at Nuner Elementary School, where she taught for many years. She's made this for her family to rave reviews.

Before getting started:

- ☐ Plan on ½ lb per person.
- ☐ Preheat the oven to 500° about 30 minutes before you plan to put the roast in the oven.
- ☐ After the roast goes into the oven, DO NOT open the door until the cooking time is over. Keeping it closed will help control any smoke from the high heat.

Ingredients

Prime rib roast
Salt
4 TBS (½ stick)
butter, softened
Garlic powder

Method

1. Rub roast generously with salt and allow it to come to room temperature, 3 to 4 hours.
2. Mix butter and garlic powder, and spread on the roast.
3. Place roast on wire rack in rimmed baking sheet and place in the hot oven.
4. Roast at 500° for 5 minutes per pound, the turn the oven off.
5. Leave the roast in the oven for an additional 2 hours. Remove roast from the oven, loosely tent with foil, and let rest for 30 minutes before serving.

Nick's Hot Beef and Swiss

Some leftover beef and Italian rolls become a delicious hot meal.

Before getting started:

- ☐ Preheat oven to 425°; have a baking sheet ready.
- ☐ You can use deli roast beef if you don't have leftovers.
- ☐ Amounts depend on how many sandwiches you want. The veggies should cover one side of the bun.
- ☐ Jarred horseradish sauce is fine.

Ingredients

1 TBS olive oil per sandwich
1 large clove garlic for every two to three TBS olive oil
2 TBS mayo per sandwich
1 tsp horseradish, drained, per sandwich
Black or white pepper
Butter
Onions and mushrooms, sliced thin
Kosher salt
Thyme, fresh or dried
Italian or sub rolls
Vegetable oil
Leftover beef, sliced thin
Swiss cheese

Method

1. Use a garlic press or mince the garlic and add to the oil in a small bowl.
2. Mix the mayonnaise, horseradish, and pepper to taste.
3. Brush cut sides of the rolls with the garlic oil and bake for 5 to 10 minutes until brown.
4. In a small frying pan, melt some butter and add the onions and a pinch of salt. Sauté until soft and slightly brown. Place in a bowl.
5. Repeat Step 4 in the same pan with the mushrooms, adding pepper and thyme to taste. Place in bowl with onions, and mix.
6. In the same pan over medium heat, heat 1 tsp oil and toss the beef until it is warmed. No need to heat all the way through.
7. For each sandwich, spread one half of the roll with 1 TBS of the mayonnaise mixture, top with beef and then Swiss cheese. On the other half, place a slice of Swiss cheese and top with the onions and mushrooms.
8. Bake for 8 to 10 minutes, until the cheese is melted.
9. Serve with additional horseradish sauce.





Dad's Hamburgers and Meatloaf

Of course Dad would make more than 4 burgers for us kids, but the proportions are the same if you want to double this recipe. He would cook these burgers on a rimmed baking sheet in the oven rather than frying them.

Ingredients

- ½ medium onion, chopped
- 1 TBS butter
- 1 lb hamburger
- Salt, pepper, and garlic powder
- 1 egg
- ½ cup cracker crumbs
- 2 tsp Worcestershire sauce
- 1 tsp yellow mustard

Before getting started:

- ☐ Makes 4 burgers; meatloaf serves 6 to 8.
- ☐ Dad always had cracker crumbs on hand for frying fish. You can use bread crumbs instead, but add a bit more salt.
- ☐ If baking, preheat oven to 325° for burgers, 350° for meatloaf.
- ☐ Add chopped, sautéed green pepper, celery, or mushrooms, if you like.
- ☐ You can spread some ketchup or barbecue sauce on the meatloaf before increasing the temperature.

Method for Hamburgers

1. Fry onion in butter and add to meat.
2. Add salt, pepper, and garlic powder to taste, and remaining ingredients. Mix lightly just until combined.
3. Form four patties. Make a dimple in them so they stay flat.
4. **Fry** in a medium frying pan over medium heat until done, flipping once during cooking, or **bake** on a rimmed baking sheet for 30 to 40 minutes or until done.

Method for Meatloaf

1. Double the ingredients for hamburgers.
2. Follow steps 1 and 2 for hamburgers.
3. Form into a loaf about 1 ½ inches high, 6 inches wide and 12 inches long.
4. Bake covered for 25 minutes, then raise to 375°, uncover, and continue baking until done, about 35 minutes.

Baked Beef Tacos

My friend Karie Roach suggested this recipe. These beefy tacos come out of the oven crispy and delicious.

Before getting started:

- ☐ Serves 4.
- ☐ Heat oven to 400°; place a large baking sheet on the center rack while oven heats.
- ☐ Lining the sheet with foil helps with cleanup.
- ☐ Try adding Angry Chiles (Chapter 10) to the tacos before baking.
- ☐ Karie Roach tested these, and she suggested adding refried beans and sprinkling some cheese on the baking sheet to crisp things up.



Ingredients

Tacos

- 1 lb 90% lean ground beef
- 1 TBS Nick's Chili Blend or 1 oz pkg taco seasoning
- ¾ cup water
- 1 ½ cups shredded cheddar cheese
- 8 6-inch flour tortillas
- Oil for baking

For Serving

- ½ cup finely diced white onion
- 1 cup diced tomatoes
- 2 cups shredded romaine lettuce
- Salsa or pico de gallo
- Sour cream
- Guacamole

Method

1. Heat a skillet over medium-high heat and add the ground beef. Cook, breaking up the meat with a spoon, until cooked through, 5 to 6 minutes. Stir in the Chili Blend or taco seasoning and water and bring to a boil.

See Taco, next page.

Asian–Style Meatloaf

When Joe & I started dating, spending weekends together included cooking together. One day, I had a taste for meatloaf, and offered to make some for supper. That's when I found out how much he really did not like meatloaf. I found this recipe in the Chicago Tribune. It was adapted from a book called Chef's Tale by Peter Franey. Joe's love of Asian food won out, making this the only meatloaf that he actually looks forward to.

Before getting started:

- ☐ Preheat oven to 425°; have a small roasting pan or rimmed baking sheet ready.
- ☐ The recipe calls for a mix of meats, but you can use just beef with good results.
- ☐ You can substitute ground ginger for the fresh, using about ½ tsp.
- ☐ If using a roasting pan, you can add potatoes or carrots. Just cook covered for the first half hour.



Ingredients

Glaze

- 1 cup ketchup
- 2 TBS honey
- 2 TBS fresh lemon juice
- 1 TBS chopped garlic
- 1 TBS Dijon mustard
- 2 tsp olive oil
- 2 tsp freshly grated ginger
- 2 tsp soy sauce
- ½ tsp lemon juice

Meatloaf

- ¾ cup finely chopped green onions
- ½ cup water chestnuts, drained & chopped
- 1 tsp finely chopped garlic
- 1 large egg, beaten
- 1 TBS vegetable oil
- ¼ cup rice wine or sherry
- 3 TBS soy sauce
- ¾ lb ground beef
- ¾ lb ground pork or turkey
- ½ cup fine fresh bread crumbs
- ¼ cup loosely packed cilantro leaves, chopped
- 1 tsp freshly grated ginger
- ½ tsp ground Szechuan pepper or
- 1 tsp freshly ground white pepper

Method

Glaze

1. Mix the glaze ingredients except for lemon juice in a saucepan and bring to a boil.
2. Cool, and add lemon juice.

Meatloaf

1. Sauté first three ingredients in oil just until onions wilt. Set aside to cool.
2. Beat egg with oil, wine or sherry, and soy sauce to blend.
3. In a bowl, place the meat, cooled onion mixture, liquids, and remaining ingredients. Mix gently by hand just until combined.
4. Form the mixture into a loaf and place in center of pan. Spread sauce over loaf and bake until well done, about 50 minutes.

Taco, from previous page.

2. Reduce the heat to a simmer. Cook, stirring often, until thickened, about 5 minutes.
3. Remove the skillet from heat and stir in the cheese.
4. Cover half of each tortilla with the ground beef mixture and fold in half. Use brush or paper towel to oil the folded top.
5. Carefully remove the baking sheet from the oven and place the folded tacos on the sheet, oiled side down.
6. Return sheet to the oven and bake until golden brown on the bottom, about 5 minutes. Then oil to the tops, flip, & continue baking until golden on the other side, 4 to 5 minutes more.
7. Serve with garnishes of your choice.

Random photo of some finger food, looking to be the best!



Slow Cooker BBQ Brisket

I made a brisket like this for an Easter dinner when Joe and I lived on Farwell. The recipe is from Cook's County (February–March, 2009). Alternate seasoning below is cobbled together from recipes on the web.

Ingredients

Rub and Brisket

- ½ cup packed dark brown sugar
- 2 TBS minced chipotle chiles in adobo
- 1 TBS ground cumin
- 1 TBS paprika
- 2 tsp pepper
- 1 tsp salt
- 1 4- to 5-lb brisket, fat trimmed to ¼ inch thick and lightly scored

Aromatics and Sauce

- 3 TBS canola oil
- 1 large onion, chopped fine
- 2 TBS tomato paste
- 1 TBS Nick's Chili Blend
- 1 TBS minced chipotle chiles in adobo
- 2 cloves garlic, minced
- ½ cup water
- ¼ cup ketchup
- 1 TBS cider vinegar
- ¼ tsp liquid smoke

Before getting started:

- ☐ Serves 8 to 10.
- ☐ Scoring the fat on the roast at ½-inch intervals will help seasonings penetrate the meat.
- ☐ The alternate seasoning makes for a savory roast instead of a sweet BBQ.
- ☐ I use two stacked disposable foil pans, which fit great.
- ☐ To make ahead, in Step 4, cook about an hour less, wrap the brisket in foil & refrigerate it & the juices separately. To serve, heat foil-wrapped brisket in a 350° oven about 1 hour. Remove the fat from the juice and add water to make 2 cups if necessary. Heat the juice separately then begin with Step 7.

Method

1. Combine rub ingredients and rub mixture all over brisket. Cover with plastic wrap and let sit at room temperature for 1 hour or refrigerate up to 24 hours.
2. Heat oil in large skillet over medium-high heat until shimmering. Cook onion until softened, about 5 minutes.
3. Add tomato paste and cook until beginning to brown, 1 minutes, then stir in the next three ingredients and cook until fragrant, 30 seconds.
4. Mound mixture in the center of the slow cooker and cover with an inverted metal loaf pan. Place the brisket, fat side up, on the loaf pan. Add water, cover, and cook on high for 6 to 7 hours, or on low for 10 to 12 hours, until a fork inserted into the meat can be removed with no resistance.
5. Transfer the brisket to a 9" by 13" pan, cover with foil, and let rest 30 minutes.
6. Carefully remove loaf pan from the slow cooker and pour the contents into a large bowl. Let rest & skim fat off the top with a large shallow spoon. Add water to make 2 cups if necessary.

Savory Brisket Seasoning

Rub

- 2 TBS hot smoked paprika
- 2 TBS onion powder
- 2 TBS garlic powder
- 2 tsp pepper
- 1 teaspoon salt
- 1 tsp cayenne

Aromatics and Sauce

- 3 TBS canola oil
- 1 large onion, chopped fine
- 2 TBS tomato paste
- 2 tsp dried thyme
- 2 cloves garlic, minced
- 1 large bay leaf
- ½ cup water
- 2 TBS ketchup
- 1 TBS Dijon mustard

7. Place brisket on cutting board and slice thinly across grain. Return to pan & pour 1 cup of the reserved juice over the meat.
8. Whisk remaining juice with the last 3 ingredients and season with salt & pepper. Serve brisket, passing the sauce.

Sloppy Joes Two Ways

Joe found Emily's recipe on the Allrecipes web site, and I got Grandpa Goggin's recipe from my friend, Cindy Oman, which I fiddled with a bit.

Before getting started:

☐ Both recipes make 6 to 8 sandwiches. Have the buns ready!

☐ Using beef with a lower fat content (say half 85%/15% and half 94%/6%) is a good idea.



Emily's Famous Sloppy Joes

Ingredients

1½ lbs ground beef	1 tsp paprika
1 large onion, chopped	1 tsp ground cumin
1 red bell pepper, chopped	1 tsp white or cider vinegar
1 6 oz can tomato paste	3 TBS brown sugar
1 cup water	1 tsp dried oregano
3 cloves garlic, minced	½ tsp salt
1 TBS chili powder	½ tsp ground black pepper

Method

1. In a large skillet over medium-high heat, sauté the ground beef for 5 minutes. Add the onion and bell pepper, and sauté for 5 more minutes, or until onion is tender. Drain fat.
2. Add tomato paste and water and stir until paste is dissolved.
3. Add remaining ingredients, and continue to heat for 5 to 10 minutes until mixture is thick and heated through.

Grandpa Goggin's Sloppy Joes

Ingredients

1 TBS bacon grease or butter	1 TBS Worcestershire sauce
1 medium onion, finely chopped	1 TBS brown sugar
1 medium jalapeño or Serrano pepper, finely chopped	1 TBS yellow mustard
1 clove garlic, finely chopped	1 TBS cider vinegar
1½ lbs ground beef	1 tsp lemon juice
½ cup ketchup	Pinch of ground cloves
	Salt and pepper
	Cayenne or hot sauce to taste

Method

1. Melt fat in a 3.5-quart saute pan and fry onions and peppers with a pinch of salt on medium-high heat until brown. Add garlic and stir one minute.
2. Add ground beef to pan. Liberally season with salt and black pepper, and cook and stir until meat is brown.
3. Cook for an additional 5 minutes or so to reduce the amount of liquid in the pan. If there is still a lot, tilt pan and remove about half of the liquid with a spoon, leaving enough to cover the bottom of the pan.
4. Add the remaining ingredients, except the cloves. Simmer partly covered for 20 to 30 minutes on low.
5. Add cloves and adjust seasonings with salt and pepper and cayenne or hot sauce if desired.

Pork

Skillet Sausage and Potatoes with Arugula

This recipe from America's Test Kitchen is an easy way to get a balanced meal: the sausage, potatoes, and greens all appear on the same plate.

Before getting started:

☐ Serves 4

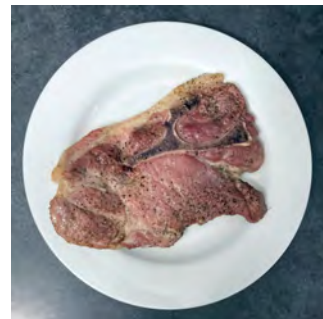
☐ Have ready a 12" non-stick skillet with lid.

Ingredients

- 6 ounces (6 cups) baby arugula
- 1 pound fingerling (or baby Yukon Gold) potatoes, unpeeled, halved lengthwise
- 2 TBS olive oil
- ¼ tsp salt
- 1 ½ pounds (6 links) hot or sweet Italian sausage
- 1 TBS unsalted butter
- 2 garlic cloves, minced
- 1 tsp minced fresh rosemary
- ¼ tsp pepper
- 1 cup dry white wine

Method

1. Arrange arugula on serving platter.
2. Combine potatoes, 1 TBS oil, and salt in bowl. Cover and microwave on high for three minutes. Stir and continue cooking on high until just tender, about 3 more minutes.
3. Heat remaining TBS oil in 12-inch nonstick skillet over medium-high heat until just smoking. Cook sausages until browned on all sides, about 6 minutes, poking three holes in each side of the links to release fat. Transfer to plate.
4. Pour off all but 1 TBS fat from skillet and return to medium-high heat. Cook potatoes, cut side down, until golden brown, about 3 minutes.
5. Add butter, garlic, rosemary, and pepper and cook until fragrant, about 30 seconds, stirring to combine. Arrange potatoes on top of arugula and tent loosely with foil.
6. Return now-empty skillet to medium-high heat, add sausages and wine, and bring to boil. Reduce heat to medium-low and simmer, covered, until sausages are cooked through, about 8 minutes. Transfer sausages to platter with potatoes and arugula, drizzle with wine sauce, and serve.



Mom & Dad's Baked Pork Steaks

This was a regular dinner staple when we were growing up: it's cheap, easy, and tastes really good. Dad would serve it up with a salad and a side, often mashed potatoes with canned corn & peas or green beans.

Before getting started:

☐ Cook 1 steak for one or two servings.

☐ Preheat oven to 325°; have a rimmed 15" by 18" baking sheet ready. If you have wire racks, use them.

☐ Be sure the baking sheet can hold all the steaks in a single layer. Pork steak has a lot of fat, so using wire racks under the steaks is a good idea. (Dad's pan had an insert with holes in it.)

Ingredients

- Pork shoulder or blade steaks, about ¼" thick
- Salt
- Garlic powder
- Black pepper

Method

1. Lay the steaks out on newspaper and season both sides liberally with the salt, garlic powder, and pepper.
2. Place steaks on the rimmed baking sheet and bake for 15 to 20 minutes.
3. Turn the steaks, and bake for another 15 minutes, until brown and the juices run clear.

Porchetta

Based on two recipes, one by Omar Michael Miller of Dressel's Public House in St. Louis (Food Network) and one for Fennel-Rosemary Porchetta in Milk Street Magazine.

Before getting started:

- ☐ Serves 10 to 12.
- ☐ Preheat oven to 350°.
- ☐ You will need butcher's twine and a roasting pan with rack.
- ☐ For info on how to butterfly the roast, see the video at "Butterflied Pork Butts in the Smoker" on smokingmeat.com.
- ☐ Porchetta recipes call for pork belly, pork loin roast, or pork butt. Pork butt provides the most even combination of meat and fat for a juicy and flavorful roast.
- ☐ Leftovers make great sandwiches. One suggestion is provided below.

Ingredients

- | | |
|------------------------------------|--------------------------------------|
| 1 pork butt, 6–8 lbs, bone removed | 2 TBS fresh ground fennel seed |
| ¼ cup kosher salt | 2 TBS fresh zest of lemon and orange |
| 2 TBS coarsely ground black pepper | |
| ½ cup extra-virgin olive oil | Sauce |
| ¼ cup chopped garlic | ¾ cup defatted pan juices |
| ¼ cup chopped fresh parsley | ⅓ cup lemon juice |
| ¼ cup chopped fresh rosemary | ¼ cup water |
| ¼ cup chopped fresh sage | 2 TBS extra-virgin olive oil |
| | 2 tsp ground black pepper |
| | 1 tsp ground fennel |

Method

1. Starting at the cut where the bone was removed, open the roast up and with a sharp knife continue slicing until you can open the flap of meat like a book. The goal is to have a single flat piece of meat the same thickness throughout.
2. Mix the salt and black pepper and use half of the mix to season the top side of the meat.
3. Combine the oil and remaining seasonings in a food processor to create a paste, and spread it on the meat.
4. Roll the meat up so the fat cap is exposed and tie with twine, beginning in the center and moving out to the ends to create an evenly sized roast.
5. Season the roast with the remaining salt and pepper.
6. Place the roast fat side up on a rack in the roasting pan and add enough water to cover the bottom of the pan by a half inch or more.
7. Roast uncovered for 3 ½ to 4 hours or to an internal temperature of 140°. Add more water to keep bottom of pan wet, as you will need pan juices for the sauce.
8. Let rest for 45 to 60 minutes.
9. While meat rests, make sauce by combining the ingredients in a pan and simmering for 5 minutes or so.

Porchetta Sandwich with Rapini

Ingredients

Olive oil
Garlic cloves
Rapini, cut into 3" pieces
Kosher salt
Sub rolls
Thinly sliced porchetta
Grated cheese (Gruyere, Swiss, or Provolone)
Pepper flakes & sliced pickled pepperocini for garnish, if desired

Method

1. Heat oven to 425°. Measure about a TBS of oil for every two sandwiches into a small bowl and add a clove of garlic, pressed or minced. Let sit for 15 to 30 minutes.
2. Heat 1 TBS olive oil over medium-high heat and when smoking, add rapini and a generous pinch of salt. Fry, stirring frequently, until stems are a bit charred. Remove from heat.
3. Split the sub rolls and brush with garlic oil. Bake for 5 to 10 minutes until brown.
4. Place meat on one side of roll and rapini on the other. Top both sides with cheese.
5. Bake until cheese is melted. Garnish with pepper flakes and pepperocini, if using. Close sandwich and serve.



Home-Made Sausage, Two Ways

Dad had a Polish friend who made fresh garlic sausage. Mom always served it at Christmas and Easter, but we also had it throughout the year. After Dad's friend passed away, George bought a grinder and tried his hand at making sausage. This recipe is a mash-up of George's recipe with others, including a video from Swine & Bovine Barbecue. When it came time to test this recipe, I corralled our friend, Eric Ahlgren, to help out, and the Italian sausage he made was the best! So I included that recipe here, too.

Before getting started:

- ☐ Makes 5 lbs of garlic sausage, 7 lbs of Italian.
- ☐ Rinse the casings with water & be sure to run water through them. Soak in fresh water until needed.
- ☐ Leftover casings can be packed in kosher salt and refrigerated for next time.
- ☐ Be sure to use the plate with the largest holes in the grinder.
- ☐ Sausages freeze well for at least three months in a tightly sealed plastic bag.
- ☐ See the box at the bottom of the next page for cooking instructions.

Ingredients

Garlic Sausage

- 5 lbs pork butt, cut into 1" pieces
- 12 cloves garlic, finely chopped
- 1 ½ oz kosher salt (4.5 TBS Diamond Crystal or 3 TBS + 1 tsp Morton)
- 3 TBS (about 1 oz) coarsely ground black pepper
- 10 feet of hog casings

Eric's Italian Sausage

- 2 TBS peppercorns
- 2 TBS fennel seed
- 1 TBS red pepper flakes
- 7 lbs pork butt, cut into 1" pieces
- 1 TBS sugar
- 1 tsp garlic powder
- 1 tsp dried basil
- 1 tsp dried oregano
- 2 ½ oz kosher salt (7 TBS Diamond Crystal or 5 TBS Morton)
- ½ cup dry white wine
- ¾ cup chopped parsley
- 10 feet of hog casings

Method

Eric's Italian Sausage

1. In a small saucepan, heat the peppercorns over medium-high heat until fragrant. Add the fennel and red pepper flakes & cook until toasted, about 5 minutes. Let cool.
2. Place cooled spices in a mortar and crush with a pestle until pepper is coarsely ground. Mix in salt & set aside.

For Both Recipes

1. In a large bowl, combine all the ingredients (except the white wine and parsley for the Italian sausage) and casings. Refrigerate mixture covered until thoroughly chilled, at least 2 and up to 24 hours.
2. Run the meat mixture through the meat grinder using the die with the largest holes.
3. **FOR ITALIAN SAUSAGE:** Place half of the meat in the bowl of a standing mixer equipped with the paddle attachment. Add half of the wine and half of the parsley and beat on medium-high for 3 to 4 minutes. Repeat this process with the remaining meat and wine.
4. Cook a test patty to taste for seasoning. Adjust seasonings, if necessary.
5. Run the mixture through the grinder again, then refrigerate the meat until chilled, 2 to 4 hours or overnight.
6. Using the sausage-stuffing attachment, slide a wet casing onto the spout. Tie the end and poke a hole in it to let air out. Pack the meat into the hopper solidly to avoid air pockets. Run the machine on medium-low speed to fill the casing, keeping some resistance on the casing so it fills completely. Avoid air bubbles.
7. If desired, twist the casings every few inches to create links that are even in size.
8. Prick the sausages with a pin or skewer all over to allow steam & fat to escape while cooking, or leave this step for just before cooking.

See Cooking Sausage, next page.

Braised Pork Chops with Tomatoes, Mushrooms, and Cream

When Joe was off at a game convention, Alexia came out to spend the weekend, and Jeff came over for dinner. I made this dish from Marcella Hazan's Essentials of Classic Italian Cooking. The recipe is a bit fussy, but it is well worth the effort!

Before getting started:

- ☐ Serves 4
- ☐ Have ready a covered skillet that can hold all the chops comfortably.
- ☐ I prefer bone-in chops for this dish, but you can use boneless loin chops and increase the number.

Ingredients

- | | |
|---|---|
| 1 oz dried porcini mushrooms | 1/2 cup heavy whipping cream |
| 4 TBS vegetable oil, divided | Salt & pepper |
| 4 large pork chops. 3/4" to 1" thick | Filtered water from the mushroom soak |
| 1/2 cup dry white wine | 1/2 lb fresh white mushrooms, wiped clean and thinly sliced |
| 1/2 cup canned imported Italian plum tomatoes, cut up and drained | |

Method

1. Rinse the dried porcini and soak in 2 cups of barely warm water for at least 30 minutes. Squeezing as much liquid back into the soaking container as possible. Rinse the mushrooms thoroughly to remove any remaining grit. Pat dry with paper towels and chop.
2. Pour the mushroom soaking liquid through a strainer lined with a coffee filter and place the liquid in a small saucepan over medium heat. Simmer until liquid is reduced to 1/3 cup as you continue with the steps below. Remove from heat when ready.
3. Heat 2 TBS oil over medium high heat in the skillet until shimmering. Brown chops deeply on both sides, adjusting heat up or down as necessary.
4. Add wine to the pan with the chops and simmer briskly for 15 to 20 seconds, scraping any browned bit from the bottom of the pan with a wooden spoon or spatula.
5. Add the tomatoes, cream, and chopped porcini, seasoning with salt and a generous grinding of pepper. Reduce heat to a slow simmer, cover the pan with the lid slightly ajar, and cook for 45 minutes or more, turning them every 15 minutes or so, until the chops seem tender when prodded with a fork.
6. In a 10" pan, heat the remaining 2 TBS oil on high and when hot, add the sliced mushrooms, seasoning with salt and pepper. When the mushrooms are dry, add the reduced liquid from the porcini soaking water and continue cooking until the pan is dry again. Remove from heat.
7. When the pork chops are tender, add the cooked mushrooms to the pan. Turn the chops, cover and continue cooking for 5 to 8 minutes more over moderate heat. Serve the chops and sauce at once.

Cooking Sausage, from previous page

Three ways to cook sausage:

Roast the sausage uncovered in a 9" by 13" pan in a bit of water at 325° for about an hour, turning it once during cooking. **OR...**

Bake the sausage with potatoes in a 9" by 13" pan. Place a bit of water in the pan and cover the sausage with thinly-sliced potatoes seasoned with salt and pepper to taste. Cover with foil and bake at 325° for about an hour, until sausage is done and potatoes are tender. **OR...**

Cook the sausage on the stove: Put the sausage in a frying pan with a tight fitting lid. Cover the bottom of the pan with water and cook over medium heat, covered, until meat is no longer pink and water is mostly evaporated. Uncover, and raise the heat to brown the sausage on both sides before serving.

