

## **Amy-Iowa**

### **Hawaiian Pork Burgers**

1 can (8 oz.) crushed pineapple, drained well  
1/3 c. barbecue sauce  
1 Tbsp. soy sauce  
1 pound ground pork  
¼ c. plain bread crumbs  
1 Tbsp. minced onion  
1 Tbsp. brown sugar  
Pinch of salt

Prepare charcoal or gas grill for medium heat (350-450 degrees). Burgers can be cooked on stovetop as well. In a small bowl, combine pineapple, barbecue sauce and soy sauce. Set aside. In a medium bowl, combine pork, bread crumbs, onion, brown sugar and salt. Shape mixture into 4 patties. Cook, turn once, until slightly charred and cooked the way you like them. For extra flavor combine some of the pineapple mixture into the burger mixture before grilling. Use the combined pineapple mixture on top of the burger and place on your favorite bun.

Serves 4

Time: 30 minutes

*The Pipestone Veterinary Clinic and Pipestone System are not liable for any recipes.*

## **Dawn-Minnesota**

### **Pork Chop Dinner**

8 pork chops  
1 can condensed cream of celery soup  
½ c. milk  
½ c. sour cream  
1 (24 oz.) bag hash browns, thawed  
1 c. shredded cheddar cheese  
1 can french fried onions

Brown pork chops and season. Combine soup, milk, sour cream, hash browns, ½ c. cheese and ½ can onions. Pour into a 9x13-inch pan; place pork chops on top. Cook covered at 350 degrees for 40-45 minutes. Spread remaining cheese and onions on top. Cook uncovered another 5-10 minutes.

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**Jody- Minnesota**

**Soda-Pop Chops**

8 pork chops  
salt & pepper (to taste)  
1 c. ketchup  
1 c. cola beverage  
¼ c. brown sugar

Spray a shallow baking dish with cooking spray. Season pork chops with salt and pepper, then place in dish, leaving space between chops for the liquid. In a small bowl, combine ketchup and cola; pour over pork chops. Sprinkle brown sugar over chops. Bake, uncovered, in a preheated 350 degree oven for 1 hour, or until the chops are tender.

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## **Sharon-Minnesota**

### **Pork Tenders**

1/4 cup of lemon juice  
1-tablespoon chili sauce  
3/4-cup soy sauce  
1-tablespoon brown sugar  
1 clove garlic

Cover two whole tenderloins with marinade and refrigerate for 24 hours. Grill on high turning frequently for 15 minutes. Slice and serve. Serves 8

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## **Melissa-Minnesota**

### **Pork Fried Rice**

- 1     tablespoon vegetable oil
- 8     medium green onions, sliced (1/2 cup)
- 1     clove garlic, finely chopped
- 1 1/2 cups water
- 1/2   cup barbecue sauce
- 1     tablespoon soy sauce
- 1     cup frozen mixed vegetables
- 2     cups uncooked instant rice
- 1     pork tenderloin, cooked and cubed

Heat oil in 10-inch skillet over medium-high heat. Cook onions and garlic in oil about 2 minutes, stirring occasionally, until onions are crisp-tender. Stir in water, barbecue sauce, soy sauce and vegetables. Heat to boiling; remove from heat. Stir in rice and pork. Cover and let stand about 5 minutes or until liquid is absorbed.

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## **Nicole-Minnesota**

### **Pulled Pork Sandwiches**

4 Tbsp. vinegar  
6 Tbsp. brown sugar  
½ c. lemon juice  
2 c. ketchup  
6 Tbsp Worcestershire sauce  
1 Tbsp mustard  
1 can tomato soup  
1 can water  
1 beef bouillon cube

Bake 2 large pork roasts for 3-4 hours at 325 degrees or until tender. Flake apart with fork. Mix all sauce ingredients and simmer for 30 minutes. Pour over roasts. Bake in crock pot for 2-3 hours on medium. These can be mixed up a day in advance, refrigerate and just reheat before serving.

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## **Sharon-Minnesota**

### **Mexican Lasagna**

2 pounds unseasoned ground pork  
1 package of taco seasoning  
1/2 cup diced onion  
1 1/2 cup tomato sauce  
1 16 oz jar of mild Pace Picante sauce  
1 cup of cottage cheese  
3 slightly beaten eggs  
12 small corn tortillas  
6 ounces of shredded Monterey jack cheese  
6 ounces of medium cheddar cheese

Brown ground pork, drain, add seasoning, onion and sauces, simmer 10 minutes.

Mix cottage cheese and eggs.

Layer in a 9 x 13 pan as follows:

1/2 meat  
1.2 tortillas  
1/2 cottage cheese and egg mixture  
1/2 hard cheese.  
Repeat

Bake 25-30 minutes. Let stand 5 minutes before serving.

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## **Sharon-Minnesota**

### **Corn Chowder**

4 slices of bacon  
1 cup chopped red onion  
1 can (14 3/4 ounces) creamed corn  
1 cup shredded pre-cooked chicken  
1 1/4 cup milk

Cut bacon into 1-inch pieces. Fry quickly in a heavy kettle. When crisp remove with a slotted spoon and set aside. Sauté onions in bacon drippings until tender add chicken cook for 5 minutes. Add creamed corn and stir in milk reduce heat to medium and heat through.

Makes 4 cups

#### Variation:

Slice 1 or 2 potatoes cook until tender. Add this to the mixture at the same time as you do the creamed corn. You may also add several sliced carrots or green peppers when cooking the potatoes.

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## **Susie-Minnesota**

### **Best Barbecued Beans on the Planet**

Method: Indirect grilling

Serves: 12 to 16

- 1 pound cooked bacon cut into ¼" slivers
- 1 can black beans
- 1 can dark red kidney beans
- 3 cans (each 15 oz) baked beans
- 1 large sweet onion, finely chopped
- 1 red bell pepper, cored, seeded and finely chopped
- 1 poblano pepper or green bell pepper, seeded and finely chopped
- 4 cloves of garlic, minced
- 3 to 6 jalapeno peppers, seeded and diced
- 2 cups sweet red barbecue sauce
- 1½ cups firmly packed brown sugar
- ½ cup Dijon mustard
- 2 teaspoons liquid smoke
- Coarse salt and black pepper (to taste)

You'll also need:

1 large (turkey size) aluminum foil pan:

Mix all items together and cook on medium grill for 1½ to 2 hours.

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