

Our favorite pork recipes ...



Creamy Paprika Pork

Ingredients:

- 1 pork tenderloin (1 pound), cut into 1-inch cubes
- 1 teaspoon all-purpose flour
- 4 teaspoons paprika
- 3/4 teaspoon salt
- 1/4 teaspoon pepper
- 1 tablespoon butter
- 3/4 cup heavy whipping cream
- Hot cooked egg noodles or rice
- Minced fresh parsley, optional

Directions:

Toss pork with flour and seasonings. In a large skillet, heat butter over medium heat; saute pork until lightly browned, 4-5 minutes.

Add cream; bring to a boil, stirring to loosen browned bits from pan. Cook, uncovered, until cream is slightly thickened, 5-7 minutes.

Serve with noodles. If desired, sprinkle with parsley. For a spicy kick, substitute hot paprika for sweet.

While watching the Nevis Pig Races, it is customary to express one's amazement by hollering, "Well, if that don't beat a pig a-peckin'!"

Pork Chops 'n' Pierogi

Ingredients:

- 8 frozen potato and onion pierogi
- 2 bone-in pork loin chops (3/4 inch thick)
- 1/2 teaspoon salt, divided
- 1/2 teaspoon pepper, divided
- 4 tablespoons butter, divided
- 1 medium sweet onion, sliced and separated into rings
- 1 medium Golden Delicious apple, cut into 1/4-inch slices
- 1/4 cup sugar
- 1/4 cup cider vinegar

Directions:

Cook pierogi according to package directions. Meanwhile, sprinkle pork chops with 1/4 teaspoon salt and 1/4 teaspoon pepper. In a large skillet, cook chops in 2 tablespoons butter over medium heat until juices run clear; remove and keep warm.

In the same skillet, saute onion in remaining butter for 3 minutes. Add apple; saute until almost tender. Stir in the sugar, vinegar, and remaining salt and pepper. Bring to a boil. Reduce heat; simmer, uncovered, for 5 minutes. Drain pierogi. Add pork chops and pierogi to skillet; stir to coat.

Pork & Ramen Stir-Fry

Ingredients:

- 1/4 cup reduced-sodium soy sauce
- 2 tablespoons ketchup
- 2 tablespoons Worcestershire sauce
- 2 teaspoons sugar
- 1/4 teaspoon crushed red pepper flakes
- 3 teaspoons canola oil, divided
- 1 pound boneless pork loin chops, cut into 1/2-inch strips
- 1 cup fresh broccoli florets
- 1 cup fresh broccoli florets
- 4 cups coleslaw mix
- 1 can (8 ounces) bamboo shoots, drained
- 4 garlic cloves, minced
- 2 packages (3 ounces each) ramen noodles

Directions:

In a small bowl, whisk the first 5 ingredients until blended. In a large skillet, heat 2 teaspoons oil over medium-high heat. Add pork; stir-fry 2-3 minutes or until no longer pink. Remove from pan.

In same pan, stir-fry broccoli in remaining oil 3 minutes. Add coleslaw mix, bamboo shoots and garlic; stir-fry 3-4 minutes longer or until broccoli is crisp-tender. Stir in soy sauce mixture and pork; heat through.

Meanwhile, cook noodles according to package directions, discarding or saving seasoning packets for another use. Drain noodles; add to pork mixture and toss to combine.

Grilled Pork Chops with Smokin' Sauce

Ingredients:

- 1/4 cup water
- 1/4 cup ketchup
- 1 tablespoon Dijon mustard
- 1 tablespoon molasses
- 1-1/2 teaspoons packed brown sugar
- 1 teaspoon Worcestershire sauce
- 1/4 teaspoon kosher salt
- 1/4 teaspoon chipotle hot pepper sauce
- 1/8 teaspoon pepper

Pork Chops:

- 1-1/4 teaspoons mustard seed
- 1-1/4 teaspoons smoked paprika
- 1-1/4 teaspoons whole peppercorns
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1/2 teaspoon kosher salt
- 1/4 teaspoon cayenne pepper
- 1-1/2 teaspoons brown sugar
- 4 bone-in pork loin chops (7 ounces each)

Directions:

In a small saucepan, mix first nine ingredients; bring to a boil over medium heat. Reduce heat; simmer, uncovered, until slightly thickened, about 10 minutes, stirring occasionally. Reserve 1/4 cup sauce for serving.

Using a mortar and pestle or spice grinder, crush seasonings with brown sugar. Rub mixture over chops.

Place chops on an oiled grill over medium heat. Grill, covered, until a thermometer reads 145°, 5-6 minutes per side, brushing top with remaining sauce after turning. Let stand 5 minutes before serving. Serve with reserved sauce.

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Too slow a pig, tomorrow's bacon.