



## Pulled Pork Taters

- 1 boneless pork loin roast (2 to 3 lb.)
- 1 medium onion, chopped
- 1 cup ketchup
- 1 cup root beer
- 1/4 cup cider vinegar
- 2 tbsp. Worcestershire sauce
- 1 tbsp. Louisiana-style hot sauce
- 2 tsp. salt
- 2 tsp. pepper
- 1 tsp. ground mustard
- 6 large potatoes
- 1 tbsp. cornstarch
- 1 tbsp. cold water
- 6 tbsp. butter
- 6 tbsp. sour cream
- 1-1/2 cups shredded cheddar cheese
- Thinly sliced green onions, optional

### Directions

1. Place roast in a 5-qt. slow cooker. Top with onion. Combine the ketchup, root beer, vinegar, Worcestershire, hot sauce, salt, pepper and mustard; pour over top. Cover and cook on low until meat is tender, 6-8 hours.
2. Meanwhile, scrub and pierce potatoes. Bake at 400° until tender, 50-55 min..
3. Remove pork; shred meat with two forks. Skim fat from cooking juices; transfer to a large saucepan. Bring liquid to a boil. Combine cornstarch and water until smooth; gradually stir into the pan. Bring to a boil; cook and stir until thickened, 2 min. Return meat to cooking juices; heat through.
4. With a sharp knife, cut an "X" in each potato; fluff with a fork. Top each with butter and pork mixture; top with sour cream. Sprinkle with cheese and, if desired, green onions. 6 Servings.

<https://www.tasteofhome.com/recipes/pulled-pork-taters/>

## Easy Grilled Pork Tenderloin

- 1/2 cup Italian salad dressing
- 1/4 cup reduced-sodium soy sauce
- 1 pork tenderloin (1 pound)
- 1/2 teaspoon Montreal steak seasoning



### Directions

1. In a large re-sealable plastic bag, combine salad dressing and soy sauce; add pork. Seal bag and turn to coat; refrigerate for up to 4 hours.
2. Drain and discard marinade. Rub pork with steak seasoning. Using long-handled tongs, moisten a paper towel with cooking oil and lightly coat the grill rack.
3. Prepare grill for indirect heat. Grill pork, covered, over indirect medium-hot heat for 25-40 min. or until a thermometer reads 160°. Let stand for 5 min. before slicing. 4 Servings. <https://www.tasteofhome.com/recipes/easy-grilled-pork-tenderloin/>



## Cherry Chewbilees

- 1-1/4 cups all-purpose flour
- 1/2 cup packed brown sugar
- 1/2 cup butter-flavored shortening
- 1 cup chopped walnuts, divided
- 1/2 cup sweetened shredded coconut
- **FILLING:**
- 2 packages (8 oz. each) cream cheese, softened
- 2/3 cup sugar
- 2 large eggs
- 2 tsp. vanilla extract
- 2 cans (21 oz. each) cherry pie filling

### Directions

1. Preheat oven to 350°. Line a 13x9-in. baking pan with foil, letting ends extend up sides; grease foil.
2. Combine flour and brown sugar; cut in shortening until fine crumbs form. Stir in 1/2 cup nuts and coconut. Set aside 1/2 cup crumb mixture for topping. Press remaining mixture into prepared pan. Bake until lightly browned, 12-15 minutes.
3. Meanwhile, for filling, beat cream cheese, sugar, eggs and vanilla until smooth. Spread over hot crust. Bake 15 minutes. Spread pie filling on top. Combine remaining nuts and reserved crumbs; sprinkle over cherries. Bake 15 minutes more. Cool. Lifting with foil, remove mixture from pan. Cut into bars. Refrigerate.

<https://www.tasteofhome.com/recipes/cherry-chewbilees/>



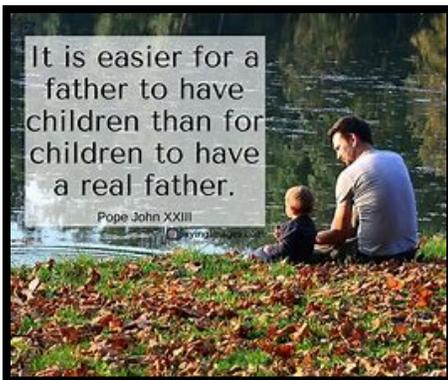
### Fiesta Corn Chip Salad

- 2 cans (15-1/4 oz. each) whole kernel corn, drained
- 2 cups shredded Mexican cheese blend
- 1 medium sweet red pepper, chopped
- 1 cup mayonnaise
- 1/8 teaspoon salt
- 1/8 teaspoon pepper
- 1 package (9-1/4 oz.) chili cheese-flavored corn chips, crushed



### Directions

- In a large bowl, combine the corn, cheese, red pepper, mayonnaise, salt and pepper. Chill until serving. Just before serving, stir in corn chips.
- <https://www.tasteofhome.com/recipes/fiesta-corn-chip-salad/>



### Dar's Coconut Cream Pie

- Pastry for single-crust pie (9 inches)
- 4 large egg yolks
- 2 cups coconut milk
- 1-1/2 cups half-and-half cream
- 1 cup sugar
- 1/3 cup cornstarch
- 1/4 teaspoon salt
- 2 teaspoons vanilla extract
- 1-1/2 cups sweetened shredded coconut, toasted, divided
- 2 cups heavy whipping cream
- 1/4 cup confectioners' sugar
- 1/2 teaspoon vanilla extract



- On a lightly floured surface, roll pastry dough to a 1/8-in.-thick circle; transfer to a 9-in. pie plate. Trim crust to 1/2 in. beyond rim of plate; flute edge. Refrigerate 30 min. Preheat oven to 425°.
  - Line crust with a double thickness of foil. Fill with pie weights, dried beans or uncooked rice. Bake on a lower oven rack 20-25 min. or until edges are golden brown. Remove foil and weights; bake 3-6 min. longer or until bottom is golden brown. Cool completely on a wire rack.
  - In large heavy saucepan, whisk egg yolks, coconut milk, cream, sugar, cornstarch and salt until blended. Bring to gentle boil over med heat, whisking constantly. Reduce heat to medium-low; cook 2 min. longer, whisking vigorously. Remove from heat; stir in vanilla and 1 cup coconut. Immediately transfer to crust.
  - Press plastic wrap onto surface of filling. Refrigerate 2 hours until cold.
  - In a large bowl, beat cream until it begins to thicken. Add confectioners' sugar and vanilla; beat until soft peaks form. Spread over pie. Sprinkle with remaining coconut.
  - Editor's Note:** Let pie weights cool before storing. Beans and rice may be reused for pie weights, but not for cooking.
- <https://www.tasteofhome.com/recipes/dar-s-coconut-cream-pie/>

### Grilled Romaine with Chive-Buttermilk Dressing



- 2 romaine hearts, halved lengthwise
- 3 tbsp. olive oil
- 3 tbsp. buttermilk
- 3 tbsp. reduced-fat plain Greek yogurt
- 4 tsp. minced fresh chives
- 2 tsp. lemon juice
- 1/2 tsp. minced garlic
- Dash salt
- Dash pepper
- 1/4 cup shredded Parmesan cheese
- 4 bacon strips, cooked and crumbled

### Directions

- Brush romaine halves with oil. Grill romaine, uncovered, over medium-high heat 6-8 min. or until leaves begin to wilt and color, turning once.
  - Meanwhile, in a small bowl, whisk buttermilk, yogurt, chives, lemon juice, garlic, salt and pepper until blended; drizzle over cut sides of romaine. Top with cheese and bacon.
- <https://www.tasteofhome.com/recipes/grilled-romaine-with-chive-buttermilk-dressing/>

