



PORK LOIN ROAST

Next Sunday, make the roast a scrumptious pork loin roast. Since you want to make this meal extra-special, garnish the platter prettily and serve a sauce to complement the meat. Pear halves topped with cranberry-orange relish as shown in the illustration is a garnish that tastes as good as it looks. Another fruit that brings out the flavor of pork is the plum. This sweet and spicy plum sauce is a good one.

Roast

4 to 6-pound pork loin roast
Salt
Pepper

Have backbone removed from loin. Season. Place fat side up on rack in open roasting pan. Insert meat thermometer so bulb reaches center of thickest part. Do not cover. Do not add water. Roast in moderate oven (350°) 3 to 4 hours or until meat thermometer registers 185°. Allow about 35 to 40 minutes per pound for roasting.

Spiced Plum Sauce

1 can (1 pound 14 ounces) plums ¼ teaspoon allspice
3 tablespoons cornstarch 2 tablespoons lemon juice
½ teaspoon salt 1 tablespoon butter
¼ teaspoon cinnamon

Drain plums, reserving juice. Cut plums in half and remove pits. Combine cornstarch, salt, cinnamon and allspice. Add to plum juice and stir well. Cook, stirring constantly, until thickened and clear. Add plum halves, lemon juice and butter. Cook just until heated through. Yield: 3 cups.

BEEF PUT-TOGETHER

Here's a robust steaming combination of beef and vegetables to give everyone that deep-down appetite satisfaction. Serve Beef Put-Together on a bed of fluffy hot white rice and you'll have a dish the family will enjoy.

Beef Put-Together

2 cups chopped, cooked beef, (cut in 1-inch cubes) 1 cup diced carrots
1 tablespoon flour 1 can (10½ ounces) condensed tomato soup
2 tablespoons lard or drippings 1½ teaspoons salt
1 medium onion, sliced ¼ teaspoon pepper
1 green pepper, sliced ½ cup canned peas
1 cup diced celery 2 cups hot, cooked rice

Roll meat in flour and brown in hot fat. Pour off drippings. Add onion, green pepper, celery, carrots, tomato soup, salt and pepper. Cover and cook slowly 45 minutes to 1 hour or until vegetables are done. Add canned peas and cook 5 to 10 minutes longer. Serve over hot, cooked rice. Serves 4.



HAM WITH CRANBERRY-MANDARIN SAUCE

Place ham on rack in shallow baking pan. Loosely cover top surface of ham with piece of aluminum foil. Bake in 325° oven sufficiently long to thoroughly heat a canned ham or to have a smoked ham well-done.

To make sauce:

½ cup brown sugar 1 cup cranberry juice cocktail
1½ tablespoons cornstarch 1 tablespoon orange juice concentrate
¼ teaspoon cinnamon ¼ cup mandarin oranges
¼ teaspoon cloves

Mix brown sugar, cornstarch, cinnamon and cloves in sauce pan. Gradually stir in cranberry juice cocktail and orange juice concentrate. Cook over medium heat until fairly thick, about 5 minutes. Add mandarin oranges. Serve hot over ham. Makes 1¼ cups sauce.

