



**On the Possibilities!
Pork...**

Stretch Your Dollar



It's Easy with Pork!



5930 Sharon Woods Blvd., Columbus, OH 43229
614-882-5887 www.ohiopork.org

1) Purchase a whole pork loin

- Allows you to save on cost per serving.
- Provides numerous meal options.
- Can be frozen for up to 6 months.

2) Cut, slice and dice



- Pork Roast
- Chops
- Strips
- Cubes

3) Prepare delicious pork dishes

- Cranberry-Onion Pork Roast
- America's Favorite Pork Chops
- Pork Fajitas
- Kickin Kabobs



For more great recipes, please visit www.TheOtherWhiteMeat.com

one whole pork loin...so many different cuts



strips



chops



cubes



roasts

one whole pork loin...so many different recipes

Quick Pork Fajitas



1 pound pork loin
cut into strips
1/2 green bell pepper sliced
3 tablespoons fajita seasoning
4 - 6 flour tortillas warmed
1/2 onion, sliced

Cooking Directions

In shallow bowl, toss pork pieces with fajita seasoning. In large non-stick skillet over medium-high heat, stir-fry pork pieces with onion and green pepper until vegetables are just tender. Wrap portions in flour tortillas with salsa.

America's Favorite Pork Chops



4 pork chops,
about 3/4-inch thick
3/4 cup Italian dressing
1 teaspoon Worcestershire
sauce

Cooking Directions

Place all ingredients in a self-sealing bag; seal bag and place in refrigerator for at least 20 minutes. Remove chops from bag, discarding marinade, and grill over a medium-hot fire, turning once, until just done, about 8 to 11 minutes total cooking time.

Kickin Kabobs



4 boneless pork chops,
cut into cubes
4 tablespoons taco seasoning
1/2 green bell pepper, seeded
and cut into 1-inch pieces
1/2 large onion, peeled and
cut into 1-inch pieces

Cooking Directions

In a shallow bowl, toss together pork cubes with seasoning until pork is evenly coated. Thread pork cubes, alternating with pepper and onion pieces, onto skewers. Grill over medium-hot fire, turning occasionally, until pork is nicely browned, about 10 minutes.

Cranberry Onion Roast



2-pound boneless pork loin roast
1 16-oz. can whole
cranberry sauce
1 package (1 oz.) dried onion
soup mix
Season roast with salt and
pepper; place over indirect heat
on grill; stir together cranberry
sauce and onion soup mix and
heat, covered, in microwave
(about one minute). Baste roast
with cranberry mixture every 10
minutes until roast is 155°F. Heat
any leftover basting mixture to
boiling, stir and boil for 5-10
minutes, serve alongside roast.