

Mr. Food
TEST KITCHEN

Our Best Pork Recipes

35 Easy Recipes for Pork Chops, Pork Roasts, and More



A Free eCookbook from the Mr. Food Test Kitchen

"OOH IT'S SO GOOD!!®"



Our Best Pork Recipes: 35 Easy Recipes for Pork Chops, Pork Roasts, and More

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Published May 2013

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Published by Prime Publishing LLC, 3400 Dundee Road, Northbrook, IL 60062 – www.primecp.com



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Dear Friend,

No more chicken. No more beef. That's right, ladies and gents, we're makin' pork for dinner tonight! If you need a change of pace from your regular dinner routine, these easy pork recipes will surely not disappoint.

Why order out for Chinese when you can make something even tastier right at home? If you're a pasta fan, then you're going to love our recipe for **Pork Lo Mein** (page 1). We even use a few veggies in the dish, so it's like getting a complete meal in one. If you're looking for a budget-friendly option, we know you'll love our **Good Luck Pork and Cabbage** (page 5). Cabbage is one of the best ways to both feed your entire family and save your pennies!

If you're looking to expand your pork repertoire, then we've got a few pork loin and baked pork chop recipes you're going to be making again and again. Invite your friends and family over for Taco Night with our **Chalupa Dinner Bowl** (page 12). And if you need a dish that's guaranteed to draw smiles all 'round, then our **Pork Chop Casserole** (page 21) is the one you want. Large enough to feed the entire family and easy enough to make on a regular basis, this recipe will be one your kids talk about for years to come.

Don't forget to break out that slow cooker when you don't have time to stand around your oven! Our recipe for **Farm-Style Pork Chops** (page 22), for example, has that classic taste of home-cooking, and it's super easy to make. And if you're expecting company, there's nothing more impressive than a homemade pork roast. Add a burst of flavor to your meal with our zesty **Firecracker Barbecued Pork** (page 29). With the combination of sweet, fruity flavor and spicy sauces, you'll make a meal that's anything but ordinary. Who knew there were so many ways to transform pork into a dish made with our signature...

"OOH IT'S SO GOOD!!®"

Kelly Howard Patty



P.S. Enjoy this eCookbook filled with 35 delicious pork recipes. Remember, *Our Best Pork Recipes* eCookbook is available FREE, with many others also available on www.MrFood.com. Go on, tell your friends to visit MrFood.com, so they too can get their very own FREE copies!

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Table of Contents

Chinese Pork

Pork Lo Mein.....	1
Pork Fried Rice.....	2
Chinese Spareribs.....	3
Company Pork Tenderloin.....	4
Good Luck Pork and Cabbage.....	5
Sweet and Sour Pork.....	6
Shanghai Pork Chops.....	7

Pork Loin

Pork Goulash.....	8
Garlic Lovers Pork Loin.....	9
Pork Piccata.....	10
Tropical Pork Kebabs.....	11
Chalupa Dinner Bowl.....	12
Maple Pecan Pork.....	13
Bourbon Pork Tenderloin.....	14

Baked Pork Chops

Cheesy Baked Pork Chops.....	15
Dill Pork Chop Bake.....	16
Baked Pork Chops.....	17
Greek Style Baked Pork Chops.....	18
Almost Stuffed Pork Chops.....	19
Garlic Parmesan Pork Chops.....	20
Pork Chop Casserole.....	21

Slow Cooker Pork

Farm-Style Pork Chops.....	22
Slow Cooker Country Pork.....	23
Easy Barbecue Pork.....	24
Easy Slow Cooker Pork Carnitas.....	25
Slow Cooker Pork 'n' Beans.....	26
Pork Roast with Three Mushroom Ragout.....	27
Pork Tenderloin with Apples and Bacon.....	28

Pork Roasts

Firecracker Barbecued Pork.....	29
Cranberry Pork Roast.....	30
Derby Pork Roast.....	31
Fruity Pork Loin Pot Roast.....	32
Honey Dijon Pork Roast.....	33
Peppercorn Pork Roast.....	34
Pork Roast Marsala.....	35

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Pork Lo Mein

Why order take-out when you can create one of our favorite Chinese pork recipes? This classic Pork Lo Mein is made with off-the-shelf ingredients that are probably already in your pantry. Get out the chopsticks and dig in!

Serves: 6

Cooking Time: 15 min

What You'll Need:

1 pound spaghetti
3/4 cup chicken broth
1/2 cup soy sauce
2 teaspoons sugar
2 tablespoons peanut oil
2 pork tenderloins (about 2 pounds total), thinly sliced
8 scallions (green onions), thinly sliced
2 carrots, sliced diagonally
1/2 pound fresh mushrooms, sliced
1/2 pound fresh snow peas, trimmed



What To Do:

1. Prepare spaghetti according to package directions; drain and keep warm in a large serving bowl.
2. Meanwhile, in a small bowl, combine chicken broth, soy sauce, and sugar; mix well and set aside.
3. In a large skillet, heat oil over high heat. Add pork and cook until no pink remains, stirring constantly.
4. Add scallions, carrots, mushrooms, snow peas, and the chicken broth mixture. Stir fry 3 to 5 minutes, or until vegetables are crisp-tender. Toss with the spaghetti and serve.



This can also be made with beef or chicken; just slice it thinly and proceed as directed.

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Pork Fried Rice

Who doesn't love fried rice? It's always a favorite when going out for Chinese food, so why not make it yourself?

Serves: 4

Preparation Time: 17 min

Cooking Time: 6 min

What You'll Need:

5 tablespoons soy sauce, divided
1 clove garlic, minced
1/4 teaspoon sugar
1/4 teaspoon dark sesame oil
1/4 pound boneless pork loin chops, cut into thin strips
2 tablespoons canola oil
3/4 pound fresh bean sprouts
3 cups cold cooked rice
1 cup sliced green onions

What To Do:

1. Stir together 2 tablespoons soy sauce, garlic, sugar, and sesame oil in a bowl. Add pork, and toss well. Cover and chill 15 minutes.
2. Heat canola oil in a large nonstick skillet or wok over medium-high heat. Add pork mixture; stir-fry 2 minutes or until lightly browned. Add bean sprouts and rice and stir-fry 2 minutes or until rice is thoroughly heated. Add green onions and remaining soy sauce; toss well. Serve immediately.



Want to know how to stir up fried rice that keeps its texture? Start with cold cooked rice. Just double-batch it the next time you cook plain rice for a side dish and chill the leftovers. Then you can stir up this specialty in a jiffy.

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Chinese Spareribs

Most people count this staple among their favorite Chinese pork recipes but haven't tried to re-create it at home. Why not give it a try? You'll see that it's easier than you thought to make Chinese Spareribs.

Serves: 4

Cooking Time: 1 hr 30 min

What You'll Need:

2 (10-1/2-ounce) cans condensed beef broth
1/2 cup ketchup
1/2 cup honey
1/2 cup soy sauce
8 garlic cloves, minced
1/4 teaspoon red food color (see Notes)
2 teaspoons salt
4 pounds pork baby back ribs



What To Do:

1. In a 9- x 13-inch baking dish, combine all ingredients except the ribs; mix well. Add ribs, turning to coat well with the marinade. Cover and chill overnight, or at least 4 hours, turning occasionally.
2. Preheat oven to 450 degree F. Line a rimmed baking sheet with aluminum foil. Place spareribs on baking sheet; reserve marinade for basting.
3. Bake 15 minutes then reduce heat to 350 degree F. and bake 1 to 1-1/4 hours, or until ribs are tender and glaze is crispy, basting occasionally with reserved marinade. Cut into individual ribs and serve.



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Company Pork Tenderloin

Don't let the name fool you 'cause this pork tenderloin is fancy enough to serve to company but certainly just as at-home on your weeknight dinner table. The simple blend of Asian seasonings will make this dish one of your favorite Chinese pork recipes.

Serves: 4

Cooking Time: 50 min

What You'll Need:

- 1/2 cup bottled sweet-and-sour (duck) sauce
- 1 tablespoon plus 1 teaspoon soy sauce
- 1/8 teaspoon ground red pepper (see Note)
- 2 pork tenderloins (1-1/2 to 2 pounds total)

What To Do:

1. Preheat oven to 400 degrees F. Line a rimmed baking sheet with aluminum foil, then coat foil with cooking spray.
2. In a measuring cup, combine sweet-and-sour sauce, soy sauce, and ground red pepper; mix well. Place pork on baking sheet and pour half sauce over top.
3. Bake 45 to 50 minutes, or until little pink remains for medium-well, or no pink remains for well-done. Slice thinly and serve topped with remaining sauce.



If you like a spicier sauce, add more ground red pepper.

Good Luck Pork and Cabbage

Slow cookers are super when you're too busy to stand watch over your stove top. Well, our slow cooker recipe for old world-inspired Good Luck Pork and Cabbage, popular for good fortune in the New Year, is sure to make your life in the kitchen easier.

Serves: 6

Cooking Time: 6 hr

What You'll Need:

4 cups shredded cabbage
2 apples, coarsely chopped
1 small onion, chopped
1/2 cup brown sugar
1/2 cup apple cider vinegar
1/2 cup apple juice
1 teaspoon salt, divided
3 pounds boneless pork butt bottom roast
1/4 teaspoon black pepper
1 tablespoon vegetable oil



What To Do:

1. In a 5-quart slow cooker, combine cabbage, apples, onion, brown sugar, apple cider vinegar, apple juice, and 1/2 teaspoon salt; mix well.
2. Evenly sprinkle roast with remaining salt and the pepper. In a large skillet, heat oil over high heat and brown roast on all sides.
3. Place roast in slow cooker over cabbage mixture, cover, and cook on low heat 6 to 8 hours, or until fork-tender.



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Sweet and Sour Pork

We found that if we coat our raw pork with cornstarch instead of flour, it makes for a crispier coating. That's just another one of those little tips that restaurant chefs don't usually share!

Serves: 4

Cooking Time: 25 min

What You'll Need:

1 tablespoon vegetable oil
1 tablespoon cornstarch
1/2 teaspoon salt
1/4 teaspoon ground red pepper
2 to 2-1/2 pounds boneless sirloin pork loin roast, cut into bite-sized pieces
2 green bell peppers, cut into 1/2-inch strips
1 (8-ounce) can pineapple chunks, undrained
1 cup sweet-and-sour sauce



What To Do:

1. Heat oil in a large skillet over high heat.
2. Meanwhile, in a medium bowl, combine cornstarch, salt, and ground red pepper; mix well. Add pork and toss to coat.
3. Add pork to skillet and sauté 10 to 12 minutes, or until golden brown and no pink remains.
4. Add bell peppers, pineapple chunks, and sweet-and-sour sauce; cook 5 to 7 minutes, or until peppers are crisp-tender and sauce is hot. Serve immediately.



This looks great topping a large plate piled high with steaming white rice and garnished with maraschino cherries.

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Shanghai Pork Chops

Why order take-out when you can create one of our favorite Chinese pork recipes? This classic Pork Lo Mein is made with off-the-shelf ingredients that are probably already in your pantry. Get out the chopsticks and dig in!

Serves: 4

Chilling Time: 4 hr

Cooking Time: 10 min

What You'll Need:

1/2 cup light brown sugar
1/2 cup soy sauce
1/4 cup ketchup
2 or 3 scallions (green onions), thinly sliced
1 teaspoon fresh grated gingerroot
1 teaspoon fresh chopped garlic
4 (4- to 6-ounce) pork chops



What To Do:

1. In a medium bowl, combine all ingredients except pork chops; mix well.
2. Place pork chops in a large resealable plastic bag and pour mixture over them. Seal bag and refrigerate 2 to 4 hours, or overnight.
3. Preheat grill to medium-high heat; remove pork chops from marinade, discarding excess marinade.
4. Grill pork chops 8 to 10 minutes per side, or until completely cooked through.



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Pork Goulash

A lot of people think one pots all taste the same. Not true! Especially with this recipe. Its blend of spices, pork, and cream sure tastes special to me.

Serves: 4

Cooking Time: 25 min

What You'll Need:

2 tablespoons butter
2-1/2 pounds boneless single pork loin, cut into 1-inch cubes
2 onions, chopped
1 garlic clove, minced
2 tablespoons paprika
1 teaspoon dried dill
1 teaspoon salt
1/2 teaspoon black pepper
1 can (10 ounces) condensed beef broth, divided



What To Do:

1. In a large skillet, melt butter over medium-high heat and add pork, onions, and garlic. Sauté 5 minutes, or until pork is no longer pink on outside. Stir in paprika, dill, salt, pepper, and all but 2 tablespoons of beef broth.
2. Reduce heat to low, cover, and simmer 20 minutes. In a small bowl, whisk together remaining beef broth and cornstarch; pour into skillet and stir until sauce has thickened.
3. Slowly add cream and stir until warmed through.



Don't overcook this once you add the cream because the sauce will separate. And then there won't be any sauce left for spooning over some hot cooked egg noodles.

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Garlic Lovers Pork Loin

Calling all garlic lovers! We've got your new favorite dish right here! Hang on tight for this baby because it's D-E-L-I-C-I-O-U-S and will definitely earn its spot in the rotation of your favorite pork loin recipes.

Serves: 8

Cooking Time: 55 min

What You'll Need:

- 1 (3- to 4-pound) boneless pork loin roast
- 5 cloves garlic, cut into 1/2-inch slices
- 1 (8-ounce) bottle Italian salad dressing
- 1 cup dry white wine
- 10 black peppercorns, crushed

What To Do:

1. Cut 1/2-inch slits at 1-inch intervals in diagonal rows on top of roast. Insert a garlic sliver into each slit.
2. Combine salad dressing, wine, and peppercorns in a large heavy-duty, zip-top plastic bag. Reserve 1/2 cup dressing mixture in refrigerator for basting during grilling. Add roast to remaining mixture in bag; seal bag and chill 8 hours, turning bag occasionally. Remove roast from marinade, discarding marinade.
3. Preheat grill. Coat a grill rack with cooking spray and place over medium-high heat (350 to 400 degrees F.); place roast on rack. Grill, covered, 35 minutes or until meat thermometer inserted into thickest part reaches 160 degrees F., turning and basting with reserved 1/2 cup dressing mixture after 20 minutes.



This roast tastes just as fabulous cooked in your oven. Just place the roast, fat side up, in a shallow roasting pan. Bake, uncovered, at 325 degrees for 1 hour and 20 minutes or until a meat thermometer inserted into thickest part registers 160 degrees, turning and basting with reserved 1/2 cup dressing mixture after 30 minutes.

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Pork Piccata

We used to shy away from a recipe if we were intimidated by its name! But after we decided to try a few of them anyway and found out how good they were, we came up with some shortcuts so that we could all enjoy dishes like this.

Serves: 6

Cooking Time: 15 min

What You'll Need:

1-1/2 boneless single center-cut pork loin, cut into 1/2-inch thick slices
1-1/4 cups half-and-half, divided
1/3 cup all-purpose flour
1/4 teaspoon white or black pepper
1/4 teaspoon paprika
2 tablespoons butter, divided
1/4 cup dry white wine
1 tablespoon lemon juice
1/2 teaspoon dried thyme
1/2 teaspoon salt



What To Do:

1. Lay each pork loin between 2 sheets of plastic wrap and pound with a kitchen mallet or rolling pin to 1/4-inch thickness.
2. Place 2/3 cup half-and-half in a shallow dish and set aside. In another shallow dish, combine flour, pepper, and paprika; set aside.
3. Heat 1 tablespoon butter in a large skillet over medium-high heat. Completely coat pork with half-and-half then flour mixture. Cook 4 to 6 minutes per side, until golden brown. Remove pork to a covered platter to keep warm. If necessary, repeat process using remaining butter until all pork is cooked and set aside.
4. Add wine, lemon juice, thyme, and salt to skillet and cook an additional 3 minutes over medium-low heat. Add remaining half-and-half and reduce heat to low.
5. Return pork to skillet and simmer 3 to 4 minutes until thoroughly heated and sauce is creamy.



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Tropical Pork Kebabs

Many pork loin recipes ignore all the unique things you can do with a pork tenderloin. But not us! With the flavors of the tropics and a few off-the-shelf ingredients, we know your friends and family will go hog wild over our easy Tropical Pork Kebabs!

Serves: 8

Cooking Time: 7 min

What You'll Need:

8 wooden or metal skewers
2 pounds pork loin, cut into 1-inch chunks
2 large red bell peppers, cored, cleaned, and cut into 8 pieces each
1 large green bell pepper, cored, cleaned, and cut into 8 pieces
1/2 fresh pineapple, cut into 4 slices then into 1/4-inch wedges
1/2 cup honey
1/2 cup lime juice
2 teaspoons grated lime peel
3 garlic cloves, minced
1/4 cup yellow mustard



What To Do:

1. If using wooden skewers, soak them in water for 15 to 20 minutes.
2. Alternately thread each skewer with pork chunks, 2 red pepper pieces, 1 green pepper piece, and 2 pineapple wedges.
3. In a 9- x 13-inch baking dish, combine the honey, lime juice, grated lime peel, garlic, yellow mustard, salt, and black pepper; mix well. Place kebabs in baking dish and rotate them to coat with marinade. Cover and refrigerate at least 4 hours or overnight, turning occasionally.
4. Preheat grill to medium-high heat.
5. Baste kebabs with marinade; discard excess marinade. Grill kebabs 7 to 9 minutes, or until pork is no longer pink, turning frequently to cook on all sides.

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Chalupa Dinner Bowl

Chalupa is the Spanish word for "boat." It describes the taco shells that hold the savory pork-and-bean mixture. You can also serve the mixture over cornbread or rolled up burrito style in flour tortillas.

Serves: 8

Cooking Time: 6 hr

What You'll Need:

1 pound dried pinto beans
1 (3-1/2-pound) boneless pork loin roast
2 (4.5-ounce) cans chopped green chilies
2 cloves garlic, chopped
1 tablespoon chili powder
2 teaspoons salt
1 teaspoon dried oregano
1 teaspoon ground cumin
1 (32-ounce) container chicken broth
1 (10-ounce) can diced tomatoes and green chilies with lime juice and cilantro
8 taco salad shells
1 small head iceberg lettuce, shredded



What To Do:

1. Rinse and sort beans according to package directions; place in a 6-quart slow cooker. Add roast and next 6 ingredients. Pour chicken broth over roast.
2. Cover and cook on HIGH setting 8 hours. Pull roast into large pieces with 2 forks, stir in diced tomatoes. Heat for additional 10 minutes.
3. Heat taco salad shells according to package directions; place shredded lettuce evenly into shells. Spoon about 1 cup pork-and-bean mixture into each shell, using a slotted spoon. Serve with desired toppings like shredded Monterey Jack cheese, pickled jalapeno slices, halved grape tomatoes, sour cream, or chopped avocado.



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Maple Pecan Pork

We got this idea while we were eating a pecan roll. We were thinking that it tasted so good, we wished we could have it for dinner. Well, we think we succeeded in making a main course that tastes just as good! We're also pretty sure it will become one of your most requested pork loin recipes!

Serves: 3

Cooking Time: 50 min

What You'll Need:

- 1/2 cup plus 2 tablespoons maple syrup
- 1/2 teaspoon lemon juice
- 3/4 teaspoon salt
- 1/4 teaspoon white pepper
- 1 (2- to 2-pound) boneless center-cut single pork loin
- 1/2 cup chopped pecans

What To Do:

1. Preheat oven to 350 degrees F. Coat a baking dish with cooking spray.
2. In a small bowl, combine maple syrup, lemon juice, salt, and pepper; mix well. Rub 2 tablespoons of mixture over entire pork loin. Press pecans into pork, coating all sides. Place pork in prepared baking dish.
3. Bake 35 minutes. Remove pork from oven and pour remaining syrup mixture over it. Bake an additional 10 to 15 minutes, or until juices run clear.
4. Cut pork into 1/2-inch slices and serve with pan drippings.



Walnuts are just as good as pecans here, or if you prefer, you can skip the nuts and make it just maple-flavored.

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Bourbon Pork Tenderloin

Our Bourbon Pork Tenderloin is just the thing to shake up your dinnertime repertoire. Of course, the pork tenderloin is melt-in-your-mouth tender, and the lightly sweetened glaze offsets the tang of the bourbon in this exciting dish.

Serves: 4

Cooking Time: 30 min

What You'll Need:

- 1 cup confectioners' sugar
- 2 tablespoons bourbon (see Notes)
- 1 tablespoon water
- 1 teaspoon vanilla extract
- 1-1/2 to 2 pounds pork tenderloin (2 tenderloins)
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper

What To Do:

1. Preheat oven to 350 degrees F. Line a 7- x 11-inch baking dish with aluminum foil then coat with cooking spray.
2. In a medium bowl, combine confectioners' sugar, bourbon, water, and vanilla; mix well and set aside.
3. Place pork tenderloin in baking dish; season with salt and pepper. Spoon half of sugar mixture over pork and bake 25 minutes.
4. Remove tenderloin from oven and spoon remaining sugar mixture over it. Bake an additional 5 to 10 minutes for medium, or until desired doneness.
5. Cut into 3/4-inch slices and serve with sauce from pan.



If you prefer, you can substitute apple cider for the bourbon.

Lining the pan with aluminum foil makes cleanup really easy.

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Cheesy Baked Pork Chops

Take the ho-hum out of this easy weeknight meal by adding pizzazz to your breading! Cheesy Baked Pork Chops have just what you're looking for: flavorful crunch outside and juicy inside!

Serves: 4

Cooking Time: 45 min

What You'll Need:

1 cup finely crushed cheese crackers
1/4 cup sesame seeds
1 tablespoon chopped fresh parsley
1/2 teaspoon salt
1/4 teaspoon black pepper
1/4 teaspoon ground red pepper
2 eggs
4 (1-inch) pork loin chops (1-1/4 to 1-1/2 pounds total)
Cooking spray



What To Do:

1. Preheat oven to 400 degrees F. Coat a rimmed baking sheet with cooking spray.
2. In a shallow bowl, combine cracker crumbs, sesame seeds, parsley, salt, black and red peppers; mix well. Beat eggs in another shallow bowl.
3. Dip each pork chop into the eggs then the seasoned crumbs, coating well. Place chops on prepared baking sheet.
4. Spray both sides of chops with cooking spray then bake 40 to 45 minutes for medium, or to desired doneness beyond that, turning halfway through cooking.



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Dill Pork Chop Bake

Wait 'til you taste what dill does to pork chops! Our Dill Pork Chop Bake is so crunchy and fresh-tasting!

Serves: 4

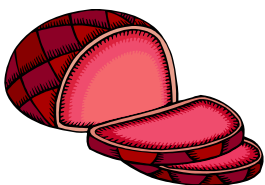
Cooking Time: 40 min

What You'll Need:

1 cup seasoned bread crumbs
2 teaspoons dried dill
1/4 teaspoon onion powder
1/2 teaspoon salt
1/4 teaspoon black pepper
2 eggs, beaten
4 pork loin chops (1-1/4 to 1-1/2 pounds total), 1 inch thick
Cooking spray

What To Do:

1. Preheat oven to 400 degrees F. Coat a 9- x 13-inch baking dish with cooking spray.
2. In a shallow bowl, combine bread crumbs, dill, onion powder, salt, and pepper; mix well. Place beaten eggs in another shallow bowl.
3. Dip each pork chop into the eggs then the crumb mixture, coating well. Place chops in prepared baking dish. Spray both sides of chops with cooking spray.
4. Bake 40 to 45 minutes, or until medium or desired doneness beyond that, turning halfway through cooking.



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Baked Pork Chops

Thick and juicy, our Baked Pork Chops sure aim to please! We love cooking up this easy pork chop recipe in the oven because it's so much healthier for you than a fried version. Plus, its flavorful mix of ingredients ensures that this recipe is anything but bland. In fact, we think this easy pork chop recipe is worthy of a five-star restaurant's hall of fame.

Serves: 4

Cooking Time: 40 min

What You'll Need:

1/4 cup olive oil
3 onions, cut in half and sliced
5 bay leaves
4 (3/4-inch) center-cut pork loin chops (about 1-½ pounds total)
1 egg, beaten
1 cup Italian-flavored bread crumbs
1/4 teaspoon salt
1/4 teaspoon black pepper
Cooking spray

What To Do:

1. Preheat oven to 400 degrees F. In a 9- x 13-inch baking dish, combine oil, onions, and bay leaves.
2. Place egg in a shallow dish. Place bread crumbs in another shallow dish. Dip pork chops in egg then bread crumbs, coating completely.
3. Place chops over onions and sprinkle with salt and pepper; coat lightly with cooking spray.
4. Bake 35 to 40 minutes, or until chops are cooked through. **Be sure to remove and discard bay leaves before serving.**



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Greek Style Baked Pork Chops

You'll think you're on a Mediterranean getaway with this tasty dish! Finished in under 30 minutes, this is sure to be a great addition to your dinner rotation!

Serves: 4

Preparation Time: 10 min

Cooking Time: 11 min

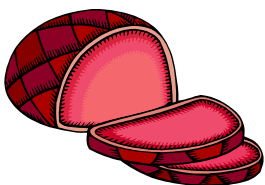
What You'll Need:

1/2 cup chopped roasted red bell peppers
1 tablespoon chopped fresh parsley or 1
teaspoon dried parsley
1 tablespoon lemon juice
5 cloves garlic, pressed
1/2 teaspoon dried oregano
1/4 cup all-purpose flour
1/2 teaspoon salt
1 teaspoon freshly ground black pepper
4-1/2-inch thick) boneless loin pork chops (about
6 ounces)
1 tablespoon butter
1/2 cup crumbles feta cheese
1/3 cup pitted kalamata or ripe black olives,
chopped



What To Do:

1. Preheat oven to 400 degrees F. Combine first 5 ingredients in a small bowl and set aside. Combine flour, salt, and black pepper in a large resealable plastic freezer bag. Add pork chops; seal and shake to coat.
2. Melt butter in a 9-inch cast-iron skillet over medium-high heat (see Note). Add chops; cook 2 minutes on each side or until browned. Spoon reserved bell pepper mixture evenly over chops.
3. Bake in skillet, covered, 5 minutes or until done. Sprinkle with cheese and olives.



If you don't have a cast iron skillet, wrap the handle of a large nonstick skillet with heavy-duty aluminum foil. This should make your regular skillet safe for a quick stint in the oven.

Almost Stuffed Pork Chops

Once you start eating these Almost Stuffed Pork Chops, you may not be able to stop. Be careful, or the pork chops won't be the only things getting stuffed! Either way, they'll definitely be added to your list of favorite baked pork chop recipes.

Serves: 4

Cooking Time: 40 min

What You'll Need:

4 pork loin chops (1-1/4 to 1-1/2 pounds total), 1 inch thick

2 tablespoons lime juice

3-2/3 cups coarsely crumbled cracker crumbs (about 4 ounces crackers)

6 ounces fresh mushrooms, finely chopped (about 1 cup)

3 scallions (green onions), chopped

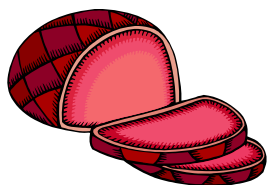
1 tablespoon Dijon-style mustard

1 tablespoon dried parsley flakes



What To Do:

1. Preheat oven to 350 degrees F. Coat a 9- x 13-inch baking dish with cooking spray.
2. Brush both sides of pork chops with lime juice and lay them in prepared baking dish.
3. In a medium bowl, combine remaining ingredients. Mix until well blended and spoon evenly over chops.
4. Bake 40 to 45 minutes, or until chops are cooked through.



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Garlic Parmesan Pork Chops

Our Test Kitchen shares an easy trick for making one of our most requested baked pork chop recipes. These company-fancy Garlic Parmesan Pork Chops are a welcome weeknight main dish as well!

Serves: 4

Cooking Time: 35 min

What You'll Need:

4 (1/2-inch-thick) boneless pork chops
1/2 teaspoon salt
1/2 teaspoon black pepper
1/4 cup milk
2 tablespoons Dijon mustard
1 cup Italian-seasoned bread crumbs
1/4 cup butter, divided
1-1/2 teaspoons prepared minced garlic
3/4 cup heavy cream
1/2 cup grated Parmesan cheese
1 tablespoon chopped fresh parsley



What To Do:

1. Preheat oven to 375 degrees F. Coat a rimmed baking sheet with cooking spray. Sprinkle pork chops evenly with salt and pepper.
2. In a small, shallow bowl, stir together milk and mustard. Dip pork chops in milk mixture; coat in bread crumbs. Place pork chops on prepared baking sheet.
3. Bake pork chops 25 to 30 minutes, or until medium or desired doneness beyond that.
4. Melt 1 tablespoon butter in a saucepan over medium-high heat; add garlic and sauté 2 to 3 minutes. Stir in cream and cheese; reduce heat to low and simmer 3 to 4 minutes (do not boil). Whisk in remaining butter until melted. Serve over chops and garnish with chopped parsley.



We think this is best served over cooked pasta, egg noodles, or some creamy mashed potatoes!

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Pork Chop Casserole

Here it is, the ultimate weeknight dinner solution and one of our easiest baked pork chop recipes! This Pork Chop Casserole comes together in minutes and fills the house with an aroma that will bring your gang running to the table.

Serves: 6

Cooking Time: 1 hr 12 min

What You'll Need:

1/2 cup all-purpose flour
6 thick pork chops, rinsed and left damp
3 tablespoons vegetable oil
1-3/4 cups beef broth
1 (10-3/4-ounce) can condensed golden mushroom soup
1 (6-ounce) package long-grain and wild rice mix
1 cup water



What To Do:

1. Preheat oven to 350 degrees F.
2. Place flour in a shallow dish; add pork chops and turn to coat completely with flour.
3. In a large skillet, heat oil over medium heat. Brown pork chops in batches for 5 to 6 minutes per side.
4. Meanwhile, combine remaining ingredients in a 9- x 13-inch baking dish; mix well. Place browned pork chops over rice mixture. Cover casserole dish with aluminum foil and bake 1 hour, or until no pink remains in pork.



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Farm-Style Pork Chops

Why order take-out when you can create one of our favorite Chinese pork recipes? This classic Pork Lo Mein is made with off-the-shelf ingredients that are probably already in your pantry. Get out the chopsticks and dig in!

Serves: 7

Cooking Time: 6 hr

What You'll Need:

1 (3-pound) boneless pork loin, trimmed

1/4 cup soy sauce

1/4 cup orange marmalade

2 tablespoons ketchup

1 clove garlic, pressed

2 tablespoons all-purpose flour

What To Do:

1. Cut pork into 1-1/4-inch-thick slices. Stir together soy sauce and next 3 ingredients; brush sauce over both sides of pork. Place pork in a 4- to 5-quart slow cooker and pour remaining sauce over pork.
2. Cover and cook on HIGH setting 1 hour. Reduce to LOW setting and cook 5 hours. Remove chops from slow cooker; keep warm.
3. Skim fat from sauce and pour sauce into a small saucepan. Place saucepan over medium-high heat; whisk in flour. Bring to a boil; cook over medium-high heat for 4 minutes or until thickened. Serve over pork chops.



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Slow Cooker Country Pork

What makes this delicious slow cooker recipe so good is that it tastes like a million bucks but is really economical! We take boneless pork butt and cook it in a flavorful creamy Dijon mushroom sauce. What a low-labor easy weeknight meal.

Serves: 6

Cooking Time: 6 hr

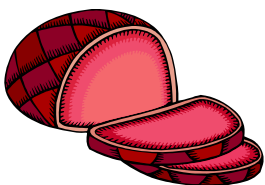
What You'll Need:

3 to 4 pounds boneless pork butt
1/4 teaspoon salt
1/4 teaspoon black pepper
1/2 teaspoon garlic powder
1 tablespoon vegetable oil
1/4 cup white wine
1 (8-ounce) package sliced fresh mushrooms
1 onion, chopped
1 (10.75-ounce) can condensed cream of mushroom soup
1/4 cup sour cream
2 tablespoons Dijon mustard



What To Do:

1. Season pork with salt, pepper, and garlic powder. In a large skillet, heat oil over medium-high heat; brown pork on all sides, about 5 to 6 minutes.
2. In a 5-quart slow cooker, combine wine, mushrooms, and onion; mix well. Place browned pork over vegetables. In a medium bowl, combine soup, sour cream, and mustard; mix well then pour over pork.
3. Cover and cook on LOW setting 6 to 8 hours, or until pork is tender.
4. Cut pork into large chunks. Serve with sauce from slow cooker.



For a delicious down-home meal, serve this tender, tasty pork over cooked egg noodles.

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Easy Barbecue Pork

Everyone likes to hear the word easy — and this Easy Barbecue Pork has it right in its name. "OOH IT'S SO GOOD!!"... and simple!

Serves: 6

Cooking Time: 8 hr

What You'll Need:

- 1 (3- to 4-pound) shoulder pork roast
- 1 (18-ounce) bottle barbecue sauce
- 1 (12-ounce) can cola soft drink

What To Do:

1. Place pork roast in a 5- to 6-quart slow cooker; pour barbecue sauce and cola over roast.
2. Cover and cook on HIGH setting 8 hours or until meat is tender and shreds easily. Remove pork from sauce and shred with 2 forks. Stir pork into sauce.



Reduce the fat but not the flavor in this juicy cut of pork by preparing it a day ahead. Cool the pork and refrigerate it overnight. Remove and discard any solidified fat before reheating.

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Easy Slow Cooker Pork Carnitas

This recipe was a finalist in our Search for the Ultimate Weeknight Meal contest, courtesy of blogger Tiffany from Eat at Home. She says, "Five minutes of prep, and the slow cooker does all the work. Taco night never tasted so good!"

Serves: 6-8

Cooking Time: 5 hours

What You'll Need:

2-1/2 pounds boneless pork chops, pork roast or tenderloin

1 onion, diced

2 cloves garlic, crushed

1 tablespoon chili powder

1 teaspoon cumin

1/2 cup taco sauce



What To Do:

1. Place pork in slow cooker and top with remaining ingredients.
2. Cover and cook on HIGH for 5-6 hours or LOW for 7-8 hours.
3. Shred meat with a fork, mix with pan drippings.
4. Roll shredded pork in tortillas



Note: You can serve this with cheese, lettuce, and any other toppings that you like.

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Slow Cooker Pork 'n' Beans

The tastes of long cooking don't always require us to be tied to the kitchen. That's why we know you'll love our version of Slow Cooker Pork 'n' Beans 'cause our cooker does all the work!

Serves: 12

Cooking Time: 6 hr

What You'll Need:

- 1 (3-pound) boneless whole pork loin roast
- 1 onion, sliced
- 3 (15-ounce) cans pork and beans
- 2 cups barbecue sauce
- 1/4 cup packed brown sugar
- 1/4 cup bacon bits



What To Do:

1. Cut roast in half; place in a 5-quart slow cooker. Top with onion.
2. In a large bowl, combine pork and beans, barbecue sauce, brown sugar, and bacon bits; pour over meat.
3. Cover and cook on HIGH 6 to 8 hours, or until meat is tender. Remove roast; shred with 2 forks. Return meat to slow cooker, mix well, and serve.



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Pork Roast with Three Mushroom Ragout

A ragout is a French stew with meat, poultry, or fish that's made with or without vegetables. In this version, you can use 3 packages of button mushrooms if cremini are not available. The slow cooker will be very full before cooking, but the mushrooms will shrink significantly during cooking.

Serves: 4

Cooking Time: 8 hr

What You'll Need:

1 (14.5-ounce) can diced tomatoes with Italian herbs, divided

1/4 cup all-purpose flour

2 (12-ounce) packages sliced fresh button mushrooms

1 (8-ounce) package sliced fresh cremini mushrooms

1 (1-ounce) package dried porcini mushrooms

1 large onion, sliced vertically

6 sun-dried tomatoes, quartered

1-3/4 pounds boneless pork loin roast

1/4 teaspoon salt

1/4 teaspoon ground pepper

What To Do:

1. Whisk together 1/2 can of tomatoes and flour in a 5- to 6-quart slow cooker. Add mushrooms, onion, and sun-dried tomatoes.
2. Trim fat from pork. Sprinkle pork with salt and pepper; place on top of mushroom mixture. Pour remaining 1/2 can of tomatoes over pork.
3. Cover and cook on HIGH setting 1 hour. Reduce heat to LOW setting, and cook 7 hours. Remove pork from slow cooker; cut into large chunks. Serve with ragout over your choice of noodles.



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Pork Tenderloin with Apples and Bacon

The sweet tartness of the apples mixed with the smokiness of the bacon blend together to make this Pork Tenderloin with Apples and Bacon a real hit at the Mr. Food Test Kitchen. It's definitely one of our most creative pork tenderloin slow cooker recipes.

Serves: 4

Cooking Time: 6 hr

What You'll Need:

4 slices bacon
2 (3/4-pound) pork tenderloins
2 sweet onions, sliced
2 tart-sweet apples, cored and cut into eighths
1 tablespoon dark brown sugar
1 teaspoon salt
1/2 teaspoon pepper
1/2 cup chicken broth
1/4 cup apple cider vinegar

What To Do:

1. Cook bacon in a large skillet until crisp; remove and drain on paper towels, reserving 1 tablespoon drippings in skillet. Crumble bacon and set aside. Brown pork in hot drippings 7 minutes or until browned.
2. Combine crumbled bacon, onions, and next 4 ingredients in a lightly greased 5-quart slow cooker. Place pork over apples and onions; pour broth and vinegar over pork.
3. Cover and cook on LOW setting 6 hours or until pork is tender.



You can use any tart-sweet apples such as Empire, McIntosh, or Rome for this recipe.

Firecracker Barbecued Pork

Sparks will surely fly at your table when you serve up our zesty tasting Firecracker Barbecued Pork. This roast cooks up juicy and flavorful in your oven. Impress company or simply enjoy any night for a meal to remember with this pork roast recipe.

Serves: 6

Cooking Time: 45 min

What You'll Need:

1 (2-pound) boneless pork loin roast
1/4 teaspoon salt
1/4 teaspoon black pepper
3/4 cup barbecue sauce
3/4 cup orange marmalade
1/2 teaspoon hot pepper sauce
1 teaspoon prepared horseradish



What To Do:

1. Preheat oven to 350 degrees F. Using a sharp knife, cut a diamond pattern into top of pork about 1/4-inch deep. Season pork roast with salt and pepper and place in a 9- x 13- inch baking dish.
2. In a small bowl, combine remaining ingredients and pour over roast.
3. Roast 40 to 45 minutes, or until internal temperature reaches 155 degrees F. to 160 degrees F. Let roast sit 5 to 10 minutes, then slice and serve.



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Cranberry Pork Roast

No more excuses that there's no time to cook dinner! Slow cookers have made a big comeback, and this berry-licious idea will make our everyday pork roast recipe fancy, even if we aren't expecting guests!

Serves: 4

Cooking Time: 5 hr

What You'll Need:

4 potatoes, peeled and cut into 1-inch chunks
1 (3-pound) boneless center-cut pork loin roast, rolled and tied
1 (16-ounce) can whole-berry cranberry sauce
1 (5.5-ounce) can apricot nectar
1 small onion, chopped
1/2 cup coarsely chopped dried apricots
1/2 cup sugar
1 teaspoon dry mustard
1/4 teaspoon crushed red pepper



What To Do:

1. Place potatoes in a 3-1/2-quart (or larger) slow cooker and place roast over potatoes.
2. In a large bowl, combine remaining ingredients; mix well and pour over roast.
3. Cover and cook on HIGH setting for 5 to 6 hours.
4. Remove roast to a cutting board and thinly slice. Serve with potatoes and sauce.



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Derby Pork Roast

This Kentucky bourbon-laced pork roast gets its inspiration from the famous horse race it's named for, but serve it for company any time, and you'll feel like a winner as your guests race to the table!

Serves: 6

Cooking Time: 1 hr

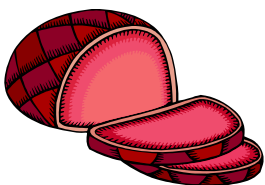
What You'll Need:

1/4 cup Dijon-style mustard
1/2 teaspoon ground red pepper, divided
1 teaspoon salt
1 3-pound boneless pork loin roast, rolled and tied
1 cup orange marmalade
2 to 3 tablespoons bourbon
2 tablespoons butter

What To Do:

1. Preheat oven to 325 degrees F.
2. In a small bowl, combine mustard, 1/4 teaspoon ground red pepper, and salt; rub mixture over roast then place on a rack in a shallow roasting pan.
3. Roast pork 1 to 1-1/2 hours, or until a meat thermometer registers 155 degrees F. to 160 degrees F.
4. In a small saucepan, combine orange marmalade, bourbon, butter, and remaining 1/4 teaspoon ground red pepper over low heat; stir and heat until melted and well combined.
5. Slice roast and serve topped with orange-bourbon sauce.

Note: Recipe adapted from and courtesy of the National Pork Board.



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Fruity Pork Loin Pot Roast

Ready to shake up your classic pork roast recipe? By adding sweet potatoes and dried fruit, you can turn a pork roast into a healthy one-dish meal that's good for everybody.

Serves: 8

Cooking Time: 7 hr

What You'll Need:

3 tablespoons all-purpose flour
1/2 teaspoon salt
1/2 teaspoon pepper
1 (3-1/2-pound) center-cut boneless pork loin roast
1 tablespoon olive oil
2 large sweet potatoes, peeled and cut into 1-inch slices
1/2 (10-ounce) package medium-sized pitted prunes
1 (6-ounce) package dried apricots
1 cup chicken broth
1/2 cup Madeira wine or beef broth
2 tablespoons brown sugar

What To Do:

1. Combine flour, salt, and pepper in a large resealable plastic freezer bag. Add pork and shake to coat.
2. Heat oil in a large skillet over medium heat. Add pork, and cook until browned on all sides. Place browned pork in a 5-quart slow cooker. Arrange sweet potatoes, prunes, and apricots around pork. Combine broth, wine, and brown sugar; pour over pork.
3. Cover and cook on LOW setting 7 hours or until meat and sweet potatoes are tender. Let stand 10 minutes before serving.



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Honey Dijon Pork Roast

Tangy Dijon-style mustard and a hint of honey sweetness make this pork loin roast a mouthwatering favorite! After enjoying it as a main dish, take advantage of any leftovers for hearty sandwiches!

Serves: 5

Cooking Time: 15 min

What You'll Need:

1/4 cup honey
2 tablespoons plus 1 teaspoon Dijon mustard
1/2 teaspoon salt
1 (2- to 2-1/4-pound) boneless center-cut single pork loin



What To Do:

1. Preheat oven to 375 degrees F. Coat a medium roasting pan with cooking spray.
2. In a medium bowl, combine honey, mustard, and salt. Place pork in roasting pan and coat completely with mixture.
3. Cover pork with aluminum foil and roast 40 minutes. Uncover and baste with pan drippings.
4. Roast pork an additional 15 to 20 minutes, or until no pink remains. Slice and serve with pan drippings.



Thinly sliced and topped with a little extra Dijon mustard, this roast makes super sandwiches.

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Peppercorn Pork Roast

Are you ready for big flavor? I sure hope so because this Peppercorn Pork Roast screams it in every delicious bite! Get ready for the deliciousness!

Serves: 8

Cooking Time: 2 hr

What You'll Need:

- 1 (2-1/2-pound) lean boneless pork loin roast
- 1/4 cup creamy mustard blend
- 2 cups soft whole wheat breadcrumbs (about 4 slices of bread) (See Note)
- 2 tablespoons coarsely ground black pepper
- 1 tablespoon chopped fresh thyme or 1 teaspoon dried thyme
- 1/4 teaspoon salt

What To Do:

1. Preheat the oven to 325 degrees. Trim fat from roast. Spread mustard blend over roast.
2. Combine breadcrumbs and next 3 ingredients; press breadcrumb mixture evenly onto roast. Place roast on a rack in a roasting pan coated with cooking spray. Insert a meat thermometer into thickest part of roast, if desired. Bake 2 hours or until meat thermometer registers 160 degrees (medium). Let roast stand 10 minutes before slicing.
3. Serve with our [Creamy Peppercorn Sauce](#).



Note: You can make fresh breadcrumbs from leftover rolls or sliced bread. A food processor does a quick job of making crumbs. Don't toast the bread; it should be soft for this recipe.

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Pork Roast Marsala

Forget chicken and steak tonight. Our savory Pork Roast Marsala is so mouthwatering and tender, you won't think twice about making it again and again!

Serves: 6

Cooking Time: 45 min

What You'll Need:

1 tablespoon canola or vegetable oil
1 (3-pound) center-cut single pork loin, trimmed
8 ounces fresh mushrooms, chopped (about 3 cups)
1 onion, chopped
2 teaspoons minced garlic
1 (10-1/2-ounce) can condensed chicken broth
3/4 cup Marsala wine
1 tomato, chopped
1/2 teaspoon dried thyme
1/4 cup water
2 tablespoons cornstarch



What To Do:

1. In a soup pot over medium heat, heat oil. Add pork and brown on all sides; discard excess liquid.
2. Add mushrooms, onion, and garlic; cook 6 to 8 minutes, stirring occasionally, or until onions are tender. Stir in chicken broth, wine, tomato, and thyme; bring to a boil, then reduce heat to low, cover, and cook 30 to 35 minutes, or until pork juices run clear. Remove pork to a cutting board.
3. In a small bowl, combine water and cornstarch; mix until smooth. Add to sauce, stirring until thickened and well combined.
4. Slice pork into 1/4-inch slices and place on a serving platter. Pour sauce over slices before serving.



Marsala wine is readily available, but if you want you could use your favorite type of wine (except sweet) instead.



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