

BEEF:

ROAST - PRE - 550°

- 18-20 mins / lb @ 350°

- INT TEMP - 140° RARE

170° WELL

PORK:

ROAST - PRE 450°

- 25-35 min / lb @ 325°

- INT TEMP - 170° LOIN

185° SHOULDER.

(* REMOVE FROM HEAT 10-15 MIN FROM SERVING TIME).

CHICKEN:

PRE: 450°

20 min / lb @ 350°

INT TEMP - 180-185°

FISH -! BAKE - 400/450° 12-15 min / 1" thick

INTERNAL - 140°

HAM: PRE: 325°

5-7# : 20 min / lb.

INT TEMP: 140°-160°

cooked

not cooked.

UNRECORDED
FOR STOVE IN
JAN 1964

CHICKEN CREOLE:

DREDGE CHICKEN IN:

- 1/4 CUP FLOUR
- 1 TSP PAPRIKA
- SALT + PEPP - CAYENNE
- BOUQUET PROV.

- BRAIZE CHICKEN IN 1/8 CUP OLIVE OIL
5 MIN / SIDE TILL BROWN.

PRE HEAT TO 350°.

SAUTEE - 1/8 CUP OLIVE OIL + BUTTER

- 3 CLOVES GARLIC + 1 LARGE ONION
- 5 DRIED CHILL PEPPERS.
- 1 TBSP BASIL
- 2 GREEN PEPPERS
- 10 LARGE MUSHROOMS.
- 3 CELERY STALKS
- 3 TOMATOES.

STIR INTO CHICKEN + ADD:

- 14/402 CAN TOMATOES.
- 1-2 BAY LEAF

- 1/2 CUP RED WINE COVER + BAKE
(REMOVE COVER FOR LAST 15 MIN) 1 HR @ 350
REMOVE bay + chili before serv.

- GOES WITH: RICE;

PORK CHOPS w MUSH ROOM SAUCE

- BROWN CHOPS & ARRANGE IN PAN.
- SPRINKLE WITH CHOPPED FRESH ROSEMARY AND SAGE

- FRY MUSHROOMS & MIX INTO
- TWO CANS MUSHROOM SOUP
- BIG DOLLOP OF SOUR CREAM
- CAN SLICED MUSHROOMS (OPT)

COVER PORK CHOPS WITH MIXTURE AND PUT INTO OVEN WITH FOIL COVER.

BAKE @ 325° FOR 1 1/4 - 1 1/2 HR.

OR:

GRILLED ROSEMARY PORK CHOPS:

- BRAISE CHOPS & ARRANGE IN PAN.
- Mix - 1 CAN CR of SHROOM
- 2 CUPS FRIED SHROOMS
- 1 FRIED ONION + GARLIC
- 3/4 CUP SOUR CR. OR 1/2 and 1/2

COVER CHOPS & SPRINKLE FRESH ROSEMARY AND SAGE

COVER w FOIL AND COOK @ 350° for 1 HR (thick)

SHORT RIBS (BEEF: SIMMERING)

- ~~DRY~~ DREDGE + BROWN RIBS
- ARRANGE IN ROASTING PAN + INTO OVEN @ 450° for 1 1/2 HR.
- DRAIN FAT
- REDUCE HEAT TO 325°

ADD:

- 1 1/2 CANS BEEF BROTH
- 1 1/2 CANS CONSOMÉ
- 1 MED ONION, CHOPPED
- 2-3 CLOVES GARLIC PRESSED.
- CHOPPED MUSHROOMS.

BAKE COVERED FOR 2-3 HRS.

~~ADD:~~

TO THICKEN GRAVY - MIX 1/4 CUP FLOUR
AND 1/2 CUP WATER + MIX INTO

- ~~SALT~~ + PEPPER + ~~SALT~~

*

ROAST CHICKEN w GARLIC, GINGER + THYME.

MARINADE: IN A BOWL COMBINE:

2 TB FRESH LEMON JUICE

2 TB OLIVE OIL

2 TB LOW SODIUM SOY SAUCE

1 TB DIJON

1 1/2 TSP CHOPPED THYME (1/2 TSP DRY)

1 TB MINCED FRESH GINGER

1 CLOVE GARLIC, MINCED

PINCH OF WHITE PEPPER

CAREFULLY SLIP FINGERS UNDER
SKIN OF CHICKEN TO LOOSEN - DO NOT
TEAR - PUT MARINADE UNDER
SKIN + SMEAR REMAINDER ON
OUTSIDE OF BIRD

PRE - 450°

BREAST UP ON RACK IN PAN

15:30

- 15 MINS @ 450°

- 145 - 1 HR @ 350° (I.T. 185°)

UNTIL JUICES RUN CLEAR WHEN THIGH
IS TIERCED WITH FORK.

LET REST 10 MINS BEFORE CARVING.

FISH BAKED w ONIONS + BELL PEPPERS

PRE: 375°

Sauté in 2TBSP EVOO + BUTTER:

- 2 CUPS SLICED ONIONS
- 2 TBSP SLICED FRESH GINGER
- 1/2 CUP DRY WHITE WINE

hold this pan aside. for 4 min

GIVE FISH FILLETS A VERY LIGHT
SPRINKLE OF PAPRIKA; CAYENNE
AND SALT + CUT INTO 4 OZ PIECES

IN A SECOND SAUTÉ PAN, MED HEAT.

- 2 TBSP EVOO

add fillets + SAUTÉ 4 mins ea side.

WHEN COOKED PLACE THEM ON
ONIONS IN FIRST PAN; deglaze 2nd
PAN w 2TBSP OO ADD:

- 2 GREEN; YELLOW; RED PEPPERS
SLICED THIN.

SAUTÉ 3 min until PEPPERS SOFTEN
SPoon ONTO THE FISH +

PUT PAN INTO OVEN @ 375°

for 5 mins TILL HEATED THROUGH

FISH IN FOIL

* 1 lb PKG MAX

350°

LAY IN + DAUB LIBERALLY WITH
BUTTER; GARLIC; S+P.

- LAYER SHALLOTS FINELY SLICED
- THIN SLICE TOMATO
- ~~SPRINKLE~~ SPRINKLE WITH THYME; SAGE; ROSEMARY
- THIN SLICE OF LEMON
- SPRINKLE PARSLEY
- FIT FOIL TIGHTLY + COOK 40-60 MINS

FISH IN FOIL

* 1 lb PKG MAX

350°

LAY IN + DAUB LIBERALLY WITH
BUTTER; GARLIC; S+P.

- LAYER SHALLOTS FINELY SLICED
- THIN SLICE TOMATO
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- THIN SLICE OF LEMON
- SPRINKLE PARSLEY
- FIT FOIL TIGHTLY + COOK 40-60 MINS

NO FOIL NO PROBLEM:

FRY 1 ONION; 1 SHALLOT; GARLIC;
IN EVOO + BUTTER

ADD - RED PEPPERS

- S+P

- LEMON JUICE

COVER OVER MED HEAT. -

POACH FISH IN BUTTER + LEMON
+ THYME + ROSEMARY.

JACQUES PEPIN MINUTE SALMON STEAK.

SPRINKLE STEAKS W - SALT + PEPPER
- CORN OIL

+ ARRANGE ON FOIL SHEET

MIX + POUR OVER TOP OF ABOVE:

1 TSP CHOPPED TARRAGON

1 TSP CHOPPED PARSLEY

~~1~~ CLOVE GARLIC CHOPPED

1/4 CUP EVOO

4 TSP LEMON JUICE

PLACE STEAKS UNDER BROILER

4-5 INCHES

2 MINS / SIDE

* NO BARBY ~~BBC~~ SALMON

marinade:

- 2 TBSP MELTED BUTTER
- 2 TBSP LEMON JUICE
- 1 TBSP KETCHUP
- 1 TBSP WORCESTER ~~Sauce~~
- 2 TBSP MINCED SHALLOT
- 1 TBSP BROWN SUGAR
- $\frac{1}{2}$ TSP dry MUSTARD
- $\frac{1}{4}$ TSP S + P.

ARRANGE SALMON STEAKS ~~on~~
ON AN OILED, BOILED COOKIE SHEET
AND SPOON MARINADE.

ALLOW TO SIT for $\frac{1}{2}$ HR.

PREHEAT BROILER

COOK 3" from BROILER

for 10 mins / 1" thickness

ONE SIDE ONLY

COQ au VIN

marinate chicken in reduced wine

BRAISE: - A CUT UP CHICKEN IN: 24h

- HAM/BACON/LARD + EVOO

- ONIONS CARROTS.

~~ADD~~ - SHALLOTS/SCALLIONS.

~~SHALLOTS~~ GARLIC.

TOU ... 3h

ADD - 2 TBSP FLOUR

- MINCED PARSLEY -

- ROSEMARY - MARJAM.

- THYME - S+P.

(1 TBSP BRANDY)

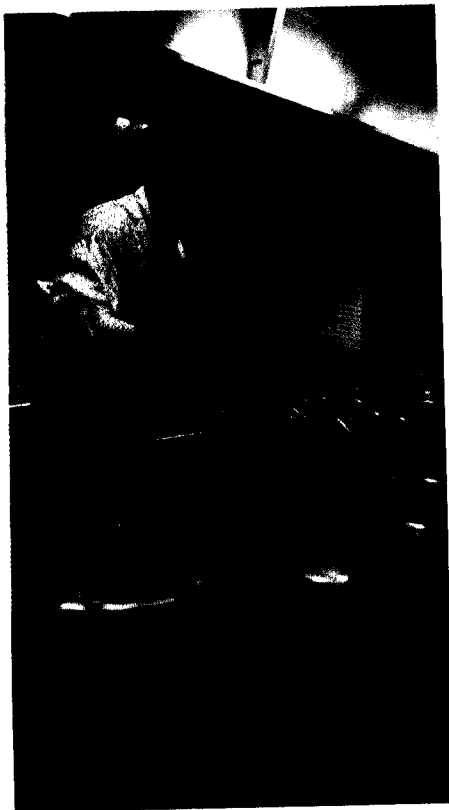
+ MIX IN 2 CUPS DRY RED WINE

ROUXITUD

POTH IN CROCK POT & SIMMER
(the longer the better)

add - MUSHROOMS -

Skim off fat



LA VIANDE

de Benoît Witz

Jouxtant l'abbaye royale bénédictine de La Celle, l'Hostellerie de l'Abbaye, auberge de charme du XVIII^e, bourgeoise et cossue, a tout du grand chic campagnard. Façon Ducasse. Mais comme à Moustiers, sans esbroufe ni ostentation. À l'image de la cuisine de Benoît Witz, qui officie depuis dix ans à l'hostellerie. À découvrir : son onctueuse crème de châtaigne et faisan, royale de foie blond ; les Saint-Jacques poêlées et copeaux de vieux parmesan ou encore le chapon fermier des Landes farci, puis rôti, escorté d'un gratin de cardons à la moelle et aux truffes noires. De purs délices. À l'instar du coq au vin, que le maestro varois suggère selon la méthode de cuisson en direct.

Hostellerie de l'Abbaye de La Celle :
10, place du Général de Gaulle,
83170 La Celle-en-Provence
(04.98.05.14.14 ; www.abbaye-celle.com).

Coq au vin

(pour 6 personnes)

- 1 demi-coq de 1,6 à 1,8 kg
- 40 g de beurre
- 40 g d'huile de pépins de raisin
- 3 cl de cognac
- 75 cl de vin rouge
- bouquet garni
- 1 gousse d'ail
- 150 g de lardons
- 100 g de cèpes secs
- 10 g de farine
- 12 oignons gelots
- 1 oignon
- 1 carotte
- Sel, poivre.

Couper le coq en 8 morceaux. Tailler l'oignon et la carotte. Verser le vin et laisser mariner 12 heures avec le bouquet garni.

Dans une cocotte, chauffer huile et beurre. Faire rissoler lard et oignons gelots. Retirer et

colorer les 8 morceaux. Saler, poivrer, singer, déglacer au cognac et mouiller au vin.

Cuire 1 heure avec le bouquet garni, puis ajouter lardons, cèpes et oignons gelots.

Cuire encore 20 à 25 minutes.

Rectifier l'assaisonnement. Accompagner le tout de pâtes fraîches ou de salsifis braisés.

L'astuce

Plus original que les pâtes, un gratin de légumes oubliés, panais ou cardons. Enfin, la liaison de la sauce se fait souvent avec le sang du coq.

Vin conseillé

Un coteau varois rouge aux arômes de cassis, pruneau et vanille, à la finale épicée, qui tiendra tête au jus relevé du plat et au goût puissant du coq.

← TRY THIS RECIPE FOR CHICKEN BREAST
BOEUF BOURGIGNON. !!

MARINATE 5#s LEAN BEEF
in - STP

- 1/2 lb chopped onions
- 1 large CARROT COARSE
- * 2 CLOVES GARLIC
- 2 WHOLE CLOVES.
- BOUQUET GARNI:

tied together {
- 4 fresh thyme
- 1 BAY LEAF
- 1 SPRIG ROSEMARY
- 4 " PARSLEY

- 4 CUPS RED BURGUNDY

for 6 HRS IN FRIDGE

drain & save MARINADE

beef
fry to sear, in 2 TBSP EVOO (+ BACON)
drain fat. OPT

- SPRINKLE w 4 TBSP FLOUR.
- COOK & STIR FOR 5 MINS.
- ADD-MARINADE

- 1 CUP BEEF BROTH

BRING TO BOIL; ADD VEG & SPICE
IN CHEESE CLOTH -

SIMMER 1 HR. - SKIM FAT

ADD: 18 small white onions

1# MUSHROOMS.

COOK 30 min more - SCRAPE & STIR BOTTOM.

SKILLET SKALLOPS

IN A VERY HOT SKILLET - ADD
- 3 TBSP EVOO + BUTTER
- HEAT TILL OIL SMOKES.

SPRINKLE SCALLOPS W

= S+P

opt - GARLIC SALT

1 1/2 MINS / SIDE

MAYO + LEMON SAUCE:

1 TBSP MAYO

2 TBSP LEMON JUICE

1 TBSP WORCESTER

1 TBSP OIL

1 TBSP CHOPPED SCALLIONS

1/4 TSP TOBACCO.

CARROTS 'N CREAM

COOK UNCOVERED IN A SAUCEPAN:
(MED HEAT 15 MINS)

- 1 lb CARROTS
- $\frac{1}{4}$ TSP SALT
- $\frac{1}{2}$ TSP SUGAR (OR HONEY)
- $1\frac{1}{2}$ CUPS WATER.

STIR IN:

- $\frac{1}{2}$ CUP HEAVY CREAM
- 1 TBSP CHOPPED PARSLEY

COOK for 2 MINS MORE TILL CREAM
IS WARM.

SERVE HOT.

SPICY MASHED

BOIL ABOUT 20 MIN 6 MED POTATOES
MASH + STIR IN:

- $\frac{1}{2}$ CUP MILK (WARM)
- 2 TBSP BUTTER
- 1 TSP SALT
- 1-2 TSP CHILI PASTE OR POWDER

BAKED TOMATOES

LAY 8 TOMATOE HALVES ON A
COOKIE SHEET.

MIX:- 2 TBSP OLIVE OIL
- 2 TBSP GRATED PARMEGIANO
- 2 GARLIC CLOVES CRUSHED
- $\frac{1}{4}$ TSP PEPPER
- $\frac{1}{2}$ TSP OREGANO.

4 SPREAD ON TOP OF TOMATOES.

BAKE FOR 15 MINS (20) @ 350°

INCREASE TO BROIL UNTIL
TOPS ARE RIGHTLY BROWN +
BUBBLY.

GRATIN of NEW POTATOES . CELERY + RED ONIONS .

PRE HEAT : 375°

TOSS : - 2# POTATOES SLICED THIN

- 1 LARGE RED ONION "

- 3-4 CELERY STALKS "

IN - 4 TBSP EVOO

- 2 TBSP DRIED ROSEMARY

- 1 TSP S+P

- ARRANGE IN A BAKING DISH

- POUR IN 1/2 CUP CHICKEN BROTH
BAKE FOR 50 MINS

- GRATIN WITH PARMESANO FOR
3 MINS

~~JACQUES PEPIN~~

HASH BROWN POTATO CAKE

HEAT IN SKILLET:

- 2 TBSP BUTTER + 2 TBSP ^{OIL} ~~EXTRA~~ ⁷

WHEN HOT ADD -

- 3 CUPS PEELED DICED ($\frac{1}{2}$ ")

POTATOES (MASHED or ROASTED)

OR FROZEN HASH-BROWNS

3-5 MINS W S+P STIRRING

COVER & REDUCE HEAT

COOK FOR 5 MIN (med heat)

PRESS ON THE POTATOES W
A SPATULA TO COMPACT INTO $\frac{1}{2}$ "
THICK LAYER. COVER & COOK 5 mins
(LOW HEAT) & REPEAT

INVERT ONTO A SERVING PLATTER.

+ SERVE OR

- SPRINKLE W CHEESES & GRATIN.

RATATOUILLE MEDITÉ

HEAT OVER MEDIUM HEAT:

- 1 TBSP EVOO
- 3 GARLIC CLOVES CRUSHED
- $1\frac{1}{2}$ TSP OREGANO LEAVES
- $\frac{1}{2}$ TSP SALT
- 1 LARGE GREEN PEPPER 1" CHOPPED
- 1 SMALL ONION $\frac{1}{2}$ "

for 10 mins.

ADD - 1 EGGPLANT in 1" PIECES
1 8" ZUCCHINI $\frac{1}{2}$ " "
 $\frac{1}{2}$ CUP $\frac{1}{2}$ " CUBES MOZARELLA -
19 OZ CAN TOMATOES -

BAKE IN 350° OVEN FOR 40min
(COVERED)

CASSOULET avec Saucisses

cook in a large saucepan.

- 1 TBSP EVOO

- 1/4 cup WATER

add - 4 SWEET ITALIAN SAUSAGES.
10 mins + ROLL OVER. till brown.

add - 1 ONION CHOPPED.

- 5SCALLIONS " 1/4"

- 2 CLOVES GARLIC "

SAUTEE 30 SEC.

ADD - 2 CANS WHITE KIDNEY BEANS

- HERBES DE PROVENCE

- 1/2 TSP TABASCO

- 8 OZ KIELBASA 4" PIECES

- 8 OZ BACON CANADIAN

COVER + BOIL + SIMMER

*ADD CHICKEN BROTH AS NECESSARY

SPRINKLE WITH BREAD CRUMBS.

BAKE @ 400° for 30 min.

GOOD FOR LEFTOVER ANYTHING.

Long simmered baked beans will help to dispel the worst case of February blahs.

Nothing beats baked beans

Don't be daunted by the long cooking time. This quintessential Canadian dish is worth the wait

BY KIM MORITSUGU

I turn out several home-cooked meals a week, but I know my cooking limitations. If I can acquire from elsewhere a first-rate Peking duck, say, or a ganache-covered chocolate cake, I will. The problem arises I crave something complicated that I can't get nearby. On a cold winter day, it's a bowlful of old-fashioned Quebec-style baked beans, infused with the flavours of maple syrup, tomatoes, brown sugar and mustard, and cooked in a slow oven.

Sadly, this indigenous Canadian delicacy is not available at most restaurants (unless you count the tasteless baked beans served in some diners, which I do not). The big deterrent to making baked beans is that you need about 17 consecutive hours of (mostly idle) soaking, preparation and cooking time.

Seventeen hours sounds daunting, until you appreciate that baked beans are the perfect dish to make on a day when housebound by work or weather. What better re-

ward than a steaming dish of fragrant beans after a long day of toil in a home office? Or after an interminable Sunday devoted to the teeth-grinding supervision of a child's homework project?

The main draw of the baked beans undertaking is the sweet, satisfying goodness that can be found in a meal of maple-syrup beans served with thick slices of buttered brown bread and a salad of mixed greens with balsamic vinaigrette.

The labour required to make this recipe is strictly of the unskilled variety. Soak, boil, drain, stir, and bake are the basic procedures — no finesse required. And aside from the dried navy beans, every ingredient is probably in your cupboard right now.

MAPLE BAKED BEANS

Though traditional recipes call for salt pork, bacon, or ham, I've always made mine sans meat, and never noticed any lack.

The more devoted carnivore may want to serve crisp cooked bacon or thick-cut ham alongside, over top, or mixed in.

2 cups dried navy beans

*1 medium yellow onion, chopped
½ cup brown sugar
¾ cup maple syrup
2 tablespoons Dijon mustard
½ cup ketchup
Salt and pepper*

Wash beans in colander and pick them over, removing any stones or broken bean bits.

Soak beans overnight. Drain beans, return to saucepan and cover with about 6 cups fresh water. Bring to a boil on stovetop, lower heat to medium-low, and cook uncovered for 30 to 40 minutes or until just tender.

Preheat oven to 300 degrees. Drain beans and place in deep covered casserole or ovenproof cooking pot with lid.

Add other ingredients, stir and cover with 4 cups boiling water.

Bake covered for 6 hours, checking and stirring at hourly intervals. Stir in boiling water as needed to keep them from drying out.

Serves 4.

Kim Moritsugu is a Toronto novelist. Her latest book is The Glenwood Treasure.

PRE 325° APPLE MEAT LOAF

COMBINE:

- 1 1/2 # LEAN GRD BEEF
- 1 CUP DRY BREADCRUMBS
- 1 ONION MINCED
- 1 TSP WORCESTER...
- 2 EGGS LIGHTLY BEATEN
- 1 TBSP KETCHUP
- 1/2 TSP ea S+P
- 2 APPLES PEELED & GRATED

MIX WELL WITH HANDS & FORM
INTO A LOAF IN 4x8" PAN

- COMBINE 1/4 CUP KETCHUP
and 1/4 CUP MAPLE SYRUP
& SPREAD OVER LOAF
- BAKE 1 1/2 HR @ 325°

FRIED RICE:

IN ELECTRIC SKILLET SAUTÉE

IN - BUTTER & EVOO

ANYTHING
in order

- 1 MED ONION + OR SHALLOTS
- 1-2 CLOVES GARLIC
- CHOPPED CELERY STALK
- CHOPPED SCALLIONS
- RED & GREEN PEPPER
- ZUCCHINI - DICED
- TOMATOES "

OPT - CARBANZO BEANS

1 OF:

- SHRIMP
- SCALLOPS
- CHICKEN 1/0
- HAM & PORK 1/0

ETC

- 1/0 RICE - PREFERABLY
DAY OLD.

- MIX IN PRIOR TO SERVING 1 CUP OLIVES

- SPICES - parsely SRT (PITTED)

- Saffron

- Cumin

- Coriander

- dill

PORK TENDERLOIN W MUSTARD &
MARTHA'S CLONE. SOUR CR.

- 2 PORK TENDERLOINS BRAIZED IN
(TRIM OFF FAT) A SKILLET TO 150°
I.T. 160°

- SAUCE - IN SAME PAN AS MEAT
WAS COOKED IN ADD:

- A CUP OF MUSTARD (DIJON + 2 T. OF DIJON)
- A DOLLOP OF SOUR CREAM.
- A SPLASH OF WATER OR
WHITEWINE

SERVE WITH SAUCE OVER LOINS.

CREPES

SIRT: - $\frac{3}{4}$ CUP FLOUR

- $\frac{1}{2}$ TSP SALT

- 1 TSP BAKING POWDER

SWEET! OPT - 2 TBS SUGAR

~~VANILLA~~

BEAT: 2 EGGS -

+ $\frac{2}{3}$ CUP MILK

$\frac{1}{3}$ CUP WATER

<VANILLA> <LEMON ZEST>

add wet to dry & beat
with A FEW SWIFT STROKES
IGNORE LUMPS

Refrigerate 3-6 HRS

See AMERICAN PANCAKES

2 pages on --->

CREPES W SHRIMP

SAUTEE - EVOO + BUTTER

- SHALLOT + ONION CHOPPED

- GARLIC

- CELERY STALK CHOPPED

ADD - SHRIMP

- SAGE CHOPPED (FRESH)

deglaze with ROSE/WHT MERLOT

ADD 1/2 CAN MUSHROOM SOUP.

SPOON INTO CREPES + ROLL UP. COVER

WITH SAUCE MADE OF

1/2 CAN MUSHROOM SOUP.

BIT OF WHIPCREME.

SPRINKLE WITH OLD CHEDDAR

OR GRUYERE + BAKE

15-20 MIN @ 350 TIL GOLDEN

GRATIN DAUPHINOIS

PRE: 250°

peel & slice Potatoes. (do not wash
slices)

in medium saucepan over medium heat:
to boil $\frac{1}{2}$ pt whole milk
 $3\frac{1}{2}$ oz double cream

add sliced potatoes & stir to coat
with cream mixture

season with - nutmeg (a gratings)

- 5 pinches salt

- 2 pinches pepper.

lower heat & simmer 8-10 mins,
stirring regularly to keep mixture
from sticking to bottom.

& cook all potatoes.

stir in 4 oz grated Gruyere
& remove from heat.

- rub a gratin dish with garlic.
& spread mixture into dish

bake for 35 minutes

- 2-3 mins broil for crust.

cool 5 mins before serving

AMERICAN BREAKFAST PANCAKES .

10-12

Make well in:

8 OZ FLOUR.

1 TBSP Baking Powder.

pinch of salt.

1 TSP Sugar.

beat in: 2 large eggs.

1 + OZ butter melted

1/2 Pt milk.

let stand 1/2 HR.

may add a
bit of milk if too
stiff

cook on hot pan

1st side till upper side

blisters & bubbles

the 1 min max other
side.

PORK ROAST a la GENOUZESE

(MAMA CALLS FOR PORK SHOULDER BLADE BUT
VER. 1.0 USED ROLLED PORK RIB ROAST)

IN A CAST IRON POT:

SAUTEÉ MEAT IN ~~MEAT~~ ENDO (NO LID)

-PURÉE: BACON & GARLIC

" CAROT & CELERY

" ONIONS - SAME AMOUNT AS MEAT.
A BIT OF TOMATO PASTE

ADD TO POT & COVER ADD A BIT OF
STOCK & COOK 3-HRS. SIMMER

AND PORK BITS
THAT FELL OFF THE ROAST.

THE LEFTOVER SAUCE IS WARMED
WITH A BIT OF ENDO & PARMESAN OVER
PASTA THE NEXT DAY