

# **WISCONSIN** pork **ASSOCIATION**

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Reedsburg Wisconsin 1<sup>st</sup> place winner!

## **Oriental Pork Meatballs**

2 T Cornstarch  
1 T Sugar  
1 T Oriental Sauce (Soy/Fish)  
2/3 C Copped onion/garlic  
1 lb grown pork



Mix cornstarch, sugar, sauce together in small bowl, then add pork and mix well form into small meatballs approximately 35.

In fry pan heat with canola oil, brown meatballs until done about 8-10 minutes. Drain and serve with Naco Cham sauce.

Sauce:

1 garlic clove minced  
2 T Sugar  
1/8 t Red pepper flakes  
3 T Fresh lime juice  
3 T Fish sauce  
¼ C Hot tap water.

Mix all together & serve with meatballs. This is an excellent appetizer or entrée with a meal of rice and vegetables.

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This winning recipe came from a very enterprising youngster from Milwaukee WI

## Zesty Pork Sandwiches

1 lb ground pork  
1 large onion, chopped  
¼ C chopped green peppers  
6 oz tomato paste  
8 oz pizza sauce  
2 cloves minced garlic  
1 T red wine vinegar  
1 T Worcestershire sauce  
½ t salt  
½ t pepper  
pinch of cayenne pepper



In large pan brown pork, onions and green pepper until pork is no longer pink, drain well. Transfer meat to crock-pot and stir in remaining ingredients. Cover and cook for 5 hours

### Fill:

6-8 hard rolls with a few Sautéed green pepper, onions and mushroom  
½ cup parmesan cheese