



**Mouth Watering Wisconsin Pork  
West Bend® Slow Cooked to Perfection**

Pork Barrel Beans  
Linda Gottlieb, Port Washington  
1st prize winner

- 1½ lbs ground pork tenderloin (salt and pepper to taste)
- 1 (15 oz) can large butter beans, drained
- 1 (15 oz) can diced tomatoes with jalapenos, drained
- 1 (15 oz) can kidney beans, drained
- 1 (15 oz) can black beans drained
- 1 (15 oz) can brown sugar and onion baked beans with liquid
- 1 (12 oz) can tomato paste
- 1 chopped Macintosh or Cortland apple with peel
- ½ c honey chipotle barbecue sauce
- 1 small green bell pepper, diced
- 1 t fennel seed, ground

Place ground pork loin in a skillet over medium heat, cook until evenly brown. Drain grease, if any, and transfer to the West Bend Slow Cooker® add the remaining ingredients and stir. Cover West Bend Slow Cooker® and cook on low for 7 hours. Stir and remove cover for last hour. Serve as a side or as an appetizer, with dipping chips, if desired.

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### **Bodacious Baby Back Ribs**

Susan Kelley, New Berlin

2nd Prize Winner

2 T Molasses  
¼ c dark rum  
1 medium shallot, chopped fine  
2 T brown sugar  
1 chile in adobo sauce, finely minced  
1 T soy sauce  
2 T cider vinegar, divided  
2 T tomato paste  
1 t paprika  
salt and fresh cracked pepper to taste  
4 lbs baby back pork ribs

Whisk all ingredients except pork (using only one tablespoon cider vinegar) in a medium size bowl. Place pork ribs around edge of West Bend Slow Cooker®, meaty side to inner wall of slow cooker. Pour sauce over.

Cook on low heat 4 to 5 hours until pork ribs are tender. Remove to a platter and tent with foil.

Let sauce rest 5 minutes in the West Bend Slow Cooker®, then tip the West Bend Slow Cooker® and skim off as much fat as possible. Place the sauce in a small saucepan, add the reserved tablespoon of cider vinegar, and cook over medium heat until reduced by about half, about **15 to 20 minutes**.

Cut the ribs into 2-3 rib sections, toss with the sauce, place on a large platter and serve immediately.

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### **Vegetable Stuffed Succulent Pork Chops**

Bonnie Papala, Cudahy

3rd Prize Winner

- 4 double pork loin chops, trimmed
- salt and pepper to taste
- 1 can corn, drained
- 1 small onion, chopped
- 1 green bell pepper, seeded and chopped
- 1 red bell pepper, seeded and chopped
- 1 c Italian-style seasoned dry bread crumbs
- ½ c uncooked, long-grain converted rice
- 1 (8 oz) can tomato sauce

Cut pocket in each pork chop, cutting from edge nearest bone. Lightly season pockets with salt and pepper to taste. Combine corn, onion, bell peppers, bread crumbs and rice in large bowl. Stuff pork chops with vegetable rice mixture. Secure along fat side with wooden toothpicks.

Pour any remaining vegetable rice mixture into slow cooker. Add stuffed pork chops to West Bend Slow Cooker®. Moisten top of each pork chop with tomato sauce. Pour any remaining tomato sauce over top. Cover and cook on low for 8-10 hours or until done. Remove pork chops to serving platter. Goes well with a fresh salad. Makes 4 servings.

For more great pork recipes, visit, <http://www.wppa.org/Consumers/GreatPorkRecipes/tabid/492/Default.aspx>.