

Shredded Pork Barbeque

5 lb. Wil-Den Family Farms, Boneless Roast	2-3/4 cups ketchup
1/2 cup brown sugar	1 tablespoon dry mustard
1/4 cup apple cider vinegar	1 large onion, chopped
2 cups water	1 to 2 cloves garlic, minced

Combine pork, brown sugar, vinegar and water in a 6-quart heavy oven-proof pot. Bake at 375 degrees for 3 hours. Remove from oven; cool. Remove all fat and any bones. Shred pork; return to pot. Add mixture of ketchup, mustard, onion and garlic; stir to blend. Reduce oven temperature to 300 degrees and cook, covered, for up to 4 hours. Stir every half hour, adding more water/ketchup to keep well moistened. Yield: 12-14 servings

Pork Cutlets Tosca

1 lb. Wil-Den Family Farms, Pork Cutlets	2 eggs, beaten
2 cloves garlic, minced	2 tablespoons grated Parmesan cheese
1 tablespoon chopped parsley	4 teaspoons butter
Dash black pepper	1 tablespoons lemon juice
3 tablespoons flour	
1/8 teaspoons salt	

Combine eggs, garlic, cheese, parsley, salt and pepper. Heat butter in large skillet over medium-high heat. Dip pork cutlets in flour, then into egg batter. Saute cutlets quickly until golden brown, about 2-3 minutes per side, turning once. Sprinkle with lemon juice before serving. Serves 4