Family Recipe's

Compiled by: Julia Huffman

Introduction

Barbecued Pork Sandwiches

Source: Janet Burkheart

Ingredients

- 3 tbsp chopped onion
- 1 tbsp butter or oleo
- 8 oz can tomato sauce
- 2 tbsp brown sugar
- 1 1/2 tsp worcestershire sauce
- 1 tsp lemon juice
- 1 tsp prepared mustard
- 1 cup or more shredded or diced cook pork
- 1 pack hamburger buns

Instructions

Top with sweet relish or slaw

In a small saucepan, saute onion in butter until tender. Stir in tomato sauce, brown sugar, worcestershire sauce, lemon juice and mustard. Bring to a boil. Reduce heat; Simmer uncovered for 20 minutes.

Add pork; cook and stir until heated throughly.

Fast and Fabulous Brownies

Source: Barbara Halsey Circuit Judge

Ingredients

- 1 pkg jello chocolate instant pudding
- 2 cup milk
- 1 pkg devils food cake mix
- 1 pkg semi-sweet chocolate chips
- 1 cup pecans or english walnuts (optional)

Instructions

Whisk together until blended, Add 1 box of Devils Food Cake Mix to pudding mixture and blend well. Last setp add one pkg semi-sweet chocolate chips and 1 cup pecans or English Walunts.

Pour into a greased 9x13 pan and bake at 350 for 30 to 35 min.

Serve with pecan coated ince cream balls -- Start with a large scoop of vanilla ice cream and shape into a ball. Coat with finely chopped pecans and place on a wax lined cookie sheet. Place back in freezer until time to serve. Best if prepared a day in advance.