

erated for later use.) Add chicken stock and water, Worcestershire sauce, Tabasco, catsup, chopped tomato, salt, bacon or ham, bay leaves, thyme, rosemary, and red pepper flakes. Simmer for 2-1/2 to 3 hours. About 30 minutes before serving time, add cooked chicken, crabmeat, and shrimp; simmer for 30 minutes. Add oysters during last 10 minutes of simmering period. Add molasses or brown sugar. Check seasonings and add more, if needed. A bit of lemon juice may be added at the very last, if desired. Put a generous amount of hot, cooked rice in soup bowls; spoon gumbo over the rice and serve at once. Yield: 12 large servings.

Sherry Burke Schramm

Grilled Pork Tenderloin with Sauce

Marinade:

1/2 cup peanut oil

1/4 cup red wine vinegar

2 Tbsp Worcestershire sauce

1 Tbsp chopped fresh parsley

1-1/2 Tsp pepper

1/3 cup soy sauce

3 Tbsp. Lemon juice

1 clove garlic, crushed

1 tbsp. Dry mustard

2- 3/4lb pork tenderloins

Combine first nine ingredients and place in a ziplock bag. Add tenderloins and marinate in the refrigerator eight hours.

Grill tenderloins over medium high heat, turning occasionally 20-25 minutes or until done. Let rest for ten minutes before slicing.

Sauces: 2 Tbsp minced horseradish

2 Tbsp lemon juice

1/2 cup brown sugar

Combine all ingredients for sauce in a small saucepan and combine over medium heat until sugar is melted. Spoon over sliced pork tenderloin.

Sarah Hicks