



Pork Picadillo Serves 4

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| 1 lb ground Johnston's BC Pork | 2 Tbsp. vegetable oil |
| 1 medium onion, chopped | ¼ cup sliced green olives |
| 2 cloves garlic, chopped | 1/8 tsp. crushed red pepper |
| 2 medium tomatoes, chopped | 1 medium red bell pepper, chopped |
| 1 tsp. salt | 2 tsp. chili powder |
| ¼ tsp. ground cumin | dash ground cloves |
| dash ground cinnamon | ¼ cup toasted slivered almonds |
| 1/3 cup golden raisins | |

Brown pork in oil - drain some oil from the cooked pork if necessary. Combine with other ingredients and simmer 15 minutes.

Picadillo is perfect for stuffing tacos, burritos, or tamales. Also great for stuffed peppers, or you can serve it with steamed rice.

Perfect Pork Loin Serves 4-6

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| 4 cloves of garlic, minced | 1 tbsp. dried rosemary |
| ¼ cup olive oil | ½ cup white wine |
| 2 lbs. boneless, Johnston's BC Pork Loin | Salt & freshly cracked black pepper to taste |

Preheat your oven to 350 degrees. Crush the garlic with the rosemary and salt & pepper - making paste. Rub the roast down with olive oil & then slather the seasoning all over the roast. Place the roast into a pan, cook until the pork is done by checking with an instant read thermometer - you want it to be about 145 degrees. Remove the roast to a platter to allow it to rest. Put the pan on the stove over medium high heat, deglaze with the wine. After the pork has rested for at least 5 minutes, slice it & return it to the platter. Drizzle the pan juices over the pork and serve immediately.

Blackened Johnston's BC Pork Tenderloin Medallions

Blackening Spice:

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| 1 cup paprika | ½ cup salt |
| 2 tbsp. black pepper | 2 tbsp. garlic powder |
| ½ tsp. dried thyme | ½ tsp. dried basil |
| ½ tsp cayenne | ½ tsp white Pepper |

Blend blackening spice ingredients thoroughly. Store in a dry place. Use as needed.

Slice Johnston's BC Pork tenderloin to desired size. Lightly dust in blackening spice. In a skillet, heat olive oil & butter on med-high heat. Sear pork in skillet for 1-2 minutes on each side until done.



Artichoke Garlic Sauce for Pasta

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| ¼ cup butter | 4 large garlic cloves minced |
| 1 tsp. dried basil | salt to taste |
| lots of ground black pepper | 2/3 cup whipping cream |
| 4 tbsp grated parmesan cheese | 4 tbsp chopped parsley |
| 1 6 oz jar marinated artichokes roughly chopped | |

Melt butter, add garlic and sauté till translucent - stir in everything else except cheese and parsley. Cook at a gentle boil until sauce has slightly thickened. Add cheese and parsley. Toss with hot pasta and garnish with extra grated parmesan cheese. This should be enough sauce for about 1 pound of spaghetti or linguini.

Simple Asian Inspired Johnston's Pork Patties

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| Johnston's Pork Patties cut into quarters | 1 tbsp. garlic powder |
| 1 tbsp. sesame oil | 1 tsp white sugar |
| 4 spring onions, chopped for garnish | Fresh cilantro, chopped for garnish |

Heat the grill. Cut the patties into quarters & brush each one with bit of the sesame oil and add a sprinkling of sugar, season with the garlic powder & black pepper. Form into patties. Place on a rack in a baking tray. Grill the patties for 3 minutes each side until golden brown. Garnish generously with the onion & cilantro - serve with your favorite Asian salad.

Angie's WORLD FAMOUS Bacon Chocolate Chip Cookies

(These were on the Vancouver Magazine list of 101 things to eat before you die!)

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| ¾ cup unsalted butter, softened | 1 cup brown sugar |
| ¼ cup granulated sugar | 1 egg |
| 2 tsp vanilla extract | 2 cups all purpose flour |
| 2 tsp cornstarch | 1 tsp baking soda |
| ½ tsp salt | 8 oz bittersweet chocolate chunks |
| 6 slices thick cut Johnston's bacon - cooked crisp and roughly chopped | |

Preheat oven to 350 F. Cream together butter and sugars until smooth. Add egg and vanilla and blend in. Stir in flour, cornstarch, baking soda and salt. Stir in chocolate chunks and bacon. Drop by tablespoons onto a greased baking sheet and bake for 8-10 minutes, until golden brown around the edges.