THOMAS TAYLOR TOWERS NEWSLETTER

NOW AND LATER RECIPES

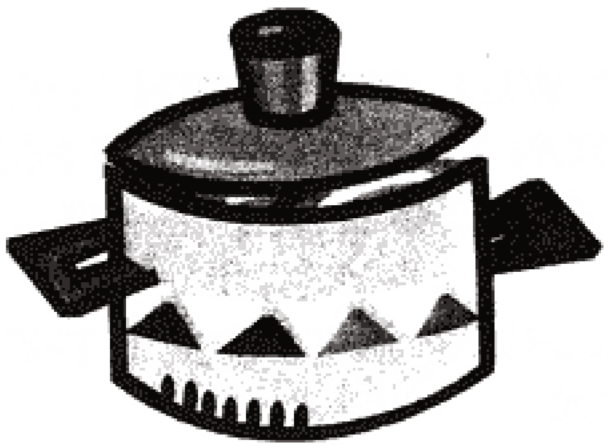
>>

PORK STROGANOFF

1 LB. PORK STEW MEAT CUT INTO 1-½ INCH CUBES
¾ CUP WATER, DIVIDED
½ TSP. CHICKEN BOUILLON GTRANULES
1 TSP. PAPRIKA
½ CUP CHOPPED ONION
½ CLOVE GARLIC
½ TBLS. CORNSTARCH
½ CUP SOUR CREAM
1 TBLS. PARSLEY
6 OZ. NOODLES, COKED AND DRAINED

IN A SAUCEPAN COATED WITH COOKING SPRAY, BROWN PORK; DRAIN. REMOVE MEAT AND SET ASIDE. IN THE SAME PAN, ADD HALF THE WATER AND BRING TO A BOIL, ADD BOUILLON AND PAPRIKA. ADD PORK, ONION AND GARLIC. REDUCE HEAT; COVER AND SIMMER 45 MINUTES OR UNTIL MEAT IS TENDER. COMBINE CORNSTARCH AND REMAINING WATER; GRADUALLY ADD TO PAN, STIRRING CONSTANTLY. BRING TO A BOIL; COOK AND STIR 2 MINUTES OR UNTIL THICKENED. REMOVE FROM HEAT; STIR IN SOUR CREAM AND PARSLEY. SERVE OVER NOODLES.

>>>



>>>