

### **Five-Spice Pork – Better Homes and Gardens, August 1997**

*Rub this aromatic Asian blend of spices over the tenderloin's surface before roasting. Use the remaining spice blend in other recipes calling for five-spice powder.*

3 tbsp. ground cinnamon  
2 tsp. anise seed  
1-1/2 tsp. whole black peppercorns  
1 tsp. fennel seed  
½ tsp. ground cloves  
1-12 oz. pork tenderloin  
3 cloves garlic, quarter (optional)  
Cooking oil

For five-spice powder, in a blender container combine cinnamon, anise seed, peppercorns, fennel seed and cloves. Blend till powdery. Make random cuts in about ½" deep in meat and insert garlic slices. Brush meat with oil; rub about 1 tbsp. of seasoning blend over the tenderloin. Let stand 30 minutes before grilling.

To grill, arrange medium hot coals around a drip pan; test for medium heat over drip pan. (As you can see this recipe is a bit dated. I put a sheet of heavy duty foil on the grill; turn the center burner either to low or off and cook the pork on the foil). Place pork over drip pan. Cover and grill for 25-30 minutes or until thermometer registers 160° and juices run clear. Remove pork from grill and cover with foil. Let stand 5 minutes before slicing. Recipe makes 4 servings.

For 4 people I would cook two pork tenderloins that have a package weight of approximately 2 lbs.

### **Edie's Macaroni Salad**

*This recipe is from a family friend. This is another gem that I've been making for years.*

8 oz. sour cream	8 oz. Hellman's Mayonnaise
1-2 tbsp. olive oil*	1-2 tbsp. white vinegar*
1-16 oz. box of elbow macaroni	

Cook macaroni per box instructions. In a separate bowl add olive oil (Edie's original recipe didn't give a specific measurement of so I would start out with 1 tbsp.) to mayonnaise. Add vinegar (again no specific measurement); then sour cream. Taste and adjust quantity of vinegar and olive oil.

When pasta is done, remove from heat and drain (DO NOT RINSE). After draining season with salt and pepper while hot. Let pasta **cool down**. When cooled, add sour cream mixture. Taste and adjust seasonings. You may want to make a bit extra of the sour cream mixture to add later when the salad has chilled to ensure it has a creamy consistency, not soupy.