



**W**ith the promise of warm, pleasant weather, many of us will be planning menus for special occasions. I like to use fresh produce of the season to add color, flavor, and nutrients to my meals. The strawberry pie, in particular, is a big hit with my family—never a crumb left!



### Spicy Pork Tenderloin

*My family requests this often*

- 2-1/2 lbs. pork tenderloin
- 2 Tbsp. olive oil
- 2 tsp. salt
- 1/2 tsp. black pepper
- 1 tsp. cumin
- 1 tsp. chili powder
- 1 tsp. cinnamon

#### Glaze

- 1 cup brown sugar
- 2 Tbsp. chopped garlic
- 1 Tbsp. Tabasco sauce

Combine the salt, black pepper, cumin, chili powder and cinnamon; rub into the meat. Heat the olive oil in a skillet and brown the meat on all sides, about 4 minutes. Combine the glaze ingredients and spread over the meat in the skillet. Bake at 350° for 20 minutes. Remove from the oven and let rest 10 minutes. Slice and drizzle with pan juices and keep warm until ready to served. Yield: 6 to 8 servings.



### Strawberry Pie

*Can be made several hours ahead*

- 1 baked 10-inch pie crust
- 1 (3 oz.) pkg. strawberry gelatin
- 2 cups boiling water
- 1 cup sugar
- 4 Tbsp. cornstarch
- 1 quart fresh strawberries

Dissolve gelatin in water in heavy saucepan. Mix sugar and cornstarch; add to gelatin. Bring to a boil on medium heat and cook until clear. Let cool. Arrange clean, hulled strawberries in the baked pie crust. Spoon mixture over the berries and chill. Serve with whipped cream. Serves 8.

### Twice-Baked Potatoes

*Delicious!*

- 6 large baking potatoes
- 1 cup sour cream
- 1/4 cup butter
- 1 egg
- 1-1/2 tsp. salt
- 1/8 tsp. pepper
- 6 slices bacon, fried and crumbled

Wash potatoes and bake at 400° for 1 hour or until done. While potatoes are hot, cut an oval in the top of each potato and scoop out the insides, leaving the skin intact. Mash the potatoes and add sour cream, butter, egg, salt, and pepper; mix well. Stir the bacon into the mixture. Put this mixture back into the potato skins. Cool thoroughly and freeze on a cookie sheet. Store in a plastic bag after the potatoes are frozen. To serve, bake on a cookie sheet in a 400° oven for 35 to 50 minutes, depending on the size of the potatoes. When the potatoes puff up and are nicely brown, they are ready to serve. Entertaining is made a little easier when you can have these already made up.



### Carrot Salad

*Colorful and tangy*

- 1/4 cup olive oil
- 2 Tbsp. vinegar
- 2 Tbsp. lemon juice
- 1 Tbsp. sugar
- 3/4 tsp. salt
- 3 cups shredded carrots

Combine the olive oil, vinegar, lemon juice, sugar, and salt. Stir into the shredded carrots. Store in a glass jar until ready to serve. This side dish can be made several days ahead of time. Yield: 6 servings.

### Garlic Loaf

*Quick and easy*

- 1 loaf frozen bread dough, thawed
- 1/2 stick butter
- 1 Tbsp. chopped parsley (1 tsp. dried)
- 1 beaten egg
- 1 tsp. garlic salt

Cut the dough into 12 to 15 pieces. Melt the butter and stir in the remaining ingredients. Roll each piece of bread dough in butter mixture and place in the bottom of a 9x5-inch buttered loaf pan. If you want to get this ready a day ahead of serving, you can cover with plastic and store in the refrigerator overnight. The next day, bring it back to room temperature, let rise to the top of the pan, and bake at 350° for about 30 minutes or until nicely browned. Makes 12 to 15 rolls.



### Rhubarb Punch

- 6 quarts rhubarb
- 6 pints water
- 1 cup orange juice
- 1 (3 oz.) pkg. cherry gelatin
- 5 cups sugar

Bring the rhubarb and water to a boil and simmer until rhubarb is tender. Remove from heat and strain. Add remaining ingredients and cool. Refrigerate—can be frozen. Makes about 1 gallon.

The recipes featured above are from Doris Streiff's *Down on the Farm* and *Down on the Farm Book II* cookbooks. To correspond with Doris, please send your letters to:

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