



Recipes of the Month



Bodacious Broccoli Salad

- 8 slices bacon
- 2 heads fresh broccoli, chopped
- 1 1/2 cups sharp Cheddar cheese, shredded
- 1/2 large red onion, chopped
- 1/4 cup red wine vinegar
- 1/8 cup white sugar
- 2 teaspoons ground black pepper
- 1 teaspoon salt
- 2/3 cup mayonnaise
- 1 teaspoon fresh lemon juice

DIRECTIONS

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, and crumble.

In a large bowl, combine broccoli, cheese, bacon and onion.

Prepare the dressing in a small bowl by whisking together the red wine vinegar, sugar, pepper, salt, mayonnaise and lemon juice. Combine dressing with salad. Cover, and refrigerate until ready to serve.

Another option is to add grilled chicken chunks on top of this salad to create a real meal.

Pork Chops w/ Onions & Tomatoes

3 tablespoons olive oil

1 large onion, halved lengthwise, then thinly sliced lengthwise

1/2 teaspoon salt

4 (1-inch-thick) pork loin chops

1 pint red grape tomatoes or cherry tomatoes, halved lengthwise

1/2 pint yellow grape tomatoes or cherry tomatoes, halved lengthwise

2 1/2 teaspoons balsamic vinegar

Heat 2 tablespoons oil in a 12-inch heavy skillet over moderately high heat until hot but not smoking, then sauté' onion with salt, stirring occasionally, until golden brown, about 8 minutes. Transfer to a bowl.

* Pat pork chops dry and season with salt and pepper. Heat remaining tablespoon oil in skillet over high heat until just smoking, then sauté' chops until browned and just cooked through, about 3 minutes on each side. Transfer chops to a platter and keep warm, covered.

* Return onion to skillet and add tomatoes, then sauté' over moderately high heat, stirring, until tomatoes are slightly wilted, about 2 minutes. Remove from heat and stir in vinegar and salt and pepper to taste. Serve chops with onion and tomato.



“The Cooperative Connection”

is a monthly publication of
Wayne-White Counties Electric Co-op
Fairfield, Illinois
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