



recipes
from the
HEARTLAND

WITH **ROBYN MCCLOSKEY**

Robyn McCloskey has been in journalism for more than 30 years and has loved to cook and entertain for even longer. Robyn was born and raised in the Hoosier state, where she still lives with her husband, Alan.

Easy Entrees

I'm sharing recipes for those times when you are crazy busy but still want to feed your family a tasty meal that's easy to prepare. Several of these recipes have components that you can make ahead of time or can be put in your slow cooker in the morning and left to cook all day. With just a few extra steps when you get home, ta da! It's dinner!

ROBYN'S RECIPES >



Slow Cooker Brown Sugar
Balsamic Glazed Pork

Pulled pork in the slow cooker is a favorite for most families. I'm sure you have your own preferred recipe, and it probably ends with barbecue sauce. This recipe is as easy as any other pulled-pork recipe, but the brown sugar balsamic glaze is a very different taste than the usual barbecue sauce. It's unusual, delicious and so easy! You will appreciate coming home to this meal in the slow cooker.

Pork tenderloin (2-3 pounds)
1 teaspoon salt
½ teaspoon coarse pepper

1 teaspoon minced garlic
1 cup water, divided
1 cup brown sugar
1 to 2 teaspoons cornstarch
½ cup balsamic vinegar
2 tablespoons soy sauce

1. Rub salt and pepper over pork tenderloin. If pan searing, heat two tablespoons olive oil in skillet over medium high heat. Let each side get very dark brown. Add ½ cup water to slow cooker and place pork inside.
2. Cook pork on low 6-8 hours.
3. The last hour of cooking, or ahead of time, in medium saucepan mix garlic, ½ cup water, brown sugar, cornstarch, balsamic vinegar and soy sauce. Bring to boil, reduce heat to medium low and stir until glaze thickens. Slowly add more cornstarch if

- needed. If prepared ahead of time, keep in jar in refrigerator until needed.
4. Brush roast with glaze two or three times during last hour of cooking.
 5. Remove pork roast from slow cooker and shred with two forks.
 6. To get caramelized crust, place shredded pork on foil-lined baking sheet, drizzle with more glaze and broil on high 2-3 minutes until desired crust is achieved.
 7. Return meat to crockpot with cooking juices.
 8. Serve with rice, potatoes or in sandwiches. Serve with remaining glaze on side.

MORE OF ROBYN'S RECIPES
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in the **KITCHEN**

WITH **KATRINA ADAMS**

German chocolate cake

This decadent dessert is delicious any time of the year, but its richness and texture seem especially suited to fall. I hope you enjoy it as much as my family and I do!

CAKE

2 cups granulated sugar
1 ¾ cups all-purpose flour
¾ cup Hershey's cocoa
1 ½ teaspoons baking powder
1 ½ teaspoons baking soda
1 teaspoon salt
2 eggs
1 cup milk
½ cup vegetable oil
2 teaspoons vanilla extract
1 cup boiling water

GERMAN CHOCOLATE FILLING

1 stick butter
1/2 cup brown sugar
½ cup granulated sugar
¾ cup evaporated milk
3 large egg yolks
1 cup sweetened coconut
1 cup chopped pecans
1 tablespoon vanilla extract
Chocolate cream cheese frosting
½ cup butter (1 stick)

⅔ cups Hershey's cocoa
3 cups powdered sugar
⅓ cup milk
1 teaspoon vanilla extract
1 8-ounce block cream cheese



CAKE

1. Pre-heat oven to 325°F.
2. Add all dry ingredients (sugar, all-purpose flour, Hershey's cocoa, baking powder, baking soda and salt) in large mixing bowl.
3. Add wet (eggs, milk, oil, vanilla and water) ingredients to mix.
4. Beat on medium speed 2 minutes. Stir in boiling water. (Batter will be thin.)
5. Pour batter into two 9-inch pans greased with Baker's Joy cooking spray and bake 30-35 minutes, or until cake tester stick or toothpick inserted in center comes out clean.
6. Let cake cool 10 minutes, then transfer from pans to wire racks.
7. Allow cake to cool completely, then frost with coconut filling and chocolate cream cheese frosting.

GERMAN CHOCOLATE FILLING

1. In medium saucepan add brown sugar, granulated sugar, butter, egg yolks and evaporated milk.
2. Stir to combine and bring mixture to low boil over medium heat. Stir constantly several minutes until mixture begins to thicken.
3. Remove from heat and stir in vanilla, nuts and coconut. Allow to cool completely before layering on cake.

CHOCOLATE CREAM CHEESE FROSTING

1. Melt butter.
2. Stir in cocoa, then alternately add powdered sugar and milk, beating to spread consistency.
3. Add small amount of milk, if needed.
4. Stir in vanilla, add cream cheese, blend with mixer until all ingredients are blended well. This should make about 2 cups of frosting.

ALL ABOUT K MARIE

Katrina is an award-winning food blogger, cookbook author and party planner with a passion for cooking, entertaining and everything under the hospitality industry. Her recipes have been published in Talk of Alabama, Delish.com, Taste of Home magazine and Alabama Living. Visit her blog, kmariekitchen.com, for other great recipes. Katrina was born and raised in Anderson and is a graduate of Highland High School. Her parents still reside in Anderson.

