

MOCK STEAK

1 lb. hamburger
1 c. finely crushed white crackers
1 c. milk

1 tsp. salt
 $\frac{1}{2}$ tsp. black pepper
2 Tbsp. minced onion

gravy:
 $\frac{1}{2}$ c. butter or lard
 $\frac{1}{2}$ c. flour
2 c. hot water
2 c. milk
1 pkg. ($2\frac{1}{2}$ Tbsp.) brown gravy mix

1- $10\frac{1}{2}$ oz. can cream of mushroom soup
 $\frac{1}{2}$ tsp. black pepper
seasoning salt to taste
1 Tbsp. Worcestershire sauce

Mix the meat ingredients together and press into a 9" square pan. Chill 8 hours. Slice and roll into flour, then fry in shortening. Place into a roaster. Pour gravy over meat and bake at 350° for 1 hour. Good served with mashed potatoes. Yield: 6 servings.



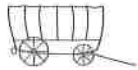
MRS. DELMAR SCHROCK

SAUCY ORANGE PORK CHOPS

6 pork chops
1 beef bouillon cube
 $1\frac{1}{2}$ c. water
3 Tbsp. cornstarch
juice of 1 orange

$\frac{3}{4}$ c. brown sugar
1 tsp. salt
 $\frac{1}{8}$ tsp. pepper
 $\frac{1}{4}$ c. cider vinegar
1 Tbsp. Worcestershire sauce

Trim the excess fat from the pork chops; brown on both sides. Dissolve bouillon cube in water. Add cornstarch and mix until smooth. Add the remaining ingredients and mix well. Drain fat from the chops and pour sauce over them. Cover and cook slowly for 1 hour, or bake at 325° in the oven for 1 hour.



MRS. REUBEN (LINDA) MILLER

From the Cookbook:
"Montana Homestyle Cooking"
A collection of around 500 recipes shared by the Whitehall Amish Community
Compiled by Levi & Rachel Bontrager
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