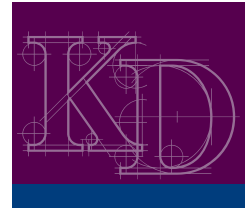


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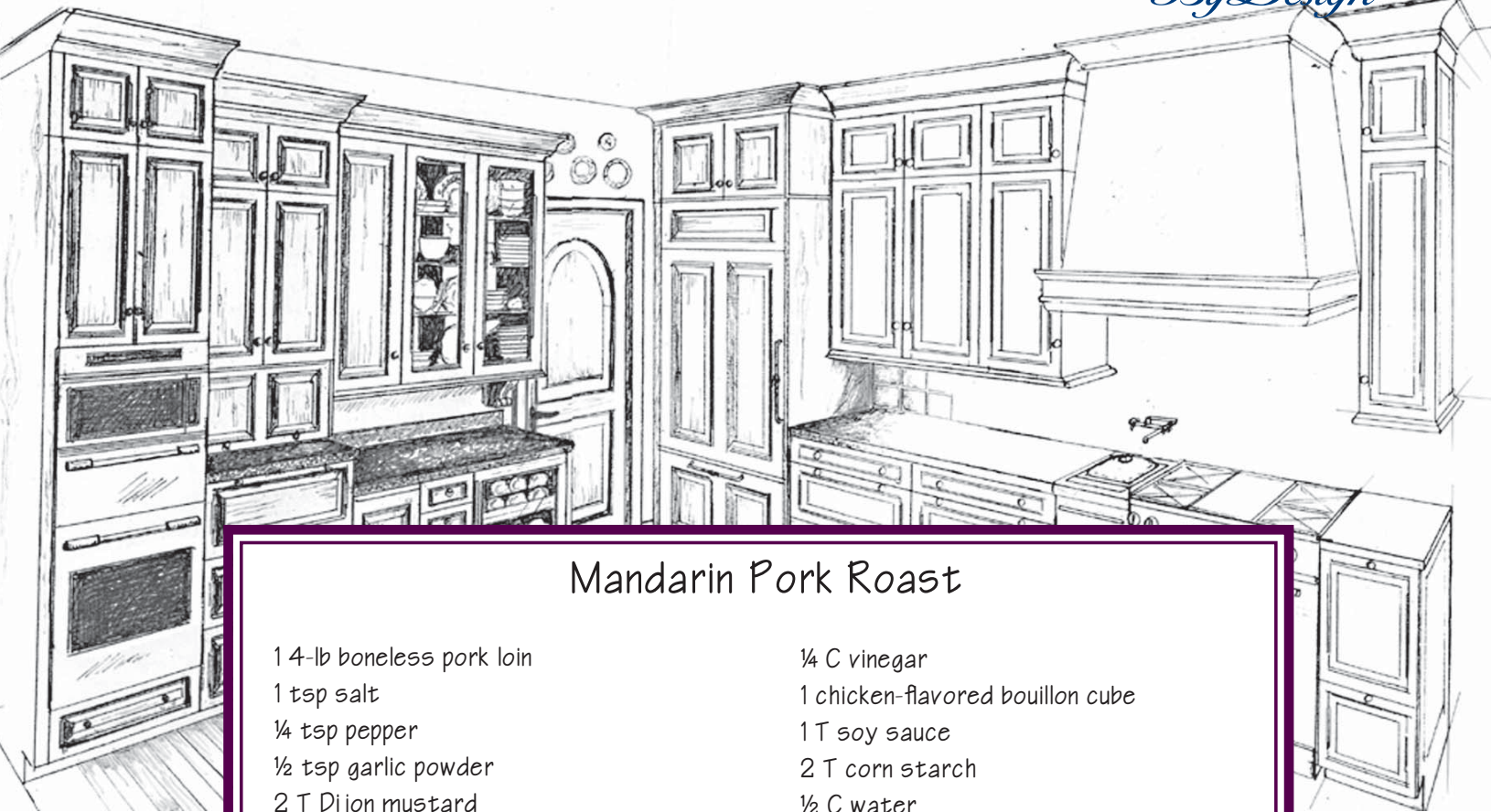
WENDY MAYES, CKD, ASID

Professional Designers, Avid Cooks

... a winning combination!



JAN PARKER'S KITCHENS *By Design* L.L.C.



Mandarin Pork Roast

- | | |
|--------------------------------|----------------------------------|
| 1 4-lb boneless pork loin | ¼ C vinegar |
| 1 tsp salt | 1 chicken-flavored bouillon cube |
| ¼ tsp pepper | 1 T soy sauce |
| ½ tsp garlic powder | 2 T corn starch |
| 2 T Dijon mustard | ½ C water |
| 1 (11 oz) can mandarin oranges | 1 medium onion, chopped |
| ¼ C light brown sugar | 1/3 C chopped green pepper |

Trim excess fat from roast. Sprinkle roast with salt, pepper and garlic powder. Spread mustard over roast; place in large dutch oven. Cover and bake at 325 degrees for 2 ½ hours (170 degrees on meat thermometer).

Drain mandarin oranges, reserving liquid. Set oranges aside. Combine orange liquid and next six ingredients in a saucepan; cook over medium heat, stirring constantly, until smooth and thickened. Remove from heat; stir in onion, green pepper and oranges.

Spoon sauce over roast. Bake uncovered at 400 degrees for 25-30 minutes, basting occasionally. Slice roast; serve with drippings. Yield: 12-14 servings.

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