



Pork Shoulder w/“Johnnie’s” Candied Yams & Mac & cheese

Shaunda Baker

Ingredients for Pork Shoulder

Pork butt skin on - 1 ea approx. 11 lbs
1/2 cup meat tenderizer
1/2 cup garlic powder
1/2cup onion powder
1/2 cup adobo
1 box Goya Sazon
1/2 cup vegetable oil

1 day in advance. Combine dry ingredients and add oil to make a paste, make incisions in the shoulder, and pack the paste into the cuts. Rub the remaining paste over the shoulder and cover with foil. Place in 225°F oven and roast slowly overnight, day of, finish on high heat 400°F to crisp skin.

Mac and Cheese

2lbs Mild Cheddar
2lbs Sharp Cheddar
2lbs Munster Cheese
2lbs Pepper Jack Cheese
2lbs Vermont Sharp Cheese
2lbs Colby Jack Cheese
3lbs Velveeta Cheese
1 jar Cheese Whiz
12 eggs
1/2 gallon milk
2 teaspoons black pepper ground
4 slices bacon, raw
2lbs elbow macaroni

Boil pasta to al dente, set aside. Cut cheese into cubes. In a bowl combine eggs, milk, pepper, and whisk to combine. In a pot over low heat add half the cooked pasta and half the cubed cheeses and half the milk/egg mixture stirring constantly until the cheese melts out. Then add the remaining milk, egg, cheese, and pasta, stirring until melted. Place in baking pan top with 4 strips bacon cover with foil and bake for 1hr at 350°F, remove foil and bake another 30 min until golden.

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Candied Yams

#10 can of canned yams (equivalent to 7lbs)

1 cup dark brown sugar

1/2 cup white sugar

1 tablespoon nutmeg

1 tablespoon cinnamon

1 tablespoon vanilla extract

1/4lb. Blue Bonnet margarine

1 can crushed pineapple

1 bag mini marshmallows

Open canned yams and drain well. Open the pineapple and drain well. In a pot over low heat combine yams with sugars, nutmeg, cinnamon margarine, 1 cup marshmallows, pineapple, and vanilla. Place in a baking dish cover and bake for 45 min at 350°F. Uncover and top with remaining marshmallows and bake until golden.