

# Recipes Using Lakeside Foods Canned Pork



## Lakeside Foods Canned Pork

### Information:

- Looks can be deceiving! Don't let the appearance of this product fool you. Lakeside Foods Canned Pork is a very nutritious and delicious product!
- For best results place can in refrigerator overnight to harden the fat. Open can. Remove visible fat.
- Drain excess juices if desired.
- Store unopened cans in a cool, dry place or in the refrigerator.

## Barbecue Pork Sandwich

### You will need:

1 (24 oz.) can Lakeside Foods Canned Pork       $\frac{3}{4}$  - 1 cup favorite barbecue sauce      6 hamburger buns

### Instructions:

- Open canned pork. Remove excess fat. Drain juices if desired.
- Place pork into a sauce pan or a crock pot. Add  $\frac{3}{4}$  cup barbecue sauce and simmer for 1 hour.

## Pork Tacos

### You will need:

1 (24 oz.) can Lakeside Foods Canned Pork      1 jar restaurant-style salsa      1 package soft tortillas  
 $\frac{1}{2}$  cup chopped cilantro       $\frac{1}{2}$  cup chopped onion      1 cup shredded cheese of choice  
lime wedges

### Instructions:

- Open canned pork and remove excess fat.
- Empty Keystone Pork into saucepan (including juices) and heat over medium heat.
- Add salsa and incorporate with a fork. Heat thoroughly. Grill or pan fry tortillas.
- Assemble tacos using two tortillas per taco. Spoon in pork, sprinkle with cilantro and cheese.
- Top with a squeeze of lime juice.

## Pulled Pork Chili

### You will need:

1 (24 oz.) can Lakeside Foods Canned Pork      1 cup small diced onions      1 cup small diced bell peppers  
2 cloves fresh diced garlic      1 - 2 tbsps. chili powder      2 (15.5 oz.) cans chili beans  
2 (14.5 oz.) can diced tomatoes with chilies      2 tsp. oil

### Instructions:

- Open canned pork and remove excess fat. Heat oil in frying pan.
- Sauté peppers, onions, and garlic until onions are translucent. Add chili powder.
- Add pork, beans, and tomatoes. Simmer for 20 to 30 minutes to allow flavors to marry.

## Pork and Pinto Bean Soup

### You will need:

1 (24 oz.) can Lakeside Foods Canned Pork	1 (27 oz.) chicken broth	4 cloves garlic, minced
1 (15 oz.) can pinto beans, rinsed and drained	2 tbsp. chili powder	1-1/2 tsp. ground cumin
5 medium carrots, sliced or cubed	1/2 cup celery, sliced	1 large potato, peeled and cubed
1 (14.5 oz.) can diced tomatoes, undrained	1 (14.5 oz.) can peas or green beans, optional	pepper to taste

### Instructions:

- Open canned pork. Remove excess fat. Remove juices if desired. Place pork in a large stockpot.
- Add broth, pinto beans, garlic, chili powder, and cumin. Bring to a boil.
- Stir in carrots and potatoes and simmer until vegetables are crisp-tender.
- Add celery, other canned vegetables, diced tomatoes, and pepper. Simmer for 8 - 10 minutes.

## Pulled Pork Nachos

### You will need:

1 (24 oz.) can Lakeside Foods Canned Pork	1/2 cup thinly sliced red onion	2 cups shredded cheddar cheese
1 cup shredded Monterrey Jack cheese	2 - 4 tbsp. barbecue sauce	2 tbsp. ranch dressing, optional
1 (8 - 10 oz.) bag of tortilla chips	1 cup shredded lettuce	

### Instructions:

- Open canned pork and remove excess fat. Remove juices if desired. Brown pork in frying pan or oven.
- Preheat oven to 400 degrees F. Spread chips out on prepared baking sheet covered with parchment.
- (You could use foil instead of parchment, if desired.) Place pork over chips.
- Sprinkle the cheeses over the pork and chips. If desired, drizzle the BBQ sauce over the top.
- Bake for 5 - 10 minutes. Add onions and other toppings and serve immediately.

## Pork Fried Rice

### You will need:

1 (24 oz.) can Lakeside Foods Canned Pork	4 large eggs	2 tbsp. vegetable oil
1/2 cup chopped onion	2 chopped garlic cloves	6 cups cooked rice
3 tbsp. soy sauce	4 green onions, chopped	

### Instructions:

- Open canned pork and remove excess fat. Remove juices if desired.
- In a large skillet, scramble the eggs in oil until they are firm. Set eggs aside.
- Add more oil to the pan if necessary. Add onion and garlic and cook until the onion is tender.
- Stir in rice, soy sauce, and canned pork. Continue cooking until all the ingredients are mixed and hot.
- You could also add carrots, peas, or other ingredients of choice.
- Add the scrambled eggs and let sit for 5 minutes. Sprinkle with chopped green onions and serve.

## BBQ Pork Mac & Cheese

### You will need:

1 (24 oz.) can Lakeside Foods Canned Pork	1 box Mac & Cheese	4 tbsp. butter or margarine
2 cups shredded cheddar cheese, divided	3/4 - 1 cup barbecue sauce	1/4 cup milk

### Instructions:

- Open canned pork and remove excess fat. Remove juices if desired.
- Cook the Mac & Cheese as instructed on the box. Add barbecue sauce, 1 cup shredded cheese, & pork.
- Mix well. Pour mixture into baking dish. Sprinkle with additional cheese.
- Bake for 15 minutes or until hot and bubbly.