



# Stuffed Pork Chops

*Yield: 6 chops Time: 1 hour*

## INGREDIENTS

- 6 thick cut pork chops, 1 1/2" thick
- 2 Tablespoons Olive Oil
- Salt and Pepper (to taste)

### Stuffing:

- 1/4 cup butter
- 1/2 cup chopped celery
- 1/2 cup diced onion
- 7 cups dry bread cubes
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 2 teaspoons dried sage
- 3/4 cup chicken broth
- 1/4 cup milk

### Seasoning Rub:

- 1 Tablespoon olive oil
- 2 Tablespoons finely chopped fresh sage leaves
- 4 garlic cloves, minced
- 1/2 teaspoon kosher salt
- 1/4 teaspoon black pepper

## DIRECTIONS

1. Preheat oven to 350 degrees.
2. In a skillet, melt the butter. Add the celery and onion. Sauté the celery and onion until tender (about 10 minutes).
3. In a large bowl, combine the bread cubes, the butter, celery and onion mixture, salt, pepper, dried sage, chicken broth and milk. Mix well. Set aside.
4. Spray a cast iron skillet or baking pan, either a 9" x 13" or a bit smaller, with cooking spray.
5. Slice the pork chops to create a pocket. Slice so the fat/bone side is to the back.
6. Sprinkle the pork chop with salt and pepper. Heat the oil in a skillet over medium heat. Once the oil is hot, sear the pork chop on both sides just until golden brown.
7. Place chops into prepared pan (or keep in an oven safe skillet).
8. Stuff about 1/2 to 3/4 cup stuffing in each pork chop so that it fills the pork chop.
9. Combine the olive oil, sage, garlic, salt and pepper. Rub on top of the pork.
10. Bake for 20 - 25 minutes or until meat thermometer reaches 145 degrees.

## Wasatch County Cooking Class, February 2025

**Tricia Mathis, FCS/4-H Educator** 55 S. 500 E. Heber City, UT 84032 | [patricia.mathis@usu.edu](mailto:patricia.mathis@usu.edu) | 435-657-3234

Utah State University is an affirmative action/equal opportunity institution and is committed to a learning and working environment free from discrimination, including harassment. For USU's non-discrimination notice, see [equity.usu.edu/non-discrimination](http://equity.usu.edu/non-discrimination).



# Volcano Potatoes

*Yield: 6 servings Time: 1 hour*

## INGREDIENTS

- 1 1/2 lbs. baking potatoes. (4-5 medium)
- 1-3 Tablespoons milk
- 1/2 teaspoon salt
- 1/8 teaspoon black pepper
- 1/2 cup whipping cream
- 1/2 cup shredded sharp cheddar cheese (2 oz.)

## DIRECTIONS

1. Peel and quarter potatoes.
2. In a saucepan cook potatoes, covered, in a small amount of boiling water for 20-25 minutes or until tender; drain.
3. Mash with potato masher or beat with electric mixer on low speed. Gradually beat in enough of the milk to make light and fluffy. Stir in salt and pepper.
4. Grease a 9-inch pie plate. Mound potatoes in a pie plate, forming into a volcano shape about 3 inches tall and 5 inches across at the base, leaving a 1-inch space between potato mixture and edge of pie plate. Make a deep hole or crater in the center of the mound.
5. In a small bowl whip the cream until soft peaks form; fold in cheese. Spoon mixture into the hole, allowing the excess to flow down the sides.
6. Bake, uncovered in a 350 degree oven about 20 minutes or until golden and bubbly.

## Wasatch County Cooking Class, February 2025

**Tricia Mathis, FCS/4-H Educator**

55 S. 500 E. Heber City, UT 84032 | [patricia.mathis@usu.edu](mailto:patricia.mathis@usu.edu) | 435-657-3234



# Humming Bird Cake

*Yield: 12 servings*

## INGREDIENTS

- 6 very ripe bananas
- 3 cups all-purpose flour
- 1 1/2 teaspoons baking soda
- 1 1/2 teaspoons cinnamon
- 3/4 teaspoon salt
- 3 eggs
- 2 1/4 cups granulated sugar
- 1 cup plus 2 Tablespoons vegetable oil
- 1 1/2 teaspoons vanilla
- 1 can crushed pineapple, drained
- 3/4 cup coarsely chopped pecans, lightly toasted, plus 1/2 cup for garnish
- Sweet Cream Cheese Icing (see additional recipe)

## DIRECTIONS

1. Preheat oven to 325 degrees. Line the bottoms of (3) 8-inch cake pans with parchment or wax paper.
2. Mash bananas.
3. In a medium bowl, whisk together the flour, baking soda, cinnamon and salt. Set aside.
4. In a stand mixer with the whisk, combine the eggs and sugar. Whisk on medium speed for 5 minutes, until pale and creamy. Pour in the oil and vanilla and whisk for another 2 minutes, until everything is well combined. Scrape down the bottom and sides of the bowl.
5. Switch to the paddle and with the mixer on low speed, mix in the mashed bananas and the pineapple just until incorporated.
6. Remove the bowl from the mixer. With a spatula, scrape down the bottom and sides of the bowl, then fold in the flour mixture in three additions, mixing until just combined and there are now longer any streaks of flour. Flour in the 3/4 cups chopped pecans.
7. Evenly divide the batter between the prepared pans. Bake for 40-45 minutes, or until a cake tester inserted in the center comes out clean.
8. Let the cakes cool in the pans for 1 hour. Transfer the cakes to a cooling rack to cool completely.
9. To assemble and ice the cake, place one cake layer to side up on a cake turner. Use an icing wand to evenly spread 1 1/2 cups cream cheese icing over the surface. Add the second layer top side up.
10. Using an icing wand, spread the remaining icing over the top and sides of the cake, leaving some of the cake slightly exposed for the naked cake effect. Sprinkle the remaining chopped toasted pecans around the top edge of the cake, if desired.

## Wasatch County Cooking Class, February 2025

**Tricia Mathis, FCS/4-H Educator** 55 S. 500 E. Heber City, UT 84032 | [patricia.mathis@usu.edu](mailto:patricia.mathis@usu.edu) | 435-657-3234



## Sweet Cream Cheese Icing

### INGREDIENTS

- 6 Tablespoons butter
- 5 cups powdered sugar, sifted
- 1 1/2 teaspoons vanilla
- 2 packages cream cheese, room temperature

### DIRECTIONS

1. In a stand mixer with the paddle, beat the butter on medium speed until smooth and creamy, about 2 minutes.
2. Add the sugar and mix until it looks like crumbly sand,
3. Scrape down the sides and bottom of the bowl. Add the vanilla and mix just until incorporated.
4. With the mixer running on low speed, add the cream cheese about 2 ounces at a time.
5. Beat until smooth but not creamy, scrape the bottom and sides of the bowl.
6. Use immediately.

### Wasatch County Cooking Class, February 2025

Tricia Mathis, FCS/4-H Educator 55 S. 500 E. Heber City, UT 84032 | [patricia.mathis@usu.edu](mailto:patricia.mathis@usu.edu) | 435-657-3234