



Pork Tenderloin with Mushroom Gravy

Yield: 8 servings Time: 2 1/2 - 3 hours

INGREDIENTS

- 2-1 lb. Pork Tenderloin
- 1/4 cup butter
- 1/4 cup olive oil
- 1 lb. mushrooms washed and quartered (or buy pre-sliced)
- 1 onion, chopped
- 1/4 cup flour
- 2 cups chicken broth
- 1 tablespoon Worcestershire Sauce
- 1/4 cup fresh thyme (optional) or 1 Tablespoon + 1 teaspoon dried thyme
- salt and pepper, to taste

DIRECTIONS

1. In a Dutch oven, brown pork in melted butter and oil. Remove from pan.
2. Sauté mushrooms and onion. Season with salt and pepper.
3. Cook for about 5 minutes on medium high heat, tossing so mushrooms brown a bit.
4. Reduce heat, add flour and stir until smooth.
5. Add chicken broth, Worcestershire and fresh thyme. Stir.
6. Place meat back into pan.
7. Cover with foil or tight fitting lid and bake at 350 degrees for 1 ½- 2 hours*.
8. For a more tender pork, Turn off oven and let set in oven for another 1 to two hours.

Wasatch County Cooking Class, November 2023

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Loaded Mashed Potato Casserole

Yield: 8 servings Time: 1 hour

INGREDIENTS

- 8 large russet potatoes
- 1/2 lb. bacon, cooked and crumbled
- 1/4 cup salted butter, plus more for topping
- 1/2 cup half and half
- 1/2 cup sour cream
- 1 1/2 teaspoons salt
- 1 teaspoon granulated garlic
- pepper, to taste
- 2-3 cups shredded cheddar cheese
- 1/2 bunch green onions

DIRECTIONS

1. Peel and cube potatoes.
2. Place potatoes in a pot and cover with water and add a teaspoon of salt.
3. Meanwhile, cook bacon and slice green onions
4. Boil until when pierced with a fork the potato is tender.
5. Remove the potatoes from heat and drain water.
6. Slightly mash with the potato masher or start whipping with a hand mixer.
7. Add the butter, half and half, sour cream, salt, granulated garlic and pepper.
8. Whip or mash until desired consistency. Add a little more half and half is desired.
9. In a Square 9" x 9" greased baking pan.
10. Place half of the potato mixture in the pan.
11. Layer half of the cheese, bacon and a little butter (if desired).
12. Then, place the remaining potato mixture over the cheese and bacon.
13. Then top with the remaining cheese and bacon.
14. Bake covered at 375 degrees for 30-40 minutes or until warmed through.
15. Remove from oven and sprinkle with the green onions.
16. Serve immediately.

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Grandma's Oatmeal Cake

Yield: 12-15 servings Time: 45 minutes

INGREDIENTS

CAKE:

- 1 1/2 cups boiling water
- 1 cup quick cooking oats
- 1/2 cup butter
- 2 eggs, beaten
- 1 teaspoon vanilla
- 1 cup granulated sugar
- 1 cup brown sugar
- 1 teaspoon cinnamon
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1 1/2 cups flour

TOPPING:

- 6 Tablespoons butter
- 1/2 cup sugar
- 1/4 cup evaporated milk
- 1 teaspoon vanilla
- 1 cup chopped walnuts
- 1 cup coconut

DIRECTIONS

1. Combine boiling water, quick oats and butter in large bowl or bowl of a stand mixer.
2. Let stand until butter is melted.
3. Then, add eggs, granulated sugar, brown sugar, baking soda, cinnamon, salt, flour and vanilla.
4. Mix until combined.
5. Pour into a 9" x 13" baking pan.
6. Bake at 350 degrees for approximately 30 minutes.
7. While the cake is baking, make topping.
8. Melt butter and then add sugar and evaporated milk.
9. Heat until sugar is dissolved.
10. Stir in walnuts, coconut and vanilla.
11. When the cake is done, Turn the over to broil and pour the topping mixture over the cake and place under broiler until golden brown.
12. Remove cake. Serve warm or cooled.

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