



Hello Diamondcraft People!!

I always look forward to this time of year... *except I don't*. To many of you I think this makes sense. If you have school-aged children you probably especially know what I mean. It's a LOVE-HATE relationship. I'm ready but I'm not... to face the school year. Ready, but not, to have them go back to face their challenges! This year our two sons will be in 8th and 11th grades... so it's almost like seeing a ~light at the end of the tunnel~ but also making me realize how little time I have left with them as 'little people'. Wow. Deep Stuff to start you off here, ey? In our household, Back to School goes hand-in-hand with:

The Minnesota State Fair!

Yes! This is always something to look forward to for us!

An e-mail from a customer caused me to realize that oftentimes I will give you recipes to use but then neglect 'the regular' meal making methods for you to make and eat, such as your basic pork chops and potatoes. I made this tonite for supper so that I could be sure to accurately tell you the ~How to~:

Fork Tender Pork Chops, Carrots and Potatoes

Ingredients

- 4 of your favorite pork chop variety, bone-in or boneless
- 5 medium sized potatoes, chopped into 5-6 pieces each
- 2-3 medium sized carrots, peeled (or baby carrots if you have those)
- 1 can of Cream of Mushroom Soup
- Seasoning, whatever your favorite pork or meat seasoning might be. Oftentimes I will use Pepper and Lowry's Seasoned Salt. Tonite I used a Cajun seasoning.



Directions

1. Heat the electric skillet to 400°. When hot, arrange the chops in bottom of the pan. Season and sear each side. I seared each side roughly 1 ½ to 2 minutes.
2. Put the can of Cream of Mushroom Soup over the top of the meat and cover. As the cover starts to sputter, turn the heat down little by little until you are at 200°. Cook the meat for about 1 to 1 ½ hours. If the meat/pan seems dry, add a small amount of water to create steam.
3. Add the potatoes and carrots. Sprinkle seasoning on top. Turn the heat back up and repeat the process of turning down as the cover sputters. When you are at about 200°, cook for another hour.
4. Meal is done when you can slide a fork easily into the potatoes and carrots.

TIP: One of my favorite seasoning options is to use Lipton Dry Onion Soup Mix. Yummy!
Open the packet and sprinkle over the top of both the meat and carrots.

The customer I referred to earlier had asked me how she could do a roast in the crock-pot. It was great timing actually because I had been craving a good roast myself! I haven't had time to do mine yet but I still have that craving! This is the direction I gave her:

Crock Pot Roast

Ingredients

- 3-lb Chuck Roast
- 1- medium onion, sliced (not diced)
- 1-packet McCormick Slow Cooker Pot Roast Seasoning

Heat slow-cooker to high heat, 400. When hot, sear the sides of your roast as best you can. Position in the cooker. Put the onions over the meat. Sprinkle seasoning over the meat and onions. Pour $\frac{1}{2}$ cup of water over the top. Keep water handy in a cup to replenish the moisture as needed. Put cover on the slow-cooker.

When the top begins to sputter, reduce heat. Continue to do that until you are at low setting

where you will cook your meat then for 4-5 hours. Replenish the moisture in the slow-cooker as needed by pouring $\frac{1}{2}$ - 1 cup of water over the top of the meat.

TIP: *If you want to add some veggies to this, prep and add apx. 5 cups of cut-up potatoes, carrots, celery, etc. for the last hour of cook time. Remember to heat back up to high again to adequately steam your veggies! Repeat the process of reducing heat until you are back at low heat.*

"Mom?! What's for supper??"
"How about veggies again, kids!"



This is a photo of what our fridges look like here at the Broberg Household at this time of year. We have 3-fridges and **ALL of them** look like this. Then Gordy has some of the food at his home... in HIS fridge... too! It's just part of our life. Maybe this is why I and the kiddo's go to the Fair 4 or 5 times each year? Because we need to get some food to eat? I suppose we could just 'go out' to eat each night the State Fair is in session, too!

This year, the ~new~ food products that I see in here is the kielbasa sausage and → bags of sauerkraut. That means they will be making one of my most favorite meals. Here is the recipe for it...

Sauerkraut & Sausage Dish

1-Bag Sauerkraut

1-ring of Kielbasa cut in bite-sized pieces

3-medium sized potatoes, 1" cubes

1-cup of brown sugar

Layer these in your slow cooker with sauerkraut, potatoes, sauerkraut, sausage, sauerkraut evenly divided. Then top with the brown sugar. Cook at high until it starts to bubble then turn it to low. Cook until the potatoes are soft. Just keep checking them- but it could be an hour or so.



TIP: *Have a can of beer with your sausage and sauerkraut meal! Those of you that are beer-savvy may see that Butch left me a few cans in the back corner of one of the fridges. He doesn't drink but e-v-e-r-y now and then, I like to have one! Cheers!*

I like to regularly remind you of my two



~things~: 1) Do not use too much heat when you cook 2) wash your pans when they are still warm. This 2nd one especially I need force myself to do. It really is easier to clean when the pan is warm. Although... most times if I don't do this and just leave them...? I don't even need to wash them. My *Fairy-pan-husband* will come along and wash them up for me!

Ssshhhh! Don't tell him I said that! Wink!



Don't forget to take a look at the **Cutco Cutlery** products. The guys will have them there to show you. We don't always have them displayed but just ask to see them. I can't imagine cooking without my quality cutlery to make things easy. This year they came out with a small version of the cheese knife. The cheese-knife is my go-to-for-most-everything-knife.

You can bet I'll have this new sized one on my Christmas list! In soft or traditional handle.

The guys will be ready and excited to see you all over the course of the next 12 days. Remember, you're always welcome to stop in and re-learn your pots and pans by sitting through the demo again. The bonus is you can rest your feet while you do that. Both Butch and Gordy will be there. Gordy is doing well after missing the fair last year... but as a back-up, Mike will be with them to give the guys relief as it might be needed.



We look forward to seeing you all and don't hesitate to contact me with any questions that you might have along the way. Bring us your questions. We're there to help you whenever, however and wherever we can.



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