

## Easy Entertaining

### Marinated Pork Tenderloin

2 T. teriyaki sauce	1 T. olive oil or vegetable oil
2 T. dark com syrup	¼ c. sliced scallions
2 T. lemon juice	1 c. shredded carrots
2 T. dry sherry	1 t. cornstarch
2 T. seasoned rice vinegar	
2 garlic cloves, minced	
1 t. ginger	
1 ½ lb. pork tenderloin	

Combine teriyaki sauce, com syrup, lemon juice, sherry, vinegar, garlic and ginger. Add pork, turn to coat, cover, and refrigerate. Marinade for at least 1 hour or overnight.

Place pork tenderloin on broiling trivet (low rack). (RESERVE MARINADE) Program your Sharp Convection Microwave Oven using the pork option on the CompuRoast feature. This setting calculates the time using the High Mix/Roast combination. After cooking, remove from oven, cover with foil and allow to stand 5-10 minutes. Internal temperature should be 160°P.

While pork is sitting covered, combine oil, scallions, and carrots. Microwave on HIGH for 2 minutes. Meanwhile add cornstarch to marinade, stirring to dissolve. Add to vegetable mixture, microwave on HIGH for 2 minutes. To serve, slice pork and top with vegetable mixture.

### Onion Cheese Bread Loaf

1 T. butter or margarine	¼ t. each salt and pepper
1 Medium chopped onion	2 pkg. Hungry Jack biscuits
1 garlic clove minced	4 oz. cheddar

Place butter, onion, and garlic in bowl and Microwave on HIGH for 3 minutes, stirring once in between. Stir in salt, pepper and cheese.

Cut biscuits in fourths with scissors. Place 1/3 of biscuits in bottom of greased bread pan. Top with 1/3 of onion mixture. Repeat layers 2 more times.

Press LOW MIX/BAKE pad twice. Select 375°F. Bake on LOW MIX/BAKE for 22 minutes or until golden brown. Cool 5 minutes. Remove from pan; place on serving plate. To serve, pull apart loaf.

### Two Level Convection Baked Cookies

Refrigerated Cookie Dough  
Or your own Recipe

Preheat oven to temp on package or recipe. Place cookies evenly on two 12" metal pizza pans. Place one pan directly on carousel and the other on top of the baking rack (high rack). After oven is preheated, bake for minimum suggested time on the recommended temperature. Let cookies cool for 5-10 minutes, and then serve.

## Spring Time Brunch

### Cranberry Peach Breakfast Bread

2 T. butter or margarine  
1 (15.5-oz.) pkg. Pillsbury Cranberry Quick Bread & muffin mix  
4 t. grated orange peel (divided)  
1 (29-oz.) peach slices in light syrup, (reserve 1 cup liquid)  
1 (15-oz.) peach slices in light syrup  
1 egg  
1/3 cup Craisins (dried cranberries)  
1 T. sugar

Place butter in 7" x 11" glass dish. Microwave on High for 1 minute.

In a large bowl, combine quick bread mix, 2 t. orange peel, 1 cup reserved peach liquid and egg. Stir 50-75 strokes with spoon until mix is moistened. Drop mixture by spoonfuls over butter in pan; spread lightly without stirring. Arrange peaches from (29-oz.) can over mixture. Reserve (15-oz.) can of peaches to serve on the side.

In a small bowl, combine sugar, remaining 2t. orange peel, and dried cranberries; mix well. Sprinkle over fruit.

Press LOW MIX/BAKE pad twice. Press 375°F. Bake for 42 minutes or until edges are golden brown. Cool 20 minutes. Serve warm.

(This recipe can also be used for desert, by serving with Vanilla Ice Cream.)

### Onion Cheese Quiche

1 ½ c. chopped onions	3 beaten eggs.
3T. butter or margarine	1 ½ c. skim milk
2 c. grated cheddar cheese	½ t. ea. salt and pepper
1 frozen pie crust	

In a small microwavable bowl combine 2 T. butter and onions. Microwave on HIGH for 6 minutes stirring in between.

Meanwhile, in a large bowl, beat eggs, add cheese, remaining 1 T. butter, milk, salt and pepper. Stir cooked onions into the egg mixture. Pour into pie shell.

Preheat oven to 400°F. Bake at 400°F. for 12 minutes. Bake on Low Mix/Bake for 30 minutes. Serve warm.

### Additional Serving Suggestion

Serve the above with a fresh fruit salad.