



Semi-Homemade The Complete Cookbook

Sandra Lee

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Fall into Cooking Featured Recipe: Herbed Pork Roast and Cranberry-Pine Nut Chutney from *Semi-Homemade: The Complete Cookbook* by Sandra Lee

Serves 4



Ingredients

PORK ROAST

2 1/2 pounds boneless pork loin roast, rinsed and patted dry

Salt and pepper

2 tablespoons herbes de Provence, McCormick®

1 teaspoon onion powder, McCormick®

1 tablespoon crushed garlic, Christopher Ranch®

1 tablespoon lemon juice, ReaLemon®

CHUTNEY

1 can (16-ounce) whole cranberry sauce, Ocean Spray®

1/3 cup pine nuts, lightly toasted

1 teaspoon lemon juice, ReaLemon®

1 teaspoon herbes de Provence, McCormick®

1/4 teaspoon crushed garlic, Christopher Ranch®

Preheat oven to 450°F.

For the roast, season pork roast with salt and pepper. In a small bowl, stir together herbes de Provence, onion powder, garlic, and lemon juice. Rub over pork roast and place roast in shallow roasting pan. Place roast in oven and reduce heat to 325°F. Roast for 30 minutes per pound or until internal temperature reaches 165°F. (Roast will continue to cook up to 170°F out of the oven.) Let pork roast rest for 5 to 10 minutes before slicing.

For the chutney, combine all chutney ingredients and stir thoroughly. Serve chutney at room temperature over pork roast.

Tip: Herbes de Provence is a blend of dry herbs most commonly used in southern France. It usually contains basil, fennel seeds, lavender, marjoram, rosemary, sage, summer savory, and thyme.

This new compilation is filled to the brim with 1,001 of Sandra Lee's most popular recipes including 200 brand new recipes from Sandra's personal recipe box and never-before-seen full-color photos taken at Sandra's new home, Lilly Pond, in Bedford Falls, NY.

Sandra Lee's *Semi-Homemade The Complete Cookbook* serves up delicious recipes from 20 in depth, unique chapters like Sandra's Cooking Basics, Poultry & Beef, 20 Minute Meals, International Fare, Slow Cooker & One Pot Wonders and provides an insiders' view of Sandra's new kitchen, pantry and three at home eating areas-formal, family and kitchen dining. Sandra, who can often be seen on the *Today* show and *Good Morning America*, is thrilled to share with her readers, an exclusive chapter featuring cherished recipes from her sister, muse and frequent guest on *Semi-Homemade Cooking with Sandra Lee*, Kimber Lee.

These quick and easy recipes, straight from Sandra Lee's dining room table to yours, are based on Sandra's Semi-Homemade philosophy and use roughly 70 percent ready-made products and 30 percent fresh ingredients, so you can take 100% of the credit.

- Includes 1,001 semi-homemade recipes-800 fan favorites from the show and 200 brand-new for this collection-the biggest Sandra Lee collection ever
- These family-friendly recipes featuring food for every dining occasion are quick to make and easy to put together
- An insider's look into the personal home of Sandra Lee and the re-launch of a brand-new, modernized *Semi-Homemade Cooking with Sandra Lee* show on Food Network
- The first book Sandra has published in partnership with Food Network with extensive on-air promotion

For Sandra Lee fans, this is the ultimate Semi-Homemade collection, packed with all-time favorites, fresh fares and fun new recipes. Between the stresses and duties of family and work, it's tough to put a delicious meal that saves time and money on the table every night of the week. Thankfully, there's Sandra Lee!

Recipe Excerpts from *Semi-Homemade The Complete Cookbook*



Italian Baked Pork Chops



Mushroom Risotto



Blue Cheese-Crusted Filet Mignon

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Morris Whitfield:

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