

Pork

Cranberry-Pork Bake

Better Homes and Gardens All-Time Favorite Casseroles

Servings: 4

- 1 can (8 oz) whole cranberry sauce**
- 2 tablespoons light corn syrup**
- 1 can (17 oz) sweet potatoes, drained**
- 2 tablespoons butter or margarine, melted**
- 1 tablespoon brown sugar**
- 1 teaspoon salt**
- 1/4 teaspoon ground ginger**
- 2 cups cooked pork, coarsely chopped**

Preheat oven to 350 degrees.

Stir together cranberry sauce and corn syrup; set aside. In a mixing bowl, beat together sweet potatoes, melted butter, brown sugar, salt and ginger until well blended. Stir in chopped pork.

Turn sweet potato mixture into a 1-quart casserole. Bake, uncovered, for 35 minutes. Spread cranberry sauce mixture over the top; return to oven until heated through, 5 to 10 minutes longer.

Per Serving (excluding unknown items): 296 Calories; 16g Fat (49.1% calories from fat); 20g Protein; 18g Carbohydrate; 1g Dietary Fiber; 73mg Cholesterol; 650mg Sodium. Exchanges: 1/2 Grain(Starch); 2 1/2 Lean Meat; 1 1/2 Fat; 1/2 Other Carbohydrates.