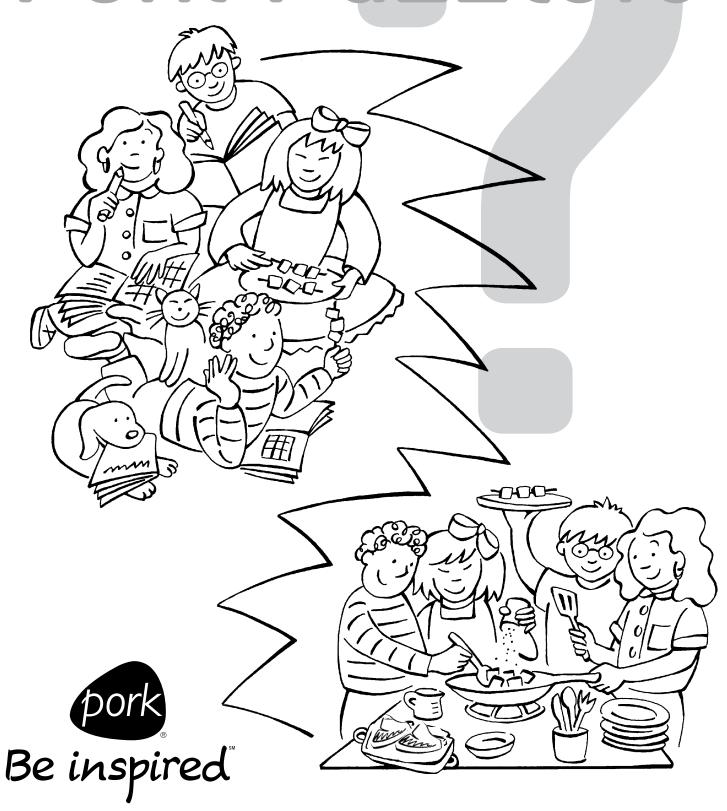
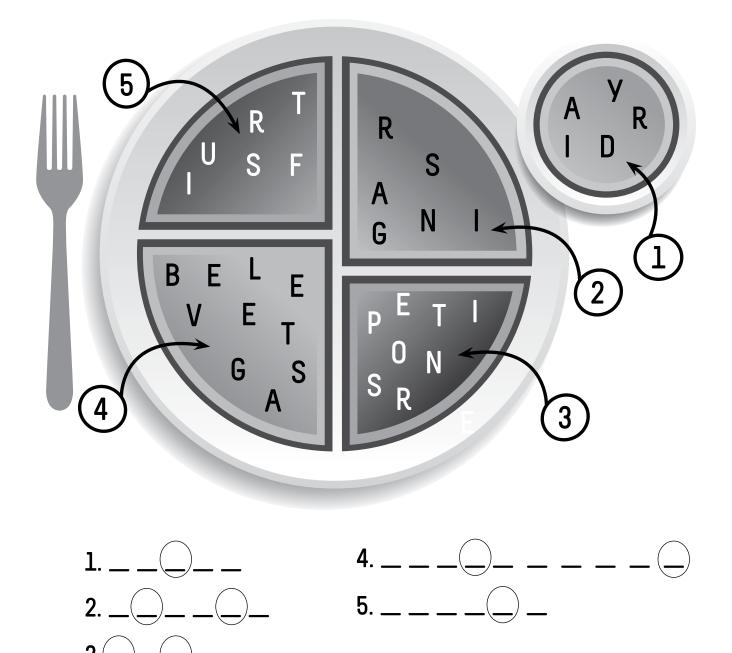
# Pork Puzzlers



### **Nutrition Jumble**

Unscramble the letters in the bands of the pyramid below to make up the five different food groups of MyPlate. Then unscramble the circled letters to finish the sentence below.



Pork is part of the \_\_\_\_\_ group.

1

### Pork Jumble

Unscramble the following food words, putting one letter in each space. Then unscramble the circled letters to answer the nutrition question.

ECUSB

AOTSR

BRIS

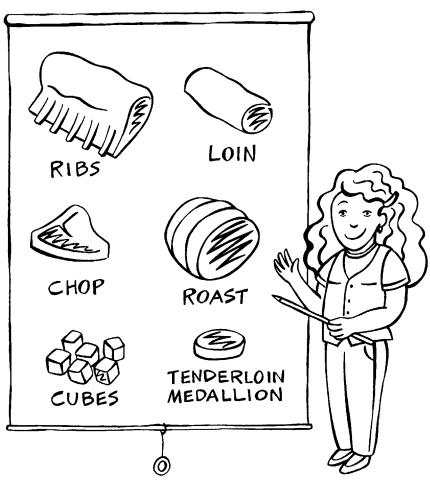
POHC

MEDAIONLL

IOLN

What is the leanest cut of pork, which has about the same amount of fat, calories and cholesterol as skinless chicken breast?

·----



## **Dear Diary**

Read through Jenny's journal entry and see how many of the bolded words you can find in the puzzle below. They go up, down, across, diagonal and backwards.

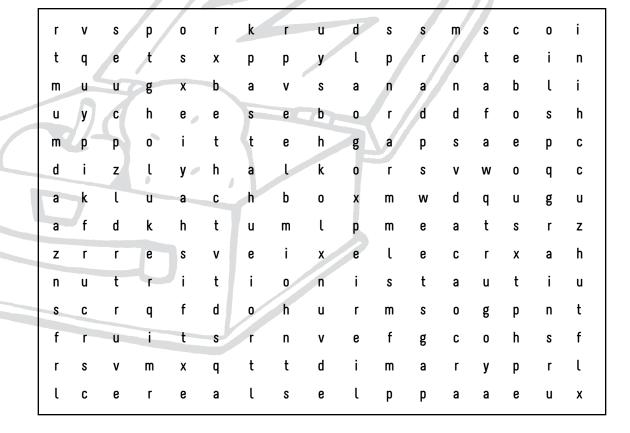
Dear Diary,

We learned a lot in school today. A **nutritionist** named Julie came to speak to us about healthy eating. She talked about the **MyPlate** icon and how it reminds us to eat healthier with the five food groups.

First is the dairy group which includes **milk**, **yogurt** and **cheese**. The **protein** group includes **meats** like **pork** and **fish**.

Next on the plate are the **fruits** and **vegetables** groups. **Zucchini** and **peas** are a part of the vegetables group. Apples and **bananas** are a part of the fruits group. Finally, there is the **grains** group, which includes whole grain **cereals** and **pasta**. We're supposed to eat the most servings of this group each day. Good thing I like **spaghetti** so much! The nutritionist also said that things like **fats**, **oils** and **sweets**—which include soda, cookies and candy—we should eat only once in a while.

I really enjoy learning about food but it makes me so hungry! I told Mom to be sure to include all five groups in my **lunchbox** tomorrow.



# Slim Story Problem

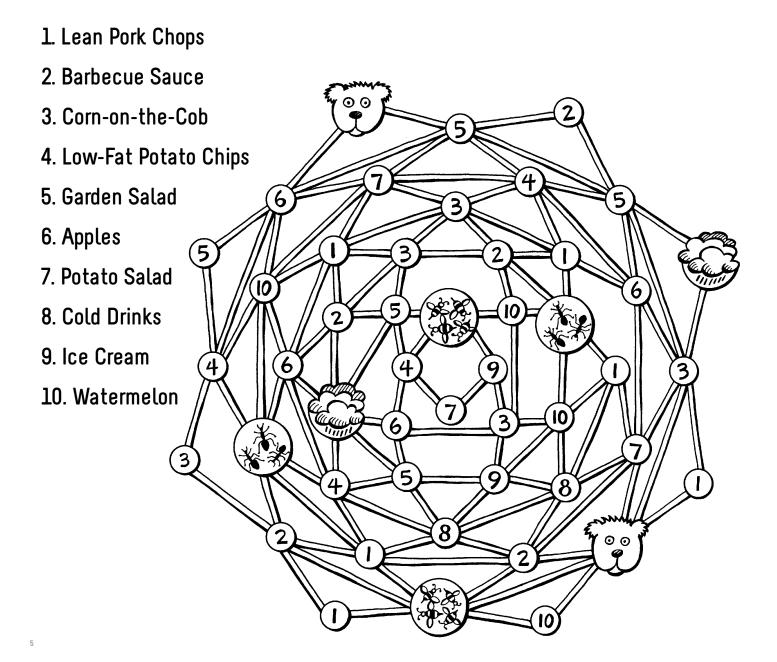
Denise wants to know exactly how many calories are in a serving of roasted pork tenderloin. She knows pork tenderloin is low in calories and that it has 6 fewer calories than a serving of roasted skinless chicken breast. She also knows that chicken has 40 fewer calories than a serving of broiled beef tenderloin. If the beef has 179 calories, can you tell Denise how many calories are in a serving of pork tenderloin?



### Hunt for the Perfect Barbecue

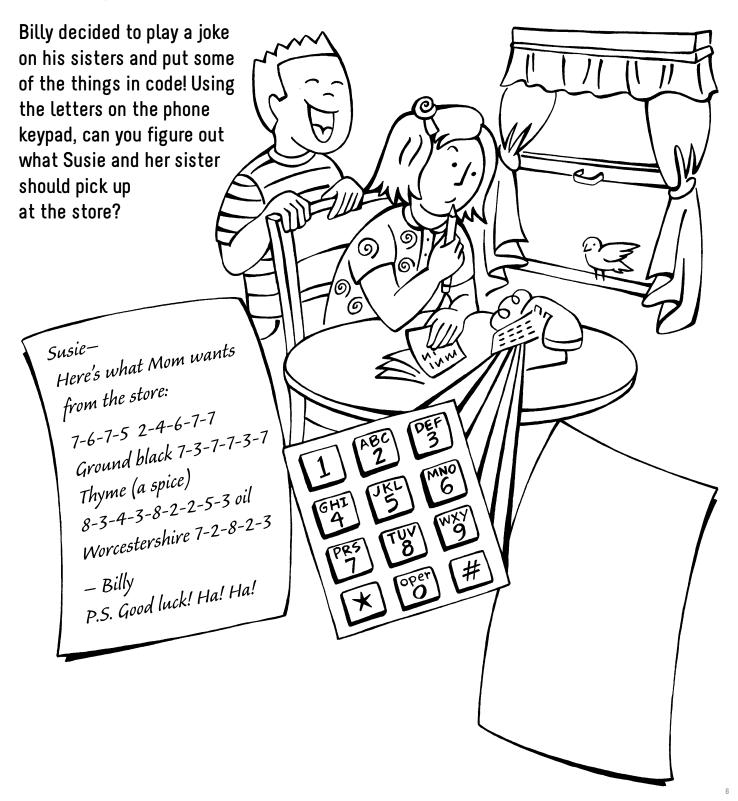
Frankie is in charge of collecting all of the following foods for a healthy family barbecue and he needs your help. Start at any number 1 (Lean Pork Chops) and try to follow the string of numbers in order through 10 to help him out of this jam. Remember that bees, bears, ants and thunderstorms can wreck a good barbecue, so keep away from them. Good luck!

Here are the foods that Frankie needs to get. (Remember, the order needs to be 1, 2, 3, 4,...10!)



### The Dinner Dilemma

Susie and her big sister, Stephanie, are supposed to go to the store for their mom. She wanted them to pick up things to make a special pork dish that night. The problem is that when their mom called to tell them what to get, Susie's bratty brother Billy took the message.



## The Meal Shopper's Maze

Pat went shopping for the family dinner. Her parents asked her to pick up the ingredients for her favorite meal, Very Berry Pork Chops. Here is what Pat had on her list: pork chops, cooking oil, strawberry preserves, mustard, cider vinegar, dinner rolls and corn, but Pat got confused in the crowded supermarket. Can you help her find all the things she needs? Pat can pick up the ingredients in any order, but the trick is that she can't go down the same aisle twice, cross her own path or back the shopping cart up. Also, Pat must avoid other shoppers' carts and food displays. And, of course, the last stop should be at one of the checkout counters.

Can you lead Pat through the supermarket?

#### 'VERY BERRY' PORK CHOPS

4 Pork chops, ¾ inch thick

2 tablespoon cooking oil

¼ cup strawberry preserves

1 tablespoon mustard

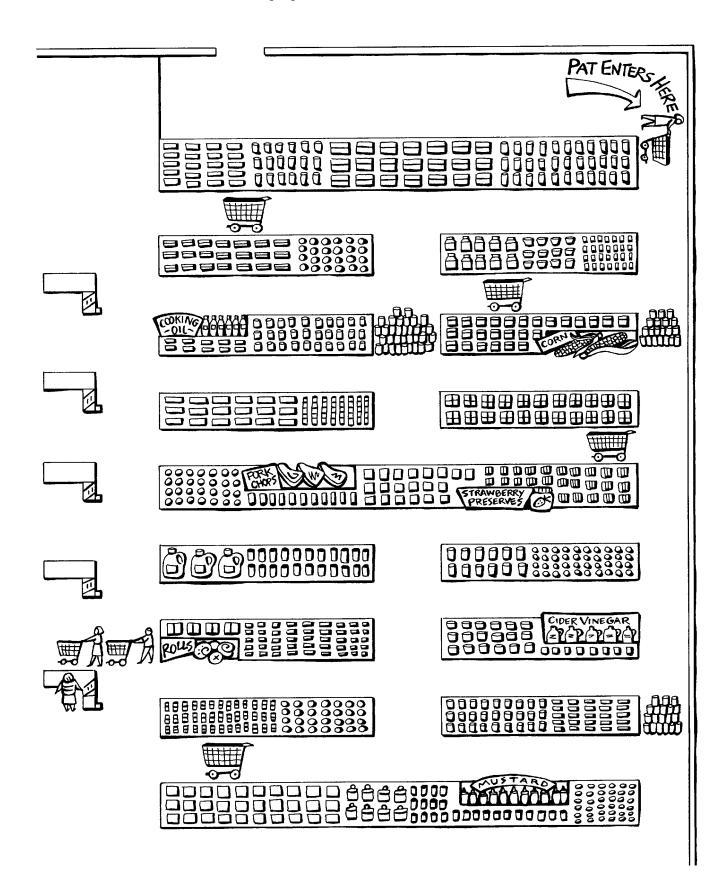
¼ cup cider vinegar

Heat oil in large skillet over medium-high heat. Add pork chops, cook and turn until brown on both sides. Reduce heat to low. In small bowl, stir together strawberry preserves, mustard and vinegar. Pour sauce over pork chops. Cover pan. Cook pork chops for 8 minutes, or until the sauce has thickened and until internal temperature on a thermometer reads 145° Fahrenheit, followed by a 3-minute rest time. To serve, spoon glaze over each chop. Serves 4.

Serve With: corn, dinner rolls and your favorite ice cream for dessert

7

# The Meal Shopper's Maze



### **Recipe Fraction Action**

Kerry's mom wants to make something different for her annual cookout, so she found a recipe for Mushroom-Stuffed Pork Burgers. The recipe is written to serve six people, but Kerry's mom has invited 18 to the cookout. Can you help Kerry figure out how much of each ingredient she needs from the following recipe to help her mom prepare 18 pork burgers?

### MUSHROOM-STUFFED PORK BURGERS serves 6

34 cup thinly sliced fresh mushrooms

¼ cup thinly sliced green onion

1 clove garlic, minced

2 teaspoons butter or margarine

1½ pounds lean ground pork

1 teaspoon Dijon-style mustard

1 teaspoon Worcestershire sauce

¼ teaspoon salt

1/8 teaspoon freshly ground black pepper

In skillet, saute mushrooms, onion and garlic in butter until tender, about 2 minutes; set aside. Combine ground pork, mustard, Worcestershire sauce, salt and pepper; mix well. Shape into 12 patties, about 4 inches in diameter. Spoon mushroom mixture onto center of 6 patties. Spread to within ½ inch of edge. Top with the remaining 6 patties; seal edges.

Place patties on grill about 6 inches over medium-hot coals. Grill 10-15 minutes, turning once. Serve on buns, if desired.



## Find the Fajitas

Can you find all of the bolded words from this yummy pork recipe in the puzzle below? They go up, down, across, diagonal and backwards.

#### FANTASTIC PORK FAJITAS

1 pound **boneless pork,** cut in 3-inch strips ½ medium **onion**, peeled and sliced

1 green **pepper**, seeded and sliced

2 **teaspoons** vegetable oil

4 large flour **tortillas**, warmed

Optional **Toppings:** sour **cream** salsa guacamole

Heat large nonstick skillet over mediumhigh **heat**. Add oil, heat until hot. **Toss** pork strips, onion and pepper slices into skillet and stir-fry quickly 4-5 minutes. Roll up portions of the meat mixture in flour tortillas and serve with optional toppings, if desired. Makes 4 fajitas.

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### The Cooking Crossword Caper... part 1

There's a terrific recipe at the end of this puzzle, but some of the most important words have been left out. To solve this mouth-watering mystery, you need to complete two tasks.

First, fill in the food-related solutions to the crossword puzzle.

#### **ACROSS**

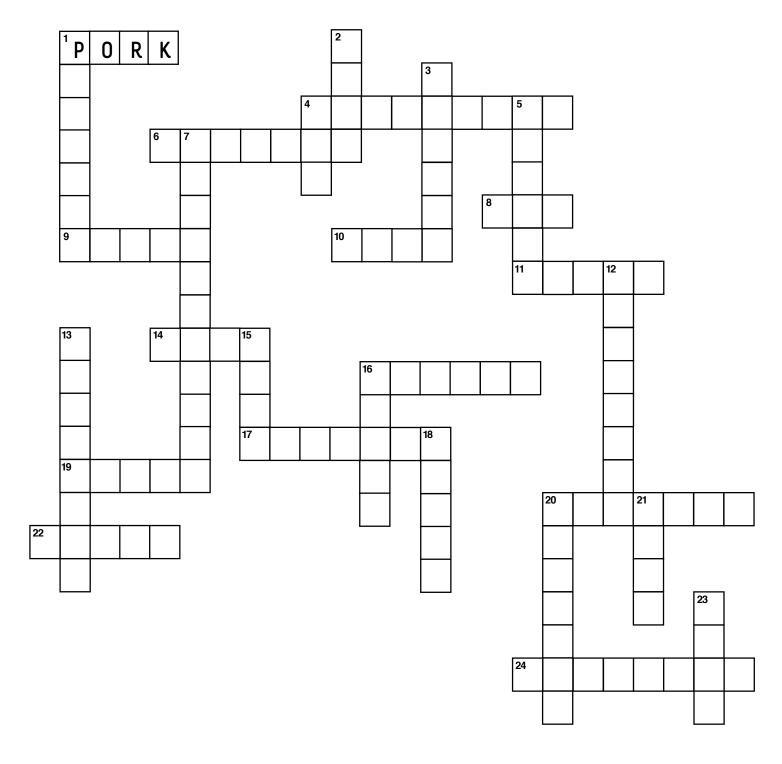
- 1 Ham, sausage and chops are cuts of this meat
- 4. A tropical fruit
- 6. Mixed with oil to make salad dressing
- 8. Salty brown sauce used in many Asian dishes
- 9. This cane is found in candy
- 10. Spare \_\_\_\_\_ are terrific when cooked on the grill
- 11 Little plastic tube you can drink through
- 14. Plate or bowl
- 16. Citrus fruit full of vitamin C
- 17. Dried grapes
- 19. Potato \_\_\_\_\_ can be tasty, salty snacks
- 20. An appliance you use to mix up milkshakes
- 22.  $H_2O$
- 24. Cookout

#### DOWN

- 1 Examples are green, red, bell and jalapeno
- 2. Mix with a spoon
- 3. Grilled foods with vegetables and meat on skewers
- 4. Not a pot, but a \_\_\_\_\_
- 5. Citrus fruits that make you pucker
- 7. The different items you mix to make a recipe
- 12. This fruit pastry can be found in the saying, "As American as \_\_\_\_\_"
- 13. You put this in a grill and light it up when you want to cook out
- **15**. 60 minutes
- 16. A veggie that'll make you cry
- 18. Candy tastes \_\_\_\_\_
- 20. These yellow fruits have "a peel"
- 21. Cashews, almonds, pistachios, etc.
- 23. Tart, as in taste

# The Cooking Crossword Caper... part 1

A two-part crossword puzzle that leaves kids with a great pork recipe to take home and try. First, fill in the food-related solutions to the crossword puzzle below.



# The Cooking Crossword Caper... part 2

Second, plug the correct mystery words into the blank spaces in the recipe. (For example, "1A" stands for the "1 ACROSS" word and "16D" stands for the "16 DOWN" word). When you're all finished, you should have a delicious recipe to try at home. It pays to be a dietary detective!

The Mystery Recipe: and and	nd
½ pound boneless cooked tenderloin  34 cups sauce	<b>SAUCE</b> 3 tablespoons cornstarch
3/4 cups sauce 3 tablespoons oil	1 tablespoon sauce
3 green, cut in narrow strips  1, cut in narrow strips  1-pound 4-ounce can tidbits	3 tablespoons
Trim the of excess fat and slice. Cover wit	th sauce and let stand
in shallow for 1 Heat oil in a sa	aute, add and
and cook over high heat for just a minute.	Remove from Drain
the, add to skillet with juice from the	tidbits and bring to a boil.
Lower heat and simmer for 5 minutes. Add the	(4A) , and ,
to mix and simmer for one minute. Comb	bine the sauce and add to
the, mixing thoroughly. Cook until sauce	e thickens. Enjoy!

### Pork Puzzle Answers...

#### **Nutrition Jumble**

Dairy, Grains, Proteins, Vegetables, Fruits: Proteins

#### Pork Jumble

Cubes, Roast, Ribs, Chop, Medallion, Loin, Tenderloin

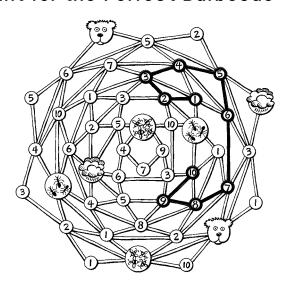
### **Dear Diary**

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ι	C	е	r	е	а	l	(s)	е	ι	р	р	a	а	е	u	X

### Slim Story Problem

The pork tenderloin has 133 calories (179 - 40 - 6 = 133)

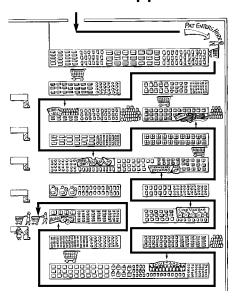
#### Hunt for the Perfect Barbecue



#### The Dinner Dilemma

Pork chops, Ground black pepper, Vegetable oil, Worcestershire sauce

### The Meal Shopper's Maze



#### **Recipe Fraction Action**

Multiply each ingredient by 3, as follows:

#### Mushroom-Stuffed Pork Burgers (serves 18)

- 2 and ¼ cup thinly sliced fresh mushrooms
- 34 cup thinly sliced green onion
- 3 cloves garlic, minced
- 6 teaspoons butter or margarine

(bonus answer -2 tablespoons, since 3 tsp. = 1 tbsp.)

- 4 and ½ pounds lean ground pork
- 3 teaspoons Dijon-style mustard

(bonus answer – 1 tablespoon)

3 teaspoons Worcestershire sauce

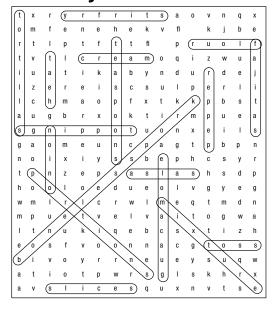
(bonus answer - 1 tablespoon)

- 34 teaspoon salt
- 3/8 teaspoon freshly ground black pepper



### Pork Puzzle Answers...

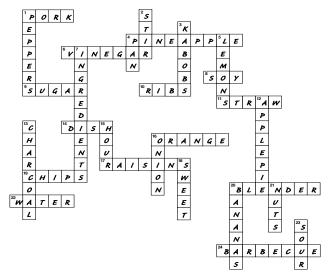
### Find the Fajitas



# The Cooking Crossword Caper... part 2

Sweet(18D), Sour(23D), Pork(1A), Pork(1A), Soy(8A), peppers(1D), onion(16D), pineapple(4A), Soy(8A), vinegar(6A), sugar(9A), water(22A), Pork(1A), Soy(8A), dish(14A), hour(15D), pan(4D), peppers(1D), onion(16D), pan(4D), Pork(1A), pineapple(4A), pineapple(4A), peppers(1D), onion(16D), Stir(2D), ingredients(7D), Pork(1A)

# The Cooking Crossword Caper... part 1



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