PORK AND CARROTS WITH SPAGHETTI
SUBMITTED BY: PAM ARROUES

Ingredients:
Boneless pork shoulder  3/4 Pound, cut into 3/4 inch pieces
Sliced carrots  1 1/2 Cup
Chopped onion  1/2 Cup  (Using 1 Medium Sized)
Garlic  2 Cloves, finely chopped
Water  3/4 Cup
Instant chicken bouillon  1 Teaspoon
Dried basil leaves  3/4 Teaspoon
Salt  1/2 Teaspoon
Bottled brown bouquet sauce  1/2 Teaspoon
Pepper  1/4 Teaspoon
Corn starch  1 Tablespoon
Cold water  2 Tablespoon
Butter  2 Tablespoon
Grated parmesan cheese  1/4 Cup
Hot cooked spaghetti  3 Cup
Instructions:

1. Mix pork, carrots, onion, garlic and 1 tablespoon water in 2-quart casserole. Cover tightly and microwave on medium (50%), stirring every 3 minutes, until pork is no longer pink and vegetables are crisp-tender, 9 to 11 minutes.

2. Stir in 3/4 cup water, the bouillon, basil, salt, bouquet sauce and pepper. Cover tightly and microwave on medium (50%), stirring every 3 minutes, until pork is tender, 27 to 29 minutes.

3. Mix cornstarch and 2 tablespoons water stir into meat mixture. Cover tightly and microwave on high (100%) until thickened and boiling, 1 1/2 to 2 minutes.