

Grilling Pork At The County Fair Is A Family Affair

It's county fair time in the midwest and ours is going on as I write this. And because our county is in "in the middle of hog country" our local Pork Producer Organization grills pork chops on-a-stick and pork patties. And they grill a lot of them. About 5000 chops and 1000 pork patties. Our family (along with a few others) volunteered to work a shift and instead of writing about our experience, I have pictures to tell the story. And you will see that grilling at a county fair is truly a family affair! Enjoy!

We had the cutest little helpers ever! 5-year old Miss J. and Miss A. were soooo eager to help. Thank you girls and we were glad you were there!

In addition to my family, we were thrilled to have another couple help us also. They are new to the area and this was their first county fair grilling experience. Thank goodness they are a veterinarian and a nurse because you never know when you may need a veterinarian or a nurse! Thanks Dr. Chase and Summer! It was fun working with you and would love to work with you next year!

Looks like these two are having a serious conversation.

As you can see, we take our grilling serious. It's all about food safety. Pork is grilled to 145 degrees internal temp with a 3 minute wait. It seems everyone grilling has a meat thermometer in hand.

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We had a great time and can't wait until next year!