



Meet an Indiana Farmer



Jay and Sue Hawley

Pork Farmers

Kirclin, IN

We are third generation farmers and have been farming and raising hogs for 43 years on our farm near Kirclin in Clinton County. In 2006, we realized others might enjoy eating our pork as much as we did. We began selling frozen ground pork products at farmers markets. All our pork is from pigs born and raised on our farm. All Grandpa Jay's Pork products are free of MSG, nitrites and any fillers, and are >88% lean.

If lean, flavorful pork sounds good to you, be sure to try Grandpa Jay's Pork. You'll be glad you did.....and so will we!

FAMILY OF FARMERS RECIPE TRAIL

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Family of Farmers

Sausage and Corn Chowder



Ingredients

- 1 lb Grandpa Jay's Sausage
- 1 C. onion, coarsely chopped
- 4 C. potatoes, peeled and cut into 1/2 inch cubes
- 1 1/2 tsp. salt
- 1/2 tsp. dried marjoram
- 1/8 tsp. black pepper
- 1/4 tsp. Italian seasoning
- 3 C. water
- 1 (15 oz.) can cream style corn
- 1 (15 oz.) can whole kernel corn, drained
- 1 (12 oz.) can evaporated milk

Instructions

In heavy saucepan, cook sausage and onion until sausage is lightly browned. Add potatoes, water and seasonings. Bring to boil, reduce heat and simmer for about 8-10 minutes or until potatoes are tender. Add both cans of corn, and stir in the evaporated milk. Heat through and serve.

Serves 6-8 generously.

Indiana wine pairing



Chambourcin Rose'
Monkey Hollow Winery
St. Meinrad, IN



*Scan for pork
recipe videos!*