

Get to know your friends & neighbors at Happy State Bank



Stephanie Martin VP, Regional Operations-DFW

“Culture, Culture, Culture – did I say Culture? I love that we truly live our Core Values, they are not just words on paper that look good for others on the outside, we truly believe, live them and breathe them from the top down.” - Stephanie Martin

Stephanie was raised in Fort Worth, Texas. She attended LeTourneau University obtaining a bachelor's of Interdisciplinary Studies, Elementary Education. Stephanie has twenty-three years of banking experience and has worked in many facets of the financial/banking arena; including retail, customer service and call center management.

Stephanie Martin's **Pork Rolls**

1 (3~4 lb) pork shoulder, trimmed of excess fat

1 onion, finely chopped

¾ cup ketchup

3 tbsp tomato paste

¼ cup apple cider vinegar

1 tsp garlic powder

1 tsp mustard powder

1 tsp cumin

Pepper & kosher salt to taste

Coleslaw

Buns (Hawaiian Rolls)

Trim excess fat from pork shoulder, season pork shoulder with salt and pepper place in slow cooker. Combine ingredients in slow cooker. Cover HIGH for 5 to 6 hours LOW for 8 to 10 hours. Remove pork from slow cooker and shred toss with juices from the slow cooker Serve on buns with or without coleslaw



Cut along dotted line and save



**HAPPY
STATE BANK**
AND TRUST COMPANY

Number 171

HAPPY STATE BANK

EST. 1908