

Dine-In Deals

Feed a family of 4 for around \$10.

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Prices valid 10/24/10 - 10/30/10 *Basic ingredients such as salt are not included in the cost.*

Hawaiian Boneless Chicken Breast

\$8.98
\$2.24 per person

Ingredients

4-6 Boneless Chicken Breasts
1/2 c. unsweetened pineapple juice
1/4 c. vegetable oil
1 tbsp. brown sugar

1 tsp. garlic powder
2 tsp. dry mustard
2 tsp. ground ginger
1/4 tsp. ground pepper

Directions

Combine in saucepan all ingredients except chicken. Bring to a boil, reduce heat, and simmer 5 minutes. Let cool, pour over chicken which has been placed in a shallow dish. Cover and refrigerate for 1 hour or more, remove chicken from sauce, cook on grill about 20 minutes. Baste while cooking.

Serve with cooked Huntsinger Farms Red Potatoes and Fresh Butternut Squash.

Ground Beef Vegetable Soup

\$8.97
\$2.24 per person

Ingredients

1 lb. ground beef (extra lean)
1 tall can V-8 juice
1 can whole kernel corn
1 can green beans

1 can beef broth
1/2 c. chopped onion
1/2 c. chopped celery
1 c. grated carrots
1 can chopped Rotel tomatoes & green chilies
Salt & pepper to taste

Directions

Brown ground beef with salt, pepper and chopped onion. Drain. Combine remaining ingredients into large soup pot or crock pot. Stir in ground beef. Cook on low for 1 hour. (I usually double this recipe and freeze half.)

Serve with Richfood Canned Vegetables, Farm Stand Carrots & Celery and Pillsbury Crescent Rolls.

Roast Pork With Applekraut

\$10.84
\$2.71 per person

Ingredients

1 (2 1/2 to 3 lb.) rolled pork loin roast
2 tsp. garlic salt
2 tsp. paprika
1/2 c. butter
4 med. cooking apples, cored and sliced into rings

4 c. drained sauerkraut
1/2 c. packed light brown sugar
1 tsp. cinnamon
1/4 tsp. salt
Dash of nutmeg

Directions

Sprinkle meat with garlic, salt and paprika. Place meat on rack in open roasting pan. Roast in 325 degree oven for 1 1/2 to 2 hours. Remove from oven and let stand 15 minutes for easier carving.

Meanwhile, melt butter in large skillet. Add apple rings, a few at a time and cook until well browned. Stir in remaining ingredients; cover and cook over low heat 30 minutes, stirring occasionally. Serve sauerkraut mixed with sliced roast pork.

Serve with our Granny Smith Apples and Green Giant Frozen Vegetables.

Sausage And Spinach Pie

\$9.95
\$2.49 per person

Ingredients

1 lb. sweet Italian sausage links, chopped
6 eggs
2 (10 oz.) pkg. frozen chopped spinach, thawed and well drained
1 (16 oz.) pkg. Mozzarella cheese, shredded

2/3 c. ricotta cheese (1/2 of 16 oz. container)
1/2 tsp. salt
1/8 tsp. pepper
1/8 tsp. garlic powder
Pie crust for 2-crust pie

Directions

In skillet, cook sausage over medium heat until well browned, stirring frequently. Drain off fat. Reserve 1 egg yolk. In large bowl, combine remaining eggs, cheese, sausage, spinach, ricotta, salt, pepper, and garlic powder. Set aside. Prepare pastry. Divide into 2 balls, one slightly larger. Roll out larger ball 1/8 inch thick, 2 inches larger than pie pan. Line pan with dough and fill with sausage mixture. Roll out remaining dough. Cut a small circle in center. Place over filling, sealing edges. Cut slits in top. In small bowl, combine reserved egg yolk with 1 tablespoon water. Brush top of pie with mixture. Bake in 375 degree oven for 1 hour, 15 minutes or until pie is golden. Let cool 10 minutes, then cut into wedges.

Serve with Hatfield Italian Sausage and Hanover Gold Line Frozen Spinach.