

Dine-In Deals

Feed a family of 4 for around \$10.

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Prices valid 10/3/10 - 10/9/10 *Basic ingredients such as salt are not included in the cost.*

Veal Cutlets, Italian Style

\$10.74
\$2.69 per person

Ingredients

1/4 c. pine nuts (pignoli)
2/3 c. packed fresh basil leaves or fresh spinach
1 tsp. dried basil
1/4 c. grated Parmesan cheese
1 sm. garlic clove
Olive oil

1/8 tsp. salt
1 lb. veal cutlets, 1/4 inch thick
1/4 lb. fontina cheese, thinly sliced
2 sm. tomatoes, sliced
1/8 tsp. coarsely ground white or black pepper
Basil (spinach) leaves for garnish

Directions

Prepare pesto sauce in blender at low speed, blend pine nuts until ground. Add basil leaves, Parmesan cheese, garlic, 1/4 cup olive oil and 1/8 teaspoon salt; blend until smooth.

Cut veal cutlets into serving pieces. In 10 inch skillet over medium high heat, in 1 tablespoon hot olive oil, cook veal, a few cutlets at a time, until browned on both sides, about 3 to 4 minutes, removing cutlets to plate as they brown, and adding more oil if necessary. Sprinkle meat with salt to taste. Spoon pesto sauce on veal cutlets; top with cheese slices. Arrange veal cutlets and tomato slices in skillet, alternating and overlapping them slightly; sprinkle with ground pepper. Reduce heat to low; cover skillet and heat until cheese melts. Garnish with basil leaves.

Serve with La Molisana Pasta and Boyer's Fresh Baked Italian Bread.

Marinated Chicken Thighs

\$9.50
\$2.38 per person

Ingredients

12 chicken thighs, skin may be removed
8 oz. Russian or Western dressing
1 jar apricot preserves
1 pkg. onion soup mix

Directions

Mix dressing, preserves and onion soup mix. Arrange chicken in single layer. Spoon marinade over chicken. Bake, uncovered 45 minutes at 350 degrees. Turn pieces over. Baste with sauce and bake an additional 45 minutes. Use half recipe for 6 thighs.

Serve with your favorite style Huntsinger Farm Red Potatoes and Hanover Gold Line Vegetables.

Crockpot Turkey Breast

\$8.85
\$2.21 per person

Ingredients

Turkey Breast
1 packet of onion soup mix
1 can of cranberry sauce
Salt and pepper to taste

Directions

Sprinkle salt and pepper (to taste) and the packet of onion soup mix on the top and bottom of turkey breast.

Add cranberry sauce to top of turkey breast and cook in crockpot on low overnight (8 hours) or for three to four hours on high.

Serve with some Mashed Huntsinger Farm Red Potatoes and Fresh Eggplant, Zucchini or Squash.

Fabulous London Broil Marinade

\$9.98
\$2.50 per person

Ingredients

2 1/2 pound fresh London Broil
12 oz. can of Dr. Pepper soda
4 oz. olive oil
4 oz. Dale's Steak Seasoning

1 clove fresh garlic
2 tbsp. of Montreal Grilling Mates

Directions

Add liquid ingredients, clove of fresh garlic and seasoning to sauce pot set on medium heat. Allow to simmer, turning heat down to low, for 15 minutes. Allow marinade to cool down to room temperature. Pour marinade into zip lock bag over London Broil. Marinate in refrigerator for 4 - 6 hours. Remove meat from refrigerator and allow to come to room temperature.

Cook on grill at 400°F until meat reaches desired temperature and doneness.

Serve with Richfood Vegetable Blends as a side and Turkey Hill Ice Cream for Dessert.