

# Dine-In Deals

Feed a family of  
4 for around \$10.

## Slow Cooker Spare Ribs

**\$10.82** - Also great with boneless, skinless chicken breasts.

### Ingredients

1 (10.75 ounce) can condensed tomato soup  
1 onion, chopped  
3 cloves garlic, minced  
1 tablespoon brown sugar  
1 tablespoon Worcestershire sauce  
2 tablespoons soy sauce  
2 pounds pork spareribs  
1 teaspoon cornstarch (optional)  
1/4 cup cold water (optional)

### Directions

Place ribs in a large stock pot, and cover with water. Bring to a boil, and cook for 15 minutes.

In a mixing bowl, mix together soup, onion, garlic, brown sugar, Worcestershire sauce, and soy sauce. Remove ribs from water, and transfer to a slow cooker. Pour sauce over ribs.

Cover, and cook on Low for 6 to 8 hours, or until ribs are tender.

If sauce is too thin when cooking time is done, drain sauce from ribs, and pour into a sauce pan. Combine 1 teaspoon cornstarch with a small amount of cold water, stir into sauce, and bring sauce to boil. Cook until sauce has reached desired thickness.

## London Broil for the Slow Cooker

**\$9.75** - Serve with mashed potatoes

### Ingredients

1 1/2 pounds London broil  
2 cloves garlic, minced  
1 (10.75 ounce) can cream of mushroom soup  
1/2 cup water  
1/2 teaspoon dried basil  
1/2 teaspoon dried oregano  
1/2 teaspoon salt

### Directions

Place the London broil in a slow cooker; add the garlic, mushroom soup, water, basil, oregano, and salt; cover; cook on low 6 to 7 hours.

*Prices valid 12/27/09 - 1/2/10*

*\*Basic ingredients such as salt are not included in the cost.\**

## Cabbage and Noodles

**\$7.64** - Serve with your favorite side

### Ingredients

1 (8 ounce) package egg noodles  
3 tablespoons butter  
1/2 pound bacon  
1 onion, chopped  
1 small head cabbage, chopped  
1 dash garlic salt

### Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Stir in the egg noodles; return to a boil. Cook, uncovered, stirring occasionally, until the noodles are cooked through, but still firm to the bite, about 5 minutes. Drain; return to the pot and stir in the butter.

Meanwhile, place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate.

Place the onion into the skillet with the bacon grease, and cook and stir over medium heat until the onion begins to soften, about 2 minutes. Stir in the cabbage, and cook and stir until wilted, about 5 minutes. Chop the bacon, add it to the skillet, and cook until the cabbage is tender, about 10 minutes. Stir in the noodles, and continue cooking just until heated through.

## Meatball Grinders with a Yummy Sauce

**\$11.40** - Serve with a dill pickle and your favorite potato chips

### Ingredients

3 (14 ounce) cans pizza sauce  
1 (10 ounce) jar apple jelly  
1 teaspoon Italian seasoning  
1 teaspoon salt  
1 teaspoon freshly ground black pepper  
1 (16 ounce) package frozen meatballs  
6 hoagie rolls, split lengthwise  
1 cup shredded mozzarella cheese

### Directions

In a large saucepan, mix pizza sauce, apple jelly, Italian seasoning, salt and pepper. Bring to a low boil over medium heat.

Place frozen meatballs into the sauce mixture. Cover and simmer over medium heat for 20 minutes, or until meatballs are done, stirring occasionally.

While the meatballs are cooking, preheat oven to 375 degrees F (190 degrees C). Place the split hoagie rolls on a large baking sheet.

Place several meatballs and desired amount of sauce in each roll. Layer with mozzarella cheese. Place in the preheated oven for 2 to 3 minutes, or until cheese is melted.