

# Dine-In Deals

Feed a family of  
4 for around \$10.

## Baked Macaroni with Beef and Cheese

**\$9.49**

\$2.37 per person

### Ingredients

2 cup uncooked ziti or elbow macaroni  
3/4 pounds ground beef  
1 small onion, chopped  
1 can (15 oz.) tomato sauce  
1-2 teaspoon salt  
2 cup shredded Mozzarella cheese  
1 1/4 cup milk  
3 tablespoon butter  
2 eggs, beaten

### Directions

Cook macaroni as directed. Drain. Cook and stir beef and onion in 10 inch skillet until beef is light brown, drain. Stir in tomato sauce and salt. Spread half the macaroni in greased 8x8x2 inch pan. Cover with beef mixture. Sprinkle about 1/2 cup of cheese over beef mixture. Cover with remaining macaroni.

Cook and stir milk and butter in saucepan until butter is melted. Stir milk mixture, gradually into eaten eggs. Pour over macaroni. Sprinkle with remaining cheese. Cook uncovered in 325 degree oven until brown and center is set, about 50 minutes. Garnish with parsley if desired.

## Easy Baked Country Style Spare Ribs

**\$9.23**

\$2.31 per person

### Ingredients

1 1/2 to 2 pounds boneless country-style ribs  
3 teaspoons Cajun seasoning  
1/4 teaspoon garlic powder  
1/2 teaspoon onion powder  
1 medium onion, sliced  
1/2 cup barbecue sauce

### Directions

Wash ribs and pat dry. Combine Cajun seasoning, garlic powder and onion powder. Rub seasoning mixture over the ribs. Line a shallow baking pan with foil; oil or spray with nonstick cooking spray. Arrange ribs on the foil. then top with onion slices.

Cover with another piece of foil and bake at 325° for 1 hour and 15 minutes, or until very tender. Remove the top piece of foil and brush with barbecue sauce; bake uncovered for about 15 minutes longer, or broil for about 5 minutes.

## Best London Broil Ever

**\$8.88**

\$2.22 per person

### Ingredients

1 (2 pounds) top round London broil  
1 (28 ounces) can stewed tomatoes  
garlic salt to taste

### Directions

Preheat the oven to 350 degrees F (175 degrees C).

Place the roast in a roasting pan, pour stewed tomatoes over it, and season with garlic salt.

Roast for 2 1/2 to 3 hours, until fork tender. Let stand for about 10 minutes at room temperature before carving and serving.

## Beef and Potatoes

**\$9.58**

\$2.39 per person

### Ingredients

2 pounds Lean ground beef  
1 can Condensed tomato soup  
1 teaspoon Salt  
6 medium potatoes  
1/2 teaspoon Pepper  
1 cup Light cream  
1/4 cup Finely chopped onions

### Directions

In large skillet or crock-pot with browning unit, brown beef; break up large chunks with fork. Pour off excess fat. In a small bowl, mix together salt, pepper, onion, and undiluted soup. Peel and slice potatoes.

In crock pot arrange alternate layers of potatoes and meat, with potatoes on bottom. Pour soup mixture over. Cover and cook on low for 4 to 6 hours. Turn control to high. Pour cream over all; cover and cook on high for 15 to 20 min.

*Prices valid 2/14/10 - 2/20/10*

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