

Dine-In Deals

Feed a family of
4 for around \$10.

Pulled Pork

\$11.46

\$2.87 per person

Ingredients

3lb Whole Pork Butt
12 Oz Can of Cola
Large Onion
Favorite BBQ Sauce

Directions

Cut onion in large pieces and place in the bottom of crock pot. Trim fat off of pork butt and place in crock pot.

Pour can of cola over pork and cook on low for 6-8 hours. Remove pork and throw away onion & cola. Pull pork apart and return to crock pot.

Add favorite BBQ sauce and warm on low for 2-3 hours.

Enjoy on a kaiser or plain roll.

Serve with McCain Potatoes.

Fish Baked in Lemon Butter

\$8.78

\$2.19 per person

Ingredients

1 1/2 Pounds Fish Fillets
1 Lemon
4 Tablespoons Butter
Salt and Pepper

Directions

Use any firm white fish, such as haddock, cod or snapper. The skinless pieces should be at least 1 inch thick to keep from drying out. If you have thin fillets, fold them to make a double thickness. Preheat the oven to 400.°

Cut the lemon in half. With a zester or sharp knife cut the peel - yellow part only - from one half and chop it finely. Cut the other half into very thin slices. Squeeze and reserve the juice from the unsliced half.

Season four pieces of fish - about six ounces each - with salt and pepper. Over medium heat, melt 2 tablespoons butter in an oven-proof skillet large enough to hold the fish without crowding. Sauté the fish briefly on each side in the butter.

Put one or two slices of lemon on top of each piece of fish, drizzle half of the reserved lemon juice over them, and bake in the pre-heated oven. While the fish is baking, melt together two tablespoons butter, the chopped lemon zest and the remaining lemon juice. Begin checking for doneness after ten minutes.

Actual baking time will depend on the thickness and variety of fish. It should be opaque rather than transparent and flake easily with a fork when done. Pour the lemon-butter mix over and serve immediately.

Serve with Huntsinger Farms Potatoes and Broccoli.

Mushroom Beef Stroganoff

\$10.49

\$2.62 per person

Ingredients

1 Pound Ground Beef
1 Large Onion, Chopped
1 Tablespoon Minced Garlic
8 Ounces Fresh Mushrooms, Sliced
2 Cups Water
3 Beef Bouillon Cubes
1/8 Teaspoon Pepper
1/4 Cup All-Purpose White Flour
1/2 Cup Cold Water
1 Cup (8 Oz) Low Fat Sour Cream
1 Package Egg Noodles

Directions

Fry up your meat in a large skillet. Drain off any fat and rinse in hot water. Remove beef from pan. Add the onion, garlic and mushrooms to the pan. Saute all together until the onions and mushrooms are tender. Return beef to skillet. Add the water, beef bouillon, and pepper. Bring to a boil over medium heat. Meanwhile, combine the white flour and 1/2-cup cold water in a small jar with a good lid. Screw the lid on and shake the mixture until the flour is dissolved into the water. Pour this slurry into the boiling mixture on the stove. Simmer for a few minutes to thicken. Remove the skillet from the heat and allow it to sit until all boiling stops. Stir in the sour cream. Mix well.

Serve over egg noodles.

Serve with Birds Eye Vegetables with Sauce.

Pork Carnitas

\$10.82

\$2.71 per person

Ingredients

1 Onion, Sliced
2 Tablespoons Chopped Chipotles in Adobo **or** 2 Fresh Jalapeño Chiles, Seeded and Sliced
2 to 3 Lb. Boned Pork Butt or Shoulder
4 Cloves Garlic, Slivered
1 Tablespoon Vegetable Oil
1 (14 Oz.) Package 6-Inch Corn Tortillas
Salt And Pepper

Directions

Place onion, chipotles and 1/4 cup water in slow cooker. Stir to combine. Using a knife, make incisions all over pork and insert garlic. Season roast with salt and pepper.

Heat a large pan over medium-high heat and add oil. Put roast in pan and brown on all sides, about 8 minutes. Transfer roast to slow cooker. Pour 1/2 cup water into pan and stir over low heat, using a wooden spoon to scrape up browned bits. Pour liquid into slow cooker. Cover and cook on high for 6 hours.

Remove roast from slow cooker and let cool. Shred pork, using two forks to pull meat apart. Return pulled pork to slow cooker and stir to combine with onions, chipotles and juices.

Serve pork with warm tortillas and toppings of your choice.

Serve with your favorite side.

Prices valid 3/21/10 - 3/27/10

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