

# Dine-In Deals

Feed a family of  
4 for around \$10.

## Breaded Pork Butt Slices

**\$9.56**

\$2.39 per person

### Ingredients

8 slices pork butt, 1/2 inch  
2 eggs  
2 c. Italian bread crumbs  
Salt & pepper

### Directions

Beat eggs with small amount of water.

First dip pork in egg mixture and then  
the bread crumbs.

In electric fry pan in vegetable oil,  
brown on both sides at 325 degrees.  
Salt and pepper.

Put them on a paper towel. Put in a  
teflon coated pan, cover loosely with  
aluminum foil and bake at 325 degrees  
for 1 hour.

Serve with your favorite side.

## Dilled Sour Cream Chicken

**\$10.04**

\$2.51 per person

### Ingredients

8 to 10 skinless chicken pieces  
(I used boneless chicken breasts)  
Pepper to taste  
1 (10 3/4 ounce) can  
cream of mushroom soup  
1 envelope dry onion soup mix  
8 ounces sour cream  
1 tablespoon lemon juice  
1 tablespoon fresh, chopped dill  
or 1 teaspoon dried dill weed  
1 (4 ounce) can sliced  
mushrooms, drained  
Paprika  
Wide egg noodles, cooked

### Directions

Place chicken in a single layer in a  
9 x 13-inch baking pan. Sprinkle with  
pepper.

Combine soup, soup mix, sour cream,  
lemon juice, dill, and mushrooms.  
Pour over chicken. Sprinkle with  
paprika. Bake uncovered at 350  
degrees for 1 hour or until chicken is  
tender.

Serve over egg noodles if desired.

## Flounder "Meuniere"

**\$12.23**

\$3.05 per person

### Ingredients

2 lbs. Flounder Fillets  
1 stick Butter  
Juice from 2 fresh Lemons  
1/2 tsp. Black Pepper  
1 tsp. fresh chopped Parsley

### Directions

Preheat oven to 350 degrees.

Rinse Flounder fillets under cold water  
and let drain. Place Flounder fillets in  
lightly oiled baking dish.

Melt Butter over medium in a skillet.  
When Butter melts let it cook gently  
until it begins to brown (be very careful  
not to burn the butter). The Butter will  
begin to have a slightly nutty smell (in  
Classical French cookery this is called  
"Beurre Noisette" {Hazelnut Butter}).  
Remove Butter from heat.

Add juice from Lemons (watch out for  
steam or splatter!). Add Black Pepper  
and chopped Parsley.

Cook fillets in 350° oven until they  
flake easily with a fork.

Drizzle Meuniere Butter over Flounder  
and serve with supper potatoes.

## Easy Chicken Spaghetti

**\$9.70**

\$2.42 per person

### Ingredients

1 (12 ounce) package angel hair pasta  
1 (10 ounce) can diced tomatoes  
with green chile peppers  
1 (10.75 ounce) can condensed  
cream of chicken soup  
3/4 (8 ounce) package  
processed cheese, cubed  
2 cups chopped cooked chicken breast  
1/2 (4 ounce) jar sliced mushrooms,  
drained  
salt and pepper to taste

### Directions

Bring a large pot of lightly salted water  
to a boil. Add pasta and cook for 8 to  
10 minutes or until al dente; drain and  
return to pot.

To the pasta add the diced tomatoes  
with green chile peppers, cream of  
chicken soup, processed cheese,  
chopped chicken, mushrooms, salt and  
pepper. Cook and stir over low heat  
until cheese is melted and mixture is  
heated through.

*Prices valid 3/7/10 - 3/13/10*

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