

Dine-In Deals

Feed a family of
4 for around \$10.

Beans and Hot Dogs Casserole

\$10.87

\$2.71 per person

Ingredients

- 1 Large Green Bell Pepper, Cut In 1/2-Inch Pieces
- 1 Large Onion, Coarsely Chopped
- 2 Tablespoons Vegetable Oil
- 1 Can (About 16 Ounces) Baked Beans, Undrained
- 1 Can (12 To 15 Ounces) Whole Kernel Corn, Drained
- 1 Can (8 Ounces) Tomato Sauce
- 2 Tablespoons Prepared Yellow Mustard
- 2 Teaspoons Chili Powder
- 1 Pound Hot Dogs, Cut In 1/2-Inch Pieces
- 4 Slices American Cheese, Halved Diagonally

Directions

In a skillet, sauté onion and green pepper in vegetable oil for about 5 minutes, or until onion is tender. Stir in beans, corn, tomato sauce, chili powder, and mustard. Add sliced hot dogs and stir to blend ingredients. Pour hot dog and beans mixture into a lightly greased 2-quart casserole.

Bake at 350° for 25 minutes. Arrange cheese slices over the top of casserole and bake 5 minutes longer, or until cheese has melted.

Serve With Turkey Hill Ice Cream Sandwiches.

Grilled Pork Chops

\$8.29

\$2.07 per person

Ingredients

- 4 Pork Chops
- 1/4 Cup Of Soy Sauce
- 1/4 Cup Of Water
- 2 Tablespoons Of Brown Sugar
- 2 Tablespoons Of Lemon Juice
- 1 Tablespoon Of Minced Onion
- 1 Teaspoon Of Garlic

Directions

Combine ingredients and pour over chops in a marinator; marinate overnight.

Grill the pork chops 4 minutes, turn baste and grill for another 6 minutes more or until done.

Serve with Fresh Broccoli and Simply Potatoes Mashed Potatoes.

Turkey Sausage & Veggie Stir Fry

\$8.84

\$2.21 per person

Ingredients

- 3.5 Cups Of Cooked Minute Rice
- 1/2 Stick Smoked Turkey Sausage, Sliced
- 4 Cups Of Frozen Mixed Veggies
- 1 Small Can Of Sliced Waterchestnuts
- 1/3 Cup Of Water
- 2 Tbs Soy Sauce
- 2 Tbs Lemon Juice
- 2 Tbs Honey
- 2 Tsp Corn Starch

Directions

Prepare 3.5 cups of cooked rice and set aside.

In fry pan saute sliced Turkey sausage till browned. Add mixed vegetables and water chestnuts. Cook until thawed and crisp.

In measuring cup mix water, soy sauce, honey, lemon juice, and cornstarch.

Add sauce to the fry pan and cook on medium heat till thickened.

Serve over rice.

Broiled Ham Steak with Mustard Glaze

\$9.99

\$2.50 per person

Ingredients

- 1 Center-Cut Ready-To-Eat Ham Steak, About 1 1/2 Pounds
- 2 Teaspoon Dry Mustard
- 1/4 Cup Brown Sugar, Packed
- 2 Tablespoon Vinegar

Directions

Place ham on a rack in a shallow pan. Combine mustard with brown sugar and vinegar; sprinkle over ham steak. Broil ham slice under moderate heat until browned; turn, baste with pan drippings, and broil until lightly browned.

Serve with your favorite Hanover Frozen Vegetables and McCain Frozen Potatoes.

Prices valid 4/25/10 - 5/1/10

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