

Dine-In Deals

Feed a family of
4 for around \$10.

Smothered Steak Strips

\$10.57

\$2.64 per person

Ingredients

1 1/2 lb Lean Chuck, London Broil,
or Round Steak, Cut In Strips
1/3 c. Flour
1 tsp. Salt Or Seasoned Salt
1/2 tsp. Pepper
1 Large Onion, Quartered and Sliced
1 (14.5 Ounces) Can Tomatoes
1 (4 Ounces) Can Sliced
Mushrooms, Drained
1 tbsp. Molasses Or
Brown Sugar, Optional
3 tbsp. Soy Sauce
2 Cups Frozen Green Beans

Directions

Toss steak strips with flour, salt and pepper; place in slow cooker/Crock Pot. Add onion, tomatoes, mushrooms, molasses, and soy sauce. Cover and cook for 8 to 10 hours on low. Add green beans 30 to 45 minutes before serving. Good served with rice.

Tex Mex Chicken Drumsticks

\$10.91

\$2.72 per person

Ingredients

3 lbs Chicken Drumsticks
1 Onion, Finely Chopped
12 oz. Jar Chunky Salsa
1-2 tsp. Chili Powder
1 tsp. Salt
1/8 tsp. Pepper

Directions

Preheat oven to 350 degrees.

Place chicken pieces in 2 quart baking dish and top with onion. Pour salsa over all, sprinkle with chili powder, salt, and pepper, and bake at 350 degrees for 55-65 minutes until juices run clear and chicken is thoroughly cooked, 165 degrees F on a meat thermometer, basting occasionally with pan juices.

Serve with Knorr Pasta or Rice Sides, Birds Eye Vegetables and Lindys Italian Ice.

Tater Tot Casserole

\$7.37

\$1.84 per person

Ingredients

1/2 lb Ground Beef
1 (10.75 oz.) Can Condensed Cream
of Mushroom Soup
10 3/4 Fluid Ounces Skim Milk
1 tsp. Garlic Salt
1 (14.5 oz.) Can French Style
Green Beans
1/2 (32 oz.) Package Tater Tots

Directions

Preheat oven to 375 degrees.

In a large skillet over high heat, brown the ground beef and drain fat. Stir in condensed cream of mushroom soup, skim milk, garlic salt and green beans. Pour the mixture into a medium-sized casserole dish and layer with the tater tots. Bake in preheated oven for about 30 minutes, or until tater tots are browned and crispy.

Serve with Birds Eye Vegetables and Mrs. B's cookies for dessert.

Bacon And Cheese Quiche

\$9.37

\$2.34 per person

Ingredients

1 9-Inch Pie Crust, Unbaked
1 tbsp. Butter
12 Bacon Slices, Crumbled
1 Bag Italian Blend Shredded Cheese
(Or Mozzarella Cheese)
4 Eggs
2 Cup Heavy Cream
3/4 tsp. Salt

Directions

Preheat oven to 425 degrees F.

Spread crust into pie plate or quiche plate. Spread crust with butter. Sprinkle bacon and cheese on crust. Beat eggs with rest of ingredients. Pour into crust.

Bake 15 minutes. Turn down to 325 degrees and bake 40 more min. Let stand 10 minutes.

Serve with Home Fried Potatoes.

Prices valid 4/4/10 - 4/10/10

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