

Dine-In Deals

Feed a family of 4 for around \$10.

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Prices valid 5/1/11 - 5/7/11 *Basic ingredients such as salt are not included in the cost.*

MUSHROOM & CHEDDAR STUFFED BURGERS

\$9.93
\$2.48 per person

Ingredients

- ✓ 1 1/2 pounds hamburger
- ✓ 1/4 cup finely diced onion
- ✓ 1/2 teaspoon salt
- ✓ 1/8 teaspoon pepper
- ✓ 2 tablespoons butter or margarine
- ✓ 1/2 pound sliced mushrooms
- ✓ 6 slices cheddar cheese

Directions

Combine the hamburger, onion, salt and pepper. Mix well. Sauté mushrooms in butter until slightly browned and softened. Form meat mixture into 12 patties, about a quarter inch thick. Spoon about 1/6 of the mushrooms on to half the patties. Top with cheese and second patty. Seal around the edges, making sure that the patties are good and solid. Place on preheated grill and cook for a couple minutes (4 to 5) per side. Remove when done and serve.

Save by using Dole Sliced White Mushrooms and Serve with Large Kaiser Rolls.

HAWAIIAN RIBS

\$10.44
\$2.61 per person

Ingredients

- ✓ 1 large onion, sliced
- ✓ 2 pounds country-style pork ribs
- ✓ 3 garlic cloves, minced
- ✓ 1/4 teaspoon salt
- ✓ 1/4 teaspoon pepper
- ✓ 1/2 cup water, divided
- ✓ 1 can (16 ounces) crushed pineapple in juice, undrained
- ✓ 1 bottle (10 ounces) chili sauce
- ✓ 1/3 cup packed brown sugar
- ✓ 1 teaspoon ground ginger
- ✓ 1/2 teaspoon ground mustard

Directions

Place onion in a 13-in. x 9-in. baking pan. Rub ribs with garlic and sprinkle with salt and pepper; place over onion. Pour 1/4 cup water around ribs. Cover and bake at 350° for 30 minutes. Meanwhile, combine pineapple, chili sauce, brown sugar, ginger, mustard and remaining water. Drain fat from pan; pour pineapple mixture over ribs. Bake, uncovered, 1-1/2 hours longer or until meat is tender.

Serve with Huntsinger Farms White Potatoes and Farm Stand Baby Carrots.

CRAB QUICHE

\$9.82
\$2.46 per person

Ingredients

- ✓ 8 oz. imitation crab
- ✓ 9" pie crust
- ✓ 3 eggs, beaten
- ✓ 1/4 c. half & half
- ✓ 1 1/2 tsp. Worcestershire sauce
- ✓ 1 tsp. prepared mustard
- ✓ 2 c. dashes hot sauce or to taste
- ✓ 1/2 grated Swiss cheese
- ✓ 1/2 c. grated Gruyere cheese

Directions

Mince imitation crab in food processor. In a bowl combine all ingredients and mix. Pour into pie crust. Bake in oven at 400 degrees for 40-45 minutes (or until knife inserted near center comes out clean). Let cool for 15 minutes.

Serve with Fresh Express Salad Blends and Save by using Crystal Farms Shredded Cheese.

BUFFALO CHICKEN TENDERS

\$10.70
\$2.68 per person

Ingredients

- ✓ 1.5 lb chicken tenders
- ✓ 4 ounces Frank's Red Hot Sauce
- ✓ 6 medium eggs
- ✓ 2 cups milk
- ✓ 1 pound bread crumbs
- ✓ 1 teaspoon paprika
- ✓ 1/2 teaspoon garlic powder (not salt)
- ✓ 2 tablespoons fresh parsley, minced

Directions

Wash chicken tenders under cold water. Beat 6 medium eggs and add milk. Continue beating until egg is thoroughly mixed with milk to make egg wash.

Combine paprika with bread crumbs, parsley and garlic powder.

Coat the chicken tenders in the egg wash, quickly transferring them to the bread crumbs. Toss the tenders in the bread crumb mixture until both sides are well coated in bread crumbs. Repeat this process one more time to double coat the tenders.

After this process, pour the Frank's Red Hot Sauce into mixing bowl. Heat a deep fryer to approximately 360 degrees F and set the oven to 350 degrees F for approximately 20 minutes to preheat before use. After the tenders are fully cooked, dip into the Frank's Red Hot sauce and toss until they are fully coated. Place chicken fingers on a baking pan and bake briefly for 3 minutes; they are ready to eat.

Serve with Diner's Choice Mashed Potatoes and Green Line Green Beans.