

# Dine-In Deals

**Feed a family of 4 for around \$10.**

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Prices valid 7/3/11 - 7/9/11 \*Basic ingredients such as salt are not included in the cost.\*

## STUFFED HAMBURGERS

**\$11.21**  
\$2.80 per person

### Ingredients

- ✓ 1.5 lb ground beef
- ✓ 1 cup shredded Mozzarella cheese
- ✓ 4 tsp. Worcestershire sauce
- ✓ 4 tsp. A-1 sauce
- ✓ 2 tsp. minced garlic
- ✓ salt and pepper
- ✓ roasted peppers
- ✓ sautéed onions

### Directions

Mix beef well with A-1, Worcestershire sauce, garlic, salt and pepper.

Sauté onions in a small amount of butter or oil.

Wrap ground beef around peppers, onions and cheese. Grill over white-hot coals until hamburger is cooked.

*Save by using Maggio Mozzarella Cheese and Serve with Pantry Hamburger Rolls.*

## TUNA STEAKS WITH MUSTARD BUTTER

**\$10.94**  
\$2.74 per person

### Ingredients

- ✓ 4 boneless tuna steaks (1/4 lb. each)
- ✓ 2 tbsp. each: reduced-sodium soy sauce, rice vinegar
- ✓ 1/4 tsp. ground ginger
- ✓ 2 tbsp. whipped butter, softened and divided
- ✓ 1 tsp. powdered mustard

### Directions

In a container (not aluminium) that is large enough to hold tuna in a single layer, arrange tuna. Combine soy sauce, vinegar and ginger; pour over tuna. Let stand 5 minutes; turn tuna over and let stand 5 minutes longer.

In a cup or small bowl, combine 1 tablespoon butter and the mustard; mix until combined. Cover and refrigerate until ready to serve.

Melt the remaining tablespoon of butter and brush on the tuna steaks. Place on a heated grill for about 2 minutes; turn tuna over and drizzle with any remaining marinade. Cook 2 minutes longer. Serve steaks topped with the butter/mustard mixture.

*Serve with Loose White Sweet Corn and Mrs. T's Pierogies.*

## ZESTY CHICKEN TACO RICE SALAD

**\$11.57**  
\$2.89 per person

### Ingredients

- ✓ 1 lb. boned chicken breast, cut into strips
- ✓ 2 tbsp. oil
- ✓ 1 (13 3/4 oz.) can ready to serve chicken broth
- ✓ 1 (8 oz.) can tomato sauce
- ✓ 1 pkg. taco seasoning mix
- ✓ 1 (12 oz.) can corn, drained
- ✓ 1 med. red or green pepper, cut into thin strips
- ✓ 1 1/2 c. Minute Rice
- ✓ 1/2 c. (2 oz.) shredded cheddar cheese
- ✓ Tortilla chips

### Directions

Cook and stir chicken in hot oil in large skillet until lightly browned. Add broth, tomato sauce, and seasoning mix. Bring to a boil. Reduce heat; cover and simmer 5 minutes. Add corn and red pepper. Bring to a full boil. Stir in rice. Cover; remove from heat. Let stand 5 minutes. Fluff with fork. Serve with cheese and tortilla chips.

*Save by Using Contadina Tomato Sauce and Cabot Shredded Cheese.*

## DILL PICKLE PORK CHOPS

**\$10.47**  
\$2.62 per person

### Ingredients

- ✓ 1 1/2 tbsp. shortening
- ✓ 4 pork chops
- ✓ Salt & pepper
- ✓ 2 tsp. mustard
- ✓ 4 baby dills, sliced thin
- ✓ 2 tbsp. dill pickle liquid
- ✓ 1/4 c. apple juice

### Directions

Brown chops in shortening. Remove from pan. Sprinkle with salt and pepper. Spread each chop with 1/2 teaspoon mustard. Place in 9" square pan. Sprinkle chops with pickles. Add pickle juice. Cover and bake at 350 degrees for 40 minutes. Add apple juice. Cook 20 minutes. Skim off fat. Boil down juice in saucepan. Serve over chops.

*Save by using Heinz Hamburger Dill Chips and Serve with Bush's Best Baked Beans.*