

Dine-In Deals

Feed a family of 4 for around \$10.

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Prices valid 7/31/11 - 8/6/11 *Basic ingredients such as salt are not included in the cost.*

LITTLE SAUSAGE PARTY BREADS

\$11.05
\$2.76 per person

Ingredients

- ✓ 1 pkg Jimmy Dean sausage (any flavor)
- ✓ 1 pound hamburger
- ✓ 1 small box Velveeta cheese

- ✓ 1 loaf party bread (sourdough, rye, or pumpnickel)

Directions

Fry your sausage & hamburger till its done then drain. Then add it back to the fry pan and add your Velveeta cheese, a little at a time, just keep mixing it until it all comes together. This usually takes about 15-20 minutes. Then spread your little party breads out on a cookie sheet, spoon a little bit of the sausage/hamburger/cheese mixture onto each one, and then you want to bake these under the broiler just until they reach a light brown color.

Serve with Loose White Sweet Corn.

BBQ RIBS IN CROCK POT

\$10.87
\$2.71 per person

Ingredients

- ✓ 3 to 4 lbs. boneless spare ribs
- ✓ 1 onion, sliced
- ✓ 3 cloves garlic, minced
- ✓ 1 (16 oz.) bottle smoke BBQ sauce

Directions

Sprinkle ribs with salt and pepper. Place ribs under broiler on a pan until browned (up to 15 minutes) and remove excess grease.

Put sliced onion and minced garlic in crock pot. Slice ribs into serving pieces and put in crock pot. Pour BBQ sauce over ribs.

Cover and cook on low 6 to 8 hours. Add a cup of hot broth mixed with a tablespoon of flour to the bottom of the crock pot during the final hour of cooking if you want a gravy to serve alongside the ribs.

Save by using Boneless Country Style Spare Ribs and Serve with Green Cabbage.

GROUND TURKEY & STUFFING ROLL-UP

\$8.91
\$2.22 per person

Ingredients

- ✓ 1 - 1 1/2 lbs. ground turkey
- ✓ Mushroom and Onion Stove Top Stuffing
- ✓ 1 can mushroom soup
- ✓ 1/2 cup water

Directions

Roll turkey out on wax paper in a rectangle shape, 8 x 12 inches. Prepare stuffing.

Place on top of turkey, an inch from the end. Flatten down.

Roll the meat and stuffing up like a jelly roll, using the wax paper to keep it together. Pull waxed paper off as you are rolling. Pinch the ends to seal it then pat together.

Place in pan and bake for 1 hour at 350°F.

Make the sauce with soup and water. Pour sauce over during the last 15 minutes.

Save by using Farm Stand Baby Carrots and serve with Holsum Bread.

RICOTTA AND SPINACH-STUFFED CHICKEN BREAST

\$10.50
\$2.62 per person

Ingredients

- ✓ 1 (10 oz pkg) frozen chopped spinach, thawed, drained, and squeezed dry
- ✓ 2/3 cup part-skim ricotta cheese
- ✓ 1 tbsp. shredded fresh parmigiano-reggiano cheese
- ✓ 1 tsp. grated lemon rind

Directions

Combine first 8 ingredients in a bowl. Cut a horizontal slit through thickest portion of each chicken breast half to form a pocket.

Stuff about 1/4 cup spinach mix into each pocket. Carefully wrap each breast, in a single layer, with 2 slices prosciutto. Arrange chicken on a platter. Freeze for 15 minutes.

Preheat oven to 400°F. Heat a large skillet over med-high heat. Coat with cooking spray. Add chicken and cook 3 minutes on each side, or until browned.

- ✓ 1/2 tsp. black pepper
- ✓ 1/4 tsp. crushed red pepper
- ✓ 1/4 tsp. salt
- ✓ 2 garlic cloves, minced
- ✓ 4 skinless, boneless chicken breast halves
- ✓ 8 very thin slices prosciutto

Bake in baking pan for 8 minutes or until chicken is done.

Save by using Maggio Ricotta Cheese and Serve with McCain Potatoes.