

Dine-In Deals

Feed a family of
4 for around \$10.

Cranberry Dijon Chicken

\$10.79

\$2.69 per person

Ingredients

- 1 Family Pack Any Type Chicken Cuts (Best With Leg Quarters)
- 1 Can Whole Berry Cranberry Sauce
- 1 Packet Lipton Onion Soup Mix
- 1 Bottle French Dressing
- 2 Tbsp Dijon Mustard

Directions

Preheat oven to 350°F. Mix all ingredients except chicken in medium -large glass baking dish. Add chicken and spoon mixture over top of chicken making sure to cover completely.

Bake uncovered for 35-60 minutes (depending on choice of chicken cuts - about 60 minutes for leg quarters) occasionally spoon-basting with mixture. Chicken is done when liquid runs clear or meat flakes with the twist of a fork.

Great served over mashed potatoes with side of green beans.

Country Scalloped Potatoes And Ham

\$9.90

\$2.48 per person

Ingredients

- 8 Medium Potatoes
- 1 Large Onion
- 1 Lb Fully Cooked Ham, Cut Into 1 Inch Cubes
- 1 Package Country Style Gravy Mix
- 1 Can Cream Of Mushroom Soup
- 2 Cups Water
- 2 Cups Shredded Cheddar Cheese

Directions

Combine potatoes, onion and ham in a lightly greased stoneware Crockpot.

Combine gravy mix, mushroom soup and water; whisk until combined. Pour gravy mixture over potatoes. Cover and cook on low 7 to 9 hours. (High 3 to 4 hours). Top with cheese during last 30 minutes of cooking.

NOTE: To prevent darkening, toss sliced, uncooked potatoes in a mixture of 1 cup water and 1/2 teaspoon cream of tartar; drain and proceed with recipe.

Serve with Green Beans and Turkey Hill Ice Cream for dessert.

Crock Pot Rump Roast

\$8.98

\$2.24 per person

Ingredients

- 3 To 4 Lb. Rump Roast
- 2 Tsp. Caraway Seed
- 2 To 4 Tsp. Seasoned Salt
- 1/2 Lg. Size Onion Diced

Directions

Place roast in crock pot. Add no water. Season with caraway seed, and salt. Cover with fresh onion.

The roast will make its own juice. Save juice for French dip au-jus or gravy. Cook on low for 6 to 8 hours depending on size.

Serve with Huntsinger Farms Potatoes.

Easy Hamburger Quiche

\$9.87

\$2.47 per person

Ingredients

- 1 Unbaked 9 Inch Pastry Shell
- 1/2 Lb. Ground Beef
- 1/2 C. Milk
- 2 Eggs, Slightly Beaten
- 1/2 C. Mayonnaise
- 1 Tbsp. Cornstarch
- 1 1/2 C. Cheddar Or Swiss Cheese, Grated (1/2 Lb.)
- 1/3 C. Green Onion, Sliced
- Dash Pepper

Directions

Brown meat over medium heat. Drain fat and set aside. Blend milk, eggs, mayonnaise, and cornstarch until smooth. Stir in meat, cheese, onion and pepper. Turn into pastry shell. Bake in 350 degree oven 35 to 40 minutes or until golden brown on top and knife inserted in corner comes out clean.

Serve with Seedless Watermelon.

Prices valid 8/29/10 - 9/4/10

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