

Dine-In Deals



Feed a family of 4 for around \$10.

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Prices valid 9/26/10 - 10/2/10 *Basic ingredients such as salt are not included in the cost.*

Broccoli & Cheese Casserole



\$9.35

\$2.33 per person

Ingredients

1/2 lb. cold sliced chicken
1 lb. broccoli crowns
3 tbsp. grated Parmigiano-Reggiano cheese
2 tbsp. unsalted butter
1 tbsp. extra virgin olive oil
2 cloves finely minced garlic
1/2 cup Italian seasoned bread crumbs or crushed Ritz crackers
1/2 tsp. paprika
3 tbsp. fresh parsley, minced

Directions

Preheat oven to 350°F. Steam or briefly boil broccoli for about 5 minutes (depends on maturity of the broccoli), or until almost, but not quite tender. Plunge into cold water to stop the cooking. The broccoli should be a bright green in color and should retain a crisp crunch.

In a 2 1/2 quart casserole, melt butter and olive oil in microwave with minced garlic until butter has melted and garlic is sizzling. Toss bread crumbs with the melted butter mixture, to coat; stir in parsley.

(PRINT SECOND PAGE – Recipe is continued on back side.)

Country Sausage and Potatoes Au Gratin

\$10.02

\$2.50 per person

Ingredients

1 lb. smoked sausage (cut into 1/2" slices)
1 lg. (1 c.) onion, chopped
1 tbsp. oil
1 pkg. au gratin potatoes
2 1/2 c. hot water
1/4 tsp. pepper
1 pkg. (10 oz.) frozen chopped broccoli, thawed & drained
4 med. (2 c.) carrots, cut into 2" strips
1 c. shredded Cheddar cheese

Directions

Cook and stir sausage and onion, in oil, in 10-12 inch skillet until onion is tender, about 5 minutes. Stir in potatoes, sauce mix, water and pepper. Heat to boiling; reduce heat. Cover and simmer, stirring occasionally 10 minutes. Stir in carrot strips; cover and simmer until carrots are tender, about 10 minutes. Stir in broccoli and cheese. Cover and cook until broccoli is heated through and cheese is melted.

Serve with Blue Bunny Ice Cream for dessert.

Baked Haddock Fillet

\$8.37

\$2.09 per person

Ingredients

1 lb. haddock fillet
1 med. onion, sliced
2 tbsp. flour
1/2 tsp. salt
1/8 tsp. pepper
3 tbsp. butter
1 c. milk

Directions

Butter an oblong baking pan. Slice onion into the pan as a bed for the haddock. Lay the fillet on the onion. Sprinkle with flour, salt, pepper. Dot with butter. Pour the milk around the fish. Bake in a hot oven 400 degrees for 25 to 30 minutes.

Serve with Uncle Ben's Rice and your favorite Hanover Vegetable.

Chicken With Raisins and Pine Nuts

\$10.25

\$2.56 per person

Ingredients

2 tbsp. raisins (1 sm. box)
6 oz. dry sherry
2 tbsp. butter
1 1/2 tsp. olive or sunflower oil
4 bouillon chicken breasts
Salt and pepper
2 tbsp. pine nuts or slivered almonds

Directions

Put raisins in sherry to soak. Heat butter and 1 tablespoon oil in frying pan. When mixture begins to sizzle, put in chicken. Lower the heat and cook gently for a few minutes until lightly browned, turning the pieces over at least once. Add salt and pepper. Pour in the sherry with raisins and simmer gently over low heat, covered, for about 10 minutes (or until chicken is done). Make sure that the bottom does not stick and add a little water if necessary. Fry the nuts in the rest of the oil until lightly colored. Drain them on paper towels, then stir them in with the chicken. Serve hot.

Serve with Huntsinger Farms Potatoes and your favorite Hanover Vegetable.

Broccoli & Cheese Casserole continued...

Scoop most of the bread crumb mixture onto a sheet of wax paper, and set aside (some bread crumbs may remain in casserole to make a base for the chicken). Arrange cooked chicken slices in a layer along the bottom of the casserole and top with the steamed broccoli. Cover with sauce (below). Sprinkle with the buttered breadcrumbs or crushed Ritz crackers. Top with grated Parmigiano-Reggiano cheese. Sprinkle with paprika for extra color and a piquant flavor. `Brown on the top third shelf in a 350°F. oven for about 15 minutes or until nicely golden.

Serve with Huntsinger Farms Potatoes and Hanover Soft Pretzels.

Sauce Ingredients

1 cup milk or cream	2 tbsp. flour
1/2 tsp. salt	1 egg yolk
2 tbsp. butter	1/2 cup Gruyere or sharp Cheddar cheese
	1/2 tsp. Coleman's Mustard

In a microwavable bowl, melt butter; whisk in flour and when blended, slowly stir in milk. Heat for 3-5 minutes, stirring occasionally until mixture thickens. Beat a few tablespoons of the hot liquid into 1 egg yolk; then transfer the egg yolk back into the sauce, whisking quickly. Add Gruyere or sharp Cheddar cheese and dry mustard. Microwave for another 1 or 2 minutes or until cheese has melted.