

# Dine-In Deals

Feed a family of  
4 for around \$10.

## Bologna Fry

**\$10.49**

\$2.62 per person

### Ingredients

2 c. bologna, diced  
2 onions, diced  
1 1/2 c. macaroni, cooked tender  
2 c. tomato juice

### Directions

In large pan fry onion until done. Fry bologna; brown as you like. Cook the macaroni until tender. Put all together and pour tomato juice in. Simmer for 5 to 10 minutes.

Serve With McCain Potatoes and Luigi's Italian Ice for Dessert.

## Spicy Crockpot Pork Butt

**\$9.98**

\$2.50 per person

### Ingredients

2 to 2 1/2 lb. smoked boneless pork shoulder butt  
2 c. water  
6 whole cloves  
4 whole peppercorns  
1 stalk celery, cut up  
1 carrot, peeled and sliced

### Directions

Put all ingredients in crockpot. Cover and cook on low heat 6 to 8 hours or high heat for 3 to 4 hours. Drain and serve.

Serve with Fresh Express Salad, Fresh Cantaloupe and Blue Bunny Ice Cream for Dessert.

## Beefy Burger Cups

**\$8.21**

\$2.05 per person

### Ingredients

3/4 lb. ground beef  
1/2 cup BBQ sauce  
1 tbsp. onion, minced  
1/4 tsp. garlic powder  
2 tbsp. brown sugar  
1 (8 oz.) can refrigerator biscuits  
3/4 cup cheese, grated (any kind)

### Directions

Brown beef with onion then drain. If beef is very lean, add 1 tsp. olive oil for better browning

Stir in sauce, garlic powder, and sugar. Separate biscuits by placing each in 1 muffin cup; pressing dough up sides to edge of cup.

Spoon meat mixture into cups and sprinkle on cheese.

Mexican Burger Cups: Use 1/2 cup mild (or medium) salsa instead of the BBQ sauce. A chopped chipotle pepper may be added when browning the ground beef.

Bake at 400°F for 10-12 minutes.

Serve With Hanover Campfire Beans.

## Lemon Garlic Chicken Thighs

**\$9.98**

\$2.24 per person

### Ingredients

8 chicken thighs  
1 onion, chopped  
Juice of 1 lemon  
1 clove garlic, crushed  
1/2 tsp. dried thyme leaves  
1/2 tsp. dried or 1 tbsp. fresh basil, minced  
parsley (for garnish)  
White pepper  
2 tbsp. butter  
1 tbsp. olive oil

### Directions

In a large skillet or Dutch oven, sauté chicken thighs and chopped onion over high heat in a tablespoon of olive oil and garlic. Do not allow garlic to become brown (remove it before it browns after crushing it into the oil).

Turn chicken after 15 minutes to brown the other side. Reduce heat to low and cover. Cook for another 15 minutes.

Add lemon juice. Add thyme leaves and basil, white pepper (you may use black if white pepper is not available) and cover.

Continue to simmer for another 10-15 minutes over very low heat until the chicken is tender and the juices run clear (no longer pink).

Serve with you favorite Hanover Frozen Vegetable.

*Prices valid 9/5/10 - 9/11/10*

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