



Great Dinners for Much Less Than You Think!

Pepperoni Burgers

\$12.07—Serves 4

\$3.02 per person

Ingredients:

- 1 pound ground beef
- 1/4 pound pepperoni, minced
- 1/4 cup Italian seasoned bread crumbs
- 1 clove garlic, minced
- salt and pepper to taste
- Fresh Express Salad
- 1 lb. Deli Pasta Salad

Preparation:

Preheat the grill for high heat.

In a bowl, mix the beef, pepperoni, bread crumbs, garlic, salt, and pepper. Form into burger patties

Oil the grill grate. Place burger patties on the grill, and cook 5 minutes on each side, or until done.

Serve with salads.

Grilled Chicken With Cantaloupe Salsa

\$12.98—Serves 4

\$3.25 per person

Ingredients:

- Half a cantaloupe
- 1/2 lb. strawberries
- Cilantro, chopped, to taste
- Fresh chives or onion, chopped, to taste
- 2 tablespoons red wine vinegar
- 1/4 cup olive oil
- Cracked pepper, to taste
- 4 boneless skinless chicken breast halves
- 1 cup Gazebo Salad dressing

Preparation:

Combine the first 7 ingredients; refrigerate.

Place chicken breasts in a plastic zipper bag with Gazebo dressing. Marinate for at least 1 hour.

Place chicken on preheated grill and cook until done.

Serve with Cantaloupe Salsa.

Easy Pot Roast

\$10.34—Serves 4

\$2.59 per person

Ingredients:

- 1 Pot Roast
- Salt, Garlic Powder, Pepper—to taste
- 2 (10.25 oz) cans cream of mushroom soup
- 1 (1 1/4 ounce) envelope onion soup mix
- 2 medium onions, peeled and sliced thin
- 1 1/2-2 cups water
- PA Dutch Noodles
- 1 lb. Carrots

Preparation:

Preheat oven to 350°F.

Season roast with the dry seasonings. Sprinkle the dry soup mix onto the meat. Spread mushroom soup over the top and add onions.

Add water, cover tightly with foil.

Bake for three hours. Add the carrots during the last hour of cooking.

Serve with prepared noodles.

Grilled Ham Steak

\$9.29—Serves 4

\$2.32 per person

Ingredients:

- 1/4 cup apricot or plum preserves
- 1 tablespoon prepared mustard
- 1 teaspoon lemon juice
- 1/8 teaspoon ground cinnamon
- 1 (2 pound) 1 inch thick ham steak
- 1 lb. Fresh Corn
- 1 lb. Fresh Broccoli

Preparation:

In a small saucepan, combine the preserves, mustard, lemon juice and cinnamon. Cook and stir over low heat for 2-3 minutes. Set glaze aside. Score edges of ham.

Grill, uncovered, over medium heat for 8-10 minutes on each side, brushing with glaze during the last few minutes of grilling.

Enjoy with prepared sides.