



# Great Dinners for Much Less Than You Think!

## Crockpot Stuffed Pork Chops

\$10.92—Serves 4  
\$2.73 per person

### Ingredients:

- 4 Karns own filled pork chops
- 1 can Golden Mushroom Soup
- Side salad

### Preparation:

Brown stuffed pork chops in a large pan. Place in crock-pot and cover with condensed Golden Mushroom Soup (do not dilute). Cook on low 6-8 hours or until done.

Enjoy with prepared side salad.

## Cheddar Garlic Chicken

\$11.13—Serves 4  
\$2.78 per person

### Ingredients:

- 1/3 cup butter, melted
- 2 tablespoons minced garlic
- 2 teaspoons garlic powder, divided
- 1/2 teaspoon seasoning salt
- 3/4 cup seasoned dry bread crumb
- 1/2 cup finely grated cheddar cheese
- 1/4 cup freshly grated parmesan cheese
- 1/2 teaspoon ground black pepper
- 4 boneless skinless chicken breast halves
- Shredded cheddar cheese
- Potatoes

### Preparation

Preheat oven to 350. Butter an 11 x 7 pan. In a bowl, combine melted butter with fresh minced garlic, 1 teaspoon garlic powder & salt.

In another bowl, combine the dry bread-crumbs with 1/2 cup finely grated cheddar cheese, Parmesan cheese 1 teaspoon garlic powder and coarse ground black pepper.

Dip chicken in butter mixture; then in crumb mixture. Place in prepared pan and bake uncovered for 35-45 minutes or until cooked through. Top with shredded cheddar the last 5 minutes of cooking. Enjoy with potatoes.

## Easy Herb Butter Flounder

\$16.46—Serves 4  
\$4.12 per person

### Ingredients:

- 2 teaspoons lemon juice
- 1 teaspoon tarragon
- 1 teaspoon chives
- 6 tablespoons butter, melted
- 2 lb. Flounder fish fillets
- Baby Carrots as a side

### Preparation

Mix the lemon juice, tarragon, chives, and melted butter.

Pour over the fish and broil to your liking. Fish will flake when done. Enjoy with prepared vegetable.

*Prices valid 11/2-11/8*

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

## Apple & Onion Chicken Roaster

\$10.38—Serves 4  
\$2.60 per person

### Ingredients:

- 1 Oven Stuffer Chicken Roaster
- 1 tablespoon butter, melted
- 1/2 teaspoon poultry seasoning
- 1 apple, cored and cut into quarters
- 1 onion, peeled and cut into quarters
- 1 small rib celery, cut into quarters
- Salt and ground pepper, to taste

### Orchard Country Gravy Ingredients:

- Pan juices from Roaster
- 4 tablespoons all-purpose flour
- 1/2 cup cream or half-and-half
- 1 tablespoon apple jack brandy

### Preparation:

Preheat oven to 350°F. Remove giblets. Rub bird inside and out with butter, poultry seasoning, salt and pepper. Place apple, onion and celery inside body and neck cavities.

Place roaster, breast side up, in a shallow roasting pan in oven. Roast 2 to 2 1/2 hours or until a meat thermometer inserted in thickest part of thigh registers 180°F.