



Great Dinners for Much Less Than You Think!

My Favorite Pork Chops

\$9.80—Serves 4
\$2.45 per person

Ingredients:

- 4 center cut pork chops, about 3/4-inch thick
- 3/4 cup Italian dressing
- 1 teaspoon Worcestershire sauce
- 1 lb. Asparagus
- Potatoes

Preparation:

Place all ingredients in a Ziploc bag; seal and place in refrigerator for at least 20 minutes (or as long as overnight).

Remove chops from bag, discarding marinade and grill over a medium-hot fire, turning once, until just done, about 12 to 16 minutes. Enjoy with sides.

Prices valid 3/30-4/5

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

After Easter Ham Casserole

\$11.48—Serves 4
\$2.87 per person

Ingredients:

- 4 large baking potatoes
- 3 tablespoons butter
- 3 tablespoons flour
- 1 cup milk
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1/4 cup dry white wine
- 1.5 lb cooked ham, sliced
- 1 large onion, sliced
- 1.5 cup shredded Monterey Jack Cheese
- Romaine salad

Preparation:

Preheat oven to 350.

Peel potatoes & slice thinly. Pat dry & set aside. Melt butter in a saucepan. Remove from heat & whisk in flour, milk & seasonings, return to heat & stir until thickened. Remove from heat and add wine. Set aside.

Assemble in layers in a greased ovenproof casserole dish: 1/2 of the ham, 1/2 of the potatoes, 1/2 the onions, 1/2 the sauce & 1/2 cup of cheese. Repeat, top with 1 cup cheese.

Cover & bake for 1 hour. Remove cover & bake for 15 minutes. Enjoy with side salad.

Crock Pot Sweet & Sour Chicken

\$9.75—Serves 4
\$2.44 per person

Ingredients:

- 2 lbs. boneless, skinless chicken thighs
- 18 oz. bottle sweet and sour sauce
- 16 oz. pkg. frozen broccoli and carrots, thawed and drained
- 1 tsp. dried thyme leaves
- 1/8 tsp. pepper
- White or Brown Rice

Preparation:

Cut chicken thighs into 1-1/2" pieces. Mix with simmer sauce in slow cooker. Cover and cook on LOW setting for 8-10 hours or until chicken is tender and no longer pink. Twenty minutes before serving stir in vegetables, thyme, and pepper. Cover, increase heat to HIGH and cook for 20-30 minutes or until vegetables are crisp-tender. Serve over cooked rice.

Shrimp Tetrazzini

\$12.80—Serves 4
\$3.20 per person

Ingredients:

- 4 tablespoons butter, divided use
- 1 medium onion, chopped
- 1 lb. shrimp, shelled and deveined
- 8 ounces fresh mushrooms, sliced
- 1/4 cup all-purpose flour
- 2 1/2 cups milk
- 1/4 cup sherry
- Salt & pepper to taste
- 8 ounces thin spaghetti, cooked
- 1/2 cup freshly grated Parmesan cheese
- Iceberg Salad

Preparation:

Preheat oven to 350. Grease a 2-quart casserole dish, set aside. Over medium heat melt butter, add onion & sauté. Add shrimp & mushrooms, cook & stir for 3 minutes. Remove shrimp mix, place in bowl; set aside.

Melt remaining 2 tablespoons butter in saucepan. Add flour & cook for 1 minute; add milk, sherry, salt & pepper, mix well. Heat until sauce thickens, stirring constantly. Remove from heat, add shrimp & spaghetti, mixing well.

Place all ingredients in prepared casserole dish. Sprinkle the Parmesan cheese on top. Bake for 30 minutes. Enjoy with side salad.