



## Open-Faced Broiled Sandwich

### Ingredients:

- 2 hoagie buns, split
- 2 tablespoons mayonnaise
- 2 teaspoons prepared coarse-ground mustard
- 1 pound deli sliced roast beef, ham or turkey
- 2 tomatoes, thinly sliced
- 1/2 red onion, thinly sliced
- 4 slices provolone cheese
- salt and pepper to taste

### Preparation:

Preheat oven on broiler setting. Cut rolls in half, and toast in a bread toaster. Place on a baking sheet. Spread each half with mayonnaise and mustard. Layer with roast beef, tomato, red onion, Provolone, salt and pepper. Broil 3 to 6 inches from heat source for 2 to 4 minutes (keep a constant eye on it) until cheese is bubbly and is beginning to brown.

# Great Dinners for Much Less Than You Think!

## Crock Pot Pork & Sauerkraut

*As seen on ABC 27 on 12/28/2011*

### Ingredients:

- 3 lbs boneless butt pork roast
- 1/2 teaspoon caraway seeds
- 1/2 teaspoon black pepper
- 1 small baking apples, peeled, cored and diced very small (can use about 1/3 c applesauce instead)
- 2 lbs sauerkraut, undrained
- 1/4 cup packed brown sugar
- 4 tablespoons butter, melted
- salt, if needed, to taste

### Preparation:

Place pork loin in crock pot. Sprinkle with caraway seeds and black pepper. Place diced apple (or applesauce) on top of pork. Pour sauerkraut and juice on top. Evenly sprinkle the brown sugar on top of the sauerkraut. Drizzle the top with melted butter.

Cook on low for about 8 hours or until pork reaches internal temp of at least 160°F.

Stir the sauerkraut around a bit before serving.

## Porcupines

### Ingredients:

- 1 pound lean ground beef
- 1/2 cup uncooked white rice
- 1/2 cup water
- 1/2 cup chopped onion
- 1 teaspoon salt
- 1/2 teaspoon celery salt
- 1/8 teaspoon garlic powder
- 1/8 teaspoon ground black pepper
- 1 (15 ounce) can tomato sauce
- 1 cup water

### Preparation

In a large bowl, combine the ground beef, rice, 1/2 cup of water and onion. Blend in salt, celery salt, garlic powder and pepper. Mix well. Shape into 1 1/2 inch balls. Preheat oven to 350°F. In a large skillet over medium heat, brown the meatballs; drain fat.

In an 11x7 inch baking dish, combine the tomato sauce and 1 cup of water. Place the browned meatballs into the tomato sauce, turning to coat well.

Cover and bake in a preheated oven for 45 minutes. Uncover, and cook for an additional 15 minutes.

## Chicken with Bacon in White Wine Sauce

### Ingredients:

- 3 Tbl. olive oil
- 1 1/4 lb. skinless, boneless chicken breast
- 1 cup diced bacon or ham
- 1/8 tsp. garlic powder
- 1/8 tsp. ground black pepper
- 1 medium onion, diced (about 1/2 cup)
- 1 3/4 cups Chicken Broth
- 3 tablespoons all-purpose flour
- 1 (4 oz.) can mushroom, drained
- 1 (8 oz.) can sliced water chestnuts, drained
- 1 cup dry white wine
- 1/2 of a 12-ounce pkg. medium egg noodles (about 4 cups), cooked and drained

### Preparation

Heat the oil in a 12-inch skillet over medium-high heat. Add the chicken and cook for 10 minutes or until well browned on both sides. Remove the chicken from the skillet.

Stir the bacon, garlic powder, black pepper and onion in the skillet. Cook until the bacon is cooked through but not crisp.

Add the broth and flour to the skillet and cook and stir until the mixture boils and thickens. Stir in the mushrooms, water chestnuts and wine. Return the chicken to the skillet. Reduce the heat to low. Cook for 5 minutes or until the chicken is cooked through. Serve the chicken and sauce over the noodles.