



# Great Dinners for Much Less Than You Think!

## Chinese Chicken Wings

\$11.95—Serves 4  
\$2.99 per person

### Ingredients:

- 20 whole chicken wings
- 1/2 cup soy sauce
- 1/2 cup white wine
- 1/4 cup vegetable oil
- 3 cloves garlic, minced
- 1 tablespoon fresh grated ginger
- 1.5 teaspoon Chinese five spice powder
- Baked Potatoes

### Preparation

Mix all ingredients together except wings. Place wings and marinade in a resealable bag and refrigerate for at least 1 hour. Preheat grill. Place on grill (a grill basket works great for this) and cook until done. Brush with remaining marinade about half way through the cooking process. Remove chicken from grill once cooked through. Enjoy with a side of baked potatoes.

## Beer Can Chicken Legs

\$9.40—Serves 4  
\$2.35 per person

### Ingredients:

- 4 chicken leg quarters
- 1 (12-ounce) dark beer
- 2 tablespoons poultry rub
- Side salad

### Preparation

Place chicken leg quarters in a large resealable bag inside a large bowl or baking dish. Add the beer to the bag with the chicken and seal. Marinate, refrigerated, for at least 2 hours and up to 4 hours, turning the bag occasionally.

Remove the chicken from the marinade and pat dry. Season the chicken on all sides with the Poultry Rub. Place chicken on a medium high grill and cook until internal temperature reaches 165 degrees and chicken is fully cooked.

Enjoy with a side salad.

## Garlic Infused Oven Baked Country Style Ribs

\$9.94—Serves 4  
\$2.49 per person

### Ingredients:

- 3 lb. Country Style Spare Ribs
- 1 jar bbq sauce
- 2 teaspoons minced garlic
- 2 tablespoons Dijon mustard
- 1 lemon, thinly sliced
- Sweet Corn

### Preparation

Preheat oven to 250 degrees. Place ribs in a shallow baking pan. Spread garlic over the ribs, top with sliced lemons. Bake in a preheated oven for 2 hours - the ribs should be tender. Drain any grease and liquid.

Combine bbq sauce in mustard in a small bowl. Pour mixture over the ribs. Return to oven and bake 1 hour until ribs are cooked through. Enjoy with freshly prepared corn on the cob.

## Karns Buffalo Chicken Sausage Hoagies

\$12.38—Serves 4  
\$3.10 per person

### Ingredients:

- 4 Karns Buffalo Chicken Sausages
- Chunky Blue Cheese Dressing
- Additional hot wing sauce
- 4 Hoagie rolls
- 1 lb. Karns Deli Salad

### Preparation

Grill chicken sausage until thoroughly cooked. Once chicken is cooked through remove from grill.

Serve sausage with rolls and allow guests to top with blue cheese dressing and hot sauce as desired.

Enjoy with a side of Karns deli salad.

*Prices valid 5/31-6/6*

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