



Great Dinners for Much Less Than You Think!

Smoked Sausage with Pasta

Ingredients:

- 8 oz. uncooked angel hair pasta
- 1 lb. smoked sausage, cut in 1/2" slices
- 2 cups sliced fresh mushrooms
- 2 garlic cloves, minced
- 4 1/2 tsp. minced fresh basil
- 1 Tbl. olive or canola oil
- 1 cup seeded, sliced plum tomatoes
- 1/8 tsp. salt
- 1/8 tsp. pepper

Preparation

Cook pasta according to package directions.

Meanwhile, in a large nonstick skillet, sauté the sausage, mushrooms, garlic and basil in oil until mushrooms are tender. Drain pasta; add to the sausage mixture. Add the tomatoes, salt and pepper; toss gently. Heat through.

BLT Salad

As seen on ABC 27 on 9/7/2011

Ingredients:

- 1 pound bacon
- 3/4 cup mayonnaise
- 1/4 cup milk
- 1 teaspoon garlic powder
- 1/8 teaspoon ground black pepper
- salt to taste
- 1 head romaine lettuce - rinsed, dried and shredded
- 2 large tomatoes, chopped
- 2 cups seasoned croutons

Preparation:

Place bacon in a large, deep skillet. Cook over medium high heat, turning frequently, until evenly browned. Drain, crumble and set aside.

In a blender or food processor, combine mayonnaise, milk, garlic powder and black pepper. Blend until smooth. Season the dressing with salt.

Combine lettuce, tomatoes, bacon and croutons in a large salad bowl. Toss with dressing, and serve immediately.

Marinated Pork Chops

Ingredients:

- 3/4 cup vegetable oil
- 1/3 cup soy sauce
- 1/4 cup vinegar
- 2 Tbl. Worcestershire sauce
- 1 Tbl. lemon juice
- 1 Tbl. prepared mustard
- 1 tsp. salt
- 1 tsp. pepper
- 1 tsp. dried parsley flakes
- 1 garlic clove, minced
- 4 pork chops

Preparation

Combine the first 10 ingredients in a large resealable plastic bag or shallow glass container; add pork and turn to coat. Seal bag or cover container; refrigerate overnight.

Drain and discard marinade. Grill, covered, over medium coals, turning occasionally, for 20-25 minutes or until juices run clear.

Grilled Dry-Rubbed Roaster with Cool & Creamy Salsa

Ingredients:

- 1 PERDUE® OVEN STUFFER® Whole Roaster
- 2 tablespoons chili powder
- 1 tablespoon paprika
- 2 tablespoons brown sugar
- 1/2 cup sour cream
- 1/4 cup jarred salsa

Preparation

Preheat grill. Remove giblets from Roaster.

In bowl, combine chili powder, paprika and brown sugar. Spread mixture all over Roaster. Adjust heat on grill to low. Spread a double layer of aluminum foil on grill. Place Roaster on foil, breast side up and close top of grill. Grill until PERFECT ROAST® Thermometer pops up and when thermometer inserted into the thickest part of thigh registers 180°F. (approximately 2 hours).

Meanwhile, combine sour cream and salsa and set aside.

When done, remove Roaster from grill, cover loosely with foil and let stand 10 minutes before carving

Serve sliced Roaster with cool & creamy salsa.