



## Mushroom Bacon Burgers

### Ingredients:

- 1 lb. ground beef
- 1 (4 oz.) can mushroom stems and pieces, drained
- 4 bacon strips, cooked and crumbled
- 2 Tbsp. diced green onions
- 1 tsp. Worcestershire sauce
- 1 tsp. soy sauce
- 1/2 tsp. salt
- 4 hamburger buns
- tomato slices (optional)

### Preparation

In a bowl, combine the first seven ingredients; mix well. Shape into four patties. Grill over medium-hot coals or fry in a skillet for 10-12 minutes or until no longer pink, turning once. Serve on buns with tomato if desired.

# Great Dinners for Much Less Than You Think!

## Herb Roasted Chicken Breasts

*As seen on ABC 27 on 1/18/2012*

### Ingredients:

- 6 Tbsp. olive oil
- 1 cup white wine
- 2 Tbsp. dried onion flakes
- 2 lemons, zested
- 2 fresh garlic cloves
- 2 tsp. dried thyme
- 1 tsp. dried rosemary, crushed
- 1/2 tsp. ground sage
- 1/2 tsp. dried marjoram
- 1 tsp. salt
- 1 tsp. ground black pepper
- 1/4 tsp. hot pepper sauce
- 4 chicken breast halves, bone-in

### Preparation:

Preheat oven to 425 degrees.

In a baking dish combine all of the ingredients, except the chicken.

Poke the chicken breasts several times with a fork. Put the chicken in sauce, and turn to coat thoroughly. Place skin side down and cover with foil.

Bake the breasts for 30 minutes. Remove the foil, flip to breast/skin side up. Continue baking another 30 minutes. Remove foil and cook 15 minutes until browned and the chicken juices run clear.

Serve the chicken some of the pan juices as a sauce.

## Steamed Mussels with Pasta, Tomatoes and Garlic

### Ingredients:

- 2 lb. mussels
- 1 cup dry white wine
- 1 large can (28 oz.) petite diced tomatoes
- 4 cloves garlic, minced
- 1/2 tsp. red pepper flakes
- 1/4 to 1/2 tsp. black pepper
- 1/4 cup extra virgin olive oil
- 1 package (16 oz.) linguine, cooked

### Preparation

In a medium-sized stock pot, warm olive oil over medium heat. Add garlic, red pepper flakes and ground black pepper and saute until fragrant. Add wine, bring to a boil. Add diced tomatoes (juice and all) and stir, simmering mixture for at least 5 minutes or until tomatoes begin to soften. When tomatoes begin to break down, stir in prepared mussels and cover tightly, steaming for approximately 4 minutes or until mussels open.

Toss cooked linguine and extra virgin olive oil and place onto a large, lipped serving plate or in large, shallow serving bowl. Using tongs, transfer the opened mussels to the serving plate (or dish) and place atop pasta, discarding any mussels that have not opened. Pour broth evenly over the top of shellfish and pasta and serve with warm, crusty bread.

## Open-Faced Broiled Roast Beef Sandwich

### Ingredients:

- 2 hoagie buns, split
- 2 Tbsp. mayonnaise
- 2 tsp. prepared coarse-ground mustard
- 1 lb. deli sliced roast beef
- 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.