



Great Dinners for Much Less Than You Think!

Bacon Swiss Burgers

\$12.80—Serves 4
\$3.20 per person

Ingredients:

- 8 slices bacon
- 1 lb. ground beef
- 1 teaspoon Worcestershire sauce
- 1/4 teaspoon dried thyme leaves
- Salt & pepper, to taste
- 4 slices Swiss cheese
- 4 hamburger buns, toasted, for serving
- Sliced tomato, red onion, avocado, Boston lettuce leaves, as optional toppings
- Deli salad

Preparation:

Preheat grill to med-high. Combine beef, Worcestershire, thyme, salt & pepper. Form into 4 patties. Oil grill, add burgers, & cook through. Place burgers on buns & top with bacon, cheese & select garnishes. Enjoy with deli salad.

Prices valid 7/27-8/2

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

Pizza Salad

\$14.80—Serves 4
\$3.70 per person

Ingredients/Preparation:

Cheese and Marinade

- 2/3 cup Gazebo Dressing
- 1 lb. fresh mozzarella cheese, cubed

Place in ziploc bag & marinate at least 1 hour.

Tomato Salad Dressing

- 6 oz. V-8 juice
- 1 tablespoon tomato paste
- 2 tablespoons olive oil
- 2 tablespoons red wine vinegar
- 1 teaspoon minced garlic
- 1/2 lemon, juiced

Mix above together & refrigerate overnight.

Pizza Crust/Side

- 1 large pre-made pizza crust
- 2/3 cup parmesan cheese, grated
- 1 tablespoon olive oil
- 1/2-1 teaspoon dried oregano
- 1 teaspoon minced garlic
- 1/2 teaspoon ground pepper
- Cantaloupe

Mix together olive oil, oregano, garlic and pepper. Brush over pizza crust. Top with cheese. Bake at 350 for 10 minutes or until golden brown.

Easy BBQ Crockpot Chicken

\$10.15—Serves 4
\$2.54 per person

Ingredients:

- 2 lb. boneless skinless chicken breast
- 1 jar of your favorite BBQ sauce
- 1 medium sweet onion, sliced
- Hamburger rolls
- Potatoes
- Broccoli

Preparation:

Place chicken in crock pot, put onions on top. Pour desired amount of sauce on top. Cook on low for 8 hours or until chicken is tender. Shred the chicken with 2 forks and serve on rolls. Enjoy with sides of broccoli and potatoes.

Salad

- 8 cups romaine lettuce, rough chopped
- 7 oz. pepperoni, diced
- 1/2 lb. Italian ham, diced
- 1 (7 ounce) jar roasted red peppers
- 1 medium onion, cut in quarters & sliced
- 1/2 cup black olives, cut in half
- 1 tablespoon fresh basil

Catfish Parmesan

\$13.50—Serves 4
\$3.38 per person

Ingredients:

- 3/4 cup parmesan cheese
- 1/4 cup flour
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 teaspoon paprika
- 1 egg, beaten
- 1/4 cup milk
- 1.5 lb. catfish fillets
- 1/4 cup butter
- Broccoli & Salad

Preparation:

Mix together cheese, flour, salt, pepper & paprika in a bowl. In another bowl, combine egg & milk; stir well. Dip fillets in egg mix; dredge in flour mix, place in a lightly greased baking dish; drizzle with butter. Bake at 350 for 40 minutes or until fish flakes easily enjoy with sides.

While crust is baking, combine salad ingredients. Remove mozzarella from dressing and add to salad. Top with dressing & toss. Place salad on plates. Cut the baked crust into wedges and serve with salad. Enjoy a fresh cantaloupe to enjoy as well!