



Great Dinners for Much Less Than You Think!

Karns Gourmet Burgers

\$11.89—Serves 4
\$2.97 per person

Ingredients:

- 4 Karns Gourmet Burgers (Pick your favorite!)
- Rolls
- 1 lb. deli salad
- Corn

Preparation:

For a quick dinner pick your favorite Karns Chef burgers. Grill burgers to desired doneness and enjoy with sides!

Prices valid 8/31-9/6

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

Chicken with Herb Sauce

\$10.89—Serves 4
\$2.72 per person

Ingredients:

- 3 tablespoons olive oil
- 1 tablespoon minced garlic
- 1 clove crushed garlic
- 1/2 teaspoon dried rosemary, crushed
- 1/4 teaspoon dried marjoram
- 1/2 teaspoon salt
- 1/2 teaspoon ground black pepper
- 1/8 teaspoon hot pepper sauce
- 4 bone in chicken breast halves, with skin
- 1.5 tablespoon chopped fresh parsley
- Green Beans
- Corn

Preparation:

Preheat oven to 425. In a bowl, prepare sauce by combining oil, garlic, thyme, rosemary, marjoram, salt, pepper & pepper sauce.

Coat chicken in sauce. Place chicken skin side up in a shallow baking dish. Cover.

Roast & baste occasionally with pan drippings for 35-45 min. Remove to warm platter, spoon pan juices over and sprinkle with parsley. Enjoy with sides.

Grilled Shrimp Scampi

\$11.49—Serves 4
\$2.87 per person

Ingredients:

- 1/4 cup olive oil
- 1/4 cup lemon juice
- 3 tablespoons chopped fresh parsley
- 1 tablespoon minced garlic
- Ground black pepper, to taste
- Crushed red pepper flakes, to taste
- 1 lb. jumbo shrimp, peeled & deveined
- Side salad
- Baked potato

Preparation:

In a large bowl stir the olive oil, lemon juice, parsley, garlic & both peppers. Add shrimp & toss to coat. Marinate in the refrigerator for 30 minutes.

Preheat grill for med-high heat. Thread shrimp onto skewers. Discard remaining marinade.

Lightly oil grill. Grill 3-4 minutes per side. Enjoy with side veggies.

Honey Pork Kabobs

\$14.50—Serves 4
\$3.62 per person

Ingredients:

- 2 tablespoons cider vinegar
- 1 cup honey mustard
- 1 teaspoon dried tarragon
- 2 lb. sweet potatoes, cut into one-inch cubes
- 1.5 lb. pork tenderloin, cut into one-inch cubes
- 4 medium ripe peaches, unpeeled, pitted & quartered
- 2 green peppers, each cut into 8 two-inch pieces
- 1 lb. yellow onion, cut into two-inch pieces
- Fresh cantaloupe for a side

Preparation:

Mix first three ingredients in a bowl; stir and set aside. Steam or boil sweet potatoes until tender. Thread sweet potatoes, pork, peaches, green pepper and onion pieces alternately onto each of the skewers. Brush kabobs with honey glaze. Lightly oil grill, grill over med-hot for 5 min. per side. Enjoy with fresh fruit.