

# Dine-In Deals

Feed a family of  
4 for around \$10.

## Slow Cooker Spare Ribs

**\$10.71**

\$2.67 per person

### Ingredients

1 (10.75 Ounce) Can Condensed Tomato Soup  
1 Onion, Chopped  
3 Cloves Garlic, Minced  
1 Tablespoon Brown Sugar  
1 Tablespoon Worcestershire Sauce  
2 Tablespoons Soy Sauce  
2 Pounds Pork Spareribs  
1 Teaspoon Cornstarch (Optional)  
1/4 Cup Cold Water (Optional)

### Directions

Place ribs in a large stock pot, and cover with water. Bring to a boil, and cook for 15 minutes.

In a mixing bowl, mix together soup, onion, garlic, brown sugar, Worcestershire sauce, and soy sauce. Remove ribs from water, and transfer to a slow cooker. Pour sauce over ribs.

Cover, and cook on Low for 6 to 8 hours, or until ribs are tender.

If sauce is too thin when cooking time is done, drain sauce from ribs, and pour into a sauce pan. Combine 1 teaspoon cornstarch with a small amount of cold water, stir into sauce, and bring sauce to boil. Cook until sauce has reached desired thickness.

Serve with Fresh Broccoli Crowns and Skinny Cow Ice Cream Sandwiches for Dessert.

## Oven Chicken Fricasse

**\$10.65**

\$2.66 per person

### Ingredients

8 To 10 Boneless Chicken Breast Halves  
Or 4 Each Leg Quarters  
And Breast Halves  
6 Tablespoon Butter  
6 Tablespoon Flour  
2 Teaspoon Lemon Pepper  
1/2 Teaspoon Sage  
1/2 Teaspoon Thyme  
1 To 2 Tablespoon Paprika  
2 Cans Condensed Mushroom Soup  
1 Cup Water  
1/2 Cup Sherry

### Directions

Preheat oven to 375 degrees. Grease a 9 x 13 inch pan. Arrange the chicken in the pan. Remove the skin from the chicken and bone the breast halves.

Using a pastry cutter, mix the butter, flour and spices until crumbly. Spread on top of the chicken.

Bake, uncovered, for 20 minutes. Whisk together undiluted mushroom soup, water, and sherry. Pour over the chicken. Bake 30 minutes longer, or until tender.

Serve with your Favorite Hanover Frozen Vegetable.

## Ginger Ale Baked Ham Steak

**\$8.70**

\$2.17 per person

### Ingredients

1 Center Cut Ham Steak, 1 1/2" Thick  
2 Cup Ginger Ale  
12 Whole Cloves  
2 Tablespoon Chili Sauce  
2 Tablespoon Brown Sugar  
2 Tablespoon Ginger Ale

### Directions

Place ham steak in large skillet. Cover with the 2 cups ginger ale. Cover; simmer about 30 minutes. Place ham steak in a shallow baking pan and stud with whole cloves.

Bake in moderately slow oven 325 degrees for 35-40 minutes. Baste frequently with combined chili sauce, brown sugar and 2 tablespoons ginger ale.

Serve with your Favorite Hanover Frozen Vegetable, Boyer's Fresh Baked Baguette, and Greens Ice Cream for Dessert.

*Prices valid 5/16/10 - 5/22/10*

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

## Roast Pork with Apple & Onion Gravy

**\$11.63**

\$2.90 per person

### Ingredients

1 (3 Pound) Boneless Pork Loin Roast  
1 Teaspoon Lemon Pepper Seasoning  
1 Tablespoon Vegetable Oil  
1/2 Cup Chopped Peeled Apple  
1 Small Onion, Chopped  
1 (10.5 Ounce) Can Campbell's® Golden Pork Gravy

### Directions

Season the pork with the lemon pepper. Place the pork into a roasting pan. Roast at 325 degrees F for 1 hour 45 minutes or until the pork is cooked through. Remove the pork to a cutting board. Let stand for 10 minutes before slicing.

Heat the oil in the roasting pan over medium-high heat. Add the apple and onion and cook until tender, stirring occasionally. Add the gravy and cook until the mixture is hot and bubbling, stirring to scrape up the browned bits from the bottom of the pan. Serve the gravy with the pork.

Serve with your favorite Hanover Frozen Vegetable and Boyer's Fresh Baguettes.