

Dine-In Deals

Feed a family of
4 for around \$10.

Sticky Chicken

\$10.75

\$2.68 per person

Ingredients

1/2 Cup Balsamic Vinegar
1/2 Cup Low Sodium Soy Sauce
1/4 Cup Sugar
1/4 Cup Brown Sugar
2 Tbsp. Honey
3 Garlic Cloves, Minced
1 Tbsp. Grated Fresh Ginger Root
1/8 Tsp. Pepper
3-4 Lbs. Boneless, Skinless
Chicken Breasts

Directions

Combine all ingredients except the chicken in a shallow baking dish and stir until sugars dissolve. Add the chicken and turn to coat well. Cover the dish and chill in refrigerator for 24 hours.

When ready to eat, transfer the chicken and marinade to a large heavy nonstick skillet. Bring to a boil over medium heat. Reduce heat to low, cover the skillet and simmer for 15 minutes, stirring each piece occasionally. Check the breasts for doneness (170 degrees F on an instant read thermometer) and remove to a shallow pan as they test done. Cover the cooked chicken and place in warm oven to keep warm.

Increase heat to medium and cook the marinade remaining in skillet until syrupy, stirring occasionally at first, then stirring constantly as the mixture starts to thicken, about 8-10 minutes total. Return chicken to the skillet, coat it with the sauce, and serve immediately - with lots of hot cooked rice, and your favorite Hanover Silver Line Frozen Vegetable - you will have leftovers!!!

Baked Chicken Thighs

\$11.12

\$2.78 per person

Ingredients

2 1/2 Lbs Chicken Thighs
1 Cup Bread Crumbs
1/2 Teaspoon Basil, Chopped
2 Teaspoons Cornstarch
3/4 Cup Yogurt
2 Tablespoons Parmesan
Cheese, Grated

Directions

In a mixing bowl, mix and combine the yogurt, cornstarch and basil.

In another bowl, mix and combine the bread crumbs and grated parmesan cheese.

In a baking dish, arrange the chicken thighs and spread the yogurt mixture over them. After that, sprinkle the bread crumbs mixture over the yogurt mixture.

Bake the chicken thighs in the oven for 30 minutes at 375°F (190°C) or you can use a fork and check if the meat is no longer pink inside.

Serve with your favorite Hanover Vegetable, Huntsinger Farms Potatoes and Apple Cream Cheese Strudel Bites.

Spicy Cranberry Pork Chops

\$10.54

\$2.63 per person

Ingredients

4 Pork Loin Or Sirloin Chops,
Each About 3/4 Inch Thick
Salt
Pepper
1 8-Ounce Can Whole-Berry
Cranberry Sauce
1/4 Cup Dark Seedless Raisins
2 Tablespoons Brown Sugar
2 Tablespoons Red-Wine Vinegar
2 Tablespoons Orange Juice
1/2 Teaspoon Ground Cinnamon
1/2 Teaspoon Grated Orange Peel

Directions

Sprinkle pork chops lightly with salt and pepper; place in 12" by 8" baking dish; cover dish with plastic wrap; do not vent. Microwave at medium low (30% power) 16 minutes, turning chops over and rotating dish a half turn after 10 minutes.

Meanwhile, in small bowl, combine cranberry sauce, raisins, brown sugar, vinegar, orange juice, cinnamon, orange peel, and 1/2 teaspoon salt.

Drain and discard accumulated cooking liquid from baking dish. Spoon cranberry-sauce mixture onto pork chops; cover dish with plastic wrap; do not vent. Microwave at medium low 6 to 8 minutes until meat loses its pink color and is tender.

Serve with Fresh Express Salad and your favorite Hanover Silver Line Vegetable.

Crockpot Sweet and Sour Pot Roast

\$11.01

\$2.75 per person

Ingredients

8 To 12 Small Potatoes, Peeled
1 Beef Pot Roast, About 3 Pounds
1 Tablespoon Cooking Oil
1 Cup Chopped Onion
1 Can (15 Oz) Tomato Sauce
1/4 Cup Packed Brown Sugar
2 To 3 Tablespoons Worcestershire Sauce
2 Tablespoons Cider Vinegar
1 Teaspoon Salt

Directions

Place potatoes in slow cooker. Brown roast in a skillet on all sides in hot oil.

Place pot roast in slow cooker with drippings. Combine all other ingredients and pour over meat and potatoes. Cook on high for 5-6 hrs or until meat is tender.

Serve with Seedless Watermelon Cuts.

Prices valid 5/30/10 - 6/5/10

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