

Dine-In Deals

Feed a family of
4 for around \$10.

Honey Garlic Ribs

\$10.92

\$2.73 per person

Ingredients

4 Pounds Pork Spareribs
1/2 Cup Honey
1/4 Cup Soy Sauce
1/4 Cup Distilled White Vinegar
2 Cloves Garlic, Minced
2 Tablespoons Brown Sugar
1 Teaspoon Baking Soda
1 Teaspoon Garlic Salt

Directions

Preheat oven to 375 degrees F (190 degrees C).

Slice the ribs into individual pieces. In a large bowl, combine the honey, soy sauce, vinegar, garlic and brown sugar. Stir until honey and sugar are completely dissolved, then stir in the baking soda. The mixture will begin to foam. Transfer ribs to the bowl, and turn to coat.

Cover a cookie sheet with foil, and arrange the ribs meat side up on the sheet. Pour excess sauce over all, and sprinkle with the garlic salt.

Bake for 1 hour, turning every 20 minutes.

Serve with side of fresh Green Beans

Sweet and Spicy London Broil

\$10.85

\$2.71 per person

Ingredients

1 Flank Steak (About 1 3/4 Pound)
3 Tablespoons Extra-Virgin Olive Oil
2 Tablespoons Sweet Paprika
2 Tablespoons Light Brown Sugar
1 Tablespoons Kosher Salt
2 Teaspoons Chili Powder
1 Lime, Zested

Directions

Preheat a broiler to high. Bring the steaks to room temperature about 20 minutes before cooking.

Mix the olive oil, paprika, sugar, salt, chili powder, and zest in a bowl to make a paste. Rub the spice mixture all over the steak. Broil until just charred and crispy on top, about 6 minutes on 1 side. Flip the steak and cook until beginning to char, about 6 minutes more or until rare and temperature registers 115 degrees F on an instant-read thermometer. Place the steak on a cutting board and let rest, tented with foil for about 10 minutes. Slice across the grain and serve.

Serve with Rich Food Texas Toast and Birds Eye Vegetables.

Amish Oven Fried Chicken

\$8.97

\$2.24 per person

Ingredients

1/3 C. Vegetable Oil
1/3 C. Butter
1 C. All-Purpose Flour
1 Tsp. Salt
2 Tsp. Black Pepper
2 Tsp. Paprika
1 Tsp. Garlic Salt
1 Tsp. Dried Marjoram
9 Pieces Chicken

Directions

Place oil and butter in a shallow cooking pan and place in 375 degree oven to melt butter, set aside. In a large paper sack combine dry ingredients. Roll the chicken pieces 3 at a time in butter and oil then drop into sack and shake to cover. Place on a plate until all pieces are coated. Leave any excess butter and oil in pan. Place chicken in the pan skin side down. Bake at 375 degrees for 45 minutes, turn chicken pieces over and bake 5 to 10 minutes longer or until crust begins to bubble.

Serve with Rich Food Potatoes.

Prices valid 7/25/10 - 7/31/10

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

Chicken and Cheese Enchiladas

\$10.15

\$2.53 per person

Ingredients

1 (10.75 Ounce) Can Campbell's® Condensed Cream Of Chicken Soup (Regular, 98% Fat Free Or Healthy Request®)
1/2 Cup Sour Cream
1 Cup Pace® Picante Sauce
2 Teaspoons Chili Powder
2 Cups Chopped Cooked Chicken
1/2 Cup Shredded Monterey Jack Cheese
6 Flour Tortillas (6"), Warmed
1 Small Tomato, Chopped
1 Green Onion, Sliced

Directions

Stir the soup, sour cream, picante sauce and chili powder in a medium bowl.

Stir 1 cup picante sauce mixture, chicken and cheese in a large bowl.

Divide the chicken mixture among the tortillas. Roll up the tortillas and place them seam side up in 11" x 8" shallow baking dish. Pour the remaining picante sauce mixture over the filled tortillas. Cover the baking dish.

Bake at 350 degrees F. for 40 min. or until the enchiladas are hot and bubbling. Top with the tomato and onion.

Serve with Refried Beans.