

Dine-In Deals

Feed a family of
4 for around \$10.

Simple Country Ribs

\$12.17

\$3.04 per person

Ingredients

2 1/2 Pounds Pork Spareribs
2 (18 Ounce) Bottles Barbeque Sauce
1 Onion, Quartered
1 Teaspoon Salt
1/2 Teaspoon Ground Black Pepper

Directions

Place spareribs in a large stock pot with barbeque sauce, onion, salt, and pepper. Pour in enough water to cover. Bring to a low boil, and cook approximately 40 minutes.

Preheat grill for high heat.

Lightly oil grate. Remove spareribs from the stock pot, and place on the prepared grill. Use the barbeque sauce in the saucepan to baste ribs while cooking. Grill ribs, basting and turning frequently, for 20 minutes, or until nicely browned.

Serve with Rich Food French Fries and fresh Cantaloupe.

Roast Beef with Garlic Crust

\$13.22

\$3.30 per person

Ingredients

1 (3 To 3 1/2 Pound) Chuck Eye, Rolled Cross Rib Or Prime Rib Roast
1/4 Cup Olive Oil
3 Cloves Garlic, Peeled And Crushed
1 Cup Bread Crumbs
1/4 Cup Chopped Fresh Parsley
1 Teaspoon Salt
1/2 Teaspoon Black Pepper

Directions

Wipe roast and place on roasting rack. Heat oil in skillet. Add garlic. Sauté 2 minutes pressing juice from garlic into oil. Discard garlic.

Mix in bread crumbs, parsley, salt and black pepper.

Press mixture onto roast, coating well. Insert roast thermometer in thickest portion of muscle.

Roast at 325 degrees F until meat thermometer registers 140 degrees F for rare (18 to 20 minutes per pound) or 160 degrees F for medium (20 to 22 minutes per pound) or 170 degrees F for well done (22 to 24 minutes per pound).

Remove from oven; allow to stand 15 to 20 minutes before carving.

The garlic-crust coating helps keep juice inside the meat. It can be used on rump roasts or any other cut of meat with very little fat covering.

Serve with Boyer's Fresh Baked Cookies and Hanover Frozen Vegetables.

Sausage Pasta

\$11.21

\$2.80 per person

Ingredients

1 (16 Ounce) Package Spaghetti
1 Pound Fresh, Ground Pork Sausage
2 Tomatoes, Chopped
1 (6 Ounce) Can Black Olives, Drained And Sliced
4 Cups Cheddar Cheese, Shredded

Directions

Bring a large pot of lightly salted water to a boil. Add spaghetti and cook for 8 to 10 minutes or to taste; drain.

Place sausage in a large, deep skillet. Cook over medium high heat until evenly brown; drain well.

In a large bowl, mix together cooked sausage, spaghetti, tomatoes, olives and shredded cheese.

Serve with Fresh Express Salad and Portuguese Rolls.

Prices valid 8/1/10 - 8/7/10

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

Baked Pollock

\$9.70

\$2.44 per person

Ingredients

1 1/2 Lbs. Pollock
3/4 Cup Sour Cream
1/2 Cup Parmesan Cheese
1/4 Cup Melted Butter
1/2 Teaspoon Salt
1/8 Teaspoon Pepper

Directions

Place 1 1/2 pollock fillets in greased baking dish. Spread on fillets the mixture of sour cream, Parmesan cheese, melted butter, salt and pepper. Bake uncovered 30 minutes at 350 degrees.

Serve with Fresh Express Salad and Huntsinger Farms Potatoes.