

Dine-In Deals

Feed a family of
4 for around \$10.

Buffalo Chicken Drumsticks

\$10.92

\$2.73 per person

Ingredients

Hot Sauce
8 Chicken Drumsticks (2 1/4 Lb)
1 Bottle (8 Oz) Lowfat
Blue Cheese Dressing

Directions

Heat oven to 450°F.

Line a rimmed baking sheet with foil (for easy cleanup); set a wire rack on foil.

Put hot sauce in a small bowl. Gradually whisk in 1 Tbsp oil. Brush over drumsticks (you'll have some left); sprinkle chicken with 1/4 tsp pepper.

Bake on rack, turning drumsticks after 15 minutes and brushing with remaining sauce. Continue baking 10 to 15 minutes until cooked through. Serve with blue cheese dressing for dipping.

Serve with you favorite Hanover Vegetables, and Turkey Hill Ice Cream Sandwiches for dessert.

Beef Cubes & Gravy

\$10.08

\$2.53 per person

Ingredients

1 Or More Lbs. Beef Cubes
(Cut In Smaller Pieces)
Do Not Brown
1 Can Cream Of Mushroom Soup
1 Can Cream Of Celery Soup
1 Tsp. Kitchen Bouquet
1 Pkg. Onion Soup Mix

Directions

Mix all ingredients together in crock pot. Cook on low all day.

Serve over noodles and with your favorite Hanover Vegetables, Fresh Baked Baguette and Brownie Cookies.

Slider-Style Mini Burgers

\$11.60

\$2.90 per person

Ingredients

2 Pounds Ground Beef
1 (1.25 Ounce) Envelope
Onion Soup Mix
1/2 Cup Mayonnaise
2 Cups Shredded Cheddar Cheese
24 Dinner Rolls, Split
1/2 Cup Sliced Pickles (Optional)

Directions

Preheat an oven to 350 degrees F (175 degrees C). Cover a baking sheet with aluminum foil and spray with cooking spray.

Mix together the ground beef and onion soup mix in a large skillet; cook and stir over medium-high heat until the beef is crumbly, evenly browned, and no longer pink. Drain and discard any excess grease. Remove from heat. Stir the mayonnaise and Cheddar cheese into the ground beef mixture.

Lay the bottoms of the dinner rolls on the prepared baking sheet. Spread the cheese and beef mixture on the bottom half of each roll. Replace the tops. Cover with another sheet of aluminum foil sprayed with cooking spray.

Bake in the preheated oven until the burgers are heated through and cheese melts, about 30 minutes.

Serve with sliced pickles and McCain Potatoes.

Crunchy Parmesan Chicken Tenders

\$10.21

\$2.55 per person

Ingredients

4 Tablespoons Plus
1/2 Cup Extra-Virgin Olive Oil
1 Cup Buttermilk
1 1/2 Pounds Chicken Tenders (About 18)
3 Large Garlic Cloves, Minced
1/2 Teaspoon Salt
3 Tablespoons Balsamic Vinegar
Freshly Ground Black Pepper
1 1/4 Cups Freshly Grated Parmesan
3/4 Cup Italian-Style Seasoned
Bread Crumbs

Directions

Preheat the oven to 500 degrees F.

Brush 1 tablespoon of oil over each of 2 heavy large lined baking sheets. Place the buttermilk in a large bowl. Add the chicken tenders and stir to coat. Let stand at least 15 minutes and up to 30 minutes.

Meanwhile, mash the garlic with the salt in a medium bowl. Whisk in the vinegar and then the remaining 1/2 cup of oil. Season the vinaigrette, to taste, with pepper. Transfer the vinaigrette to a small serving bowl.

Stir the Parmesan and bread crumbs in a pie dish. Remove the chicken tenders from the buttermilk and dredge them in the bread crumb mixture to coat completely, pressing to adhere. Arrange the coated chicken tenders on the prepared baking sheets, spacing evenly. Drizzle the remaining 2 tablespoons of oil over the chicken tenders and bake until they are cooked through and golden brown, about 12 minutes.

Transfer the chicken tenders to a platter and serve the vinaigrette alongside for dipping.

Serve with Hanover Vegetables, and Hanover Soft Pretzels for dessert!

Prices valid 8/15/10 - 8/21/10

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