



Great Dinners for Much Less Than You Think!

Crock Pot Chili

\$13.40—Serves 4

\$3.35 per person

Ingredients:

- 2 lb. chopped chuck
- 1 cup chopped onion
- 1 green pepper, chopped
- 2 -3 ribs of celery, chopped
- 1 (28 oz.) can crushed tomatoes
- 1 (8 oz.) can tomato sauce
- 1 (40.5 oz.) can Hanover Kidney Beans
- 1 teaspoon salt
- 3 teaspoon chili powder
- Hot pepper, to taste
- 1 teaspoon garlic salt
- Side salad

Preparation:

Brown chopped chuck in large skillet. Drain. Combine all ingredients in crock pot. Cover and cook for 7 to 8 hours on low.

Enjoy with side salad.

Buttery Shrimp and Pasta

\$14.12—Serves 4

\$3.53 per person

Ingredients:

- 8 ounces pasta, cooked and drained
- 1/4 cup butter
- 1 1/2 lbs shrimp, peeled and deveined
- 1 tablespoon minced garlic
- 2 cups half-and-half
- 1 teaspoon dried basil
- 1/4 cup parmesan cheese
- 1/4 teaspoon black pepper
- 1/8 teaspoon red pepper flakes, optional
- Side salad

Preparation:

Prepare pasta according to package instructions. In large skillet, heat butter; add shrimp and garlic.

Sauté 4 minutes, remove shrimp from skillet. Add half and half. Bring to a boil; reduce heat and simmer for 15 minutes, stirring frequently.

Add shrimp, basil, cheese, pepper and pepper flakes. Pour sauce into a bowl; add pasta and toss well.

Enjoy with side salad.

Grilled Beer Chicken

\$10.49—Serves 4

\$2.62 per person

Ingredients:

- 4 chicken breast halves
- 1/3 cup butter, melted
- 1 1/2 cups lemon juice
- 1 can beer
- 1 teaspoon garlic salt or 2-3 cloves minced fresh garlic
- 1 teaspoon lemon pepper
- 1 lb. Asparagus
- Lipton Rice Sides

Preparation:

Combine butter, beer, lemon juice, garlic and lemon pepper.

Pour over chicken pieces, cover and marinate at least 4 hours or overnight.

On a preheated grill, cook chicken until done. Serve with prepared sides.

Crock Pot French Dip

Roast Beef

\$10.74—Serves 4

\$2.69 per person

Ingredients:

- 3 - 4 lbs boneless chuck roast
- 1/2 cup soy sauce
- 1 beef bouillon cube
- 1 bay leaf
- 3-4 peppercorns
- 1 teaspoon dried rosemary, crushed
- 1 teaspoon dried thyme
- 1 teaspoon garlic powder
- 1 lb. Cauliflower
- Lipton Pasta Sides

Preparation:

Put roast in a slow cooker. Combine remaining ingredients & pour over roast. Add water to cooker until roast is almost covered.

Cover and cook, on low for 7 hours or until tender. Remove roast, reserving broth. Shred roast with fork & serve on sandwich rolls with the broth on the side for dipping.

Enjoy with prepared sides!

Prices valid 9/15-9/21

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