

# January's Menu



Look for more information at:

[www.dinnerwithtlc.com](http://www.dinnerwithtlc.com)

Or call us at: (479) 484-1900

(Each entrée is 4-6 servings)

## ROUND STEAK SAUERBRATEN

VERY FLAVORFUL BEEF STRIPS AND SAUCE THAT SIMMER TO TENDERNESS IN A SLOW COOKER. THEY ARE ESPECIALLY GOOD SERVED OVER HOT RICE.

**COOKING METHOD: CROCK POT**

**TIME: 6-7 HOURS**

**6 SERVINGS**

## SOY GINGER CHICKEN

THIS CHICKEN DISH WAS CALLED "YUMMY" BY ITS TESTERS. CHICKEN THIGHS AND LEGS ARE SLOWED COOKED WITH SOY, BROWN SUGAR, FRESH GINGER, CILANTRO, GREEN ONION, CARROTS, AND SERVED OVER JASMINE RICE. THE CHICKEN, OF COURSE, FALLS OFF THE BONES.

**COOKING METHOD: CROCK POT**

**TIME: 6 HOURS**

**6 SERVINGS**

## CHEESEBURGER PIE

**NO SPLIT**

A 9" PASTRY SHELL FILLED WITH BEEF, TOMATO, ONION, BELL PEPPER, EGGS, AND CHEESE. THIS IS SO GOOD. WE OFFERED IT LAST JUNE AND IT WAS A HUGE HIT WITH THE ENTIRE FAMILY. SERVE IT WITH A GREEN SALAD.

**COOKING METHOD: STOVE TOP-OVEN**

**TIME: 35-40 MINUTES**

**8 SERVINGS**

## BAKED STUFFED FRENCH TOAST

PULL THIS OUT OF YOUR FREEZER WHEN YOU REALLY WANT TO WOW THE PEOPLE AT YOUR BREAKFAST TABLE! RASPBERRY JAM AND CREAM CHEESE ARE STUFFED INTO FRENCH BREAD POCKETS, THEN TOPPED WITH AND ALMOND STREUSEL CRUMBLE. SERVE WITH SYRUP AND FRUIT OR BACON.

**COOKING METHOD: OVEN**

**TIME: 50-60 MINUTES**

**6 SERVINGS**

## CORN CHOWDER

HERE IS A GREAT SOUP YOU DON'T USUALLY FIND IN THE STORE. VERY TASTY AND WE HAVE IT HERE.

ITS MIX IS CORN, POTATO, RED BELLS, ONION, CELERY, CORIANDER, CREAM, AND IT'S TOPPED OFF WITH CRISP BACON. SERVE IT WITH SOME CORNBREAD MUFFINS AND YOU WILL FEEL WARM INSIDE.

**COOKING METHOD: CROCK POT**

**TIME: 6-7 HOURS**

**6 SERVINGS**

## ZITI WITH SAUSAGE

ITALIAN SAUSAGE IS COOKED WITH ONION, CREAM, SALT, PEPPER, AND NUTMEG, MIXED WITH ZITI PASTA AND TOPPED WITH PARMESAN CHEESE. THERE WERE NO LEFTOVERS WHEN WE TESTED THIS ONE.

A SALAD MAKES THIS ENTRÉE COMPLETE.

**COOKING METHOD: STOVE TOP**

**TIME: 15-20 MINUTES**

**6 SERVINGS**

## BRUSCHETTA CHICKEN

SERVE THIS FLAVORFUL CHICKEN ENTRÉE AND EVERYONE WILL BE PLEASED. IT HAS BITE SIZE CHICKEN BREAST PIECES, BASIL, GARLIC, STUFFING, CHEESE AND OF COURSE, DICED TOMATOES. SERVE WITH GREEN BEANS AND A TOSSED SALAD.

**COOKING METHOD: OVEN**

**TIME: 30-40 MINUTES**

**6 SERVINGS**

## CUBAN PORK ROAST

A CITRUS AND SPICE MARINADE SEASONS THIS MOIST, TENDER ROAST. THE PORK IS FLAVORFUL BUT MILD SO EVERYONE WILL LIKE IT. YOU CAN SERVE IT WITH BLACK BEANS AND RICE OR MAKE A TRADITIONAL CUBAN SANDWICH OF PORK, HAM, SWISS CHEESE, TOMATOES, LETTUCE, MUSTARD, MAYO, AND DILL PICKLE.

**COOKING METHOD: OVEN**

**TIME: 1 1/2 HOURS**

**8 SERVINGS**

## BALSAMIC CHICKEN DRUMETTES

THESE DRUMSTICKS ARE FINGER LICKIN' GOOD. THEY MARINATE IN BALSAMIC VINEGAR, HONEY, BROWN SUGAR, SOY, GARLIC, AND ROSEMARY AND ARE BAKED IN THE OVEN TO CARAMELIZE. SERVE WITH MASHED POTATOES AND CARROTS.

**COOKING METHOD: OVEN**

**TIME: 30-35 MINUTES**

**6 SERVINGS**

## BAKED TURKEY CHIMICHANGAS

THIS IS A HEALTHY AND DELICIOUS MEAL. YOU ASSEMBLE AND BAKE THEM UNTIL CRISPY AND TOP WITH SOUR CREAM, SALSA, AND GUACAMOLE-YUM! SERVE WITH CHIPS AND SALSA. THIS IS THIRD TIME REPEAT FOR OUR CHIMICHANGAS.

**COOKING METHOD: STOVE TOP-OVEN**

**TIME: 30 MINUTES**

**6 SERVINGS**

## TILAPIA V-8

YOU SHOULD HAVE HAD A V-8 AND NOW YOU CAN! THESE FILETS ARE BAKED IN THE OVEN AND TOPPED WITH A V-8 SAUCE. I BELIEVE YOU WILL LIKE THIS ONE TOO. SERVE WITH RICE AND BAKED ASPARAGUS.

**COOKING METHOD: OVEN- STOVE TOP**

**TIME: 15-20 MINUTES**

**4 SERVINGS**

## MIDDLE EASTERN CHICKEN

THIS DISH IS CHICKEN BREAST STRIPS SIMMERED WITH TOMATOES, BROTH, ONION SOUP MIX, AND TOMATO PASTE. AFTER THE CHICKEN COOKS, YOU ADD ARTICHOKE HEARTS, BLACK OLIVES, ALLSPICE, AND CINNAMON. ANOTHER ENTRÉE EVERYONE CAN ENJOY. SERVE WITH WHOLE WHEAT PITA TRIANGLES AND MIXED GREENS SALAD.

**COOKING METHOD: STOVE TOP**

**TIME: 20-25 MINUTES**

**6 SERVINGS**

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