

September's Menu



Look for more information at:

www.dinnerwithtlc.com

Or call us at: (479) 484-1900

(Each entrée is 4-6 servings)

HUNGARIAN BEEF

BEEF STEAK SIMMERED IN A SAUCE OF ONION, GARLIC, KETCHUP, WORCESTERSHIRE, BROWN SUGAR, "HUNGARIAN" PAPRIKA, MUSTARD, AND A DASH OF CAYENNE. IT IS SERVED OVER EGG NOODLES.

ADD A GREEN SALAD, A DINNER ROLL AND ENJOY.

COOKING METHOD: STOVE TOP

2 HOURS

6 SERVINGS

CHICKEN STUFFED SHELLS

TLC'S NUMBER ONE FAVORITE, BACK BY DEMAND. JUMBO PASTA SHELLS FILLED WITH A CREAMY CHICKEN MIXTURE OF SOUPS, SOUR CREAM, ONION AND MUSHROOMS, TOPPED WITH CHEDDAR CHEESE. ADD A SIDE OF GREEN BEANS AND A DINNER ROLL.

COOKING METHOD: OVEN

40-45 MINUTES

8 SERVINGS

PEACH CURRY GLAZED PORK CHOP

THIS CHOP ENTRÉE WAS OFFERED THE FIRST MONTH WE OPENED. IT HAS BEEN A REQUESTED REPEAT SEVERAL TIMES SINCE. PORK TENDERLOIN CHOPS ARE RUBBED WITH JAMAICAN JERK SEASONING. BEFORE BAKING THEY ARE BRUSHED WITH A BASTING MIXTURE OF PEACH PRESERVES, WINE, MUSTARD, CURRY, AND A LITTLE GARLIC. THIS PROVED TO BE A GREAT COMBINATION. SERVE WITH YOUR FAVORITE VEGGIE.

COOKING METHOD: OVEN

10 MINUTES

4 SERVINGS

MINI MEATLOAF

A MEAT MIX OF GROUND TURKEY AND BEEF, WITH CHOPPED SPINACH, WHEAT CRUMBS, GARLIC, WORCESTERSHIRE, AND MORE. THEY ARE SHAPED INTO INDIVIDUAL LOAFS FOR FASTER COOKING. SERVE WITH MASHED POTATOES AND BUTTERED CORN.

COOKING METHOD: OVEN

25 MINUTES

6 SERVINGS

TURKEY SAUSAGE AND BROCCOLI PASTA

ITALIAN TURKEY SAUSAGE COOKED WITH SAUTÉED ONION, GARLIC, RED BELL PEPPERS, CHICKEN BROTH, AND BROCCOLI FLOWERETS, AND THEN MIXED WITH COOKED RIGATONI PASTA. A MEAL BY ITSELF OR YOU CAN ADD A TOSSED SALAD OR GARLIC TOAST.

COOKING METHOD: STOVE TOP

25 MINUTES

6 SERVINGS

TEQUILA LIME CHICKEN

INSTEAD OF ORDERING THIS ENTRÉE OUT, GRILL IT AT HOME. CHICKEN BREASTS MARINATE IN LIME, ORANGE, TEQUILA, AND A FEW OTHER INGREDIENTS FOR A GREAT FLAVOR. SERVE WITH CORN ON THE COB AND RICE PILAF.

COOKING METHOD: GRILL

20-25 MINUTES

6 SERVINGS

CORN MEAL CRUSTED CATFISH

CATFISH IS BOTH HEALTHY AND EASY ON THE ENVIRONMENT, AND WITH THIS PREPARATION, IT ALSO TASTES GREAT. OLD BAY SPICES IT UP A BIT. SERVE IT WITH COLESLAW, CORNBREAD AND LEMON WEDGES.

COOKING METHOD: STOVE TOP

10-15 MINUTES

4 SERVINGS

BARBECUE RIBS OF BEEF

SLOW COOKED BEEF RIBS IN A MILD HOMEMADE BARBECUE SAUCE. YOU DON'T HAVE TO FIRE UP THE GRILL FOR THESE RIBS. THEY BAKE IN THE OVEN. SERVE WITH CORN ON THE COB AND BAKED POTATO.

COOKING METHOD: OVEN

1 1/2 -2 HOURS

5 SERVINGS

BRUSCHETTA CHICKEN

THIS ENTRÉE WAS A HUGE HIT WHEN WE OFFERED IT IN JANUARY OF THIS YEAR. IT HAS BITE SIZE CHICKEN PIECES, BASIL, GARLIC, STUFFING, CHEESE AND OF COURSE, TOMATOES (CRUSHED OR DICED). SERVE WITH GREEN BEANS AND A TOSSED SALAD.

COOKING METHOD: OVEN

30-40 MINUTES

6 SERVINGS

ALBONDIGAS

TIRED OF THE SAME OLD TACOS? TRY THESE YUMMY MEXICAN MEATBALLS. GROUND PORK, GRATED ZUCCHINI, CRUSHED CHIPS, AND 5 SPICES ARE MIXED AND ROLLED INTO BALLS. THEY ARE BROWNED AND SIMMERED IN ENCHILADA SAUCE. WE ATE THEM WITH A MEXICAN MEDLEY OF CORN AND BLACK BEANS (FREEZER SECTION), BUT MY SON ROLLED THEM INSIDE TORTILLAS. REALLY GOOD.

COOKING METHOD: STOVE TOP

25 MINUTES

6 SERVINGS

TARRAGON TURKEY CUTLET

TURKEY BREAST ARE LIGHTLY COATED WITH FLOUR, TARRAGON, SALT, PEPPER AND PAPRIKA, SAUTÉED AND SERVED WITH A SAUCE OF CHICKEN BROTH OR VERMOUTH. WE TESTED BOTH KINDS OF SAUCE AND BOTH WERE VERY PLEASING. QUICK AND LIGHT. SERVE WITH ROASTED CUBED POTATOES AND GREEN BEANS.

COOKING METHOD: STOVE TOP

20 MINUTES

4 SERVINGS

BERRY COOKIE COBBLER

BERRIES, APPLE PIE FILLING, SUGAR, AND CINNAMON, ARE MIXED, POURED IN A PAN AND COVERED WITH SUGAR COOKIE DOUGH. BAKED UNTIL COOKIE CRUST IS GOLDEN AND CRISP, THEN GREAT SERVED WARM WITH ICE CREAM.

COOKING METHOD: OVEN

45 MINUTES

9 SERVINGS

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