

December's Menu



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AMARETTO FRENCH TOAST

A DELIGHTFUL BREAKFAST OR BRUNCH MEAL. FRENCH TOAST IS SOAKED IN EGGS, MILK, BROWN SUGAR, ALMOND, AND NUTMEG, THEN BROWNED IN BUTTER, BAKED IN THE OVEN AND SPRINKLED WITH ALMONDS AND POWDERED SUGAR WHEN READY TO SERVE. DRIZZLE WITH YOUR FAVORITE SYRUP.

COOKING METHOD: OVEN

25-30 MINUTES

5 SERVINGS

CRANBERRY CHICKEN

THIS ENTRÉE WILL MAKE A GREAT HOLIDAY DISH. THE RECIPE WAS GIVEN TO US FROM A FREQUENT CUSTOMER AT TLC. CHICKEN BREASTS ARE COVERED IN A SAUCE OF CRANBERRY SAUCE, ONION SOUP, AND FRENCH DRESSING. SERVE OVER RICE OR COUSCOUS AND STEAMED SUGAR SNAP PEAS.

COOKING METHOD: OVEN

45-50 MINUTES

6 SERVINGS

SPINACH MANICOTTI

MANICOTTI TUBES ARE STUFFED WITH THREE CHEESES, SPINACH, AND SEASONINGS, COVERED IN PASTA SAUCE AND BAKED WITH MORE CHEESE ON TOP. THIS ENTRÉE IS ANOTHER WAY TO GET A VEGETABLE INTO THE KIDS. IT IS A REQUESTED REPEAT. SERVE WITH GREEN SALAD AND GARLIC TOAST.

COOKING METHOD: OVEN

45-50 MINUTES

6 SERVINGS

VAQUERO STEW

NO SPLIT

THIS DELICIOUS BEEF STEW IS INSPIRED BY RUGGED ARGENTINE COWBOY FOOD. CHUNKS OF BEEF, SLICED GREEN OLIVES, GREEN CHILIES, TOMATOES, CARROTS, AND OTHER INGREDIENTS THAT COOK IN YOUR CROCK POT. ALL THE FLAVORS COME TOGETHER TO CREATE SOMETHING WONDERFUL. DELICIOUS SERVED OVER RICE OR PASTA WITH A GREEN SALAD. SOME CRUSTY BREAD ALSO GOES GREAT WITH THIS DISH TO MOP UP THE SAUCE.

COOKING METHOD: CROCK POT

6-8 HOURS

6 SERVINGS

ITALIAN CHICKEN

NO SPLIT

THIS CHICKEN IS SO GOOD IT WILL SURPRISE YOU. WITH ITS NICELY SEASONED TOMATO SAUCE, THIS ENTICING CHICKEN IS ESPECIALLY GOOD OVER SAUTÉED VEGETABLES AND/OR PENNE PASTA. WE ROLLED LEFTOVERS IN TORTILLAS.

COOKING METHOD: CROCK POT

4-5 HOURS

5 SERVINGS

WILD RICE SHRIMP CASSEROLE

COOKED SHRIMP, WILD RICE, BELL PEPPER, ONION, MUSHROOM SOUP, AND CHEDDAR CHEESE MIXED TOGETHER AND BAKED UNTIL BUBBLY. THIS IS A PAULA DEEN RECIPE AND A MUST TRY. SERVE WITH TEXAS TOAST.

COOKING METHOD: OVEN

30 MINUTES

6 SERVINGS

TORTILLA SOUP

NO SPLIT

THIS IS A GREAT SOUP FOR THOSE COLD EVENINGS AT HOME. IT CONSISTS OF GREEN CHILIES, TOMATOES, ONION, GARLIC, CHICKEN, BROTH, SPICES, AND CORN TORTILLAS. SERVE IT WITH CHOPPED AVOCADOS AND CHEDDAR CHEESE. IT IS REALLY GREAT SOUP.

COOKING METHOD: STOVE TOP

1 HOUR 30 MINUTES

6 SERVINGS

PORK CHOPS WITH SPICED APPLES & RAISINS

THIS DISH CELEBRATES THE FLAVORS OF FALL — THICK, BONELESS PORK CHOPS ARE SIMMERED IN A SPICED APPLE AND RAISIN SAUCE THAT INCLUDES MUSTARD, CINNAMON, AND OTHER SPICES. THIS ENTRÉE CAN BE SERVED WITH MASHED SWEET POTATOES AND GREEN BEANS. FALL AT ITS BEST.

COOKING METHOD: STOVE TOP/OVEN

25-30 MINUTES

5 SERVINGS

CHEESEBURGER PIE

NO SPLIT

A PASTRY SHELL FILLED WITH BEEF, TOMATO, ONION, BELL PEPPER, EGGS, AND CHEESE. THIS IS SO GOOD. IT HAS ALSO BEEN A HUGE HIT AT TLC. YOU COULD SERVE IT WITH SOME OVEN FRIES, BUT WE HAD IT WITH A TOSSED SALAD.

COOKING METHOD: STOVE TOP/OVEN

35-40 MINUTES

6 SERVINGS

CHICKEN CHILI

CHICKEN BREAST PIECES ARE SEASONED WITH LEMON PEPPER, AND SAUTÉED WITH ONION AND BELL PEPPERS. IT IS THEN SIMMERED WITH ROTEL, SALSA, BLACK BEANS AND A LITTLE CHILI POWDER. SERVE WITH CRACKERS.

COOKING METHOD: STOVE TOP

35-40 MINUTES

6 SERVINGS

HAZELNUT SALMON

IT IS SALMON TIME AGAIN AND YOU DON'T WANT TO MISS THIS ONE. THE FILLET IS BRUSHED WITH A MIX OF APPLE BUTTER, MUSTARD, THYME, AND BLACK PEPPER, THEN TOPPED WITH FINELY CHOPPED HAZELNUTS. SERVE WITH HERBED RICE AND STEAMED SUGAR SNAP PEAS.

COOKING METHOD: OVEN

15 MINUTES

4 SERVINGS

CHRISTMAS MORNING CASSEROLE

SERVE THIS FOR THAT SPECIAL MORNING OR A NICE BRUNCH. THIS CASSEROLE IS MADE WITH TURKEY SAUSAGE, BREAD CUBES, EGGS, AND CHEDDAR CHEESE. IT IS VERY FAMILY FRIENDLY. SERVE WITH SLICED FRUIT AND GRAPES.

COOKING METHOD: OVEN

45-50 MINUTES

9 SERVINGS

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