

# November's Menu



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## CRANBERRY POMEGRANATE PORK MEDALLIONS

GOOD FOR THE HEART AND GOOD FOR THE TASTE BUDS TOO, THESE TENDER PORK MEDALLIONS ARE PAN SEARED AND SIMMERED IN A DELICIOUS CRANBERRY POMEGRANATE SAUCE. SERVE WITH STEAMED BROCCOLI AND BREAD.

**COOKING METHOD: STOVE TOP**

**30 MINUTES**

**6 SERVINGS**

## BALSAMIC CHICKEN DRUMETTES

THESE CHICKEN LEGS ARE FINGER LICKIN' GOOD. THEY MARINATE IN BALSAMIC VINEGAR, HONEY, BROWN SUGAR, SOY, GARLIC, AND ROSEMARY AND ARE BACKED IN THE OVEN TO CARAMELIZE. SERVE WITH OUR MACARONI AND CHEESE ENTRÉE.

**COOKING METHOD: OVEN**

**45 MINUTES**

**6 SERVINGS**

## FETTUCCINE MILANO

ITALIAN SAUSAGE, VEGETABLES, AND LOTS OF SPICES SAUTÉED IN OLIVE OIL AND BUTTER. IT IS TOSSES WITH COOKED FETTUCCINE AND SPRINKLED WITH PARMESAN CHEESE. IT IS ON TLC'S FAVORITE LIST. SERVE WITH A GARDEN SALAD AND GARLIC TOAST.

**COOKING METHOD: STOVE TOP**

**30 MINUTES**

**6 SERVINGS**

## CROCK POT MEATLOAF

THIS GREAT COMFORT FOOD IS VERY FAMILY FRIENDLY. LEAN GROUND BEEF, ONIONS, BELL PEPPER, MUSTARD, KETCHUP, GARLIC, OREGANO, SALT AND PEPPER ARE MIXED AND WRAPPED IN FOIL TO MAKE A "HAMMOCK" THAT HOLDS IT FOR EASY LIFTING IN AND OUT OF THE CROCK POT. ADD POTATOES ON TOP OF LOAF FOR A COMPLETE MEAL READY TO SERVE.

**COOKING METHOD: CROCK POT**

**4 HOURS**

**6 SERVINGS**

## MACARONI AND CHEESE

ELBOW MACARONI IS MIXED WITH VELVETTA CHEESE, SOUR CREAM, AND SPICES. IT IS TOPPED WITH A LIGHT SPRINKLING OF BREAD CRUMBS, BUTTER AND PAPRIKA. SERVE WITH OUR BALSAMIC CHICKEN LEGS.

**COOKING METHOD: OVEN**

**35-40 MINUTES**

**6 SERVINGS**

## SWEET AND SOUR TURKEY MEATBALLS

TURKEY WITH A LITTLE SEASONING FOR THE BALLS AND A HOMEMADE SWEET AND SOUR SAUCE COOK TOGETHER IN A CROCK POT FOR A VERY TASTY DISH. THESE RECEIVED THUMBS UP WHEN OFFERED BEFORE. SERVE WITH EGG NOODLES AND GREEN BEANS, OR MAKE A SUB SANDWICH WITH THEM.

**COOKING METHOD: CROCK POT**

**4-6 HOURS**

**6 SERVINGS**

## CRAB QUICHE

**NO SPLIT**

A LITTLE CRAB, A LITTLE CHEESE, A FEW EGGS, SOME GREEN ONIONS.....AND A LOT OF FLAVOR. THIS OVEN DISH IS PERFECT FOR A THANKSGIVING BRUNCH — OR FOR BREAKFAST OR DINNER ANYTIME. WE SUGGEST SERVING THIS DISH WITH A FRUIT SALAD AND MIMOSAS.

**COOKING METHOD: OVEN**

**45-50 MINUTES**

**6 SERVINGS**

## CHICKEN POT PIE

THIS IS A PAULA DEEN RECIPE. IT IS VERY FAMILY FRIENDLY, WITH COOKED CHICKEN, CHICKEN SOUP, VEGETABLES, AND SPICES MIXED TOGETHER WITH AN ADDED BISCUIT TOPPING BEFORE BAKING. YOU CAN ADD A SALAD IF YOU LIKE, BUT IT IS A MEAL IN ITSELF.

**COOKING METHOD: OVEN**

**45-50 MINUTES**

**6 SERVINGS**

## SPICY SOUTHERN GUMBO

CAJUN AT IT'S FINEST. SHRIMP AND CAJUN SAUSAGE SIMMERED IN HUMBO VEGETABLES, DICED TOMATOES, HOT SAUCE, AND RICE. SERVE WITH CORN MUFFINS AND VEGGIE STICKS AND GET READY FOR A TRUE SOUTHERN TREAT!

**COOKING METHOD: STOVE TOP**

**35 MINUTES**

**6 SERVINGS**

## CHICKEN STEW

COOL WEATHER IS HERE AND THIS YUMMY STEW WILL HELP WARM YOU UP. A POT FULL OF CARROTS, CELERY, ONION, TOMATOES, CHICKEN BROTH, BASIL, THYME, KIDNEY BEANS AND CHICKEN BREAST. SERVE WITH CRUSTY BREAD OR CORNBREAD.

**COOKING METHOD: STOVE TOP**

**40-45 MINUTES**

**6 SERVINGS**

## BEEF BURGUNDY

**NO SPLIT**

THIS IS AN EASY BUT VERY TASTY VERSION OF BEEF BURGUNDY. PIECES OF CHUCK ROAST, CARROTS, ONION, CELERY, RED WINE, MUSHROOMS AND SPICES ARE BACKED IN THE OVEN TO PERFECTION. SERVE OVER NOODLES OR RICE.

**COOKING METHOD: OVEN**

**2 HOURS**

**6 SERVINGS**

## CHOCOLATE PECAN COBBLER

**NO SPLIT**

LOOKING FOR A GREAT DESSERT FOR THE HOLIDAYS? THIS IS IT. COCOA, VANILLA, TOFFEE BITS, PECANS ARE JUST A FEW OF THE INGREDIENTS THAT WILL MAKE YOU WOOH AND AWH WHEN TASTED. SERVE IT WARM WITH ICE CREAM AND BE DELIGHTED.

**COOKING METHOD: OVEN**

**35-40 MINUTES**

**6 SERVINGS**

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