

# July's Menu



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## COCONUT-CURRY SHRIMP W/RICE

THIS SHRIMP MARINATES TO ABSORB THE FLAVORS OF THE AROMATIC SAUCE, MAKING THE ENTRÉE QUICK ENOUGH FOR A BUSY WEEKNIGHT. IF YOU DON'T LIKE CURRY, YOU CAN LEAVE IT OUT AND STICK WITH COCONUT MILK. WE SEND JASMINE RICE WITH YOU, WHICH IS A TREAT IN ITSELF. SERVE WITH GARLIC TOAST.

**COOKING METHOD: STOVE TOP**

**10-12 MINUTES**

**4 SERVINGS**

## CHICKEN POT PIE

THIS IS A PAULA DEEN RECIPE COMING BACK BY DEMAND. 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 COMPLETE MEAL.

**COOKING METHOD: OVEN**

**45-50 MINUTES**

**6 SERVINGS**

## CARIBBEAN BLACKENED TURKEY

THESE TURKEY CUTLETS MARINATE IN CARIBBEAN SPICES AND ARE TRANSFORMED ON THE GRILL OR IN THE OVEN. ANOTHER GREAT FLAVOR AND HEALTHY, TOO. BREAK OUT THE STEEL-DRUM AND LIGHT THE TIKI TORCH. SERVE WITH STEAMED VEGETABLES AND RICE.

**COOKING METHOD: GRILL OR OVEN**

**10-12 MINUTES**

**4 SERVINGS**

## CROCK POT PEPPER STEAK

**No SPLIT**

STRIPS OF ROUND STEAK SLOW COOK IN A SAUCE ON ONIONS, GREEN PEPPERS, TOMATOES AND SPICES TO SERVE UP A NICE DINNER WITH EGG NOODLES OR COUSCOUS.

**COOKING METHOD: CROCK POT**

**6 HOURS**

**6 SERVINGS**

## HONEY MUSTARD CHICKEN

THIGHS AND LEGS MARINATE IN A MIX OF HONEY AND DIJON THAT WILL BE BIG HIT WITH ADULTS AND KIDS. YOU CAN EAT THEM HOT OR COLD. SERVE WITH ROASTED CORN AND COLESLAW.

**COOKING METHOD: GRILL OR BROIL**

**25-30 MINUTES**

**6 SERVINGS**

## BUTTERMILK PORK CHOPS

THESE CHOPS ARE MARINATED IN A BRINE OF BUTTERMILK, LEMON ZEST, ROSEMARY, AND SAGE, WHICH MAKES THE CHOPS REALLY TENDER. SERVE WITH ROASTED BUTTERNUT SQUASH AND GREEN BEANS.

**COOKING METHOD: STOVE TOP**

**10-15 MINUTES**

**6 SERVINGS**

## TURKEY SAUSAGE W/BROCCOLI PASTA

ITALIAN TURKEY SAUSAGE COOKED WITH SAUTÉED ONION, GARLIC, COLORED BELL PEPPERS, CHICKEN BROTH, AND BROCCOLI FLOWERETS SERVED ON TOP OF COOKED RIGATONI PASTA. SERVE WITH GARLIC BREAD.

**COOKING METHOD: STOVE TOP**

**25 MINUTES**

**6 SERVINGS**

## ZESTY THAI CHICKEN W/BASIL

THIS DISH WILL GET YOUR TASTE BUDS JUMPING! TRADITIONAL THAI TASTE AND FRESH BASIL MAKE THIS EASY DISH SPECIAL. DON'T LIKE IT HOT? WE CAN TAME THE SPICES TO AGREE WITH ALMOST ANYONE'S TASTE BUDS. IT COMES WITH JASMINE RICE.

**COOKING METHOD: STOVE TOP**

**25 MINUTES**

**6 SERVINGS**

## MOZZARELLA STUFFED MEATBALLS

BACK AGAIN BY DEMAND! BEEF AND PORK COMBINED WITH SPICES, ROLLED INTO BALLS WITH MOZZARELLA CHEESE INSIDE EACH BALL, BROWNED AND SIMMERED IN MARINARA SAUCE. SERVE OVER SPAGHETTI WITH FRENCH BREAD.

**COOKING METHOD: STOVE TOP**

**25-30 MINUTES**

**6 SERVINGS**

## SPICY WINE BEEF ROAST

**No SPLIT**

A WONDERFULLY FLAVORED BEEF ROAST, COOKED ALL DAY FOR A TASTY DINNER. IT IS SEASONED WITH LOTS OF INGREDIENTS AND OF COURSE, RED WINE. SERVE IT UP WITH CARROTS AND STRING GREEN BEANS. IT IS ALSO GREAT, SLICED, (WARM OR COLD) ON DINNER ROLLS AS SANDWICHES.

**COOKING METHOD: CROCK POT**

**6-8 HOURS**

**6 SERVINGS**

## CHICKEN BREAST W/ CREOLE SAUCE

SKINNED AND BONED, THESE BREASTS ARE GRILLED OR BROILED WITH A BASTING MIXTURE AND TAKEN TO THE TABLE TOPPED WITH A HOME MADE CREOLE SAUCE. THIS HAS LOTS OF FLAVOR AND MAKES A COMPLETE HEADY MEAL WITH A SIDE SALAD OR GREEN BEANS.

**COOKING METHOD: GRILL OR OVEN**

**30 MINUTES**

**6 SERVINGS**

## FROZEN BLIZZARD

THIS IS A REFRESHING DESSERT. IT REMINDS ME OF THE DAIRY QUEEN BANANA SPLIT BLIZZARDS I LOVE TO ORDER. IT HAS SOUR CREAM, BANANAS, PINEAPPLES, CHERRIES, NUTS AND A FEW OTHER INGREDIENTS. TRUST ME ON THIS ONE, YOU WILL LOVE IT.

**COOKING METHOD: NONE**

**5 MINUTE THAW**

**9 SERVINGS**

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