

June's Menu



Look for more information at:

www.dinnerwithtlc.com

Or call us at: (479) 484-1900

BALSAMIC CHICKEN DRUMETTES

THESE CHICKEN LEGS ARE FINGER LICKIN' GOOD. THEY MARINATE IN BALSAMIC VINEGAR, HONEY, BROWN SUGAR, SOY, GARLIC, AND ROSEMARY. THEY CAN BE GRILLED OR BAKED IN THE OVEN TO CARAMELIZE. SERVE WITH ROASTED POTATOES.

COOKING METHOD: GRILL OR OVEN

40-45 MINUTES

6 SERVINGS

GLAZED SALMON

THIS SALMON FILET IS GRILLED AND BASTED WITH A GLAZE OF OLIVE OIL, MOLASSES, GARLIC, AND LEMON PEEL. YOU WILL NOT BE DISAPPOINTED. SERVE WITH RICE PILAF AND ROASTED CORN.

COOKING METHOD: GRILL OR OVEN

15-20 MINUTES

4 SERVINGS

CHICKEN-VEGETABLE SPAGHETTI

CHUNKS OF CHICKEN BREAST AND GARLIC ARE SAUTÉED UNTIL DONE, THEN ZUCCHINI, ONION, MUSHROOM, TOMATO, AND SPICES ARE ADDED, TO SIMMER A FEW MINUTES TOGETHER. IT IS SERVED ON COOKED SPAGHETTI (WITH ENTRÉE). IT IS ONE OF OUR FAVORITES AT TLC. IT IS A MEAL IN ITSELF. SERVE WITH GARLIC BREAD.

COOKING METHOD: STOVE TOP

20 MINUTES

5-6 SERVINGS

POTATO CRUSTED VEGETABLE/HAM QUICHE

THIS QUICHE IS GREAT FOR BRUNCH OR DINNER. IT HAS A HASH BROWN/CHEESE CRUST AND IS FILLED WITH ZUCCHINI, BELL PEPPERS, HAM, EGGS, SEASONING AND CHEDDAR/JACK CHEESE. SERVE WITH FRESH FRUIT OR A GARDEN SALAD.

COOKING METHOD: STOVE TOP/OVEN

35 MINUTES

6 SERVINGS

AMARETTO FRENCH TOAST

A DELIGHTFUL BREAKFAST OR BRUNCH MEAL. (MY FAVORITE) FRENCH TOAST IS SOAKED IN EGGS, MILK, BROWN SUGAR, AMARETTO, AND NUTMEG. IT IS BROWNED IN BUTTER, 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

TURKEY CUTLET IN MARSALA

VERY SIMILAR TO OUR CHICKEN MARSALA AND JUST AS GOOD. THE TURKEY IS LIGHTLY COATED WITH SEASONED FLOUR AND PAN BROWNED, THEN SIMMERED WITH MARSALA AND PARMESAN CHEESE. SERVE WITH ROASTED ASPARAGUS.

COOKING METHOD: STOVE TOP

30 MINUTES

4-5 SERVINGS

ARTICHOKE SPINACH SHELLS

THESE PASTA SHELLS ARE MIXED WITH SPINACH, CHEDDAR CHEESE, ARTICHOKE, AND SOUR CREAM FOR A GREAT ENTRÉE OR SERVED AS A SIDE DISH. JUST ADD A TOSSED SALAD AND ENJOY.

COOKING METHOD: OVEN

35-40 MINUTES

6 SERVINGS

SZECHWAN PORK CHOPS

THESE CHOPS ARE MARINATED IN A MIX OF FRESH GINGER, GREEN ONION, SOY, GARLIC, CHILI PASTE, CHILI OIL AND SESAME OIL. IT IS A GREAT FLAVOR AND IF YOU WANT TO "KICK IT DOWN" A NOTCH, JUST REDUCE THE CHILI PASTE AND OIL. SERVE WITH SUGAR SNAP PEAS AND FRIED RICE.

COOKING METHOD: GRILL OR BROIL

20-25 MINUTES

4 SERVINGS

ITALIAN PIZZA TURNOVERS

A BAKE PUFF PASTRY STUFFED WITH ITALIAN SAUSAGE, MUSHROOM, ONION, PIZZA SAUCE, MOZZARELLA AND PARMESAN CHEESE. NEED I SAY MORE? THESE ARE ANOTHER TLC FAVORITE. THEY ARE GREAT TO PULL OUT OF THE FREEZER ALL SUMMER LONG FOR THAT FAST MEAL. ADD A SALAD IF YOU LIKE.

COOKING METHOD: OVEN

15-20 MINUTES

8 SERVINGS

MASHED POTATO MEATLOAF

THIS IS A GREAT MEATLOAF OF THOSE WHO ARE "MEATLOAF SHY". SEASONED GROUND CHUCK, COVERED WITH GARLIC MASHED POTATOES, ROLLED UP, AND COOKED WITH A SAUCE THAT HAS A MILD ZIP. SERVE WITH GREEN BEANS OR STEAMED BROCCOLI.

COOKING METHOD: OVEN

1 HOUR

6 SERVINGS

TROPICAL CHICKEN

THE MARINADE MAKES A SAVORY STATEMENT IN THIS ALL TIME FAVORITE CHICKEN RECIPE. IT SMELLS SO GOOD ON THE GRILL THAT GUESTS COULD HARDLY WAIT TO TRY A PIECE. SERVE IT WITH GRILLED VEGGIES OR POTATO SALAD.

COOKING METHOD: GRILL OR OVEN

40-45 MINUTES

6 SERVINGS

PEACH CREAM PIE

SOMETHING PERFECT FOR THE HOT WEATHER AHEAD. THIS IS A VERY REFRESHING PIE. GRAHAM CRACKER CRUST IF FILLED WITH CREAM CHEESE, SWEETENED MILK, PUREED PEACHES, AND COOL WHIP. IT WAS LOVED LAST SUMMER. JUST PULL IT OUT OF THE FREEZER, SLICE, AND SERVE.

COOKING METHOD: NONE

SET OUT TIME: 5 MINUTES

8 SERVINGS

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