

May's Menu



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CHICKEN SPIEDINI

THESE STRIPS OF CHICKEN BREAST ARE WRAPPED AROUND A PIECE OF ASIAGO CHEESE, DIPPED IN OLIVE OIL, AND ROLLED IN ITALIAN BREAD CRUMBS. THEY ARE TOPPED WITH A BAY LEAF, A SLICE OF ONION, AND BAKED TO PERFECTION. IT IS A GREAT FLAVOR AND THE HOUSE WILL SMELL WONDERFUL. SERVE WITH ROASTED CARROTS AND PASTA SALAD.

COOKING METHOD: OVEN

25-30 MINUTES

6 SERVINGS

HONEY BURGERS

NOT YOUR PLAIN OLE BURGER. THIS ONE IS GROUND BEEF MIXED WITH HONEY, CINNAMON, PAPRIKA, CURRY, GINGER AND NUTMEG FOR A NICE CHANGE OF FLAVOR. IT IS A REQUESTED REPEAT. SERVE ON A BUN WITH YOUR FAVORITE CONDIMENTS.

COOKING METHOD: GRILL

10-15 MINUTES

6 SERVINGS

SWEET AND SOUR TURKEY MEATBALLS

GROUND TURKEY WITH A LITTLE SEASONING FOR THE BALLS AND A HOMEMADE SWEET AND SOUR SAUCE, COOK TIGHTER 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

CHICKEN CHIMICHANGAS

THESE ARE SIMILAR TO OUR TURKEY CHIMI'S, EXCEPT COOKED CHICKEN REPLACES THE GROUND TURKEY. THEY BOTH ARE ALWAYS A BIG HIT. SERVE WITH SOUR CREAM, SALSA, GUACAMOLE, AND CHIPS.

COOKING METHOD: OVEN

35 MINUTES

6 SERVINGS

ZITI WITH ITALIAN SAUSAGE

SWEET ITALIAN TURKEY SAUSAGE IS COOKED WITH ONION, HEAVY CREAM, SALT, PEPPER, AND FRESH NUTMEG. MIXED WITH ZITI PASTA AND TOPPED WITH PARMESAN CHEESE. THERE WILL BE NO LEFTOVERS WITH THIS ONE.. A TOSSED SALAD MAKES THIS ENTRÉE COMPLETE.

COOKING METHOD: STOVE TOP

15-20 MINUTES

6 SERVINGS

TEX-MEX SALISBURY STEAK

THIS IS A DELICIOUS SOUTHERN RECIPE. IT IS A COMBINATION OF BEEF AND PORK WITH GREAT TEX-MEX SEASONINGS. SERVE IT WITH CHEESY MASHED POTATOES AND ZESTY GREEN BEANS. (ASK FOR RECIPES)

COOKING METHOD: STOVE TOP

30 MINUTES

6 SERVINGS

REUBEN CASSEROLE

THIS PERENNIAL PLEASER IS A CLEVER TAKE ON THE CLASSIC SANDWICH. IT IS LAYERED WITH RYE BREAD, DRESSING, CORN BEEF, SAUERKRAUT, AND SWISS CHEESE. SERVE WITH BAKED CHIPS OR POTATO SALAD.

COOKING METHOD: OVEN

1 HOUR 30 MINUTES

6 SERVINGS

ALMOND CRUSTED CHICKEN

CHICKEN CUTLETS DREDGED IN A COATING OF GROUND ALMONDS, BREADCRUMBS, LIME ZEST, AND JERK SEASONING (WHICH OFFERS THE SWEET-SPICY FLAVORS OF THYME, ALLSPICE, AND CRUSHED RED PEPPER) THESE ARE QUICK, EASY, AND VERY GOOD. THEY ARE ALSO A FAVORITE HERE. SERVE WITH A MEDLEY OF SQUASH, TOMATOES, OKRA, AND ONIONS. WE EVEN MADE SANDWICHES OUT OF THEM.

COOKING METHOD: STOVE TOP

10-12 MINUTES

6 SERVINGS

GERMAN BEEF PATTIES

AN UNUSUAL FLAVORED DISH YOU WON'T WANT TO MISS. PATTIES OF GROUND CHUCK, GRATED CARROTS, ONION, SPICES AND A WONDERFUL SAUCE OF BEEF BROTH AND GINGERSNAPS. SERVE WITH POPPY SEED NOODLES. (RECIPE WITH ENTRÉE)

COOKING METHOD: STOVE TOP

25-30 MINUTES

6 SERVINGS

TILAPIA BRUSHETTA

INSPIRED BY THE FABULOUS, FRESH BRUSHETTA AT OUR FAVORITE ITALIAN RESTAURANT.....TILAPIA FILLETS ARE TOPPED WITH FRESH TOMATOES, FRESH BASIL STRIPS, PLENTY OF GARLIC AND A FEW OTHER GOODIES, THEN ARE RAPPED IN FOIL, READY FOR THE GRILL OR OVEN. THIS IS MY ALL TIME TLC TILAPIA ENTRÉE, AND I LOVE THEM ALL. IF YOU MISSED THESE BEFORE, DON'T THIS TIME. SERVE WITH GARLIC BREAD AND GRILLED ZUCCHINI.

COOKING METHOD: GRILL OR OVEN

10-15 MINUTES

4 SERVINGS

PORK KABOBS WITH VERA CRUZ SAUCE

SEASONED CHUNKS OF PORK TENDERLOIN ARE THREADED WITH COLORED PEPPERS ON SKEWERS AND BROILED OR GRILLED OUTSIDE. YOU ADD MIXED SEASONING WITH A CUP OF SOUR CREAM TO CREATE VERA CRUZ SAUCE TO SERVE WITH YOUR KABOBS. ADD SOME CORN ON THE COB AND ENJOY.

COOKING METHOD: GRILL OR OVEN

10-15 MINUTES

6 SERVINGS

APPLE-BERRY CRUNCH

FORGET ROLLING OUT PASTRY FOR A COBBLER. THIS FRUIT FILLING IS TOPPED WITH A DRY MIX AND BAKES WITH BUTTER AND WALNUTS INTO A WONDERFUL DESSERT. IT IS REALLY GOOD SERVED WARM, ALA MODE.

COOKING METHOD: OVEN

45-50 MINUTES

9 SERVINGS

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