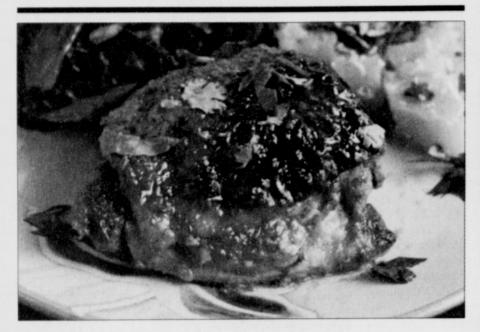
# FOOD



# Cranberry Dijon Chicken

#### Ingredients

- · 1 family pack leg quarters
- 1 can whole berry cranberry sauce
- 1 packet onion soup mix
- 1 bottle French dressing
- 2 tablespoons Dijon mustard

#### **Directions**

- 1. Preheat oven to 350°F.
- 2. Mix all ingredients except chicken in medium-large glass baking dish.
- 3. Add chicken and spoon mixture over top of chicken making sure to cover completeley.
- 4. Bake uncovered for 35-60 minutes (depending on choice of chicken cuts -about 60 minutes for leg quarters) occasionally spoon-basting with mixture.
- 5. Chicken is done when liquid runs clear or meat flakes with the twist of a fork.
- 6. Great served over mashed potatoes with side of green beans.

### Pear Loaf Cake

#### Streusel Ingredients

- 2 medium pears, peeled and cored, chopped
- 1 teaspoon lemon juice
- 1 cup all-purpose flour
- 1/2 cup light brown sugar, packed
- 4 ounces butter, cold, cut in small pieces
- 2 teaspoons ground cinnamon
- 1/3 cup chopped pecans.

### Cake Ingredients

- 2 cups all-purpose flour
- 3/4 cup granulated sugar
- · 2 teaspoons baking powder
- 1/2 teaspoon salt
- · 2 large eggs
- 1/2 cup milk, whole or low fat
- 11/2 teaspoons vanilla
- · 4 ounces butter, melted

### **Preparation**

- 1. Grease and flour a 9x5x3-inch loaf pan. Preheat oven to 350°.
- 2. Toss chopped pears with lemon juice in a bowl; set aside.
- 3. In another bowl, combine streusel ingredients, except pecans, with a fork until crumbly, or pulse with food processor. Stir in pecans, if using.
- 4. In a mixing bowl, combine flour, sugar, baking powder and salt; stirto blend. 5. Whisk eggs in a mixing bowl until blended; stir in milk, vanilla, and butter. Add to flour mixture and fold with a wooden spoon or spatula just until dry

ingredients are moistened. Spoon half of the batter into prepared loaf pan; spread out to cover the bottom. Sprinkle batter with half of the pears and half of the streusel. Spoon remaining batter evenly over streusel, spreading carefully to cover. Sprinkle with half of the remaining streusel, the remaining chopped pears and then the remaining streusel.

6. Bake for 1 hour 10 minutes to 1 hour 20 minutes, or until a wooden pick inserted into center of cake comes out clean. Cool in pan on a wire rack for 10 minutes. Run a knife carefully around sides; invert the cake onto plate. Turn the cake, streusel side up, onto a rack and let cool on a rack completely.



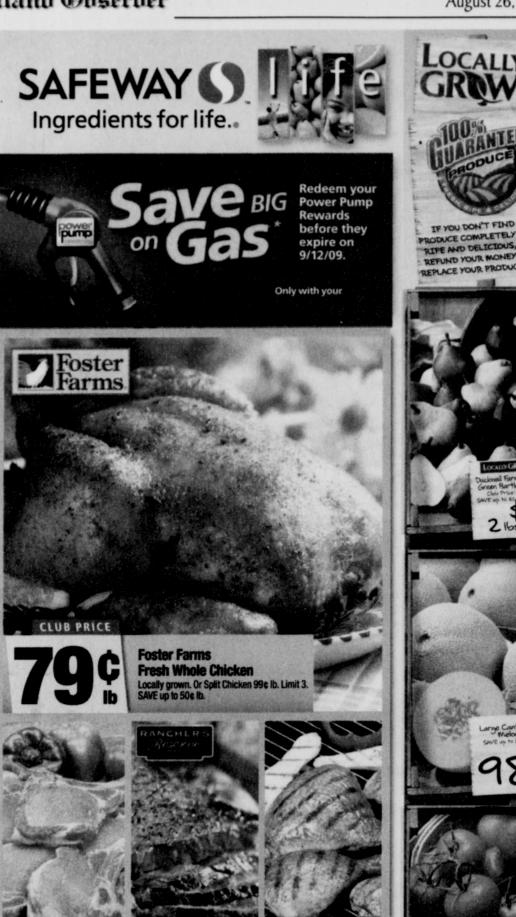
# Tomato Salsa

## Ingredients

- 1 cup chopped onion
- · 2 cloves garlic, crushed and minced
- · 1 cup diced tomatoes
- 1 can (4 ounces) mild green chiles, chopped
- 1/2 teaspoon salt
- 1 tablespoon ground red chile

### Preparation

Simmer all ingredients; add salt to taste. Let stand for 10 to 15 minutes before serving.













Ice Cream

CLUB PRICE