

Angel Food Menus – Week 2 Of October

By www.HillbillyHousewife.com

These menus are based on the food provided by Angel Food Ministries in their monthly boxes. For more information on ordering these food boxes visit

<http://www.angelfoodministries.com/>

Sunday

Barbecued Turkey Bake

Makes 6 servings

- 1 1/2 cups cut-up cooked turkeys
- 1/3 cup chili sauce
- 2 tablespoons honey
- 1 teaspoon soy sauce
- 1/4 teaspoon red pepper sauce
- 1 small onion, sliced and separated into rings
- 1 1/2 cups Original Bisquick®
- 1/3 cup cold water
- 1 cup shredded mozzarella cheese (4 ounces)

1. Heat oven to 375°. Mix turkey, chili sauce, honey, soy sauce, pepper sauce and onion; set aside.
2. Mix Bisquick and cold water until dough forms; beat 20 strokes. Roll or pat dough into 12 x 6-inch rectangle on ungreased cookie sheet; pinch edge to form 1/2-inch rim. Spoon turkey mixture onto dough.
3. Bake 25 minutes or until edge of crust is light brown. Sprinkle with cheese. Bake about 5 minutes or until cheese is melted. HIGH ALTITUDE (3500 to 6500 feet): Heat oven to 400°.

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Monday

Chili-Orange Country Style Ribs

Makes 4 servings

- 3 to 4 pounds boneless pork loin country-style ribs
- 1/2 teaspoon salt
- 1/2 teaspoon dried marjoram leaves
- 1/4 teaspoon pepper
- 1 cup chili sauce
- 1/4 cup orange marmalade
- 2 tablespoons Worcestershire sauce
- 1 teaspoon ground mustard
- 2 tablespoons chopped fresh chives, if desired

1. Heat oven to 350°.
2. Place ribs in rectangular pan, 13 X 9 X 2 inches. Sprinkle both sides with salt, marjoram and pepper. Cover tightly with aluminum foil.
3. Bake 1 hour 30 minutes to 1 hour 45 minutes or until tender; drain.
4. While ribs are baking, mix chili sauce, marmalade, Worcestershire sauce and mustard in 1-quart saucepan. Cook over medium-low heat 5 minutes, stirring occasionally, or until flavors are blended. Stir in chives. Brush sauce over ribs.
5. Bake uncovered 15 minutes. Brush again with sauce. Bake 10 to 15 minutes longer or until ribs are glazed. Serve with remaining sauce.

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Tuesday

Chicken Stir Fry Skillet Meal

Makes 4 servings

1 package chicken stir fry skillet meal

Prepare the chicken stir-fry skillet meal as directed on package.

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Wednesday

Pork Chop and Potato Skillet

Makes 6 servings

- 6 pork loin rib chops, 1/2 inch thick (about 1 1/2 pounds)
- 1 (10 3/4-ounce) can condensed cream of mushroom soup
- 1 (4-ounce) can mushrooms pieces and stems, undrained
- 1/4 cup water
- 2 tablespoons dry white wine or apple juice
- 3/4 teaspoon chopped fresh or 1/4 tsp dried thyme leaves
- 1/2 teaspoon garlic powder
- 1/2 teaspoon Worcestershire sauce
- 6 medium new potatoes (about 1 1/2 pounds), cut into fourths
- 1 tablespoon diced pimiento
- 1 (16-ounce) bag frozen green peas, rinsed and drained

1. Spray 10-inch nonstick skillet with cooking spray; heat over medium-high heat. Cook pork in skillet, turning once, until brown.
2. Mix soup, mushrooms, water, wine, thyme, garlic powder and Worcestershire sauce; pour over pork. Heat to boiling, stirring occasionally; reduce heat. Cover and simmer 15 minutes.
3. Add potatoes. Cover and simmer 15 minutes. Stir in pimiento and peas. Cover and simmer about 10 minutes, stirring occasionally, until peas are tender and pork is slightly pink when cut near bone.

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Thursday

Bacon Cheeseburger Pasta

Makes 6 servings

8 ounces pasta spirals or tubes
1 pound ground beef
6 bacon strips diced
1 can tomato soup
1 cup cheddar cheese shredded

1. Cook pasta according to package directions.
2. Meanwhile, in a skillet cook beef over medium heat until no longer pink. Drain and set aside.
3. In the same skillet, cook bacon until crisp; remove bacon and discard drippings. Dice Bacon
4. Drain pasta, add to the skillet. Add soup, beef and bacon and heat through.
5. Sprinkle with cheese, cover and cook until the cheese is melted.

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Friday

Teriyaki Noodles

Makes 4 servings

- 1 cup hot water
- 6 dried Chinese black or shitake mushrooms (1/2 ounce)
- 8 ounces uncooked soba (buckwheat) noodles or whole wheat spaghetti
- 1 tablespoon vegetable oil
- 1 large onion, sliced
- 1 (8-ounce) package sliced mushrooms (3 cups)
- 8 ounces fresh shitake, crimini or baby portabella mushrooms, sliced
- 1/3 cup teriyaki sauce
- 1/4 cup chopped fresh cilantro

1. Pour water over dried mushrooms in small bowl. Let stand about 20 minutes or until soft; drain. Rinse with warm water; drain. Squeeze out excess moisture from mushrooms. Remove and discard stems; cut caps into 1/2-inch strips.
2. Cook and drain noodles as directed on package.
3. Heat oil in 12-inch skillet or wok over medium-high heat. Add onion; stir-fry 3 minutes. Add all mushrooms; stir-fry 3 minutes. Stir in teriyaki sauce; reduce heat. Partially cover and simmer about 2 minutes or until vegetables are tender. Stir in noodles, cilantro and, if desired, 1 tablespoon toasted sesame seed.

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Saturday

Chicken Nugget Casserole

Makes 5 servings

- 1 13 1/2-ounce bag frozen chicken nuggets
- 1/3 cup grated parmesan cheese
- 1 26-ounce jar spaghetti sauce
- 1 cup shredded mozzarella cheese
- 1 teaspoon Italian seasoning

1. Place chicken nuggets in a greased 11x7 inch baking dish.
2. Sprinkle with Parmesan Cheese.
3. Top with Spaghetti sauce, mozzarella cheese and Italian Seasoning.
4. Cover and bake at 30 degrees for 30-35 minutes of until chicken is heated through and cheese is melted.