



Valentine's Day Dinner #2 Recipes

Hot Artichoke Chili Dip

- 14.5 oz. can Price Chopper artichoke hearts, drained and finely chopped
- 1 cup Price Chopper mayonnaise
- 4 oz. can chopped green chilies
- 1 small onion, finely chopped
- 1 cup Price Chopper grated parmesan cheese

Combine all ingredients. Bake at 350°F for 25-30 minutes. Serve with crackers or tortilla chips. Serves 4-6.

Stuffed Pork Chops

- 4 boneless pork chops, about 1 inch thick
- ¼ cup chopped onions
- 2 Tbs. chopped fresh parsley
- ½ cup Price Chopper chicken broth
- salt and pepper to taste
- 2 Tbs. Price Chopper butter
- ¼ cup chopped celery
- 1 ½ cup dry bread cubes
- ¼ tsp. poultry seasoning
- 1 Tbs. Price Chopper olive oil

Melt butter in medium skillet over medium-high heat. Add onions, celery and parsley and sauté until onions are soft. Place bread cubes in a large bowl. Add onion mixture. Pour chicken broth over and mix well. Add poultry seasoning, salt and pepper. Slice a pocket into chops. Season chops with salt and pepper. Stuff chops with stuffing mixture. Heat olive oil in large ovenproof skillet over medium-high heat. Add pork chops and sear on one side until golden brown, turn and transfer chops to 350°F oven. Place foil lightly over chops. Bake for 45-50 minutes or until juices run clear. Remove foil last 10 minutes to brown chops. Serves 4.

Glazed Baby Carrots

- 1 lb. baby carrots
- ¼ cup Price Chopper brown sugar
- ¼ tsp. ginger
- 3 Tbs. Price Chopper butter
- ½ tsp. nutmeg

Place carrots in medium saucepan and cover with water. Bring water to boil and cook until tender, approximately 10 minutes. Drain carrots well. Add butter, brown sugar, nutmeg and ginger and simmer for additional 5-10 minutes to glaze, stirring occasionally. Serves 4.

Mixed Green Salad with Mandarin Oranges and Pecans

- 8 oz. Mesculin salad mix
- ½ cup Central Market Classics Slow Roasted Pecans
- Central Market Classics Balsamic/Oil/Vinaigrette
- 1 can Central Market Classics Mandarin Oranges, well drained
- Central Market Classics Crumbled Blue Cheese

Place mesculun greens in a salad bowl. Place the mandarin oranges in the salad bowl and top with pecans and crumbled blue cheese. Pour vinaigrette over salad and toss gently to combine. Serves 4.

Bananas with Grand Marnier Flambé

- 4 Tbsp. Price Chopper sugar
- ¼ cup Price Chopper orange juice
- 4 bananas, peeled and sliced in half lengthwise
- Central Market Classic vanilla ice cream
- 3 Tbsp. Price Chopper butter
- 2 oz. Grand Marnier liqueur
- 2 oz. cognac

In sauté pan heat sugar until it is a clear light brown. Stir in butter, orange juice and Grand Marnier. Simmer over low heat 6-8 minutes. Add bananas and simmer 3-4 minutes. Pour cognac over bananas and carefully ignite. Serve over vanilla ice cream. Serves 4.