

Top Dinner Recipes

The most popular dinner recipes that the whole family will enjoy!

Miss in the kitchen



Top Dinner Recipes



Easy Marinated Pork Chops

Perfect baked or grilled!

- 6 boneless pork chops
- 3/4 cup brewed coffee
- 1 cup brown sugar
- 2 tablespoons Worcestershire sauce
- 2 tablespoons Italian seasonings
- 1 tablespoon smoked paprika
- 1 tablespoon granulated garlic
- 1 teaspoon kosher salt

1. Mix brewed coffee with brown sugar in a sauce pan. Add Worcestershire sauce, Italian seasonings, smoked paprika, garlic and salt.
2. Whisk mixture and heat to boiling and turn down to a simmer. Cook about 5 minutes, stirring often. Remove from heat and allow to cool.
3. Speed up the cooling process by pouring marinade into a mason jar and place it in the freezer or refrigerator for about 15 minutes.
4. Place pork chops a bowl or zip top bag and cover with marinade, turning to coat both sides.
5. Cover and refrigerate at least 1 hour.
6. Prepare grill to a medium fire, about 300°.
7. Place pork chops on grill and brush with marinade.
8. Sear pork chops over the fire and turn to sear other side, about 2 minutes on each side. Move to indirect heat and continue to cook until internal temperature reaches 145°, about 7-10 minutes.

PREP TIME **1 hour 10 min** | COOK TIME - **15 min** | TOTAL TIME **1 hour 25 min**



Korean Ground Beef & Broccoli

Easy dinner for any night of the week. Ready in under 30 minutes!

- 1 ½ pounds lean ground beef
 - 4 garlic cloves, minced
 - ½ cup soy sauce
 - ½ cup orange juice
 - ½ cup brown sugar
 - 1 tbsp toasted sesame oil
 - 1 tbsp cornstarch
 - 3 cups cooked rice
 - 3 cups steamed broccoli
 - 2 sliced green onions
 - 1 tablespoon sesame seeds
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1. Add ground beef to a skillet and cook over medium-high heat, stirring often and breaking into small pieces.
2. Add garlic and stir to combine.
3. In a medium sized bowl, combine soy sauce, orange juice, brown sugar, sesame oil and cornstarch.
4. Pour over ground beef, stirring to combine. Lower heat to simmer and cook 5 minutes.
5. Serve over rice with broccoli and top with green onions and sesame seeds.



Fried Chicken Strips

Tried and true comfort food!

- 3 pounds chicken tenders
- 2 cups all purpose flour
- 2 tablespoons Lawry's Season Salt
- 1 tablespoon black pepper
- 1 1/2 cups buttermilk
- 1 large egg
- 3 cups vegetable oil for frying

1. Add flour, seasoning salt and pepper to a shallow dish and mix well.
2. Add buttermilk and egg to another dish and beat egg into buttermilk.
3. Dredge chicken tenders in flour mixture, then into buttermilk mixture and then back through flour mixture. Coating both sides.
4. Place on a lined baking sheet in a single layer.
5. Add vegetable oil to an iron skillet or other heavy skillet.
6. Heat oil to 350°.
7. Cook chicken tenders 5-6 at a time, turning to brown on both sides until chicken reaches 165° internally.
8. Remove from skillet to a wire rack that has been placed over paper towels or brown paper in a baking sheet.
9. Serve immediately with your favorite sauces or gravy.



Rump Roast

Takes your sunday dinner to the next level!

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- 3- 4 pound beef rump roast
 - 4 tablespoons brown sugar
 - 2 tablespoons Mrs Dash Seasoning Blend
 - 1 tablespoon smoked paprika
 - 1 tablespoon granulated garlic
 - 1 teaspoon Lawry's Season Salt
 - 1 teaspoon coarse sea salt
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1. Pat rump roast dry with paper towels.
2. Sprinkle beef rub over all sides and rub it into the meat.
3. Cover and refrigerate overnight or allow to stand at room temperature 1 hour before cooking.
4. To Grill: Prepare grill to a 250- 300° fire.
5. Place roast over indirect heat and cook 1 - 1 1/2 hours or until internal temperature reaches 140 - 145°.
6. To Roast: Add roast to a dutch oven or braising pan with 1 cup liquid (beef broth, coffee or water). Cover and cook in a 325° oven for 1 1/2 hours or until internal temperature reaches 145°.
7. Cover roast loosely with foil. Allow roast to rest 10 minutes before slicing.



Mexican Cornbread

An easy dinner for any night of the week!

For the Filling:

- 1 pound lean ground beef
- 1 large onion, diced
- 8 oz cheddar cheese, shredded
- 1 teaspoon garlic powder
- 1 teaspoon chili powder
- 1 teaspoon ground cumin
- 1/2 teaspoon kosher salt

For the Cornbread

- 1 1/4 cups cornmeal
- 1 cup all purpose flour
- 1/2 teaspoon baking soda
- 3/4 teaspoon kosher salt
- 2 eggs
- 1 can 14.75 ounce creamed corn
- 1 cup milk
- 1/4 cup bacon drippings or vegetable oil plus more for greasing the skillet
- 3 jalapeño peppers

1. Preheat oven to 350°.
2. Place a 12 inch cast iron skillet in the oven to get hot.
3. Brown ground beef in a skillet and drain any excess grease.
4. Combine ground beef with diced onion, cheese, garlic, chili powder, cumin and salt. Set aside.
5. In a large bowl, add cornmeal, flour, soda and salt. Whisk to combine.
6. Add eggs, creamed corn, milk, bacon grease and jalapeños, mixing to combine.
7. Carefully remove skillet from oven and grease well with bacon drippings or oil.
8. Pour half of cornbread mixture into bottom of the skillet.
9. Top with ground beef and cheese mixture, spreading evenly.
10. Top with remainder of cornbread mixture.
11. Bake for 45-50 minutes or until well browned.

PREP TIME **10 min** | COOK TIME - **50 min** | TOTAL TIME **1 hour**



Sausage Spinach Quiche

A delicious dish for anytime of the day!

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- 1 refrigerated pie crust
 - 1 pound breakfast sausage
 - 1 tablespoon olive oil
 - 1/2 cup diced onion
 - 2 teaspoons minced garlic
 - 3 cups chopped baby spinach
 - 3 large eggs
 - 1/2 teaspoon salt
 - 1 1/2 cups milk
 - 1 1/2 cups shredded smoked gouda cheese
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1. Preheat oven to 425 degrees F.
2. Unroll pie crust and press into a pie plate. Prick the bottom and sides of the pie crust with a fork.
3. Bake the pie crust for 10 minutes. Lower oven temperature to 325 degrees.
4. Cook sausage over medium-high heat, until cooked through and crumbled. Set aside.
5. Add olive oil to a medium skillet and add onions and garlic, cook 2 minutes.
6. Add spinach and cook for 5 minutes, stirring often.
7. Add eggs to a large bowl, add milk and salt and whisk until well combined. Add shredded cheese, sausage and spinach mixture. Stir until well combined.
8. Pour into pie shell and bake for 50-55 minutes or until center is set.
9. Remove from oven and allow to rest 10 minutes before slicing



Southern Fried Shrimp

Crispy and delicious deep fried shrimp!

- 1 pound jumbo shrimp, peeled and deveined
- 1 cup buttermilk
- 2 cups all purpose flour
- 1 1/2 tablespoons Old Bay Seasoning
- 4 cups vegetable oil for frying

1. Pour buttermilk in a bowl.
2. Mix flour and Old Bay Seasoning together in a shallow dish.
3. Dip shrimp in buttermilk and dredge in flour mixture. Shake off excess flour and place on a lined baking sheet.
4. Place oil in a Dutch oven or heavy pan and heat to 350 degrees.
5. Fry shrimp a few at a time, 1-2 minutes or until golden brown.
6. Remove to a paper towel lined wire rack over a baking sheet to drain.
7. Serve immediately.



Baked Ham Penne Pasta

A family favorite for any night of the week!

- 16 oz Penne Pasta
- 2 tablespoons butter
- 1/2 cup chopped onion
- 4 garlic cloves, minced
- 1 teaspoon chopped fresh rosemary
- 2 tablespoons all purpose flour
- 2 cups milk
- 2 cups shredded Swiss cheese, divided use
- 1/2 cup sour cream
- 2 cups diced ham

1. Preheat oven to 350°.
2. Cook penne pasta half way- about 6 minutes, drain and set aside.
3. Add butter to a pan with chopped onion, garlic and rosemary. Cook 2-3 minutes until onions are softened. Add flour and whisk together, cooking for 2 minutes.
4. Add milk and cook, whisking until thickened, about 3 minutes. Remove from heat and add 1 cup of cheese and sour cream. Whisk until smooth.
5. Add pasta and ham and stir until combined. Sprinkle with remaining cheese.
6. Cover and refrigerate or bake immediately.
7. Bake for 30 minutes.



Smoked Sausage Chicken and Potato Kabobs

Simple and easy on the grill!

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- 1 1/2 pounds Little Potatoes
 - 1 large onion
 - 1 1/2 pounds chicken breasts
 - 1 pound smoked sausage
 - 1 cup Zesty Italian Dressing
 - 2 tablespoons mustard
 - 1 tablespoon Mrs Dash or other all purpose seasoning
 - 1 1/2 teaspoons pepper
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1. Parboil small potatoes for 10 minutes, drain and set aside.
2. Cut up onion into about 1 1/2 inch pieces and set aside.
3. Cut smoked sausage into about 1 inch slices and set aside.
4. Cut chicken into bite- sized pieces and place in a large bowl.
5. Mix Italian Dressing, Mustard, pepper and Mrs. Dash together and pour over chicken and toss to coat. Cover and refrigerate 30 minutes to marinate.
6. Alternate Chicken, Smoked Sausage, Onion and Potatoes on to skewers.
7. Preheat grill to 350 degrees.
8. Grill kabobs, turning about every 4-5 minutes until chicken is cooked through. About 15 minutes.
9. Serve immediately.



Herb Butter Smoked Chicken

A flavorful and delicious meal to make on the grill!

- 1 Whole Chicken

For the Herb Butter

For the Brine

- 4 quarts warm water
- 1 cup kosher salt
- 1 tablespoon peppercorns
- ½ lemon cut into chunks
- 2 garlic cloves, sliced

- ¼ cup softened butter
- 2 teaspoons dijon mustard
- 2 teaspoons fresh rosemary, minced
- 1 teaspoon fresh garlic, miced
- 1 teaspoon brown sugar
- ¼ teaspoon kosher salt

1. Mix brine by combining warm water, salt, peppercorns, garlic and lemons. Submerge chicken in water. Cover and refrigerate 1 - 3 hours.
2. Drain chicken well and pat completely dry with paper towels on the inside and out.
3. Prepare a grill fire to 300° with oak, hickory or pecan for smoke flavor.
4. Mix herb butter together by combining softened butter, dijon mustard, rosemary, garlic and salt.
5. Carefully rub about a tablespoon of herb butter under the skin and over the breast. Rub a tablespoon up into the cavity.
6. Melt the remaining herb butter and brush all over chicken skin.
7. Place chicken over indirect fire and close the grill lid.
8. Cook for 1 to 1½ hours until internal temperature reaches 165° near the thickest part of the thigh but not touching the bone.

PREP TIME **1 hour** | COOK TIME **2 hours** | TOTAL TIME **3 hours**