



MON	TUE	WED	THU	FRI	SAT	SUN
<p>COMFORT FOOD</p> <ul style="list-style-type: none"> • White Chili Book 1 pg 50 • Serve with Beer Bread or Kamut All Purpose White Bread Let the family just tear into the loaf, don't bother to slice it. • Banana Bread Book 1 pg 242 	<p>ITALIAN</p> <ul style="list-style-type: none"> • Pasta With Hot Italian Sausage Book 2 pg 44 • Garlic Bread Book 1 pg 227 (make it out of Italian bread Book 1 page 224) Keep leftover for tomorrows dinner. • Green Beans, Artichokes or Brussel Sprouts 	<p>FISH + MEATLESS</p> <ul style="list-style-type: none"> • Classic French Toast Book 1 pg 100 • Serve with Bacon or Sausage optional 	<p>MEXICAN</p> <ul style="list-style-type: none"> • Chicken Taquitos Book 2 pg 123 • Mexican Rice with Fresh Tomatoes Book 1 pg 123 • Avocado on the side 	<p>PIZZA</p> <ul style="list-style-type: none"> • Choose a Flavor Pizza Book 1 pg 138 • (look at Quattro Fromaggi, on page 133) 	<p>GRILL</p> <ul style="list-style-type: none"> • Sloppy Joes Book 1 pg 152 • Corn • Beans of choice • Chips 	<p>TRADITIONS</p> <ul style="list-style-type: none"> • Old School Hamburger Stew Book 2 pg 31 • Blueberry Muffins or Blueberry Lemon Scones Book 2 pg 99

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<p>COMFORT FOOD</p> <ul style="list-style-type: none"> • Chicken Curry in 30 Minutes Book 2 pg 37 • (look under variation on the same page and see how we fry Zucchini and Cabbage together) • Victorian Chocolate Tarte Book 2 pg 309 	<p>ITALIAN</p> <ul style="list-style-type: none"> • Linguine in Clam Sauce Book 1 pg 87 • Reds and Greens Salad Book 1 pg 191 • Italian Bread Book 1 pg 224 	<p>FISH + MEATLESS</p> <ul style="list-style-type: none"> • Fried Rice Cantonese Style Book 1 pg 87 • Add chopped cooked ham or pork chops 	<p>MEXICAN</p> <ul style="list-style-type: none"> • Beef Enchilada Supper Book 2 pg 208 • Butter lettuce and Romaine, with avocado, tomato and red onion. Olive oil and Balsamic or Ranch dressing. 	<p>PIZZA</p> <ul style="list-style-type: none"> • Pizza with Mushrooms Book 2 pg 145 	<p>GRILL</p> <ul style="list-style-type: none"> • Roast Salmon with Vegetables Book 1 pg 96 • French Baguettes Book 2 pg 242 	<p>TRADITIONS</p> <ul style="list-style-type: none"> • Tomato Basil Cream Soup Book 2 pg 21 • Romano Crusted Grilled Cheese Book 2 pg 276