



MON	TUE	WED	THU	FRI	SAT	SUN
<p>COMFORT FOOD</p> <ul style="list-style-type: none"> Savory Meatloaf Book 1 pg 45 Baked Potatoes Green Beans 	<p>ITALIAN</p> <ul style="list-style-type: none"> Spaghetti with Quick Tomato Sauce Book 1 pg 64 Quick Caesar-Style Salad Book 1 pg 195 Kamut French Baguettes For The Love Of Kamut pg 56 	<p>FISH + MEATLESS</p> <ul style="list-style-type: none"> German Pancakes with Strawberries Book 1 pg 103 	<p>MEXICAN</p> <ul style="list-style-type: none"> Thanksgiving See Below 	<p>PIZZA</p> <ul style="list-style-type: none"> Thanksgiving Leftovers 	<p>GRILL</p> <ul style="list-style-type: none"> Sloppy Joes Book 1 pg 152 	<p>TRADITIONS</p> <ul style="list-style-type: none"> Grilled Foot Long Turkey and Bacon Sandwich With Fresh Mozzarella Cheese (Use left over Turkey)

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<p>COMFORT FOOD</p> <ul style="list-style-type: none"> Biscuits And Sausage Country Gravy Book 1 pg 44 <p>THANKSGIVING:</p> <ul style="list-style-type: none"> Roast Turkey and Stuffing Book 1 pg 178 Cranberry Sauce Buy fresh and follow package directions Classic Mashed Potatoes Book 1 pg 211 Gravy Book 1 pg 178- Step 4 White Kamut Rolls For The Love Of Kamut pg 26 (made into Turkeys, look in Book 2 Page 25) Swiss Green Bean Bake Book 1 pg 206 	<p>ITALIAN</p> <ul style="list-style-type: none"> Copycat CPK Green Pasta FN website 	<p>FISH + MEATLESS</p> <ul style="list-style-type: none"> Minestrone Lovers Soup Book 2 pg 80 Kamut French Baguettes For The Love Of Kamut pg 56 	<p>MEXICAN</p> <ul style="list-style-type: none"> Chicken Taquitos Book 2 pg 123 Santa Fe Lime Rice Book 1 pg 123 	<p>PIZZA</p> <ul style="list-style-type: none"> Garlic Ranch Chicken Pizza 1- 14 inch Pizza White Kamut Pizza Dough For The Love Of Kamut pg 121 Or Basic Pizza Dough Book 1 pg 135 1/3 - Cup Ranch Dressing 2 - Cloves Garlic Toppings: 2 - Cups Cubed Fresh Mozzarella Cheese 5 - Slices Cooked Bacon, Crumbled 1 ¼ - Cups Cooked Chicken, Diced (Sprinkle boneless chicken breasts with olive oil then French coarse salt, and fresh ground black pepper. Bake chicken at 350 degrees for 35 minutes.) ½ - Cup Diced Fresh Tomatoes 1 - Cup Sautéed Mushrooms, Sliced (sauté in a little butter and garlic salt) ¼ - Cup Green Pepper, Chopped Bake Pizza At 450 15-18 Minutes 	<p>GRILL</p> <ul style="list-style-type: none"> Grilled Balsamic Honey Glazed Salmon Book 2 pg 169 Creamy Grilled Potatoes Book 2 pg 175 Bruschetta Book 2 pg 52 Green Beans 	<p>TRADITIONS</p> <ul style="list-style-type: none"> Food Nanny Filet Mignon Book 2 pg 171 Mashed Potatoes Broccoli Great Garlic Parmesan Bread Book 2 pg 173