



MON	TUE	WED	THU	FRI	SAT	SUN
<p>COMFORT FOOD</p> <ul style="list-style-type: none"> TOMATO BASIL CREAM SOUP Use 8 fresh medium size tomatoes if you have them in place of canned) Make homemade croutons. Slice day old bread, sourdough or regular. Butter both sides of bread. Cut into cubes. Place off the baking sheet and sprinkle with garlic salt. Bake at 350 for 20 minutes or so. Move around a couple of times with a spatula. 	<p>ITALIAN</p> <ul style="list-style-type: none"> Lasagna Soup Book 2 pg 47 (Add more chicken broth if you like the soup thinner) 	<p>FISH + MEATLESS</p> <ul style="list-style-type: none"> Grandma Ellen's Swedish Pancakes Book 2 p97 Serve with: Breakfast sausage or Bacon 	<p>MEXICAN</p> <ul style="list-style-type: none"> Steak Nachos thefoodnanny.com 	<p>PIZZA</p> <ul style="list-style-type: none"> Kamut Bruschetta Pizza For The Love of Kamut pg 127 	<p>GRILL</p> <ul style="list-style-type: none"> Sloppy Joes Book 1 pg 152 	<p>TRADITIONS</p> <ul style="list-style-type: none"> Crunchy Fried Chicken with Gravy Book 1 pg 176 Mashed potatoes Green Beans Kamut Cornbread For The Love of Kamut pg 70

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<p>COMFORT FOOD</p> <ul style="list-style-type: none"> Make Cranberry Jam Book 2 pg 285 Veggie Sandwiches (Grilled) Book 2 pg 283 	<p>ITALIAN</p> <ul style="list-style-type: none"> Spaghetti Carbonara Alla Mario Book 2 pg 60 	<p>FISH + MEATLESS</p> <ul style="list-style-type: none"> Clam Chowder Book 2 pg 71 	<p>MEXICAN</p> <ul style="list-style-type: none"> Quick And Easy Honey Lime Enchiladas Book 2 pg 117 	<p>PIZZA</p> <ul style="list-style-type: none"> Little Italy Pizza Book 2 pg 147 	<p>GRILL</p> <ul style="list-style-type: none"> Leftovers 	<p>TRADITIONS</p> <ul style="list-style-type: none"> Chef Jean Louis Coq Au Vin Book 2 pg 199