

# Market Day NEWS!

Fire up the grill! Warm weather is here and Market Day can help get the party rollin' in your back yard fun. When you place an order of just \$35 or more this month, you will receive a FREE bottle of Market Day's Exclusive Grilling Sauce....yes, I said FREE!! The following are just a few items that are on special this week that you can use with this yummy sauce:

Baby Back Ribs (*see recipe below!*)  
All Beef Hot Dogs  
1/3 lb. Beef Steak patties  
Swiss and Mushroom Burgers  
.....and so much more!



ALL the food through Market day is great, you can place your order on line at [www.marketday.com](http://www.marketday.com) or drop an order form (available in the band room) off in the booster mailbox. Our volunteers process the orders and have the items boxed and ready for pick up. Mark your calendars and support our band through Market Day. The next pick up date is June 24th with orders to be placed by June 20th. The next Market Day delivery will be August 4th. The goal for this year is 50 orders per month. We need you to help meet and beat that goal and earn more \$\$\$'s. **\*Note - Market Day pick up is from 6-7pm in the commons area by the LGI room due to the construction.**

If you have any questions, please contact Michelle Cook or Pattie Barrientez.

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## BBQ Ribs

These ribs are guaranteed to fall off the bone! Easy and oh, so good to eat!

Ingredients:

### **Baby Back Ribs (#1097)**

Favorite BBQ Sauce  
Laurie's Seasoning  
Any other favorite spices....

Cover a cookie sheet with tin foil. Then lay plastic wrap over it (enough to be able to wrap up the ribs). Place Baby Back Ribs on top of plastic wrap. Season with spices on the front and back sides. Rub them in then pour on about 1 cup of BBQ sauce saving the rest for later. Then wrap up ribs with plastic wrap and then wrap with the foil. Place on foiled cookie sheet and bake in your oven at 200° for 5/6 hours.

Take out and spread on the rest of the BBQ sauce and place back in the oven under the broiler until browned.

## CROCK POT HAM and SCALLOPED POTATOES

Going out all day to enjoy the summer weather? Come home to a delicious warm meal that you've prepared before you left!

### **4 Deluxe Ham Steaks(#1537)** cut into bite size pieces

8-10 medium potatoes, thinly sliced

2 onions, thinly sliced

1 c. grated Cheddar or American Cheese

1 can cream of celery or cream of mushroom soup

1/2 teaspoon Cream of Tartar

Paprika

Salt and Pepper to taste

Toss sliced potatoes in 1/2 teaspoon cream of tartar and 1 cup water; drain. Put half of ham, potatoes and onions in crock-pot. Sprinkle with salt and pepper, then grated cheese. Repeat with remaining half. Spoon undiluted soup over the top. Sprinkle with paprika. Cover and cook on low 8-10 hours (or 4 hours on high).

## BALSAMIC PORK CHOPS

### **8 thawed Boneless Pork Chops (#1318)**

12 ounces balsamic vinaigrette dressing

Place chops in large, reseal able bag; pour vinaigrette dressing over chops,. Seal bag and refrigerate for 2-24 hours. Prepare medium-hot grill. Remove chops from marinade and pat dry. Discard remaining marinade. Grill chops directly over heat for 8-10 minutes, turning once.