

Your Weekly Menu

Monday – Vegetarian Green Curry

Tuesday – Fried Pork Chops

Wednesday – Baked Fish with Mustard Sauce

Thursday – Boiled Corned Beef Dinner

Friday – Reuben Sandwiches

Monday's vegetarian green curry is simple, quick and delicious. This stew will freeze without any problem so it can be made in advance. It can also be made with a variety of vegetables so go ahead and make it with your favorite ones.

Tuesday's pork chops are juicy, moist and finger-licking-good. We will be frying pork chops and finishing them off with plum jam and browned onions. If you can't find plum jam you can use apricot. Serve this with baby parsley potatoes.

Wednesday's dinner can be made with just about any fish. I made it with trout but salmon or a nice firm white fish will do very nicely as well. The creamy mustard sauce for this fish is delicious. This is a quick and easy recipe that you can have on the table in no time.

Thursday the 17th is Saint Patrick's Day and I figured you might want to make a boiled corned beef dinner with cabbage, carrots and potatoes. You will make this in the crock-pot so you won't have to worry about it. It will cook itself. All you need to do is put everything in the pot and come home to a ready-made dinner.

Friday's Reubens are made with left over corned beef -- which you are bound to have. You can go ahead and make your own and Russian dressing but store bought will be fine. If you decide to make your sauerkraut you can make it days in advance. It will last very nicely in the fridge.