

RECIPE LOOMIS CLUB - DINNER MENU OF 21 COURSES

Twenty-one dinner recipes served as a tasting menu - each with the sauce or side it arrives with. Compiled by Allison Michelle Loomis, North Richland Hills, Texas. Free printable menu, US Letter.

No.	Course	Served with
1	Sunday Pot Roast	SERVED WITH: pan gravy and buttered noodles
2	Garlic Butter Chicken Thighs	SERVED WITH: lemon wedges and parsley rice
3	Sheet-Pan Sausage & Vegetables	SERVED WITH: whole grain mustard on the side
4	Creamy Tuscan Pasta	SERVED WITH: garlic bread and grated parmesan
5	Beef Stew	SERVED WITH: crusty bread for the bowl
6	Lemon Herb Salmon	SERVED WITH: asparagus and dill sauce
7	Chicken Parmesan	SERVED WITH: spaghetti and extra sauce
8	Stuffed Peppers	SERVED WITH: tomato sauce and sour cream
9	Pork Chops & Apples	SERVED WITH: mashed potatoes for the pan
10	Shrimp Scampi	SERVED WITH: linguine and lemon wedges
11	Lasagna Night	SERVED WITH: garlic bread and salad
12	Shepherd's Pie	SERVED WITH: brown gravy and pickled beets
13	Baked Ziti	SERVED WITH: garlic bread
14	Honey Garlic Meatballs	SERVED WITH: rice and steamed broccoli
15	Roast Chicken & Roots	SERVED WITH: pan juices and crusty bread
16	Beef Bourguignon	SERVED WITH: mashed potatoes
17	Jambalaya	SERVED WITH: hot sauce on the side
18	Chili con Carne	SERVED WITH: cornbread and jalapenos
19	Gnocchi Night	SERVED WITH: parmesan and walnut crumble
20	Stir-Fry Friday	SERVED WITH: rice and chili oil
21	Thanksgiving Turkey	SERVED WITH: gravy, stuffing, cranberry sauce

Serving lines are typical family practice. Recipe Loomis Club is an independent, informational menu - it sells nothing and collects no personal data.

