

## Chapter 1 : Cooking on a budget | Iowa City Public Library

*In Money Saving Meals and Round 2 Recipes, Sandra Lee helps readers save more money than ever before one meal at a time, as she does in her highly popular Food Network show.*

Dice the pulp and the remaining tomato. Reserve the rest for the Round 2 Recipe: Grilled Margherita Pizza, page 10. Divide the mixture among the 4 tomato shells and serve. Season the pork butt with salt and pepper, and brown it on all sides, about 10–15 minutes. While the pork is browning, to the bowl of a slow cooker add the onion, carrots, and celery, and season them with salt and pepper. Put the pork on top of the vegetables and add the garlic and tomatoes. Cook the pork on low for 6–8 hours. When it is done, remove the pork. Add the basil and the tomato paste to the vegetables, and stir to incorporate. Shred the pork and add it to the vegetables. Let this simmer, uncovered, while you cook the pasta. Bring a large pot of salted water to a boil. Add the penne, stir, and cover the pot. When it returns to the boil, remove the cover and stir it again. Cook until the pasta is al dente, about 8 minutes. Reserve 1 cup of the pasta cooking water and drain the pasta. Put the pasta back into the pot, stir in the ragu, and put the pot over medium heat. Add some of the cooking water if the sauce is too thick. Cook for a minute or two, so the pasta absorbs the flavors of the sauce. Serve immediately, garnished with Parmesan and basil leaves.

### Chapter 2 : Money Saving Tips and Meals & Round 2 recipes | Discussion Groups | Just A Pinch

*Money Saving Meals & Round 2 Recipes Giveaway. We're enjoying this cookbook so much, we decided you would love it too. So we're giving away a copy of Money Saving Meals & Round 2 Recipes to one Cooks&Books&Recipes contest participant.*

In *Money Saving Meals and Round 2 Recipes*, Sandra Lee helps readers save more money than ever before one meal at a time, as she does in her highly popular Food Network show. Each recipe combination offers money-saving pricing and total savings for delicious healthful, quick, easy meals so that readers see what they save with every dish. The savings, and your repertoire of tasty, effortless meals, quickly add up on cooking. I am always on the lookout for recipes that are quick and easy, yet also healthy. Not only were the recipes being billed as "easy", but they were also supposedly "money-saving". Many of the recipes are easy which I love! I was pleasantly surprised that almost all of the recipes used fresh ingredients, and the recipes were actually pretty easy to prepare. Plus, many of the recipes are perfect for entertaining; and who wants to cook low-fat and healthy for guests -- they just might not come back! The format of this cookbook is a little different from other cookbooks. It is divided into sections based on recipes for an entire meal. Now this is what makes this book even more different -- there are "Round 2" options for each meal. By that, I mean that Ms. Lee advises you to save part of one recipe and use it another meal or another course. You almost have to make the entire meal to take advantage of these savings, and I usually like to pick and choose the sides, desserts, appetizers, etc. Not a big deal, but I would have liked to have seen some other options. Since it is geared towards those of you who like to save a penny or two when cooking, there are also cost breakdowns for each ingredient in every recipe. So you can get an idea of what the entire meal costs to prepare or just a portion of it. There were many recipes that I was interested in trying; however, I decided to make something I thought was appropriate for this time of year -- the Pumpkin Mousse. It came from the chapter called "A Bountiful Harvest" and was one of five different ideas for a Thanksgiving Dinner. If you are interested, here are the other four recipes: The pumpkin mousse was extremely easy to prepare and tasted amazing -- of course, it was not low-fat after I added 2 cups of heavy cream! I will be serving it to friends this weekend and I look forward to their reactions. I saved two tablespoons of the pumpkin mixture pre-heavy cream to use to make the Pumpkin Pie Martini. Thanks to the publisher for sending a copy of this cookbook. Weekend Cooking is hosted by Beth Fish Reads and is open to anyone who has any kind of food-related post to share: Book novel, nonfiction reviews, cookbook reviews, movie reviews, recipes, random thoughts, gadgets, fabulous quotations, photographs. If your post is even vaguely foodie, feel free to grab the button and link up anytime over the weekend. For more information, see the welcome post. Posted by Julie P.

### Chapter 3 : Booking Mama: Review: Sandra Lee Money Saving Meals & Round 2 Recipes

*Sandra then prepares clever leftover dishes from each episode, called "Round 2 Recipes" - one in the show and another on calendrierdelascience.com Sandra makes saving money a breeze for culinary experts.*

March 26, at Cookie, brownie, cupcake, something else? I wanted to show that it can still be inexpensive to throw a fabulous bake sale. Have that and then you can have a brownie! Cookies are always good, too; brownies already cut and packaged are good. Cupcakes can be good but glazes are better than high icing. Banana cream pieâ€”not so much. Can you tell us a little more about GABS? Great American Bake Sale is a big annual fundraiserâ€”I got involved years ago when I was a columnist for Parade magazine. The need has really expandedâ€”last year the need was 12 million children, this year it is 17 million children. You can have a bake sale with your church, with your school, with your girlfriends at the local grocery store, with the Chamber of Commerce. Any tips for packing sweets for a bake sale or otherwise to go? Bargain party stores have an incredible aisle of all that stuff. Even faux-silver platters for 97 cents or 54 cents. All those fancy cupcake carriersâ€”they cost more than the cake! Absolutely everything inspires me. We come up with themes and go to the grocery store and kind of put those themes together as we walk up and down the aisles. I learn a lot in this show. If you go out to a restaurant and you see a fabulous Thai dish, you want to know how to make it at home. A result of Thai restaurant inspiration: How do you create meals on a budget that are still healthy? Sometimes foods that are good for youâ€”like organic meat and produceâ€”can be pretty expensive. What I do get into is, for example, when it comes to buying spinachâ€”the spinach you buy in the frozen section versus the bagged spinach that you buy in the produce section. The same one pound of spinach that you buy in the frozen section is already washed, cleaned and de-stemmed for you. And, the stuff in the bag was ripened on a truck. The frozen spinach was vine-ripened. I give you a lot of that kind of information so you can make a decision. What else can we look forward to on this season of Money Saving Meals? We love your Round 2 recipes; they make leftovers a lot more fun. Will we see more of them? So you get four meals in one show, plus a dessert, plus a mocktail and a cocktail. The work has never been so high on the bar. It was a pleasure to go in every single day. The entire staff was just so tight. Make your own chocolate! You can make your own Easter eggs, they have the molds at craft stores. They also have great inexpensive baskets. Instead of putting a big bag of candy in the basket, you put two candies in each egg. Add some Semi-Homemade treats to your spread of Easter sweets! Then check back in with FoodNetwork.

### Chapter 4 : Food Network UK | TV Channel | Easy Recipes, TV Shows and Videos | Food Network UK

*Filled with invaluable tips on saving big bucks at the grocery store, Money Saving Meals & Round 2 Recipes cookbook gives a cost breakdown for each recipe (including everyday costs, the money-saving pricing, and the total savings), so that readers can see what they save and what they spend with every dish.*

Bring to a boil, shut off heat, cover, and let sit for 15 minutes. Drain water from pot and fill with cold water to cool eggs. Change water twice so eggs cool quickly. Peel eggs, slice off the bottom so that eggs will stand upright. Slice the top third off of each save tops. Carefully remove egg yolks with a small spoon and place them in a medium-size bowl. Break up the egg yolks with a potato masher. Add all remaining ingredients except bacon and chives. Mix until well blended and smooth. Transfer mixture to a resealable bag, cut off a corner of the bag, and pipe the filling into each egg. Sprinkle each with chopped chives and bacon bits. Place the tops back onto the eggs. Transfer to a platter and serve. Allow the pork to come to room temperature. Place the roast fat-side up on a rack in a roasting pan, and season with salt and pepper. Put in the oven and roast for 1 hour. Meanwhile, make the glaze. In a saucepan over medium-high heat, bring the apple juice to a boil and reduce it by half, about 10 minutes. Whisk in the mustard, brown sugar, Worcestershire sauce, and soy sauce, and reduce by half, about 5 more minutes. When the pork loin has been roasting for 1 hour, start brushing it with the glaze every 15 minutes. Remove the roast from the oven, give it another coating of glaze, and let it rest, uncovered, for 15 minutes before carving. In a small saucepan over medium heat, warm the milk. In a medium saucepan over medium heat, melt the butter. Whisk the flour into the butter and cook for 2 minutes. Whisk in the warm milk a bit at a time to avoid lumps. Cook until the sauce begins to thicken, about 2â€”3 minutes. Add the pumpkin pie spice and a pinch of salt. Turn the heat to low, stir in the cheese, and let melt. Stir in the spinach and cook for another 2â€”3 minutes to heat it through. Save 1 cup of creamed spinach for Round 2 Recipe:

### Chapter 5 : Sandra Lee's Holiday Recipes | Seasoned Cooking

*"In Money Saving Meals and Round 2 Recipes, Sandra Lee helps readers save money one recipe at a time as she does in her highly popular Food Network show, "Sandra's Money-Saving Meals."*

### Chapter 6 : Grilled Pork Chops with Peach Salsa

*With the economy today, its nice to be able to save on recipes and cooking tips. Coupons are always good but knowing some alternatives to ingredients and recipes are definately a plus.*

### Chapter 7 : Valentine's Day Elegant Dinner: Sandra Lee Style | Seasoned Cooking

*x Welcome to Eat Your Books! If you are new here, you may want to learn a little more about how this site works. Eat Your Books has indexed recipes from leading cookbooks and magazines as well recipes from the best food websites and blogs.*

### Chapter 8 : Money Saving Meals & Round 2 Recipes by Sandra Lee at Doubleday Large Print -

*In Money Saving Meals and Round 2 Recipes, Sandra Lee helps readers save more money than ever before one meal at a time, as she does in her highly popular Food Network show. These dishes are easy, quick-scratch style, and include dishes such as Slow Cooker Short Ribs, Grilled Pork Chops with Peach Salsa, Chicken Tacos with Cucumber Salsa.*

### Chapter 9 : Money Saving Meals & Round 2 Recipes cookbook by Sandra

## DOWNLOAD PDF MONEY SAVING MEALS AND ROUND 2 RECIPES

*Sandra's Money Saving Meals features budget-friendly meals with a premium on taste. This chicken breast sandwich on baguette, enhanced with a mustard, lemon, parsley and fennel mayo mixture, is a.*