







## **Wisconsin Cheese**

Brie PRESIDENT

Brie or Camembert Rounds

**798** EA.

Blue or Gorgonzola









Season's Best Service Deli & Bakery!



Kimberley's Bakeshoppe Soft Frosted

Cookies



1798 EA Cyrus O'Leary's Fruit Pies Selected Varieties 9 Inch 198 EA.

# **Holiday Pie Headquarters!**

Bakery Fresh Bakery Fresh

1498 EA

Cyrus O'Leary's Cream Chocolate or Coconut 9 Inch





Mini
Cupcakes
Selected Varieties
12 Count









Peppermint Snap Cookies



Family Size

Cheesecake Selected Varieties 40 Oz.

**Holiday Wine** 



Gewurztraminer

La Marca Prosecco

Blanc de **Blanc Brut** 13<sup>98</sup>

Treveri

Kendall-Jackson Chardonnay

13<sup>98</sup>

The Federalist Cabernet Sauvignon & Selected Varieties

**17**98

King's Estate Pinot Gris

Noir 19<sup>98</sup>

Erath

Pinot

Browne Family Cabernet Sauvignon & Selected Varieties

19<sup>98</sup>



Mini Crackers

Salame

COLUMBUS.

2/\$8



Selected Varieties

Cave Aged Gruyere Cheese

1298 EA.

Sliced Salame Pillow Packs Selected Varieties



LOCAL - Equats -FRESH

COLUMBUS.

1098 EA.



















warm. Pour over warm milk-butter mixture and add sour cream. Stir until completely combined and creamy. Add more milk if necessary to get them to a smooth consistency. Add salt and pepper to taste. Serve with melted

butter on top, if desired.

Yellow or Red Potatoes Potatoes





No matter which cut of beef you select to serve, there are some tried-and-true tricks chefs use to get the juiciest, most delicious results. The pros from Beef. It's What's For Dinner.com and the Beef Checkoff, are the experts on all things beef and offer these tips for the perfect holiday roast.

#### Tip 1: Preheat and Prep

It's important to set your oven to the appropriate temperature for your roast. For a bone-in Ribeye roast, 350 F is generally recommended, but make sure to check your recipe for specifics. While your oven

preheats, season the roast according your recipe, then sear. While it's possible to develop a crust on your roast through slow roasting, you may get tastier results by searing it over high heat at either the beginning or the end of the roasting time. Most recipes will specify whether and when to brown the meat, but when in doubt, a quick sear before popping the roast into the oven won't hurt.

#### Tip 2: Go low and slow

When placing the roast in your roasting pan, preferably on a roasting rack, you want to place the beef on the rack fat-side-up and bone side down (if your cut has bones). Using a rack improves air circulation and promotes even cooking. Once your roast is in the pan, you'll want to insert your own proof meat thermometer with the tip centered in the thickest part of the roast, avoiding the bone, if the cut you select has one. Cook as recommended, being sure not to overshoot your target temperature as it will continue to rise after pulling the roast from the oven.

#### Tip 3: Let it Rest

**Quality Beef** 

For more info visit: BeefItsWhatsforDinner.com

Once you pull the roast from the oven, transfer it to a carving board and cover it loosely with aluminum foil (this is called tenting) and let it rest. It is important to let your roast rest so the juices have time

to reabsorb into the meat ensuring a tender, juicy roast. Larger roasts need more time to rest, often as long as 15-20 minutes. Those few extra minutes provide a great opportunity to make an au jus from the reserved beef drippings and plate side dishes.

Tip 4: Carve and Serve

The most important tool for properly carving your roast is a sharp knife. And, if you're using a meat fork to help carve, try not to pierce the roast to hold it in place. If you want to avoid this risk altogether, you can use the back of the fork instead or simply opt for tongs. If you have a rib roast, cut each slice along the rib bone. And remember to always cut across the grain for maximum tenderness.

## **HOLIDAY** GROCERY VALUES

### PRICES EFFECTIVE DECEMBER 13 TO DECEMBER 26, 2023



Darigold Natural Butter Daisy Sour Cream Original or Light, 16 Oz.



SOUR Pure & Natural Rhodes Rolls Selected Varieties 19 to 48 Oz.



Martinelli's Sparkling Beverage Selected Varieties 25.4 Oz.

Gold Medal

Flour

5 Lb.

Regular or Unbleached

298



GOLD

Planters Peanuts Selected Varieties 12 to 12.5 Oz.

Planters Cashews

Philadelphia

Cream

Cheese

1/3 Less Fat, 8 Oz.

URM-P6



PHILADELPHIA



Lea & Perrins Sauce Original or Reduced Sodium 10 Oz. Blue Diamond Almonds Varieties



Pearls Olives Selected Varieties 6 Oz. Idahoan Mashed

**Potatoes** 

4 to 4.1 Oz.

3/\$5



















Pacific Pearl Smoked **Oysters or Clams** Selected Varieties 3.75 Oz. or Chicken of the Sea Whole Baby Clams 10 Oz.

Kraft

Sauce

12 Oz.

or Heinz

Selected Varieties











## **HOLIDAY** GROCERY VALUES



Pillsbury Pie Crusts Selected Varieties 12 to 14.1 Oz. or 14 Count Mini Crusts

Jet • Puffed

Original or

Mini, 16 Oz.

Gold Shield

Pecan Bits

8 Oz.

Marshmallows

Libby's 100% Pure Pumpkin 15 Oz.

PRICES EFFECTIVE DECEMBER 13 TO DECEMBER 26, 2023





Cool Whip

Selected Varieties

8 Oz.

**Varieties** 

11.9 to 16 Oz.

Gold Shield

Walnuts

Chopped or Whole, 8 Oz.

Pillsbury

Bread Kit

Cookie Dough

or Pull-Apart

Selected Varieties

16.5 to 16.8 Oz.

Whipped Topping



Almonds

Sliced or

Slivered

8 Oz.

Baking

Chips

Ground or Whole





Lucky Leaf

Pie Filling

Selected

Varieties,

21 to 22 Oz.





Carnation

Evaporated

Milk

Selected

Varieties

Baker's

Chocolate

Selected Varieties

Baking

varieties 2.83 to 3.6 Oz.

12 Oz.



















URM-P7