



MEAT SALE

• FRESH & EXPERTLY PREPARED •

JUNE 27 - 29



\$11.99 LB.

USDA Inspected
AGED BEEF TENDERLOIN
Save \$4 LB.



99¢ LB.

Farm Fresh
CHICKEN DRUMSTICKS
Big Deal Packs - Save \$1 LB.



\$6.49

Slows
BBQ SAUCE
Detroit, MI - 18 oz. - Save 50¢



\$1.99 LB.

Valley View Farms All Natural
WHOLE BONE-IN PORK BUTT
Walkerville, MI - Save \$1 LB.



\$3.99 LB.

FROZEN GROUND BEEF CHUCK PATTIES
8 ct. - Save \$2 LB.



\$2.99

Busch's
BRIOCHE BURGER BUNS
4 ct. - Save \$2



\$1.99

Fresh
ROMAINE HEARTS
3 ct. - Save \$3

**FLIP FOR
MORE
SIZZLIN'
SAVINGS!**



\$7.99

Dakota Beef

**FRESH 85% LEAN
GRASS FED GROUND BEEF**

16 oz. - Save \$6



\$3.99 LB.

ROTINI DELIGHT

Save \$3 LB.



2/\$7

Kerrygold

IRISH BUTTER

8 oz. - Save \$3.58



\$4.99

Jennie-O

**FRESH 93% LEAN
GROUND TURKEY**

16 oz. - Save \$2



Crafted with intention and rooted in tradition, this 2023 Lake County Cabernet Sauvignon marks the 50th anniversary of Busch's Fresh Food Markets.

This special release embodies the timeless values Busch's founders Charlie Mattis and Joe Busch stood for: care, respect for: craft, community, and gratitude.

\$24.99

**\$22.49 WHEN YOU
BUY 6 OR MORE**

Busch's 50th Anniversary

**CABERNET
SAUVIGNON**

By Trinitas - Save \$12

BEEF TENDERLOIN WITH GARLIC-PARMESAN CARAMELIZED ONIONS

PREP TIME	COOK TIME	TOTAL TIME	SERVES
20 MINUTES	30 MINUTES	50 MINUTES	8

DIRECTIONS

1. Preheat oven to 350°. In small bowl, stir garlic, 3 tablespoons butter, cheese and basil.
2. In large skillet, melt garlic mixture over medium-low heat. Add onions and 2 tablespoons water; cover and cook 10 minutes, stirring occasionally. Uncover; cook 10 minutes or until very soft, stirring occasionally. Add sugar; cook 10 minutes or until golden brown, stirring occasionally. Makes about 1 1/4 cups.
3. Sprinkle beef with 1 teaspoon salt and 3/4 teaspoon pepper. In separate large skillet, heat oil over medium-high heat; add beef and sear 1 minute on each side or until outside is browned. Place beef in large roasting pan; roast 25 minutes or until internal temperature reaches 135° for medium-rare. Transfer beef to cutting board; tent with aluminum foil and let stand 10 minutes. (Internal temperature will rise to 145° upon standing.) Cut beef into 24 slices.
4. In small bowl, whisk cornstarch and 3 tablespoons water. Place roasting pan with drippings across 2 burners over medium heat. Add wine; cook 1 minute, scraping browned bits from bottom of pan with wooden spoon. Add broth; heat to a simmer, stirring occasionally. Whisk in cornstarch mixture; cook 2 minutes or until thickened, whisking frequently. Remove from heat; whisk in remaining 2 tablespoons butter, 1/2 teaspoon salt and 1/4 teaspoon pepper. Makes about 2 cups.
5. Slice beef; serve topped with onions and gravy.

INGREDIENTS

- 2 garlic cloves, minced
- 5 tablespoons unsalted butter, softened
- 1 tablespoon grated Parmesan cheese
- 1 teaspoon chopped fresh basil
- 2 large yellow onions, halved and thinly sliced
- 1 teaspoon granulated sugar
- 1 center-cut beef tenderloin (about 3 pounds)
- 1 1/2 teaspoons kosher salt
- 1 teaspoon ground black pepper
- 2 tablespoons olive oil
- 1 tablespoon plus 1 teaspoon cornstarch
- 1/4 cup dry red wine such as Cabernet Sauvignon or Pinot Noir
- 2 cups beef broth



NUTRITION

Approximate nutritional values per serving:
(3 slices beef, 2 1/2 tablespoons onions, 1/4 cup gravy)

537 Calories
42g Fat (17g Saturated)
124mg Cholesterol,
677mg Sodium
6g Carbohydrates
1g Fiber

