

WEEKLY SPECIALS

April 10th - 20th, 2024

PRODUCE SPECIALS

Plum Tomatoes	\$2.49/Lb.
Avocados	\$1.99/Lb.
Beef Steak Tomatoes	\$3.99/Lb.

BUTCHER'S SPECIALS

80% Lean Ground Beef	\$6.99/Lb.
Black Angus Choice London Broil	\$7.99/Lb.
Boneless Pork Chops	\$6.99/Lb.
Bell & Evan Broilers	\$3.99/Lb.
Boneless Ham Steaks	\$6.99/Lb.
Tilapia Fillets	\$8.99/Lb.

KIRK ROAD (AISLE 1)

Walden Farm Dressings (12oz)	\$4.99
Beano's Sauce (8oz)	\$2.99
O California Balsamic Vinegar (10oz)	\$8.99
O California Extra Virgin Olive Oil (8-16.9oz)	\$3.00 OFF

BUCK ROAD (AISLE 2)

Pepperidge Farm Goldfish Crackers (6-7 oz.)	2/\$5.00
Pepperidge Farm Cookies (5-7 oz.)	\$3.89
Kind Granola (11oz)	\$6.99
Ocean Spray Juice (64oz)	\$4.99
Entenmanns Little Bites (8.25oz)	\$3.99

KENNETT PIKE (AISLE 3)

Lacroix Sparkling Water (12-12oz)	\$5.99
Whitley's Virginia Nuts (12oz)	\$1.00 OFF
Starbucks Coffee (12oz.)	\$13.99

OWL'S NEST ROAD (AISLE 4)

Amish Wedding Fruit (32oz)	\$1.00 OFF
Bob Red Mill Cake Mix (15.5oz)	\$4.99
Rao's Pasta Sauce (24oz)	\$8.99
Rao's Pasta (16oz)	\$2.99

ADDITIONAL GROCERY SPECIALS ON NEXT PAGE!

Limited quantities may apply. Not responsible for typographical errors.

3801 KENNETT PIKE | GREENVILLE, DE 19807 | (302) 654-9941



CELEBRATING 70 YEARS!



Let Janssen's Catering help you with your special event!

Call Janssen's Catering at (302) 654-9941 x3 to speak to one of our catering coordinators. Full catering menu available in the store or online

Passover Begins April 22 at Sundown!

Janssen's has all of the traditional favorites from Lamb Shanks to Matzoh Lasagna to Potato Kugel, all made fresh by our chefs. Find our Passover Menu online at www.janssensmarket.com or at the catering office in the store. We also can prepare the traditional seder, just call Janssen's Catering at 302/654-9941 x3.

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BARLEY MILLOAD (AISLE 5)

Tastycake (12-12.75oz)	\$3.99
Bush Baked Beans (28oz)	\$2.99
Betty Crocker Scalloped Potatoes (4.7oz)	\$2.99
Cholula Salsa (12oz)	\$3.99
Doritos Chips (9oz)	\$5.79

HILLSIDE ROAD (AISLE 6)

Cadia Tissue (85CT)	2/\$5.00
Lysol Spray (12.5oz)	\$6.99

FROZEN

Haagen-Dazs Ice Cream (14oz)	\$4.99
Stouffer's French Bread Pizza (11oz)	\$3.99

DAIRY

Kite Hill Cream Cheese (8oz)	\$7.99
Lifeway Farmer Cheese (16oz)	\$1.00 OFF
Pillsbury Cream Cheese (12.4oz)	\$2.99
Daisy Sour Cream (16oz)	\$2.99
Gold Peak Iced Tea (52oz)	2/\$5.00
Fage Total Yogurt (32oz)	\$7.99

Recipe of the week: Passover Toffee Bars

Ingredients

- 2 sticks margarine
- 1 egg
- 1 c. sugar
- 1 c. matzoh cake meal
- 1 c. chocolate chips
- 1 c. chopped nuts

Directions

Preheat oven to 350° F.

Cream margarine and sugar; beat until fluffy. Add egg and beat well. Gradually add cake meal, blending well.

Pat mixture into greased 13" x 9" high-sided pan and bake for 20 minutes.

Remove pan from oven and sprinkle with chocolate chips. Return the pan to the oven for 2 more minutes to soften. Remove pan from oven and spread the melted chips over the top, then sprinkle with chopped nuts.

Let the bars cool then cut into squares.

