

WEEKLY SPECIALS

October 7th - 17th 2026



PRODUCE SPECIALS

Grapefruit	\$2.49/Ea.
Apple Cider Juice	\$3.99/Ea.
Navel Oranges	\$1.29/Ea
Cara Cara Oranges	\$1.29/Ea.

BUTCHER'S SPECIALS

80% Lean Ground Chuck	\$8.99/lb.
Black Angus Choice Eye Round Roast	\$7.99/lb.
Leidy's Pork Tenderloins	\$6.99/lb.
Bell & Evans Boneless Skinless Chicken Breast	\$7.99/lb.
J.F Martins Black Pepper Bacon (12oz.)	\$5.99/Ea.
Farm Raised Tilapia	\$9.99/lb.

KIRK ROAD (AISLE 1)

Ken's Steakhouse Dressing (16fl.oz)	\$4.99
Hellmann's Mayonnaise (30fl.oz)	\$7.99
Season's Vinegar (12.7fl.oz)	\$12.99
Season's Olive Oil (12.7fl.oz)	\$12.99

BUCK ROAD (AISLE 2)

Log Cabin Original Syrup (24fl.oz)	\$4.99
Krusteaz Waffle & Pancake Mix (28-32oz.)	\$3.99
Purely Elizabeth Oatmeal (8.3-9.12oz.)	\$5.99
Nutrail Nut Granola (8oz.)	\$8.99
Pepperidge Farm Cookies (6-7oz.)	\$4.79
Pepperidge Farm Goldfish (6-7oz.)	2/\$5.00

KENNETT PIKE (AISLE 3)

Orville Redenbacher's Popcorn (3pk)	\$2.99
San Pellegrino Sparkling Drink	\$6.99
7up Lemon lime Soda (12pk)	\$6.99
Canada Dry Ginger Ale (12pk)	\$6.99
Canada Dry Seltzer (12pk)	\$6.99
A&W Root Beer (12pk)	\$6.99
Boylan Bottling co. Beverages (4PK)	\$7.99

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 74 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.

Holiday Tasting October 31 from 11am-1pm:

It is never too early to start planning for the holidays! Join us on Saturday, October 31 from 11-1pm to taste items on our Thanksgiving and Holiday menus! Local Delaware turkey, beef, lamb, ham, vegetables and other sides, pies and more – taste and see what Janssen's Market chefs can do for you this holiday season! We will also have local vendors showcasing their products and a live band! And some treats for kids in costume this year!

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OWL'S NEST ROAD (AISLE 4)

Progresso Canned Soup (18-19oz.)	\$3.99
Duncan Hines Cake & Brownie Mix (15.25-18.3oz.)	\$2.79
Lakanto Monkfruit Sweetener Classic & Golden (8.29oz.)	\$4.99

BARLEY MILL ROAD (AISLE 5)

Silver floss Shredded Kraut (27oz.)	\$2.99
Oh Puree! Mashed Potatoes (3.6oz)	\$2.99
Libby's Corned Beef (12oz.)	\$7.99
Hanks Giardiniera (16oz.)	\$5.99
Ben's Original Ready Rice (5.5-8.8oz.)	2/\$5.00
Tostitos Tortilla Chips (11-12oz.)	\$4.79

HILLSIDE ROAD (AISLE 6)

Cesar Dog Food (3.5oz.)	\$
Jonesin' For A Treat (5-10oz.)	\$7.99
Reynolds Wrap (200sq.ft.)	\$14.99
Bounty Paper Towels Double Plus 2=5 (2pk)	\$8.79
Bounty Paper Towel Double Plus 6=12 (6pk)	\$18.99

FROZEN

Cravn' Ice cream (48fl.oz)	\$4.79
Cravn' Sherbet (48fl.oz)	\$
Eggo Waffles & Pancakes (11.6-14.8oz.)	\$3.89
Rao's Pizza (18.3-21.6oz.)	\$9.89
UTZ potato Chips (7.75-8oz)	\$3.69

DAIRY

Chobani Creamer (24oz.)	\$6.79
Kraft Shredded Cheese (7-8oz.)	\$3.99
Cracker Barrel Cheese (7-8oz.)	\$3.99
Fage Yogurt (32oz.)	\$6.79
Remedy Protein Beverage (12fl.oz)	\$3.99
Remedy Protein Beverage (32fl.oz)	\$7.99
Maple Donuts Pumpkin Cake Donuts	\$4.99
Amoroso's Rolls	\$4.99

Recipe of the week: Cracked Pepper Biscuits



Ingredients

2 tbsp unsalted butter
2 tbsp chopped fresh thyme
1/2 tsp Janssen's Cracked Tellicherry Pepper
1/2 cup chilled half & half
1 large egg

2 cups unbleached all-purpose flour
1 tbsp baking powder
1 tsp salt
3/4 cup chilled unsalted butter, cut into small pieces

Directions

Preheat oven to 475°F.

Melt first 2 tbsp butter over medium heat. Add thyme and cracked black pepper. Sauté for 2 minutes then transfer to bowl. Whisk in cream, then egg. Cover and chill until mixture is cold.

Blend flour, baking powder and salt in processor. Add 3/4 cup butter. Pulse until mixture resembles coarse meal. Add milk mixture. Pulse until moist clumps begin to form. Transfer dough to floured work surface. Knead until dough holds together. Roll out dough to 1/2" thick. Cut out 2" diameter biscuits (about 24). Bake biscuits on baking sheet until golden brown, about 12 minutes. Serve biscuits warm or freeze to be ready for Thanksgiving! (Reheat frozen biscuits at 350°F for about 10 -15 minutes and serve).