

WEEKLY SPECIALS

October 23rd – November 2nd, 2024



PRODUCE SPECIALS

Little Potato Company	\$3.99/Ea.
Persimmon	¢.99/Ea.

BUTCHER'S SPECIALS

85% Lean Grass Fed Ground Beef	\$10.99/Ea
Black Angus Choice NY Strip	\$19.99/Lb
Center Cut Bone in Pork Chops	\$5.99/Lb
Bell & Evans Whole Chicken Legs	\$3.99/Lb
Kirby Holloway Scrapple	\$2.99/Ea
Large Cooked Shrimp P&D Farm From Ecuador	\$17.99/Lb

KIRK ROAD (AISLE 1)

Primal Kitchen Avocado Spray (4.7oz)	\$5.99
Sauce Craft Real Mayo (16.5oz)	\$6.99
Yeshi Dressing (8oz)	\$5.99

BUCK ROAD (AISLE 2)

Pepperidge Farm Goldfish Crackers (6-7 oz.)	2/\$5.00
Pepperidge Farm Cookies (5-7 oz.)	\$3.89
Stella D'oro Breakfast Biscuits (9oz)	\$3.99
Archway Cookies (8-12oz)	\$3.99
Quaker's Old-Fashioned Oats (42oz)	\$8.99
Parmalat Milk (32oz)	\$2.99

KENNETT PIKE (AISLE 3)

Stonewall Kitchen Mixed Nuts (9oz)	\$12.99
Cocktail Crate Mixers (12.7oz)	\$8.99

OWL'S NEST ROAD (AISLE 4)

SMT Tomato Sauces (23.5-24oz)	\$7.99
Kitchen Basic Stock/Broths (32oz)	\$3.79
Full Circle Organic Peach & Pear Slices (15oz)	\$2.99
Bonne Maman Pie Filling (21oz)	\$8.99
Campbells Bowls (15.25oz)	\$2.99
Campbells Soups (10.5oz)	\$1.99

CELEBRATING 72 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 26 from 11am-1pm:

It is never too early to start planning for the holidays! Join us on Saturday, October 26 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!

ADDITIONAL GROCERY SPECIALS ON NEXT PAGE!

Limited quantities may apply. Not responsible for typographical errors.

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

WEEKLY SPECIALS



October 23rd – November 2nd, 2024

BARLEY MILLOAD (AISLE 5)

Tastycake (10-12oz)	\$3.99
Bumble Bee Tuna (5oz)	2/\$5.00

HILLSIDE ROAD (AISLE 6)

UTZ Pretzel Barrels (26oz)	\$7.99
Daves Killer Snack Bites (7.2oz)	\$7.99
Spic & Span Clinch Glass Cleaner (32oz)	\$3.99
Dawn Power Wash (16oz)	\$5.99
The Brand "All" Detergent (36oz)	\$9.99

FROZEN

Klondike Ice Cream Bars (6-4.5oz)	\$4.99
Hanover Sweet Peas (14oz)	\$1.99
Pepperidge Farm Layered Cakes (19.6oz)	\$5.99
Pepperidge Farm Puff Pastry Sheets (17.3oz)	\$4.99
Morning Star Farm Frozen Products (5-10.5oz)	\$4.99

DAIRY

Chobani Yogurt (5.3oz)	\$1.29
Chobani Yogurt (32oz)	\$5.99
Fage Total Yogurt (16oz)	\$3.99
Yoplait Yogurt (4-6oz)	¢.89
Reddi Wip (13oz)	\$3.89
Planet Oat Milk (32oz)	\$2.99
Gold Peak Iced Tea (52oz)	\$2.99
Land O Lakes Butter (1lb)	\$5.99

Recipe of the week:

Roasted Yams w/Citrus & Coriander Butter

Ingredients

- 1 tbsp ground coriander
- ¼ cup butter, softened
- 1 tbsp brown sugar
- 1 tsp grated orange peel
- 1 ½ tsp grated lemon peel
- Nonstick vegetable oil spray
- 1 ½ tbsp olive oil
- 3 lb yams, cut into ½" thick slices
- 2 tbsp minced fresh parsley

Directions

Preheat oven to 375°F.

Mix coriander, butter, sugar, orange peel, and lemon peel. Spray baking sheet with nonstick spray. Coat yams in olive oil and spread in single layer on sheet. Sprinkle with salt and pepper and roast until tender, stirring occasionally, about 30 minutes. Add butter mixture and roast another 20 minutes, stirring occasionally. Season with salt and pepper. Sprinkle with parsley for presentation.

Serves 6 people.