



Walter Stewart's
your fresh local market



Weekly Specials February 7 - 13

Featured recipe: **Baked Stuffed Cinnamon French Toast**



CHOCOLATE FOR CHOCOLATE LOVERS!

Your Valentine deserves the best chocolates, freshest strawberries & lots of XX and OO's!



Our Wine of the Week
Louis Jadot Bouzeron
Burgundy, France, 2016

REG: \$29.99 OUR PRICE: \$24.99
Buy the Case, Save 10%
DISCOUNTED CASE: \$269.89



T-BILL SPECIALS

	SALE	SAVE
Skinny Pop Popcorn, 6 pk	\$3.99	\$2.00
Breyer's Ice Cream, 48 oz	\$3.99	\$3.00
Clementines, 3 lb. bg	\$4.39	\$1.60
LaCroix Sparkling Water, 12 oz, 12 pk	\$4.99	\$1.50
Organic Strawberries, 16 oz	\$5.79	\$2.20
Plainville Organic Ground Turkey, 16 oz	\$6.89	\$2.10
Starbucks Coffee/ K-cups 10 ct/ 12 oz	\$7.49	\$2.80
Rao's Sauces, 28-32 oz	\$7.99	\$1.00

PRODUCE

	SALE	SAVE
Clementines, 3 lb bg	T-BILLS \$4.39	\$1.60
Organic Strawberries, pk	T-BILLS \$5.79	\$2.20
Organic Spinach, bunch	\$2.99	\$2.00
Organic Fuji Apples, lb	\$2.49	\$1.50
Organic Carrots, 2 lb bg	\$1.99	\$0.50
Comice Pears, lb	\$1.99	\$1.00
Navel Oranges, ea	3/3.00	\$1.47
Tomatoes on the Vine, lb	\$2.99	\$2.00
Ruby Frost Apples, lb	\$1.99	\$1.00
Dandelions, bunch	\$2.99	\$1.00

MEAT

	SALE	SAVE
B & E Whole Chickens, lb	\$3.09	\$0.50
B & E Organic Whole Chickens, lb	\$4.99	\$1.00
Boneless Chicken Breast, All Natural, lb	\$5.49	\$1.00
Veal Rib Chops, lb	\$23.99	\$2.00
Leidy's Boneless Pork Chops, lb	\$8.99	\$2.00
CAB Rump Roast, lb	\$4.99	\$1.00

SEAFOOD 200% Guaranteed Fresh

	SALE	SAVE
Grey Sole Fillets, lb	\$24.99	\$2.00

CHEESE

	SALE	SAVE
DiBruno Cheese Spreads, ea	\$5.99	\$1.00

T-BILL REWARDS - FREE WITH REWARDS!

Luna Bars, 1.4-1.6 oz	FREE w/ \$1.89 of Rewards
Perrier Sparkling Water 25/33 oz	FREE w/ \$1.99 of Rewards
Noosa Yogurt, 8 oz	FREE w/ \$2.59 of Rewards
Silk Non-Dairy Milk, 64 oz	FREE w/ \$4.39 of Rewards

QUANTITY BUYS

	SALE	SAVE
Filippo Berio Olive Oil, 16 oz	2/7.00	\$5.38
Near East Rice/Couscous, asst	3/5.00	\$2.38
Hidden Valley Salad Dressing, 16 oz	2/6.00	\$2.78
Kraft Mac & Cheese, 7 oz	4/5.00	\$2.16
Kellogg's Pop Tarts, asst	2/4.00	\$2.52

DELI

	SALE	SAVE
BH Black Forest Ham	\$9.99	\$1.00
BH Ovingold Turkey	\$9.99	\$1.00
BH Everroast Chicken	\$8.99	\$1.00
BH White American Cheese	\$6.99	\$1.00
BH Imported Swiss Cheese	\$9.99	\$1.00
BH Cajun Gourmaise	\$3.79	\$0.50
Carrot Ginger Soup	\$9.99	\$1.00
Vegetable Lasagna	\$7.49	\$0.50
Meat Lasagna	\$7.49	\$0.50

BAKERY

	SALE	SAVE
Pearl River Choc. Dunked Cheesecake	\$14.99	\$2.00
Fudge Brownies	\$4.99	\$1.00
Chocolate Muffins	\$4.99	\$1.00
Chocolate Eclairs	\$4.49	\$0.50
Chocolate Chunk Cookies	\$5.99	\$1.00
St. Pierre Chocolate Chip Brioche	\$6.99	\$1.00

GROCERY	SALE	SAVE
Gatorade Thirst Quencher, 32 oz	\$1.00	\$0.89
Poland Spring Sparkling Water, 8 pk	3/10.00	\$3.47
Kellogg's Mini Wheats Cereal, 15 oz	2/6.00	\$3.98
Chock Full O'Nuts Coffee, 11 oz	\$2.99	\$2.30
Nature Valley Granola Bars, 7 oz	\$2.99	\$0.90
Bragg Organic Drinks, 16 oz	\$2.99	\$0.60
KA-ME Rice Crackers, 3.5 oz	\$2.99	\$0.70
Skippy Peanut Butter, 15 oz	2/5.00	\$1.98
Wishbone Salad Dressing, 15 oz	2/5.00	\$1.78
Skinny Pop Microwave Popcorn, 8 oz	\$4.69	\$1.30
Post Honey Bunches of Oats Cereal, 14 oz	\$2.99	\$2.00
Dunkin' Donuts Coffee, 11/12 oz	\$6.99	\$2.60
Bigelow Tea, 18 ct	\$2.99	\$1.06
Campbell's Chunky Soup, 18 oz	\$1.99	\$1.00
Jif Peanut Butter, 28 oz	\$3.99	\$2.30
Hershey's Syrup, 24 oz	2/5.00	\$0.78
Campbell's Tomato/Ch. Noodle, 10 oz	\$1.00	\$0.59
Progresso Specialty Beans, 19 oz	4/5.00	\$0.96
Mott's Applesauce, 24 oz	2/4.00	\$0.98
Perrier Slim Cans, 10 pk	\$4.99	\$2.90
Pepperidge Farm Goldfish, asst	\$1.99	\$0.50
Tostitos Chips, Party Size, 14/18 oz	\$3.99	\$1.30

GOURMET SPECIALS	SALE	SAVE
Smart Alex Baked Tortilla Chips, 3 flavors	2/6.00	\$0.98
Taza Organic Dark Chocolate, Almond/Hazelnut/Cashew	\$13.99	\$3.00
Epic Artisanal Pork Rinds, asst	\$3.99	\$0.60
Repurpose Sustainable Tableware Bowls/Cups/Plates	\$2.39-\$5.49	\$0.50

DAIRY/FROZEN	SALE	SAVE
Lactaid Milk, 64 oz	\$3.69	\$1.00
Stonyfield Quart Yogurt, 32 oz	\$3.59	\$1.00
Chobani 4 pk, 21 oz	2/7.00	\$3.78
Reddi-Wip Topping, 6 oz	2/5.00	\$1.58
Tropicana Orange Juice, 32 oz	2/5.00	\$1.78
Birds Eye Plain Box Vegetables, 10 oz	4/5.00	\$1.76
Mrs. T's Pierogies, asst	\$1.99	\$1.00
Celeste Pizza for One, asst	\$1.00	\$0.89
Ore-Ida Potatoes, asst	2/6.00	\$2.58

BABY	SALE	SAVE
Plum Baby Stage 2, 4 oz	4/5.00	\$1.76
Earth Best Baby Food, 4 oz	2/3.00	\$0.38



Baked Stuffed Cinnamon French Toast

For Valentine's Day morning, surprise your loved one or entire family with this sweet and savory strata from King Arthur Flour. Surround your favorite breakfast meat with cinnamon toast, bathe in their wonderful custard and allow to rest overnight. Come morning, just pop in the oven to welcome the day with this heartwarming gesture of love.

Ingredients:

GLAZE

1/2 cup butter
1 cup brown sugar
2 tablespoons maple syrup

TOAST

16 slices (about 1/2" thick) sturdy bread, white or whole wheat; our English Muffin Toasting Bread is a good choice here.
butter
cinnamon-sugar

BREAKFAST MEAT, OPTIONAL

about 1 pound of your favorite breakfast meat, cooked

CUSTARD

8 large eggs
4 3/4 cups milk or half & half
1/4 teaspoon salt
1 teaspoon vanilla extract

Directions:

Lightly grease a 9" x 13" pan or shallow 2-quart casserole. Toast the bread, then spread it with butter and sprinkle with cinnamon-sugar. If you have a toaster oven, spread the bread with butter and sprinkle with cinnamon-sugar first, then toast; the topping will adhere better. Prepare the breakfast meat of your choice; about a pound is more than sufficient. Cooked, crumbled breakfast sausage, fried bacon, or ham are all good choices, though if you use bacon, be prepared for it to lose its crispness as the strata bakes. To make the glaze: Melt the butter in a saucepan, and stir in the brown sugar and syrup. Bring the mixture to a simmer, cooking until the sugar melts. Pour the glaze into the prepared pan, spreading it to the corners. Lay half the slices of cinnamon toast in the pan, atop the glaze, cinnamon side up. Spread/place the breakfast meat on top. Cover with the remaining toast, cinnamon side up. To make the custard, whisk together the eggs, milk or half and half, salt, and vanilla. Pour it over the bread in the pan, pressing the bread down into the custard. Cover the pan, and refrigerate overnight, or for up to 36 hours. When you're ready to bake, preheat the oven to 350°F. Bake the strata for 40 to 45 minutes, until the top is golden brown. Remove it from the oven, and allow it to cool for 10 to 15 minutes before serving. Cut along the edges of the bread slices, transferring each piece to a plate. Sprinkle with additional cinnamon-sugar, if desired; or drizzle with maple syrup or honey. Yield: about 8 servings.

Visit StewartsMarket.com for more recipes.

HOUSEHOLD ITEMS	SALE	SAVE
Quilted Northern Bath Tissue, 12 pk	\$7.99	\$3.60
Arm & Hammer Detergent, 50 oz	\$3.99	\$2.60
Kleenex Facial Tissue, asst	3/5.00	\$2.17
Palmolive Dish Liquid, 20 oz	2/5.00	\$1.50
Reynolds Aluminum Foil, 200 s.f.	\$9.99	\$2.40

PET	SALE	SAVE
Arm & Hammer Cat Litter, 20 lbs	\$7.99	\$3.00
Purina Beneful Dog Food, 10 oz	2/4.00	\$0.58