

# FRESHER than FRESH



### **WHAT'S FOR DINNER?**





Enjoy the 7 recipe online!

### **Parmesan Brussel Sprouts**

#### Ingredients

2 lbs of fresh brussel sprouts

1 large onion, chopped

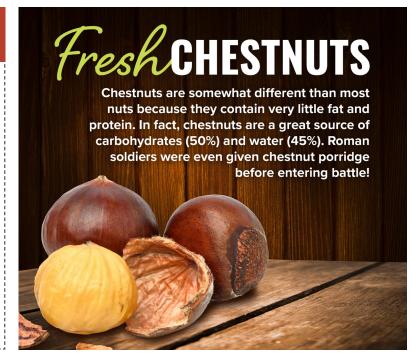
2 tbsp butter

1/4 cup extra virgin olive oil

¼ cup grated Parmesan cheese

#### Instructions

In a pot, heat about 2 inches of salted water ( $\frac{1}{2}$  teaspoon salt to 1 cup water) and bring to a boil. Add brussel sprouts. Heat to boiling; reduce heat. Cover and cook until tender, 10-15 minutes and then drain. In a saucepan, cook and stir onion in butter and olive oil until tender. Pour over brussel sprouts and toss to coat well. Sprinkle with freshly grated parmesan cheese. Makes 4 servings.





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## **BUTCHER**







## **SEAFOOD**







### **DELI**



Fromalp Fondue Cheese \$**899** 



Smoked Meat or Roast Beef

\$249



Mini Paris Toasts
White or Whole Wheat

\$199

### **GROCERY**



Betty Homestyle Bread

White or Whole Wheat



Villaggio Toscana or Crustini Buns Assorted Varieties \$349 /6 or 8



Beatrice
Sour Cream
Assorted Varieties

\$279