



GRILL BOLD

BIG FLAVOR IN EVERY BITE

Before you fire up the grill, bring the flavor. From juicy steaks to bold veggies, discover recipes and inspiration at mccormick.com/recipes/grilling-bbq.



1⁹⁹
McCormick Seasonings
2.5-4.41 oz



2⁹⁹ McCormick Grinders
1-2.5 oz



3⁶⁹ McCormick Perfect Pinch Seasonings
1.3-7 oz



2⁹⁹ Lawry's Marinades
12 oz



FRESH 15

15k • 5k • 1k

BGC DONATES MORE THAN \$240,000 TO LOCAL COMMUNITIES FROM 13TH ANNUAL FRESH 15 RACE

The sold-out 2026 FRESH 15 held on March 7 successfully raised more than \$240,000 for the Brookshire Communities Foundation. Those funds will benefit more than 40 organizations through runner registration fees.

Now in its 13th year, the race began at FRESH by Brookshire's in Tyler, Texas. It attracted more than 5,000 runners from 24 states and three countries. Participants of all ages (from just one year old to 88) took to the course competing in the 15K, 5K and FRESHie 1K races.



With more than 500 volunteers in addition to DJs and local vendors cheering for runners, the event delivered an energetic, community wide celebration from start to finish. Although runners received temporary medals on race day, official race medals are being finalized. They will be mailed to participants in midsummer.

Brookshire Grocery Company (BGC) remains dedicated to making a difference in the stores and the communities it serves. Through the Brookshire Communities Foundation, the company supports organizations focused on hunger relief, education, health, family well-being, first responders, and military and veterans.

The FRESH 15 aims to provide a world-class race experience that promotes wellness and supports the communities BGC serves. Since its founding in 2014, the FRESH 15 has donated 100% of race registration proceeds totaling nearly \$2 million to support these efforts.

The 14th annual FRESH 15 will occur on March 6, 2027. Registration is now open at FRESH15k.com. Participants are encouraged to register early, as prices will increase after July 22, 2026.

IN THIS ISSUE

Summer is on the way, bringing special holidays and sun-soaked weekends. Inside this issue, we've cooked up a fresh batch of recipes designed to match every celebration on your calendar. Dive in, and discover the vibrant flavors that your festivities deserve.

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Stuffed Burgers

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A whole month dedicated to dairy? Yes, cheese! In honor of National Dairy Month, we're serving up velvety, savory bites and decadent sweet treats.

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*Chicken-Fried Bacon
Bacon, Cheddar and
Green Onion Breakfast
Biscuits*



CINCO de MAYO



Watermelon
Agua Fresca

**Bring the
fiesta home
with fresh,
festive recipes
perfect for
Cinco de Mayo.**



**Chilaquiles
Eggs Benedict**

CHILAQUILES EGGS BENEDICT

Total Time: 45 minutes | Serves: 4

12 (6-inch) corn tortillas
1 (14.5 oz) can fire-roasted diced tomatoes
with green chiles, lightly drained
1 1/2 cups cheddar cheese, shredded
3 large egg yolks
1 Tbs fresh lemon juice
1/4 tsp salt
1/2 cup unsalted butter, melted
1/2 cup green enchilada sauce
2 avocados, pitted and sliced
1/4 cup sliced radishes
4 eggs, poached
1/4 cup pico de gallo
black pepper, for garnish
fresh cilantro, for garnish

Preheat the oven to 400° F. Spray an 8 x 8 baking pan with cooking spray. Cut the tortillas into 4-inch by 4-inch squares. Place 4 tortillas in the bottom of the pan to cover. Top with one-third of the tomatoes. Sprinkle with 1/2 cup of cheese. Repeat the layers two more times. Bake for about 15 minutes until the cheese is melted and the tortillas have softened. Let cool slightly.

In a heatproof bowl, whisk together the egg yolks, lemon juice and salt until slightly thickened. Set the bowl over a saucepan with about 2 inches of simmering water, making sure the bottom doesn't touch the water. Whisk constantly while slowly streaming in the melted butter until the sauce thickens. Reduce the heat as needed to prevent

scrambling the eggs. Stir in the enchilada sauce. Cover, and keep warm.

Cut the baked tortillas into 4 portions, and transfer to plates. Top each serving with sliced avocado, radishes, a poached egg and pico de gallo. Drizzle with the enchilada hollandaise. Finish with black pepper and fresh cilantro.

Per Serving:
Calories: 820, Fat: 61 g (28 g Saturated Fat), Cholesterol: 420 mg,
Sodium: 1,140 mg, Carbohydrates: 49 g, Fiber: 11 g, Protein: 25 g.

WATERMELON AGUA FRESCA

Total Time: 30 minutes | Makes: 6

13 1/2 cups watermelon, seeded and cubed
1 1/2 cups water
1/2 cup fresh lime juice
1/2 cup granulated sugar, to taste
lime wedges, for rimming and garnish
Tajín seasoning, for rimming
ice, for serving
watermelon slices, for garnish

Add the watermelon, water, lime juice and sugar to a blender. Blend until completely smooth, tasting and adjusting the sweetness if needed. Run a lime wedge around the rim of each glass. Dip the rims in Tajín seasoning to coat. Fill the glasses with ice. Strain the agua fresca into each glass. Garnish with watermelon slices and lime wedges. Serve immediately.

Per Serving (12 oz):
Calories: 150, Fat: 0 g (0 g Saturated Fat), Cholesterol: 0 mg,
Sodium: 5 mg, Carbohydrates: 39 g, Fiber: 1 g, Protein: 2 g.



HAPPY HOUR HACK: SPIKE WITH TEQUILA OR WHITE RUM

TIME TO FIESTA



**Bring the flavor.
Steal the show!**

CRESCENT TACO RING

(STEP-BY-STEP)

Total Time: 1 hour 15 minutes | Serves: 8

1 lb ground beef
 1 packet taco seasoning
 2 (8-count) cans crescent roll dough
 1 cup cheddar cheese, shredded
 1/2 cup guacamole, for serving
 shredded lettuce, avocado slices, radish slices,
 sour cream, shredded cheese, chopped
 tomatoes and pickled onions (for serving)

Preheat the oven to 375° F. Prepare a 15-inch round pizza pan or a large baking sheet (12 x 17) by spraying it with nonstick cooking spray or lining it with parchment paper. Set aside.

Heat a large skillet over medium-low heat. Cook the ground beef according to the instructions on the taco seasoning packet. Let cool while preparing the crescent ring.

1

Place a 5-inch bowl, upside-down, directly into the center of the prepared pan. Unroll both cans of crescent rolls, separating them into triangles (16 total). Arrange the wide ends of the dough triangles in the center, so they overlap slightly to form a perfect circle like a sunburst. The pointed ends should face outward. Press the crescent rolls together to gently smooch them and create an even base layer.

2

Spoon the cooled seasoned ground beef onto the overlapping portions of the dough in the center. Sprinkle the cheese on top of the meat.

3

Take the outer points of each triangle, and fold them over the beef and cheese. Tuck the tips underneath the inside of the circle, so the filling is fully enclosed.

4

Continue folding each triangle until the ring is complete.

Bake the taco ring for 20 minutes or until golden brown. Transfer to a serving platter, and let cool for 5 minutes. Serve warm with guacamole and your favorite taco toppings.

Per Serving:
 Calories: 410, Fat: 25 g (11 g Saturated Fat), Cholesterol: 55 mg, Sodium: 790 mg,
 Carbohydrates: 28 g, Fiber: 1 g, Protein: 16 g.



A Berry Sweet Start To Mother's Day



Soft, sweet and just a little bit special, this Roasted Strawberry-Ricotta Toast is the kind of simple and beautiful bite that turns Mother's Day morning into something she will truly savor.



Roasted Strawberry-Ricotta Toast

Total Time: 45 minutes | Serves: 4

- 1 pint fresh strawberries, hulled and sliced
- 1 Tbs Nate's® Honey 100% Pure Raw & Unfiltered Honey, plus more for drizzling
- 4 slices crusty bread
- 1 cup ricotta cheese
- 1/2 tsp vanilla extract
- 1 tsp lemon zest
- fresh basil, for garnish

Preheat the oven to 375° F. Line a baking sheet with parchment paper. Toss the sliced strawberries with a tablespoon of honey. Spread them in an even layer on the prepared baking sheet. Roast for 20 to 25 minutes until the strawberries are soft and syrupy. Let cool slightly.

While the strawberries are roasting, toast the bread to your liking.

In a small bowl, stir together the ricotta and vanilla extract until smooth and creamy. Add a small drizzle of honey if you prefer a touch of extra sweetness.

To assemble, spread the ricotta evenly over the toasted bread. Spoon the warm roasted strawberries on top. Finish with a light sprinkle of lemon zest and a drizzle of honey. Garnish with the fresh basil, and serve the toast immediately.

Per Serving: Calories: 230, Fat: 3 g (2 g Saturated Fat), Cholesterol: 15 mg, Sodium: 460 mg, Carbohydrates: 42 g, Fiber: 3 g, Protein: 10 g.



Red, White & GRILL

CELEBRATING AMERICA'S

250TH
ANNIVERSARY



STUFFED BURGERS
recipe on p. 10

(Shown on previous page)

STUFFED Burgers

Total Time: 1 hour | Serves: 4

2 lbs ground sirloin
1/2 cup cream cheese
1/2 cup cheddar cheese, shredded
1 cup mushrooms, chopped
and sautéed
4 Tbs sweet jalapeños, chopped
8 slices bacon, cooked and halved
1 red onion, peeled and sliced
hamburger buns, lettuce,
tomato slices, mustard and
mayonnaise (for serving)

Divide the ground sirloin into 8 equal portions (about 4 ounces each), and shape into balls. On a baking sheet lined with parchment paper, flatten each ball into a thin patty.

In a bowl, stir together the cream cheese, cheddar cheese, mushrooms and jalapeños until well-combined. Divide the filling into 4 equal portions. Place one portion of filling onto the center of 4 patties. Gently press them flat, leaving about a 1/2-inch border around the edges. Avoid overfilling.

Top each with a remaining patty. Press the edges together firmly to fully seal, ensuring that no filling is exposed. Transfer the stuffed patties to the freezer for 30 minutes to help them firm up and hold their shape while cooking.

Meanwhile, cook the bacon in a skillet until crisp if not already prepared. Transfer the bacon to a plate lined with paper towels to drain. Reserve a small amount of bacon grease in the skillet. Add the sliced onions. Cook over low heat for 8 to 10 minutes (stirring occasionally) until soft and caramelized.

Preheat a grill to high heat. Grill the burgers for 7 to 8 minutes per side (flipping carefully) until the internal temperature reaches 160° F.

Top each burger with cooked bacon and caramelized onions. Serve on hamburger buns with lettuce, tomato slices and desired condiments.

Per Serving (1 stuffed patty):
Calories: 580, Fat: 33 g (15 g Saturated Fat),
Cholesterol: 200 mg, Sodium: 600 mg,
Carbohydrates: 9 g, Fiber: 1 g, Protein: 60 g.



STEAK & POTATO Kebabs

Total Time: 45 minutes,
plus marinating | Serves: 4

2 lbs skirt steak, sliced against
the grain into 1-inch strips
4 Tbs olive oil, divided
2 Tbs steak seasoning
2 Tbs Worcestershire sauce
12 baby potatoes
12 mushrooms, stems removed
1 zucchini, cut into 1-inch chunks
2 bell peppers, cut into
1-inch chunks
1 red onion, cut into wedges
salt and pepper, to taste
skewers, for grilling
balsamic glaze, for serving

Toss the skirt steak with 2 tablespoons of olive oil, steak seasoning and Worcestershire sauce. Cover, and marinate in the refrigerator for at least one hour. Meanwhile, parboil the potatoes in salted water for about 10 minutes until just fork-tender. Drain, and let cool slightly.

In a large bowl, toss the potatoes, mushrooms, zucchini, bell peppers and onions with remaining 2 tablespoons of olive oil. Season with salt and pepper. Thread the steak and vegetables onto skewers, alternating pieces.

Preheat the grill to high heat. Grill the kebabs for 5 to 7 minutes per side (turning occasionally) until the steak reaches your desired doneness and the vegetables are lightly charred.

Remove from the grill, and drizzle with balsamic glaze before serving.

Per Serving:
Calories: 610, Fat: 33 g (9 g Saturated Fat), Cholesterol: 145 mg, Sodium: 570 mg,
Carbohydrates: 26 g, Fiber: 5 g, Protein: 52 g.



TIP:

If using wooden skewers, soak them in water for at least 20 minutes before assembling.

SHRIMP & PINEAPPLE *Kebabs*

Total Time: 45 minutes

Serves: 4

2 small lemons
2 Tbs olive oil
1/4 tsp salt
1/2 tsp black pepper
24 large shrimp, peeled
and deveined
24 cherry tomatoes
2 cups fresh pineapple chunks
skewers, for grilling

In a large bowl, combine the juice from 1 lemon (about 2 to 3 tablespoons) with the olive oil, salt and pepper. Add the shrimp, tomatoes and pineapple. Toss to coat evenly. Cover, and marinate in the refrigerator for 15 minutes.

Thread the shrimp, tomatoes and pineapple onto skewers with a tomato placed in the curve of each shrimp and pineapple pieces on either side.

Preheat a grill to medium heat (about 375° F to 400° F).

Place the skewers on the grill. Cook for 3 to 4 minutes per side (turning once) until the shrimp are pink and cooked throughout.

Cut the remaining lemon into halves. Squeeze the lemon juice over the skewers just before removing them from the grill. Serve immediately.

Per Serving:
Calories: 180, Fat: 7 g (1 g Saturated Fat), Cholesterol: 85 mg, Sodium: 210 mg,
Carbohydrates: 20 g, Fiber: 4 g, Protein: 12 g.

HOT HONEY GLAZED CHICKEN

With Grilled Peaches

Total Time: 45 minutes | Serves: 6

6 chicken thighs (bone-in, skin-on)
6 drumsticks (bone-in, skin-on)
4 Tbs olive oil, divided
2 tsp salt
2 tsp black pepper
3 Tbs unsalted butter
1/2 cup Nate's® Hot Honey
2 Tbs apple cider vinegar
6 peaches, halved and pitted

Rub the chicken with 2 tablespoons olive oil, salt and pepper. Coat evenly.

Melt butter in a small saucepan over low heat. Stir in hot honey. Remove from heat. Then, stir in vinegar. Set aside about 1/3 of the mixture for serving, and reserve the rest for basting.

Rub the halved peaches with the remaining 2 tablespoons olive oil.

Preheat grill to medium (375° F to 400° F). Grill the chicken for 25 to 30 minutes (turning occasionally) until it reaches 165° F. Baste with the hot honey mixture during the last 10 minutes.

Grill the peaches cut-side down for 4 to 5 minutes until tender with grill marks, turning once if needed.

Transfer the chicken and peaches to a serving platter. Drizzle with the reserved hot honey mixture before serving. Add extra **Nate's® Hot Honey** to the peaches, if desired.

Per Serving:

Calories: 670, Fat: 41 g (12 g Saturated Fat),
Cholesterol: 230 mg, Sodium: 1,120 mg,
Carbohydrates: 38 g, Fiber: 2 g, Protein: 41 g.

Peaches are packed with nutrients, such as vitamins (A, B-6, C, E and K), niacin, potassium, magnesium, iron, zinc and calcium.



LEMON GRILLED Asparagus

Total Time: 30 minutes | Serves: 4

1 bunch asparagus
2 Tbs olive oil
1/4 tsp salt
1/4 tsp black pepper
3 small lemons

Trim the ends of the asparagus. Bring a large pot of water to a boil. Cook the asparagus for one minute. Transfer to a baking sheet. Toss the asparagus with olive oil, salt, pepper and the juice of one lemon.

Preheat a grill to high heat. Halve one lemon, and cut the other into 4 wedges. Place the asparagus and lemons on the grill. Cook for about two minutes per side until the asparagus and lemons begin to char. Remove from the grill. Squeeze the grilled lemon halves over the asparagus. Serve the grilled lemon wedges as a garnish.

Per Serving:
Calories: 80, Fat: 7 g (1 g Saturated Fat), Cholesterol: 0 mg,
Sodium: 150 mg, Carbohydrates: 9 g, Fiber: 4 g, Protein: 2 g.

GRILLED SWEET POTATO Salad

Total Time: 30 minutes | Serves: 4

3 medium sweet potatoes, sliced lengthwise into 1/4-inch thick slices
2 Tbs canola oil
2 green onions
2 Tbs apple cider vinegar
1 Tbs whole-grain mustard
1 Tbs yellow mustard
1 Tbs mayonnaise
1 Tbs honey
1 Tbs lemon juice
1/2 tsp salt
1/2 tsp garlic powder
2 Tbs olive oil
2 Tbs feta cheese, crumbled
2 Tbs pistachios, chopped
2 Tbs dried cranberries, chopped



Preheat the grill to medium heat. Toss the sweet potato slices with canola oil. Grill for about 4 to 6 minutes per side until fork-tender. Add the green onions to the grill alongside the sweet potatoes to lightly char. Remove potatoes and onions. Let them cool completely.

In a small bowl, whisk together the apple cider vinegar, mustards, mayonnaise, honey, lemon juice, salt and garlic powder. Slowly whisk in the olive oil until smooth.

Chop the grilled green onions. Combine them in a bowl with the sweet potatoes. Drizzle with the dressing. Gently toss to coat.

Transfer the potato salad to a serving dish. Top with the crumbled feta cheese, chopped pistachios and dried cranberries before serving.

Per Serving:
Calories: 290, Fat: 19 g (3 g Saturated Fat), Cholesterol: 5 mg,
Sodium: 560 mg, Carbohydrates: 28 g, Fiber: 4 g, Protein: 3 g.

A HEARTY WAY TO SAY THANKS

DAD'S DAY

AND A SUNRISE FULL PLATE

A HEARTY BREAKFAST IS THE PERFECT WAY TO START FATHER'S DAY. THESE FAVORITES ARE ALL ABOUT BIG FLAVORS, FULL PLATES AND A MORNING WORTH SLOWING DOWN FOR.

FATHER'S DAY
JUNE 21





BACON, CHEDDAR *AND* GREEN ONION BREAKFAST BISCUITS

Total Time: 45 minutes, plus freezing
Makes: 8

8 Tbs unsalted butter, very cold
4 cups all purpose flour
2 Tbs granulated sugar
4 tsp baking powder
1 tsp salt
1 tsp garlic powder
1 tsp onion powder
2 cups sharp cheddar cheese, shredded
1 1/2 cups crispy bacon, chopped
1 cup green onions, thinly sliced
2/3 cup plus 4 Tbs heavy cream, cold (divided)
flaky sea salt

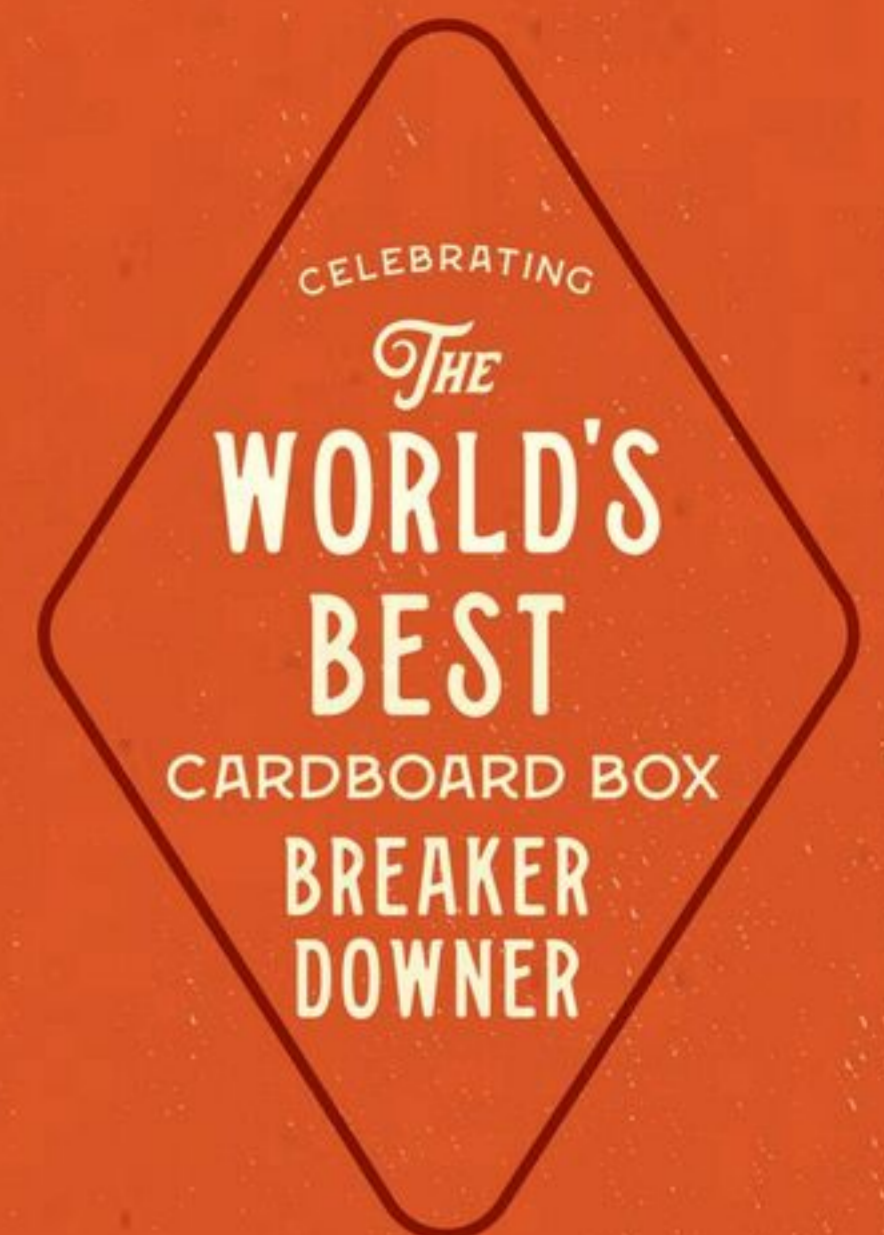
Per Serving:
Calories: 570, Fat: 33 g (20 g Saturated Fat),
Cholesterol: 90 mg, Sodium: 560 mg,
Carbohydrates: 56 g, Fiber: 2 g, Protein: 15 g.

Line a baking sheet with parchment paper. Grate the cold butter on the large holes of a cheese grater. Place the grated butter in the freezer for 10 minutes to firm up.

In a large bowl, whisk together the flour, sugar, baking powder, salt, garlic powder and onion powder. Add the butter. Toss to coat, lightly working it into the mixture until evenly distributed. Stir in the cheese, bacon and onions. Make a well in the center. Pour in 2/3 cup of the cream. Stir just until the dough comes together. Freeze for 15 minutes.

Turn out the dough onto a lightly floured surface. Press into an 8-inch round about one inch thick. Cut with a 3-inch round biscuit or cookie cutter, reworking the scraps as needed. Place the biscuits on the prepared baking sheet. Freeze for 10 minutes.

Preheat the oven to 425° F. Brush the tops with the remaining cream. Sprinkle with flaky sea salt. Bake for 18 to 20 minutes until golden-brown.



CHICKEN-FRIED BACON

Total Time: 45 minutes
Makes: 6

6 thick-cut bacon slices
1 Tbs light brown sugar
1 Tbs steak seasoning
vegetable oil, for frying
1 cup all purpose flour
1 tsp baking powder
1/2 tsp salt
1/2 tsp black pepper
3 large eggs

Preheat the oven to 350° F. Line a baking sheet with parchment paper. Season the bacon with brown sugar and steak seasoning. Arrange the bacon in a single layer on the baking sheet. Bake for about 25 minutes until cooked through and slightly crisp. Transfer to paper towels to drain.

Heat about 2 inches of vegetable oil in a heavy pot to 375° F. In a shallow dish, combine the flour, baking powder, salt and pepper. In another dish, whisk the eggs.

Dip each slice of bacon into the flour mixture and then into the eggs. Dip into the flour again, coating well. Carefully place the bacon into the hot oil. Fry for 2 to 3 minutes until golden-brown and crispy. Transfer to a plate lined with paper towels to drain any excess oil. Serve warm.

Per Serving (not including oil):
Calories: 210, Fat: 12 g (5 g Saturated Fat),
Cholesterol: 100 mg, Sodium: 1,100 mg,
Carbohydrates: 14 g, Fiber: 1 g, Protein: 9 g.

D
A
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Y

Creamy,
dreamy
and totally
craveable,
dairy is
stealing the
spotlight
this June.

**CREAMY
SUN-DRIED
TOMATO
PASTA**

Total Time: 30 minutes | Serves: 4

- 8 oz linguine pasta
- 4 Tbs unsalted butter
- 1/2 cup oil-packed sun-dried tomatoes, drained and sliced into strips (see note)
- 1 cup heavy cream
- 2 cups fresh spinach, chopped
- 1/2 cup parmesan cheese, plus more for serving
- fresh basil, for garnish

NOTE: If using dry sun-dried tomatoes, rehydrate in hot water for 10 minutes.

Bring a pot of salted water to a boil, and cook the pasta according to the package directions. While the pasta cooks, heat the heavy cream and butter in a skillet over medium heat. Stir until the butter has melted.

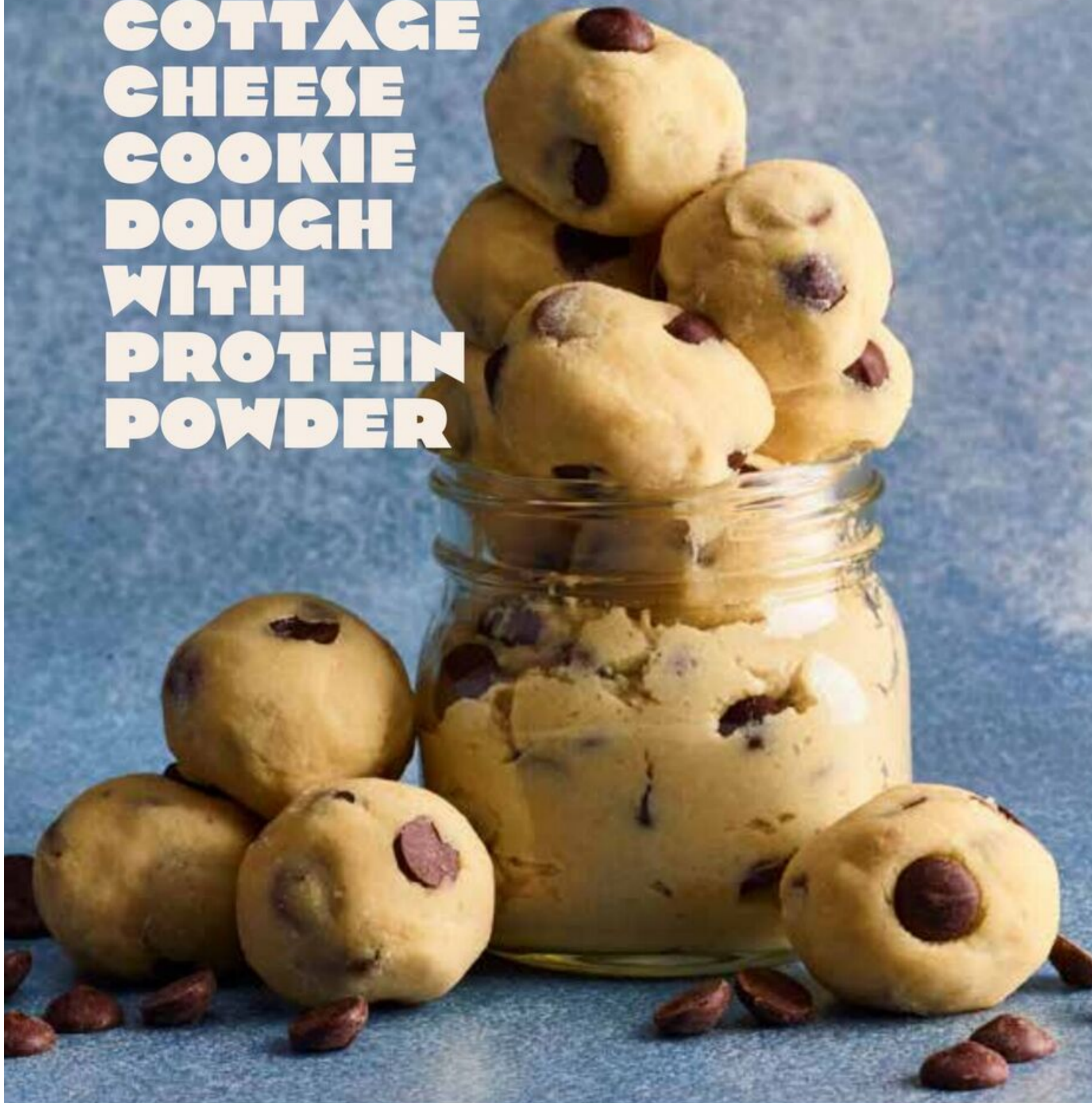
Add the sun-dried tomatoes. Continuously stir while bringing the sauce to a gentle boil for about a minute until it thickens slightly. Turn off the heat. Stir in the chopped spinach, letting the residual heat wilt it.

Drain the pasta. Add the pasta and parmesan cheese to the skillet with the sauce. Toss gently to coat evenly. Serve immediately, garnished with extra parmesan and basil.

Per Serving:
Calories: 580, Fat: 39 g (23 g Saturated Fat), Cholesterol: 105 mg,
Sodium: 430 mg, Carbohydrates: 47 g, Fiber: 3 g, Protein: 14 g.



EDIBLE COTTAGE CHEESE COOKIE DOUGH WITH PROTEIN POWDER



**This dough is for snacking, not baking.
Grab a spoon instead of a baking sheet.**

Total Time: 3 hours 15 minutes
Makes: 6 cups

**2 cups Brookshire's
Original Cottage Cheese**
2 tsp vanilla extract
1/4 cup maple syrup
2 cups almond flour (not superfine)
1/2 cup vanilla protein powder
1 cup dark chocolate chips



Add the cottage cheese, vanilla extract and maple syrup to a blender or food processor. Blend until completely smooth.

Pour the mixture into a large bowl. Stir in the almond flour and protein powder using a spatula until fully combined. Fold in the chocolate chips. Cover. Refrigerate for at least 3 hours to allow the dough time to firm up. Store in the fridge for up to 2 weeks.

TIP: Want a thicker batter?

Just mix in heat-treated all purpose flour (one tablespoon at a time) until it's just how you like it.

Per Serving (2 Tbs):
Calories: 90, Fat: 5 g (0 g Saturated Fat), Cholesterol: 5 mg,
Sodium: 60 mg, Carbohydrates: 5 g, Fiber: 1 g, Protein: 5 g.

*Nutrition facts may vary depending on flavor variations.
Nutrition facts are for base flavor only.*

MIX IT UP

WITH THESE FLAVOR IDEAS

PEANUT BUTTER-CHOCOLATE CHIP: Use peanut butter protein powder. Swirl in 1/4 cup of creamy peanut butter when adding the chocolate chips, leaving peanut butter swirls throughout the dough.

LEMON-BLUEBERRY: Add 1/3 cup of fresh lemon juice when blending. After mixing in the dry ingredients, fold in 1/2 cup of fresh blueberries and 1 tablespoon of lemon zest.

STRAWBERRY: Use strawberry protein powder. Stir in 1/2 cup of chopped fresh or frozen strawberries before chilling.

DOUBLE CHOCOLATE: Add 2 heaping tablespoons of cocoa powder to the blender with the cottage cheese mixture for a rich chocolate base.

ALMOND JOY: Use chocolate protein powder. Fold in 1/4 cup of shredded coconut and 1/4 cup of chopped almonds, along with the chocolate chips.

RASPBERRY-WHITE CHOCOLATE: Replace the dark chocolate chips with white chocolate chips. Fold in 1/2 cup of raspberries.

CINNAMON ROLL: Stir a teaspoon of ground cinnamon into the dough. Lightly swirl in a few tablespoons of sweetened cream cheese before chilling.

BIRTHDAY CAKE: Use confetti cake or vanilla protein powder. Mix in 2 to 3 tablespoons of sprinkles with white chocolate chips.

CHERRY-ALMOND: Fold in 1/2 cup of dried cherries, 1/4 cup of chopped almonds and a drop of almond extract.

FOR THE ONES WHO MEAN THE MOST

Thoughtful gifts for Mother's Day and beyond



From meaningful moments to summer gatherings, find simple, inspired gift ideas right in-store. We have everything you need to celebrate the people you love all season long.

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\$1 OFF

WHEN YOU BUY ONE

Mizkan® Ramen or Udon Broth Concentrate

12 oz



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Offer valid 04/29/26 - 06/30/26.

A SEASON OF CELEBRATION

AMERICA'S 250TH ANNIVERSARY

FIFA WORLD CUP

IN PARTNERSHIP WITH:



AUTHENTIC MICHELADA



Total Time: 5 minutes | Serves: 1

INGREDIENTS

- Key lime or ReaLime® (to taste)
- 4 oz Clamato® Original
- 1 dash Worcestershire sauce
- 2 dashes habanero pepper sauce
- 12 oz beer
- ice
- 1 lime wedge
- Tajín Clásico Seasoning

INSTRUCTIONS

1. Run lime across rim of glass.
2. Dip rim in Tajín to coat evenly.
3. Add ice.
4. Add lime juice, Worcestershire sauce and habanero pepper sauce.
5. Fill with Clamato® and beer.
6. Garnish with a lime wedge.



LIMITED-TIME ONLY!

DIGITAL eCOUPONS

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50¢ OFF

CLAMATO® TOMATO COCKTAIL MIXER

Original Or Picante - 64 oz

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SIP ON A SUMMER WINE SANGRIA!



ROSÉ GARDEN SANGRIA

19⁹⁹

Avaline Wine
Selected
750 mL Bottle



Scan the QR code for more sun-sational sangria recipes.



MORE REFRESHING SAVINGS IN-STORE!



23⁹⁹

The Prisoner Unshackled Wine
Selected
750 mL Bottle



19⁹⁹

Josh Cellars Wine
Selected
750 mL Bottle



21⁹⁹

J Vineyards Wine
Selected
750 mL Bottle



19⁹⁹

Rodney Strong Wine
Selected
750 mL Bottle



13⁹⁹

Ruffino Prosecco Sparkling Wine
Selected
750 mL Bottle

Celebrate June DAIRY MONTH

Earn

ON SELECT REFRIGERATED DAIRY PRODUCTS

Items vary weekly. See in-store for participating tags.



Offer valid thru 06/30/26.

Brookshire's celebratecooking



THESE SAVINGS GOOD WEDNESDAY, APRIL 29 THRU TUESDAY, JUNE 30, 2026

For questions or comments, call toll-free 1-888-WE RESPOND (1-888-937-3776). List of advertised specials available online at brookshires.com.

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© 2026, Brookshire Grocery Co. Nutrient counts are rounded to the nearest whole number. All dietary and lifestyle changes should be supervised by a physician.

