

# THE GENNY

## Weekly Sales through June 11th



Bell & Evans  
Chicken Nuggets  
\$7.99  
Craftsbury



Morning Star Farms  
Veggie Patties  
3 for \$10  
Craftsbury



Lawson's  
Super Session #3 4pk.  
\$11.49  
Both Stores



DeLoach  
Merlot  
\$10.99  
Albany



VT Salumi  
Red Wine Sausage  
\$5.99  
Both Stores



Hot Pockets  
All Flavors  
2 for \$5  
Albany



Duncan Hines  
Cake Mixes  
2 for \$3  
Albany



Crav'n  
Potato Chips  
3 for \$5  
Albany



Organic  
Grapes  
\$6.99  
Both Stores



Annie's  
Berry Patch Snacks  
\$3.49  
Both Stores



Simply Done  
Single Roll Paper Towel  
\$2.49  
Albany



Nabisco  
Nilla Wafers  
\$3.99  
Both Stores



Stonyfield  
YoKids Yogurts  
\$4.49  
Craftsbury



Calbee  
Pea Crisps  
\$1.99  
Both Stores

### Ingredients

1 large head of broccoli (1¼–1½ pounds), cut into florets, stalk chopped into ½" pieces  
2 tablespoons extra-virgin olive oil, plus more for drizzling  
4 garlic cloves, smashed  
3 links VT Salumi Red Wine Sausage  
12 ounces orecchiette pasta  
3 tablespoons unsalted butter, cut into pieces  
1½ ounces Parmesan, finely grated (about ½ cup), plus more for serving

## Broccoli 'Bolognese'

Recipe & photo by Bon Appetit

### Preparation

Start a large pot of salted water on high heat to boil. Chop broccoli into small pieces (not florets). Brown sausage and garlic in oil in large pot, breaking up meat into smaller pieces. Add pasta to boiling water. Meanwhile, add chopped broccoli to the sausage and saute until broccoli



is crisp-tender (adding a splash of water will hasten this). Once pasta is almost al-dente, add to broccoli mixture with 1/2 cup pasta water. Add butter and cook, stirring, until most of the water is absorbed. Add parmesan and continue stirring until incorporated. Add more pasta water if necessary.