

THE GENNY

Weekly Sales through July 23



Raise
Frozen Meatballs
\$7.99
Craftsbury



Conventional
Red Peppers
\$1.99/lb.
Craftsbury



Conventional
Blueberry Pints
\$2.99
Both Stores



Conventional
California Red Grapes
\$6.99
Both Stores



Rana
Family Size Pastas
\$6.99
Both Stores



Food Club
Shredded Cheeses
2 for \$4
Albany



Xtra
Laundry Detergent
\$2.99
Craftsbury



Simply Done
Paper Towel 2-Packs
\$2.49
Albany



Blue Diamond
Nut-Thins Crackers
2 for \$6
Both Stores



Ritz
Crackers, All Varieties
2 for \$5
Both Stores



Food Club
Ice Cream Cones
\$1.29
Both Stores



Cowboy
Natural Lump Charcoal
\$9.99
Both Stores



KaMe
Rice Crackers
2 for \$5
Both Stores



Tate's
Cookies, All Flavors
\$3.99
Both Stores



Duncan Hines
Cake Mix
2 for \$3
Albany



Bragg
Apple Cider Vinegar 16oz
\$3.49
Both Stores

Mexican Albondigas (Meatball) Soup

Ingredients:

1 package Raise frozen meatballs
2 tablespoons olive oil
1 medium onion, chopped
2 carrots & 2 stalks celery, sliced
1 or 2 medium potatoes, cubed
3 cloves garlic, minced
1 (16-ounce) can diced tomatoes
2 teaspoons dried oregano
1/2 teaspoon ground cumin
2 quarts chicken or beef broth
Salt & Pepper to taste
Garnish: Cilantro, Avocado, Lime

In a Dutch oven or large pot over medium-high heat, add the olive oil. Once the oil is hot, add the onion, celery, carrots, and potatoes. Cook for 5 minutes, until slightly softened, stirring occasionally. Add the garlic, tomatoes, oregano, and cumin. Cook and stir for 3 minutes. Add the broth and bring to a boil, then reduce the heat to medium-low. Maintain a low simmer and cook for about 20 minutes until meatballs are heated through. Add salt and pepper to taste. Ladle into bowls and garnish with cilantro, sliced avocado, and lime wedges.

