

THE GENNY

Weekly Sales through 8/6



Flying Embers
16oz. Hard Kombuchas
\$4.49
Both Stores



Skeleton
Gruner Veltliner
\$9.99
Both Stores



Al Fresco
Chicken Sausages
\$3.99
Both Stores



Hot Pocket
2-Packs
2 for \$5
Albany



Talenti
Sorbetto & Gelato
\$3.49
Both Stores



Califia
Original Almond Milk
\$3.49
Both Stores



Charmin
Mega Roll Bath Tissue
\$10.99
Craftsbury



Old El Paso
Mild Taco Sauce Sqz. Btl.
\$2.49
Albany



Wishbone
Salad Dressings
2 for \$3
Albany



Maille
Grainy Mustard
\$3.49
Both Stores



Gatorade
28oz Varieties
4 for \$5
Albany



Rice-a-Roni
Beef Flavor
5 for \$5
Albany



Cabot
8oz Shredded Cheeses
\$2.79
Both Stores



Cabot
8oz Bar Cheeses
\$2.69
Both Stores



Cabot
Sliced Cheeses
\$2.99
Both Stores



Food Club
Stuffed Olives
\$1.69
Both Stores

Cheddar Cheese Dutch Baby - Recipe & Photo by Cabot



Preheat oven to 450°F and place a 10-inch cast iron skillet in the oven, on the middle rack while oven preheats. Combine eggs and milk in a large bowl and whisk until frothy, about 1 minute, or you can use a blender to mix. Add flour, salt, and herbs and whisk vigorously to blend until evenly combined, or add flour, salt, and herbs to the blender if using. Scrape down the sides of the bowl or blender as you work. If you are hand whisking, it's ok if there are a few lumps. Remove the cast iron pan from the oven and coat

bottom and sides with pan spray. Fill with batter and top with the shredded cheese, distributing as evenly as possible. Bake for 20 minutes at 450° F, then reduce the oven temperature to 350°F and continue baking for 20 more minutes.

Ingredients:

- 3 large eggs
- 1½ cups whole milk
- 1½ cups All-Purpose Flour
- 1 teaspoon salt
- 2 – 4 tablespoons chopped fresh herbs of your choice
- 3 ounces Cabot Extra Sharp Cheddar or Cabot 1 Year Cheddar, shredded (about ¾ cup)