

PREMIUM DELI & BAKERY

Save \$2.00 Per LB



Dietz & Watson Premium Ham

Black Forest, Maple Glazed or Honey Tavern

\$6.99 LB



Dietz & Watson Hard Salami

Save \$1.50 Per LB

\$5.99 LB



Save \$1.00 Per LB

William Fischer Premium Turkey Breast
Oven Roasted or Mesquite

\$6.99 LB



Orchard Valley Iced Fruit Bread
24oz Cranberry Orange, Apple Cinnamon or Apple Cinnamon Raisin

\$4.99

Save \$1.00 Per LB



Summerfresh Greek Bowtie Pasta Salad

\$4.99 LB



Oldtyme Deli Brand Jack Cheese
Pepper Jack or Firecracker Jack

\$4.49 LB

Save \$1.00 Per LB



Lofthouse Cookies
12ct Macadamia Nut, Chocolate Chunk, Snickerdoodle, Oatmeal Raisin, Candy Bite or Peanut Butter

\$2.99

NEW!



Bill's Famous Cheese Spread
11oz Tub Assorted Varieties

\$5.99

Save \$1.00



Whole Rotisserie Chickens
3lb Average

\$4.99 Ea.

Cooking Ideas From the ValuMarket Kitchen

Roasted New Potato Salad



Ingredients

- 2 tablespoons olive oil
- 2 pounds small red potatoes, diced
- 1/2 medium-size sweet onion, chopped
- 2 teaspoons minced garlic
- 1 teaspoon coarse salt
- 1/2 teaspoon freshly ground pepper
- 8 to 10 cooked crisp bacon slices, crumbled
- 1 bunch green onions, chopped
- 3/4 cup prepared Ranch dressing
- Salt and pepper to taste

Directions

Place oil in a 15- x 10-inch jellyroll pan; add potatoes and the next 4 ingredients, tossing to coat. Arrange potato mixture in a single layer.

Bake at 425° for 30 to 35 minutes or until potatoes are tender, stirring occasionally. Transfer to a large bowl.

Toss together potatoes, bacon, green onions, and dressing. Add salt and pepper to taste. Serve immediately or cover and chill until ready to serve.



Stop by our Facebook page and share your recipes!
facebook.com/valumarket