

# M—HOLA— MEXICO!

This week our culinary adventure takes us to **Mexico**, and we're going to be there while they celebrate **Cinco de Mayo**, a day similar to Canada Day for us. I have been to Mexico but once and that was to visit Cabo San Lucas to play some really amazing golf courses. A few recollections are: **a)** I saw no restaurants that had a roof **b)** swim-up bars aren't so good during happy hour **c)** there are snakes lurking in the bushes just off the fairways, and **d)** margaritas sneak up on you!

We have put our collective brains together to assemble all things Mexican and delicious, and there seems to be no shortage, so here goes ...

# M—HADEN— MANGOES

Of the five main types of mangoes which are commercially grown, these have the the flavour edge that's the reward for the work in peeling and preparing them. These are size 8, which is not the biggest but still a large size, that's for sure, with luxurious flavour that makes it all worth **99¢** while!

# O—WHAT'S HAPPENIN'— OUTSIDE!

Some of the early items are starting to arrive and it's all quite exciting! There are a couple sizes of Kimberly Ferns (the sunshine ones), some Martha Washington geraniums, cape daisies, Boston shade ferns, a smattering of hanging baskets, some 10" trellised mandevillas, huge rosemary pots, some bay leaf plants, some large and showy stephanotis in full bloom (amazingly fragrant), and some large hangers of rieger begonias for the shade.

# C—TROPICAL— CANTALOUPE

These come from Costa Rica and they will be 'Jumbo 9' which makes them just a touch larger on the sizing scale than we normally have.

Feature price this week will be **\$1.99** ea.

# L—WHAT'S FOR— LUNCH?

Our feature this week, the **Chicken Bacon Guac** Sandwich, is a combination of all my fave flavours. We take our Cajun-roasted chicken breast (which is just sliced breast, not a deli loaf, as I'm frequently asked), homemade guacamole, slices of bacon and tomato on a Steeles kaiser roll.

**\$7.99** each

Sunday Brunch will begin with our **Corn Chowder**, followed by either **Penne with Cajun Chicken in a Rose Sauce**, **Roast Peameal with a Mustard Sauce** or **Mexican Cheeken Stew (Chicken)**, with either rice or mashed, tea or coffee and a mini dessert, all for

**\$11.95**

Served from Noon till 2.

# WHAT'S COOKIN' AT THE

# DELI!

Let's start with our **Spicy Mexican Bean Salad** to give your palate a jolt. This is good warmed as a side as well. **Reg: \$1.49/100g**

**1/3 OFF** THIS WEEK

Next, we'll be making our **Tequila Corn Chowder**. We use hot-smoked corn, sweet onions, peppers, celery, tomatoes with garlic and some spice! It is in a 1 litre size, **featured this week at**

**\$6.95** each

Next up, we've made a mess of **Mexican Chili**, with most of the usual ingredients and including bacon. This will be packed in our 4"x5" foils and **featured at**

**\$5.95** each

Lastly, we'll be making a few big pots of **Burrito Mix**. This is with our beef, sweet onions (also Mexican), peppers, rice and garlic, and seasoned on the spicier side of normal. This will also be packed in 4"x5" foils, and also **featured at**

**\$4.99** each

# —WHAT'S THE— BUZZ?

Time to awaken your taste buds with some sizzle, spice and salsa!! Celebrate Cinco de Mayo by hosting a Taco Party. We have all the ingredients from fabulous Mexican food to colourful tabletop to make it happen effortlessly. Pick up a copy of our "No Fuss" Taco Party guide. Entertaining made easy!

# —THE MAD— MEXICANS

are coming with their assortment of authentic Mexican eats, which will be featured at **25% Off**

AND

You could go to them for dinner! Enter your name and number and you could win a dinner for 4 at their place. **Hola!**

# CORN

Corn is a staple in Mexican cooking and although this load comes from Florida, it's the closest we can get. The deal here is that we work as a team. You'll need to select your cobs as we'll sell it loose. If you are grilling, this can be done in the husk or totally naked, which imparts amazing flavour, made even more amazing if you are using a charcoal que.

**\$4.99**/dozen

# —PIZZA— PIZZAZ!

For the pizza feature this week, our pizza chef, Linda, came up with the brilliant idea of taking the goodness of a beef burrito and transferring it onto a pizza. We use ground sirloin beef, onions, peppers, a touch of jalapenos, corn, black beans, Linda's secret spice blend and we toss on a pinch of cilantro and a splash of lime once it's out of the oven. Saying this pizza is "fully-loaded" is a bit of an understatement!

**\$9.95** each

# EMPEROR BROWN PEARS!

These come from Argentina at this time of the year, and should you be sufficiently patient to allow them to fully ripen, you will be amazed at how delicious they are. They are quite large, which is good considering the enjoyment factor!

Featured this week at **\$1.29**/lb.

# CHORIZO!

These are a pork sausage that bites back, so be sure to have some Corona close by, with lime or not. I hope that the weather will now allow grilling, which is the best way to handle these.

Reg: \$5.99/lb

**25% OFF** THIS WEEK

# QUESO POR FAVOR (CHEESE PLEASE)

Our feature in our cheese area will be a **Mexicana Cheddar with Hot Pimentos**. It's actually made north of the border, but definitely authentic in taste! **Reg: \$5.49/100g**

**1/3 OFF**

# —WHAT'S— BAKING THIS WEEK?

**MARGARITA CHEESECAKE** - Just like my favorite drink! We make a rich buttery lime curd and swirl it into the cream cheese mix alongside fresh lime juice and zest, Tequila, Grand Marnier and a drop of Amaretto. Topped with lime glaze after baking, **\$17.95 and \$28.95**

**COCONUT CUSTARD DANISH** - Cliff's amazing Danish pastry filled with coconut custard made with Malibu Coconut Rum, cream and toasted coconut. **\$2.99**

**MANGO MOUSSE CAKE** - Light refreshing mango mousse layered with white cake, finished with white chocolate curls and fresh mango and berries. **\$24.95**

**MARGARITA CRÈME BRÛLÉE** - Also made like the actual Margarita with all the right stuff, Tequila, Grand Marnier and fresh lime. **\$4.50**

**PIÑA COLADA CUPCAKE** - We start with our white cupcake, brush it with Malibu Coconut rum, fill it with pineapple mousse and top with toasted coconut. **\$3.49**

All these items are

**25% OFF** THIS WEEK

**BANANA BREAD** - A long time ago in our old store we started to make banana bread to use up ripe bananas. Now we buy cases after cases of ripe bananas for that purpose, or try to ripen bananas to bake with when none are available. Last week I dropped the ball and forgot to get extra bananas and I hear there was an outcry from the bakery customers who couldn't get their banana bread fix. This week I wanted to make amends and bought a truckload of bananas perfect for baking and we are selling the large banana loaves at half price! **Regular \$6.99**

**1/2 OFF** THIS WEEK

SPECIALS IN EFFECT FROM THURSDAY TO CLOSING SUNDAY, MAY 3

Hours: Mon. ~ Fri. 8:00-8:00

Sat. 8:00-6:00 ~ Sun. 9:00-6:00

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