

BBQ SEASON!

The May Long Weekend is traditionally when people start their weekly pilgrimage to the mecca that is cottage country. Whether you're heading away or just staying put, we've featured everything you'll need to have an awesome BBQ. From meats to sides to condiments and dessert, we've got you covered!

FIRE UP THE GRILL!

Prime Rib Burgers: This is Evan's fave burger that we do at the store. We use the finger meat (those ultra-marbled bits between the rib bones) for these and season it with dry mustard, thyme, salt and pepper. **Featured at:**

\$9.99
PER LB

Turkey Burgers: You'll find that most poultry-burgers have the tendency to dry out on the grill and become inedible protein pucks. Given the quality of the meat we use, our burgers stay exceptionally juicy and flavourful. I really enjoy dressing these burgers up the exact same way we do our turkey sandwiches at the cafe: with avocado, tomato, lettuce, Havarti cheese and chipotle mayonnaise. **Featured at:**

\$7.49
PER LB

Bratwurst: It would be a serious crime to not feature a sausage for grill week, so we'll be making up one of my alltime favourites, our Bratwurst. These unfussy, garlicky links also happen to be the favourite of a Mr. Vic Hartman, the amicable tailor on Markham Main, so if you're looking for a deal on some threads butter him up with a bag of these. **Reg. \$5.99/lb**

25% OFF

Salmon Burgers: For the best part of a year we've been developing a recipe for these and after many attempts, this is what we've come up with. We season these with lemon zest, dill, dry mustard, salt and pepper and they are begging to be served with our homemade tartar sauce.

WHAT'S FOR LUNCH?

Perhaps the quintessential go-to for feeding the masses on-the-go before your drive up north, our sandwiches are most excellent and we'll be featuring one of my favourites this weekend, our **Roast Beef & Caramelized Onion Panini**. Rare shaved beef loaded on our fresh-baked bread with sautéed onions, roasted peppers, arugula and horseradish aioli. Simple and delicious! **Featured at:**

\$7.99
EACH

WHAT'S IN THE DELI?

First we'll start off with **Doreen's Potato and Egg Salad**. Boiled potatoes, hardboiled eggs, celery for crunch and a creamy and tangy dressing. What else would you serve at a BBQ? **Reg. \$1.69/100g**

Another BBQ staple, we'll feature our **Jack Daniels' BBQ Sauce** (Reg. \$5.99/500ml). In my mind this is the perfect balance of heat, sweet and smoky that every sauce should aspire to. Flank steak, burgers, chicken, dipping sauce, this is as versatile as it gets. For those looking for something a little sweeter, we'll have a **Chipotle Mango BBQ Sauce**, too. **Reg. \$4.99/250ml**

Next up, we'll have one of my store favourites that pairs with about any meat imaginable from pork to seafood, **Kulam's Mango Salsa**. We use ripe mangoes, diced peppers, pickled onions, chives, honey, Thai dipping sauce and olive oil. Also just good with a bag of tortilla chips. **Reg. \$4.99/250ml**

Next, we'll have our aforementioned **Tartar Sauce**. Originally made to serve with the whitefish we have every Friday, this is the recipe of Stan, who some of you may remember as the produce guy with the encyclopedic knowledge for all things culinary. **Reg. \$3.99/250ml**

Next up, we'll have **Kulam's Chicken Vindaloo**. This is an East Indian curry dish that packs a lot more flavour (and spice) than our regular curry. **Reg. \$9.99/500g**

We've been getting in some incredible corn the last few weeks and I really wanted a soup that would capture all that freshness, so we spun up some **Corn Chowder**. Sprinkle on some fresh cracked black pepper and you're good to go! **Reg. \$8.99/900 ml**

There's always some token salad at a BBQ, usually tasteless spring mix drowned in mundane balsamic dressing. So Evan decided to kick things up a notch and BBQ the salad, too! He splits a romaine heart in half, drizzles it in oil and slaps it on the 'Q until it's slightly charred and then dresses it with our **Blue Cheese Dressing**. It's actually sublime. This dressing also works well on a wedge salad. **Reg. \$5.99/250 ml**

Lastly, our chef's salad of the week will be a **Grilled Chicken Caesar Salad** with our homemade dressing. Serves two. **Reg. \$14.99 each**

The long weekend is when most people with cottages start heading north every weekend and is thus the perfect time to fill your freezer with a ton of Village Grocer fare to ensure easy and tasty dinners. We'll have two beef standards for you this week, our **Beef Stroganoff** (Reg. \$22.99/8x5 foil), a rich stew best served over mashed potatoes or egg noodles, as well as our **Beef and Barley Soup**. **Reg. \$8.99/900ml**

WHAT'S HAPPENIN' OUTSIDE?

It's time to plant...for the occasion we have filled our sidewalk up (and half of the parking lot) with beautiful plants and flowers...I'm not sure where to start. We have **hanging baskets** (more coming on Saturday), we have copious amounts of **patio pots** in splended colours, it seems like a countless amount of **small pots of annual planters** and **garden accents**. We probably have the largest selection of **geraniums**, and a very good assortment of **Japanese maple trees** for that special finishing touch. And, don't forget that we will be here selling flowers on Victoria Monday from 9:00 am to 5:00 pm!

Moving inside, Vi our resident florist, has prepared stunning bridal shower center pieces and unique boutonier and corsage samples for this upcoming prom season!

The store will be CLOSED MONDAY...but the GARDEN CENTRE will be OPEN!

— AISLE FOUR —

As serving a burger on its own is a tad underwhelming, Mariella has sourced some essential fixings to go along with your burgers and sausages this weekend.

I find that too many great burgers find themselves sandwiched between lacklustre buns. Why not serve your turkey burger on a ciabatta roll or your salmon burger on a brioche? We'll have several **Hamburger and Sausage Buns from Ace Bakery** this weekend that will kick your BBQ game into high gear. **Reg. \$3.99/package**

For the longest time I wasn't a big pickle guy and the idea of a pickle-based condiment such as relish was most off-putting. I've since changed my tune and swear by the **Greaves' Relish**, locally produced in St. Catharine's. **Reg. \$6.99 each**

Lastly we'll feature an iconic Canadian brand, **Kozlik's Mustards**. This family owned business produces a range of 36 different flavours (!) offering tastes across the spectrum from smoky to savoury to sweet. You'll never find me without a jar of the **Triple Crunch** in my fridge, that stuff is seriously addictive. Cut with a little mayo it's the perfect condiment for the prime rib burger. For the salmon burger I would go the route of the **Orange and Ginger Mustard** and for the Turkey Burger I would either go **XXX Hot** or something sweeter like the **Amazing Maple**. **Reg. \$6.99 each**

ALL 25% OFF CHEESE, PLEASE!

As good as a burger is on its own, a melted slice of cheese just elevates it to another realm of awesomeness. The go-to is cheddar but different cheeses can take the burger in different directions, so the sky is really the limit here. Our enchanting fromagier, Caroline, will be slicing **Gouda, Provolone, Old Cheddar, Emmenthal** and **Smoked Cheddar** and making **Combo Packs** for you to take home. Each one is slightly different so find the perfect one for you! **Reg. \$4.49/100g**

25% OFF

We'll also have wedges of **Five Brothers' Cheese** produced from **Gunn Hill Cheese** in Woodstock. This is a creamy cross between a Gouda and an Appenzeller, aged on cedar planks to give it a robust flavour. Best enjoyed alongside a glass of Chardonnay, or Pinot Grigio. **Reg. \$6.99/100g**

25% OFF

PALMER MANGOES

I featured these a few weeks ago and people were blown away that a mango could taste so incredible! These delicious mangoes cost a premium as they're picked ripe off the tree on Tuesday and flown to us directly by Thursday morning as opposed to conventional mangoes which are chemically treated and sit for weeks on a container ship before they reach us. One look at these tropical beauties and our chef, Kulam bought a whole case, proclaiming these were reminiscent of the mangoes of his childhood, from his backyard in Sri Lanka. These are a size 7 which is as big as it gets and we'll be selling them at cost while supplies last. **Featured at:**

\$2.99
EACH

WHAT'S BAKING THIS WEEK?

Peach Pies - lattice pastry top or streusel available freshly baked or frozen unbaked - filling is peaches, sugar and spices **Reg. \$12.99 each**

Lemon Popsyseed Coffee Cake - dense sponge coffee cake, super lemony flavor because we use only fresh lemon zest, fresh squeezed lemon juice and also bake a layer of lemon curd inside, glazed with fondant icing and sprinkled with more poppyseeds **Reg. \$19.99 each**

Oat Fudge Bars - Available in 8x5 foil pans, the base is a chewy cookie-like oatmeal dough, with a layer of soft chocolate fudge baked on top. Atop the fudge we bake more dollops of oatmeal crumble dough and bake til golden. **Reg. \$12.99/pan**

Rocky Road Bars - the base is a deliciously buttery graham crust, layered with pecans, coconut, chocolate chunks, condensed milk and marshmallows and baked until the chocolate melts and the marshmallows are lusciously puffed and golden brown (a Note from Andrea: as a single bachelorette, when the end of the week comes and the cupboards are bare.. I've eaten an obscene amount of these for Friday night dinner paired with our dark Colombian coffee) I'm sold! **Reg. \$12.99/pan**

Raspberry Filled Oatmeal Sandwich Cookies - the most buttery oatmeal cookies ever, sandwiched with seedless raspberry preserves. **Reg. \$8.99/octagon**

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SPECIALS IN EFFECT FROM THURSDAY TO CLOSE, SUNDAY MAY 21

Hours: Mon. ~ Fri. 8:00-8:00 | Sat. 8:00-6:00 ~ Sun. 9:00-6:00



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