

BABY BACK RIBS

Few things in life get me quite as hot and bothered as a perfectly cooked, well-mopped, fall-off-the-bone rack of ribs. While they can be done in the oven, they just hit different when done on the grill. **Baby Back Ribs** take a few hours to cook, which adds to the excitement of eating them, as your nose gets titillated with the meaty aroma and the anticipation builds as dinner approaches. I usually rub mine with brown sugar, salt, pepper, dried mustard, garlic, paprika and a touch of cayenne and then wrap them in tinfoil and cook them over indirect heat for two hours (depends on the size) and then crank the heat up to medium high and repeatedly mop them with our Jack Daniels BBQ Sauce until they're sticky and caramelized and you can't wait a moment longer. Serve with a billion napkins as if you're not a mess by the end, you're not doing it right!

25% OFF
Reg. \$9.99/lb

BLUE-TIFUL BLUEBERRIES

BUY ONE GET ONE FREE

Springtime is the best time of the year for berries. Most of the berries come from Mexico at the beginning of the season, and the growing region will creep north as the season goes on until they're locally available. These are the first of the Florida crop of **Blueberries** and I thought they were the perfect combination of sweetness with a hint of acidity at the end, nice crunch to them as well. Very easy to devour by the handful! **Buy One, Get One!**

\$5.99
PINT

Featured at:

LAKE ERIE

PICKEREL

Fried **Pickerel** is one of life's little pleasures and it's been a while since we've had it on sale. I love to cut mine into strips, dredge them in pancake batter and fry them up to crisp, golden perfection. Hit with a squeeze of lemon and you're good to go! Reg. \$24.99/lb

25% OFF

TEXAS HOT SAUSAGES

One of the more underrated sausages that we have. Our **Texas Hot Sausages** are absolutely killer on the grill, always cook up moist and juicy with a lingering, mellow smokiness and the slightest zip of heat. Try it with a schmear of the Kozlik's Old Smokey Mustard to send your tastebuds into another stratosphere. Reg. \$6.99/lb

25% OFF

HONEYGLOW PINEAPPLES

BUY ONE GET ONE FREE

Pineapples used to be one of the things I was always on the hunt for at the market. Often I found pineapples would either be super sweet but overripe, only last for a day or so on the shelf, or they'd be green, but even once ripe they wouldn't have that intoxicating tropical sweetness that makes pineapples so darn good. Then I found these, and they've been my go-to ever since. They last for a few days without going all soggy, have the same flavour as a Hawaiian pineapple and they'll have you wolfing down chunks until your mouth hurts.

\$5.99
EACH

Buy One, Get One! Featured at:

VILLAGE CREAMERY'S ICE CREAM OF THE WEEK!

I'd be hard-pressed to pick a favourite ice cream but this week's special, our **Key Lime Pie**, is definitely on my shortlist of favourite ice cream of all time. Our key lime pie is one my go-to's from our bakery and all this ice cream is a frozen version of it. We flavour the ice cream with the creamy, zesty filling and then add bits of toasted graham crumbs to replicate the crust. You can taste the fact that we use real lime juice and zest, no shortcuts here.

KEY LIME PIE ICE CREAM
REG. \$13.99/L
\$2.00 OFF

WHAT'S AT THE DELI?

We'll kick it off with our **Carrot, Ginger & Orange Soup**. As we are experiencing warmer weather, a warm soup may not always be the first thing we reach for, but this soup is bursting with flavour and colour. A little sweetness from the carrots, freshness from the orange and a little zing of spice from the ginger. Fresh, delicious, and nutritious. Reg. \$9.99/900ml

Next up, our **Cranberry Quinoa**. A healthy salad that doesn't hold back on the tastebuds, this is loaded with slivered almonds, dried cranberries, peppers and onions in a dressing made with one of signature items, our Brandied Cranberry Sauce. Reg. \$2.99/100g

Our Chef, Kulam, was classically trained in Paris, so you better believe he can throw together a mean take on **Chicken Cordon Bleu**, a French staple. We take a chicken breast, stuff it with our homemade Black Forest ham, a slice of Swiss, bread it, fry it and then it's up to you to enjoy it. Reg. \$5.99/100g

Last but not least, our delicious **Cobb Salad**, the best salad in my opinion. With so many ingredients, I love how no two bites are exactly the same. We load up a bed of romaine lettuce with grilled chicken breast, smoked bacon, hardboiled egg, grape tomatoes, avocado, julienned peppers and cheese. Served with a French vinaigrette. Reg. \$18.99 each

ALL 25% OFF

CHEESE, PLEASE

Mariella was so excited about this cheese that she could hardly contain herself when telling me. At first I thought that they'd found a way to milk a bulb of fennel and make cheese from it, but once she told me about it, I got just as excited myself. It's something I'd heard of before but it's super rare and we've never been able to get our hands on it. **Monte Enebro** is a specialty Spanish goat's cheese produced by Rafael Baez (he's essentially the Kanye West of cheese, but like the better, old Kanye, not the crazy new Kanye). They take a log of goat's milk with bright, tangy, citrusy notes and age it in the same way you would a Roquefort except only on the outside, not piercing the cheese, which gives the rind a layer of complexity that contrasts with the youthful interior. It's as interesting a bite of cheese as you'll ever have. *While supplies last.* Featured at:

\$10.99
/100G

KASSELER

At first I was a little weirded out that we were doing **Kasseler** AKA **Smoked Pork Chops**, as I think of it more as Germanic, winter fare, however once I really thought about it, it needn't be, as I love the slightly smoky, juicy meat and it has so many applications; diced up in an omelet, lightly warmed on the grill, or my favourite, put atop a bed of rotkohl (that super delicious jarred red cabbage) in a pan and left to steam until warmed through. Honestly it's the easiest dinner of all time and is so good with a zip of your favourite mustard. Anywhere you would use ham you can use these chops, to put your meal over the top. Reg. \$10.99/lb

25% OFF

WHAT'S IN BLOOM?

Our sidewalks are starting to fill up again with beautiful blooms as we excitedly welcome the warmer weather. Our first shipment of the season is full of gorgeous **Hydrangeas** available in gallon pots. These are perennials, a showstopper in any garden and will just get better year after year. They are available in an assortment of colours including blue, pink and white, while supplies last. Also, our **Rosemary pots** are lush and giving off the most intoxicating fragrance, perfect for that foodie in your life. Looking forward to next weekend, we will be bringing in Evan's favourite flower, the **Mandevilla** as well as lots of **Geraniums** and some unique pots, to give your garden a little bit of flare.

Speaking of the long weekend, we wanted to provide you with a little friendly reminder, **the store will be closed on Victoria Day (Monday May 23rd)**, however, our **Outdoor Garden Center will be open from 9:00 am - 5:00 pm** for all your long weekend planting needs.

WHAT'S FOR LUNCH?

The **Summer BBQ** is back, baby! We're starting off with a pretty straightforward but very requested meal, our **Butterflied Chicken Breast on a Bun**. We filet chicken breasts and gently season them with paprika, onion and garlic and then grill them until maximum juiciness and serve them on a Blackbird bun dressed as you desire. As always, we'll also have our **Sirloin Burgers** if you'd rather go that route. Served with one of my favourite things on the planet, a side of **Cathy's Coleslaw** and a glass of hand-squeezed lemonade. Served from 11:00 AM - 3:00 PM on Friday May 13th and Saturday May 14th. Featured at:

\$15.00
COMBO

We'll also be serving up **Peameal Bacon on a Bun** for breakfast as soon as the store opens on Saturday morning to save you a trip to the St. Lawrence Market.

For the Cafe lunch features for next week, we'll have:

Monday May 16 - Monte Cristo with French Onion Soup

Tuesday May 17 - Stuffed Pork Roast Sandwich with Slaw

Wednesday May 18 - Chicken Quesadilla

Thursday May 19 - Prime Rib Sandwich with Fries

Friday May 20 & Saturday May 21 - Outdoor BBQ! Smoked Ribs with Mac & Cheese, Slaw, Cornbread

AISLE FOUR

Provisions Preserves - Half the fun of a charcuterie or a cheese board is just mixing and matching all those delicious tastes and condiments into single bites. It's like a choose-your-own adventure of flavour. These little jars of preserves from Niagara pair local fruit with local wine and are the best addition to any spread. I'm a huge fan of the Pear & Riesling, the Cherry Merlot and the Strawberry Elderflower. Starting at:

\$6.99
JAR

Bella Cucina Antipasti - Mariella doesn't have many character flaws but one glaring one is her weakness for anything with fennel in it. If she sees any product with fennel in it, it's a safe bet that it'll end up on the shelves of the Village Grocer. Not sure which was worse, the fennel-scented sensual massage oil or the fennel chewing gum. I knew when she saw this beautiful little jar of Italian Antipasto with caramelized onions, golden raisins and fennel, she wouldn't be able to resist. It's an easy appetizer on its own, or can be used as a condiment with chicken, meat or vegetables. They also make Roasted Balsamic Peppers which are delicious. Really beautifully seasoned with no nasty preservatives. Featured at:

\$10.99
JAR

WHAT'S BAKING?

Blackberry Mascarpone Cups - I hate sharing. The idea of sharing an app or a dessert is totally anathema to every biological instinct I have. I'm banned from every tapas restaurant in a 50km radius as sharing plates just brings out the worst in me. This is one of the reasons I love when we do potted desserts, as everybody gets their own. Sevan made these by making a jam out of those ridiculously sweet Limited Edition Blackberries we sell and then layering them with a light and creamy mixture of mascarpone and freshly whipped cream, with some toasted graham crumbs for flavour and texture. Trust me, you just won't want to share these! Reg. \$6.99 each or **2 FOR**

\$9.99
/TWO

Mixed Berry Custard Cakes - As all the berries have been fantastic lately, we thought it was a great excuse to make one of our crowd-pleasers, which also happens to be the moistest cake out of everything we sell. We bake a cake with fresh berries and apples and then take it out halfway through baking and pour in custard until the cake absorbs it all, and then finish baking. We then dress the cake up with loads of fresh berries and brush it with an apricot glaze. I really can't do it justice unless you've tried it before. Reg. **Sm: \$28.99 Lg: \$38.99 each**

25% OFF

WHAT'S THE BUZZ?

Attention lemon lovers! Our Queen Bees, Karen and Linda, are loving these warmer days as it brings on the idea of al fresco dining, afternoons by the pool and evenings around the fire with a glass of wine. They have curated a collection they're calling "The Amalfi Coast", consisting of lemon adorned items ready to make your backyard long weekend ready. Plates, mugs (travel mug too), placemats, tea towels, platters, table linens and even a handful of adorable patio lanterns...just to name a few. So before inviting your besties over, be sure to come check out all of their new items to spruce up your backyard entertaining space and be summertime ready!

SPECIALS IN EFFECT FROM THURSDAY TO CLOSE, SUNDAY MAY 15

Store Hours: Monday - Friday: 8:00 am - 7:00 pm
Saturday & Sunday 9:00 am - 6:00 pm

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