



79¢
/Lb



Eggplant
Product of Canada



Green Peppers
Product of Canada

79¢
/Lb



\$1.29
/Lb

Royal Gala Apples
Product of U.S.A.



99¢
/ea.

Anise
Product of U.S.A.



79¢
/ea.

Green Leaf Lettuce
Product of Canada



\$2.99
/ea.

Large Golden Pineapples
Product of Costa Rica/Honduras



\$3.99
/ea.

Whole Seedless Watermelons
Product of U.S.A.



BUTCHER & Seafood



\$5.99
/Lb
13.2kg

New York Striploin Steak

Fresh Wild Caught Pacific Salmon
Product of Canada

\$4.99
/Lb
11.00/kg



\$12.99
/Lb
28.64/kg

Fresh Premium Norwegian Salmon Fillets



\$3.29
/Lb
7.25/kg

Fresh Pork Tenderloin

GROCERY & Deli



Pizza Pepperoni

99¢
/100g



Bulk Mozzarella Cheese

\$1.89
100g



Classico Pasta Sauce
Assorted varieties

\$2.99
410-650mL



Liberte Greek Yogurt
Assorted varieties

\$2.99
4x100g

WHAT'S FOR DESSERT?



So Good Watermelon Sorbet

Ingredients

- 6 cups seedless watermelon, cut into small chunks
- 1/4 cup sugar
- grated peel of 1 lime or lemon
- pinch of sea salt
- 1/2 cup light corn syrup

Instructions

Using a blender, puree the watermelon; you will need 4 cups of watermelon puree. In a large saucepan, bring 1 cup watermelon puree, the sugar and lime or lemon peel to a simmer over medium-low heat, stirring until the sugar dissolves; season with the salt. Pour in the remaining 3 cups of watermelon puree, then whisk in the corn syrup until incorporated. Pour the watermelon mixture into a 9-inch metal cake pan and freeze until firm, about 4 hours or overnight. Let the frozen watermelon soften at room temperature for 5 to 8 minutes. Using a butter knife, break up the frozen puree into 2-inch pieces. Transfer the pieces to a food processor in batches and pulse until smooth. Store the sorbet in a freezer-safe container for up to 1 week. Let stand for 5 minutes before scooping.

