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FOR EVERYTHING
YOU NEED FOR THE HOLIDAYS!

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We Guarantee It!
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BEST LOCAL GROCERY STORE 5 YEARS IN A ROW! 2015 • 2016 • 2017 • 2018 • 2019
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FINESSE MEATS
CUT FRESH ONLY

BLACK ANGUS BEEF

2.98 Lb.
Boneless Shoulder Roast
Premium USDA Select, Black Angus Beef, Family Pack

3.17 Lb.
Boneless Shoulder Steaks
Premium, USDA Select, Black Angus Beef, Family Pack

3.63 Lb.
T-Bone Steaks
Usda Inspected, Family Pack

1.08 Ea.
Bar S
All Meat Sliced Bologna or Franks

2.72 Ea.
Fresh Frier Drumsticks
Grade A, All Natural, 3/16 Span

1.81 Lb.
Fresh Sliced Center Cut Bone-in Pork Chops
Swift Premium, All Natural

1.08 Lb.
Springer Mountain Farms Fresh Whole Fryers
No Antibiotics, No Hormones

1.35 Lb.
Fresh Quarter Sliced Pork Loin
Swift Premium, All Natural

1.72 Ea.
Armour Lunchmakers
4 oz. Bag, Assorted Varieties

2.72 Lb.
Lean & Meaty Baby Back Pork Ribs
All Natural, Single Rib Pack

5.45 Ea.
Southern Hen Fully Cooked Hot & Spicy Chicken Wings
2 lb Bag, Team Heat & Eat

2/$5
3.25 Ea.
Sweet Blueberries, Raspberries or Blackberries
6 oz.

4.45 Lb.
2 Plus 10%
T-Bone Steaks
Premium, USDA Select, Black Angus Beef, Family Pack

1.41 Ea.
Grape Tomatoes
5 lb Bag

1.45 Ea.
Navel Oranges
1 lb Bag

2.98 Ea.
Best Choice Cold Potatoes
5 lb Bag

WE WON
KIDS CLUB
APPLES FOR STUDENTS

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**LUCY'S T-BONE STEAK WITH LEMON CHIVE BUTTER**

**INGREDIENTS:**
- 4 t-bone steaks
- olive oil
- kosher salt
- black pepper

**LEMON CHIVE BUTTER:**
- 1 stick unsalted butter at room temperature
- 1 whole garlic clove, grated
- zest of 1 lemon
- 1/2 cup grated parmesan cheese
- 1/4 cup chopped fresh chives, thinly sliced
- 1/2 tsp. kosher salt
- 1/2 tsp. black pepper

**PREPARATION:**
- Preheat a grill or grill pan to medium high to high heat.
- Rub steaks on both sides with olive oil and season liberally with kosher salt and black pepper.
- Mix together lemon chive butter ingredients in a small bowl.
- Place lemon chive butter mixture on a large piece of plastic wrap. Folding plastic wrap over, shape into a 6-8 inch cylinder. Wrap plastic wrap around tightly so the butter holds the shape. Place in the freezer until ready to use.
- Grill steaks for 6-8 minutes on the first side. Flip and continue to cook for a few minutes on the other side. Grill until your desired degree of done-ness is reached.
- Internal temperature will read 130 degrees for medium.
- Slice off a piece of the lemon chive butter and melt over hot steak.

**FIND LUCY'S RECIPES ONLINE AT GREERS.COM/RECIPES. WATCH LUCY PREPARING HER RECIPES ON STUDIO 10 EVERY WEDNESDAY AT 9 AM.**