### Greer's Markets

#### Journey With Us!
**Catch The Greer’s Train**
For Even More Grocery Savings
In Year 104!

#### Best Local Grocery Store 5 Years in a Row! 2015 - 2019
- Great Place to Work
- Friendliest
- Community Connected
- Fresh Focus
- Lowest Everyday Prices

#### Finest Meats
- **1.26 L.B.**
  - **Plus 10%**
  - SANDERSON FARM FRESH SPLIT FRYER BREAST
    - Grade A, All Natural

- **2.26 L.B.**
  - **Plus 10%**
  - FRESH FRYER WINGS
    - Grade A, All Natural, Tray Pack

- **3.17 L.B.**
  - **Plus 10%**
  - BONELESS LONDON BROIL OR TOP ROUND ROAST
    - USDA Select, Black Angus Beef

- **3.90 EA.**
  - **Plus 10%**
  - HONEYSUCKLE FRESH WHITE GROUND TURKEY
    - 12 lb. Bag

- **1.81 L.B.**
  - **Plus 10%**
  - TENDER FRESH SLICED PORK STEAKS OR COUNTRY STYLE PORK RIBS
    - USDA Select, Black Angus Beef, Family Pack

- **2.17 EA.**
  - **Plus 10%**
  - CAROLINA PRIDE SLICED HAM OR TURKEY
    - 10 oz. Bag

### #1 Produce
**Freshest Quality Every Day**

- **2.35 EA.**
  - **Plus 10%**
  - BEST CHOICE RUSSET POTATOES
    - 5 lb. Bag

- **2.48 EA.**
  - **Plus 10%**
  - FRESH BLUEBERRIES

- **2.97 EA.**
  - **Plus 10%**
  - SWEET STRAWBERRIES
    - 1 lb. Box

- **3.96 EA.**
  - **Plus 10%**
  - NAVEL ORANGES
    - 6 lb. Bag

- **1.97 EA.**
  - **Plus 10%**
  - LARGE GREEN PEPPERS

### Groceries to Go

### ACE Hardware

### Kids Club

### Apples for Students
**Apples for Students**
**Shop and Save!**
Greer’s Receipts Help Support Local Schools!

#### Connect With Your Local
**Greer’s**
- Facebook
- Twitter
- Instagram

#### Local Caring Sharing Hope!
LUCY'S PARMESAN "FRIED" CHICKEN TENDERS

INGREDIENTS:
- 3/4 lb chicken tenders
- 3/4 cup shredded parmesan cheese
- 1/2 tsp paprika
- 1/2 tsp onion powder
- 1/4 tsp black pepper
- 1/2 tsp garlic powder
- 1/4 tsp salt

GOOD FOR YOU RANCH:
- 1/4 tsp black pepper
- 1/2 tsp onion powder
- 1/2 tsp garlic powder
- 1/2 tsp salt
- 1/2 tsp paprika

PREPARATION:
- Preheat oven to 375 degrees. Line a sheet pan with aluminum foil and spray with non-stick cooking spray.
- Combine egg and dijon mustard together in a large bowl. Add chicken tenders and toss until coated.
- Combine parmesan, panko breadcrumbs, 1 tsp kosher salt, 1/4 tsp black pepper and Italian seasoning together in a shallow dish.
- One by one dip the coated chicken in parmesan mixture ensuring the entire tender is covered in breading.
- Place on sheet pan. Bake for 20-25 minutes.
- Feel Good Ranch: Whisk together yogurt, vinegar, dill, garlic powder, onion powder, 1/2 tsp kosher salt and 1/8 tsp black pepper together in a bowl. Serve with chicken tenders. Also great for dipping nuggets!

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