



MORE WINNERS ANNOUNCED SATURDAY, JULY 25TH.





CONNECT WITH YOUR LOCAL









Local Caring Sharing Hope!

Lucy's Signature

LUCY'S NEW YORK STRIP STEAKS WITH GREEN HERB SALT



INGREDIENTS:

New York Strip Steaks

GREEN HERB SALT:

- 1 cup kosher salt

- 1 bunch fresh parsley 2 cloves fresh garlic 1 tablespoon fresh thyme leaves

) Plus 10%

NIAGARA WATER

5 Ltr. Bottles

• 1 tablespoon ground black pepper

PREPARATION

Place garlic cloves and paraley in the bowl of a food processor. Pulse until completely chopped. Do not just turn it on high and leave it. You don't want it to liquify. Add kosher salt, thyme leaves and black pepper. Pulse until completely combined. Pour out onto a sheet pan or large plate. Allow to dry for 4 hours. Transfer salt to an air tight container.

NY STRIP STEAKS:

NY STRIP STEAKS:
Pat both sides of steaks dry with a paper towel. Sprinkle both sides with some of the green herb salt as you would typically do with regular salt. Remember it is a big piece of meet and should be seasoned liberally. Allow to rest at room temperature for 30 minutes.

Cook steaks using your desired method- grill, cast iron skillet, sauté pan, grill pan. Cook until steak reaches your desired internal temperature. Use high heat to create a nicely browned crust. When the steak is ready to be flipped it will be easy to move. If the steak does not release when you try to flip using tongs, it's not ready to flip. Rare 120-130 degrees, medium rare 130-140 degrees, medium 140-150 degrees, well 150-160 degrees. Once steak is removed from heat, allow to rest for 10 minutes before slicing.

) Plus 10%

2/\$3

GOLDEN FLAKE

CHIPS



) Plus 10% .99_{EA}

COKE

PRODUCTS

FIND LUCY'S RECIPES ONLINE AT GREERS.COM/RECIPES.

GROCER

NATIONAL & AWARD WINNING STORE BRANDS. LOWEST EVERYDAY PRICES!

BE SURE TO REGISTER WHAT YOU SPEND!













(ocaColi



1.35









) Plus 10% 85EA **BEST CHOICE** SQUEEZE KETCHUP



DELI & BAKERY

HOT MEALS, SALADS & ENTREES, FRESH BAKED BREADS & COOKIES!

2.98 EA. Plus 10% CAFÉ VALLEY MINI CROISSANTS 15 Ct.









Sunday Benson's Variety Creme Cake \$5 Menday Rotisserie Chicken \$5 Tucsday Hot Bar Plate: Entrée, 2 Sides, Bread \$5 ednesday Bpc Mixed Fried Chicken \$5 Thursday King's Hawaiian 12 ct Rolls \$3

Friday St. Louis Style BBO Slab of Ribs \$8 Saturday Fried Chicken Tenders \$4LB



CAFÉ VALLEY MUFFINS 4 ct. Banana Nut or Blueberry

TO WINE! SIGN UP TODAY AT GREERS.COM/WINECLUB

7.99_{ea} > Plus 10% BAREFOOT WINE





> Plus 10% CLOS DU BOIS WINE

> Plus 10% KENDALL JACKSON CHARDONNAY



.99_{ea}. > Plus 10% BUSCH OR **BUSCH LIGHT** BEER



14.30 EA > Plus 10% at checkout WHITE CLAW 12 Pack 12 Oz. Cans

PRICES EFFECTIVE: JULY 22 - JULY 28, 2020 4051 Barrancas Avenue Pensacola, FL 32501 850-439-5329

12255 Lillian Hwy. Pensacola, FL 32506 850-455-2719

BEER