Always Something Fresh for You at A Great Price!

Grilling Favorites!

- **Boneless Top Sirloin Steaks**
  - Black Angus Beef
  - 3.63 lb.
  - Plus 10% if ordered online

- **First Cut Sirloin Pork Chops or Country Style Pork Ribs**
  - Swift Premium, Family Pack
  - Plus 10% if ordered online

- **Fresh Meaty St. Louis Style Pork Ribs**
  - Premium All Natural Single Slab
  - Plus 10% if ordered online

- **Split Fryer Breast**
  - Grade A, All Natural, Family Pack, Previously Frozen
  - Plus 10% if ordered online

COOL OFF RESPONSIBLY!

- **Natural Light Beer**
  - 12 Pack, 12 oz. Cans
  - 7.60 EA.
  - Plus 10% if ordered online

- **Truly TruVino**
  - 14.30 EA.
  - Truly Variety in Pack of 10 oz. Cans
  - Plus 10% if ordered online

- **Joel Gott Sauvignon Blanc Wine**
  - 750 ml
  - 9.18 EA.
  - Plus 10% if ordered online

- **Ruffino Prosecco Wine**
  - 750 ml
  - 9.99 EA.
  - Plus 10% if ordered online

- **Beringer Wine**
  - 750 ml
  - 4.88 EA.
  - Plus 10% if ordered online

PRODUCE: ALWAYS FRESH!

- **Navel Oranges**
  - 2 lb.
  - 3.98 EA.
  - Plus 10% if ordered online

- **Seedless Watermelon**
  - 1 EA.
  - 4.98 EA.
  - Plus 10% if ordered online

- **Russet Potatoes**
  - 2 lb.
  - 2.98 EA.
  - Plus 10% if ordered online

CONNECT WITH YOUR LOCAL Greer's

Local Caring Sharing Hope!

We Reserve The Right To Limit Quantities and To Correct Printing Errors. None Sold To Dealers.
LUCY'S SIRLOIN STEAK FAJITAS

INGREDIENTS:
- 1.5 - 3 lbs boneless sirloin steak
- 1 orange bell pepper, sliced
- 1 red bell pepper, sliced
- 1 red onion, sliced

MARINADE:
- 1 cup olive oil
- 3 cloves minced garlic
- 1 onion, julienned
- 2大桥式 fresh ginger, finely chopped
- 1 teaspoon smoked paprika
- 1/2 teaspoon crushed red pepper flakes
- 1/2 teaspoon cumin
- 1/2 teaspoon chili powder
- 1/4 cup less chili powder
- 1/4 cupless hot sauce
- 1/4 teaspoon kosher salt
- 1/4 teaspoon sugar
- 1/4 teaspoon black pepper

PREPARATION:
- Whisk marinade ingredients together. Remove 1/4 cup to use on peppers and onions. Reserve in small bowl. Pour the remaining marinade on the steak. Ensure both sides are coated. Cover and refrigerate for 4 - 6 hours. Remove from the refrigerator 30 minutes prior to cooking.
- Heat a skillet or grill over medium high heat. Cook on each side 3 - 4 minutes, or longer to your desired degree of doneness. Remove from heat and allow to rest for 10 minutes. Slice steaks against the grain.
- Add sliced peppers and onions to a skillet over medium high heat.
- Add the reserved 1/4 cup marinade. Cook for 10 minutes until nearly browned and softened. Use sliced sirloin steak and peppers and onions to make tacos, rice bowls or salads.