



WEEKLY PRODUCE AND DAIRY SPECIALS



**HOT DEAL!**

#59633  
40# carton

# Vidalia Onions

# \$25<sup>00</sup>

Less than \$0.63 per pound

See recipe on back

## PRODUCE

#59696 Idaho <b>90 ct Baking Potatoes</b> Less than \$0.24 each	50# <b>21.00</b>	#59391 California <b>Strawberries</b> Berries are BIG and Beautiful	8/1# <b>\$15.50</b>
#59890 California <b>Cut Romaine w/ springmix</b> 80% Romaine and 20% spring mix	4/2# <b>\$14.00</b>	#59300 X-Sweet <b>Gold Pineapple</b> Del Monte Brand	6-8 ct <b>\$16.00</b>
#59558 California <b>Romaine</b> Less than \$0.88 per head	24 Head <b>\$21.00</b>	#59176 Imported <b>Honeydew Melon</b> Rosy Brand Packed by Del Monte	6-8 ct <b>\$15.00</b>
#59784 California <b>Salad Spinach</b> Triple Washed	4/2.5# <b>\$17.50</b>	#59742 Florida - Hand Packed <b>Round Red Tomatoes</b> Is it a Fruit or A Vegetable ?	20# <b>\$15.00</b>

PRICES VALID FOR ORDERS SHIPPED: May 21 - May 26, 2012

STANZ FOODSERVICE, INC. South Bend, IN (800) 342-5664 [www.stanz.com](http://www.stanz.com)  
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## SPECIALTY PRODUCE

#59726 Large Size	10#	
<b>Green Tomatoes</b>	<b>\$10.00</b>	
See Recipe below		
#59000 Green Line	2/5#	
<b>Green Beans</b>	<b>\$22.00</b>	
Cleaned and Clipped		
#59829 Imported from Mexico	15#	
<b>Red Bell Peppers</b>	<b>\$27.00</b>	
Great Color \$1.80 per pound Compare !		
#59825 Spice it UP	10#	
<b>Jalepeno Peppers</b>	<b>\$10.75</b>	
Stuff w/Cream Cheese Make Poppers !		
#59482 <b>Fresh is Best!</b>	4 oz	
<b>Fresh Chives</b>	<b>\$7.50</b>	
Also available in 1 pound packs		

## SALADS

#33819 Melch's	10#	
<b>Amish Cole Slaw</b>	<b>\$11.95</b>	
A great Lower Price !		
#33816 Sandridge	1-10#	
<b>Elbow Macaroni Salad</b>	<b>\$11.90</b>	
40-4 oz sides less then \$0.30 each		

## DAIRY

#22212 Smith Dairy	2/2.5 gal	
<b>Chocolate Soft Serve Mix</b>	<b>\$31.60</b>	
6% Butterfat		
\$22,213 Smith Dairy	2/2.5 gal	
<b>Vanilla Soft Serve Mix</b>	<b>\$32.25</b>	
6% Butterfat		

## RECIPE OF THE WEEK

### Fried Green Tomatoes with Vidalia Onion Relish



#### INGREDIENTS:

- 3 or 4 large firm green tomatoes
- Salt
- 2 cups vegetable or peanut oil, for deep-frying
- 1 cup buttermilk
- 2 cups self-rising flour
- Freshly ground black pepper

#### Vidalia Onion Relish:

- 2 white onions, diced
- 1/2 cup mayonnaise
- 1/2 cup rice wine vinegar
- 2 tablespoons brown sugar
- 2 tablespoons chopped chives

#### DIRECTIONS:

Slice the tomatoes 1/4-inch thick. Lay them out in a shallow baking pan and sprinkle with salt. Place the tomato slices in a colander and allow time for salt to pull the water out of the tomatoes, approximately 30 minutes.

In a skillet, heat the oil for deep-frying over medium-high heat.

Dip the tomatoes into buttermilk, then dredge them into flour with a dash of pepper. Deep-fry until golden brown. Keep warm.

For the Vidalia Onion Relish:

Mix all ingredients together in a bowl. Cover with plastic wrap and let marinate for a few hours.

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