



NEVILLE'S SUPERETTE

PRICES IN EFFECT

Monday, May 14th Through Saturday, May 19th
Mon - Sat. 8 am - 9 pm • Sun. 9 am - 9 pm.



Meat

T-Bone Steak.....	\$9.69 lb
Porterhouse Steak	\$9.99 lb
St. Louis Pork Ribs.....	\$3.39 lb
Amish Country Boneless Chicken Thighs.....	\$3.39 lb
Our Own Mild Italian Sausage Links	\$3.69 lb
Smoked Pork Chops.....	\$4.09 lb



Dairy & Produce

Baby Swiss Cheese.....	\$4.49 lb
Philly Cream Cheese 8 oz.	3 / \$5.00
Fresh Asparagus	\$2.99 lb
Bananas.....	49¢ lb
Sweet Red-Yellow and Orange Peppers	5 / \$5.00

Recipe of The Week

Grilled Peppers and Italian Sausage

Ingredients:

- 3 bell peppers of your choice, sliced
- 1 tablespoon of seasoned salt
- 2 tablespoons of olive oil
- Italian sausage

1. Combine the first three ingredients in a bowl and set aside
2. Place a foil pan that is large enough to hold the sausages and peppers on a medium high grill
3. Add the sausage and cook for 10 minutes
4. Add the seasoned pepper strips to the pan and cook for 20 minutes or until tender, tossing several times as they cook
5. Serve on a brat bun or hot dog bun