

NEVILLE'S SUPERETTE

PRICES IN EFFECT
Monday, January 22nd Through
Saturday, January 27th

MEAT

NY Strip Steak	\$8.99 Lb
Center Cut Pork Chops.....	\$2.29 Lb
Country Style Pork Ribs	\$1.79 Lb
Boneless Skinless Chicken Breast.....	\$2.19 Lb
Fresh Ground Chicken.....	\$2.49 Lb
Stuffed Pork Chops	\$2.69 Lb
Our Own Mild Italian Pork Sausage.....	\$2.69 Lb

GROCERIES

Swiss Cheese

\$4.49 Lb

California Navel
Oranges 8lb bag

\$5.99

Busch Beer
30pk 12 oz can

\$16.99

Plus Tax + Deposit

Chicken Cordon Bleu Burgers

1 pound of ground chicken	4 slices of Swiss Cheese
1 tablespoon burger seasoning blend	4 hamburger buns
1 teaspoon olive oil	For Mustard Spread
12 slices of deli ham	2 tablespoons yellow mustard
	1/2 cup mayonnaise

1. In a small bowl, combine mustard spread ingredients. Refrigerate until ready to serve.
2. In a bowl, combine ground chicken and seasoning blend. Divide and shape meat into 4 patties. You will probably find the mixture is sticky (shape with damp hands).
3. Heat olive oil in a large non-stick skillet over medium heat. Cook patties until browned and fully cooked, about 5 minutes per side. Turn off heat and top each patty with 3 slices of ham, followed by 1 slice of Swiss cheese. Cover skillet to allow cheese to melt.
4. Serve patties on hamburger buns, spread with mustard spread. Add toppings of your choice.



1512 Ashmun | Sault Ste. Marie
906.632.8791

www.nevillesonline.com



Mon - Sat. 8 a.m. - 9 p.m. • Sun. 9 a.m. - 9 p.m.