



SANDERSON FARMS FRESH SPLIT FRYER BREAST



BONELESS TOP SIRLOIN STEAKS

















LEAN GROUND TURKEY



THICK SLICED BACON



SLICED BOLOGNA



BREADED CHICKEN BREAST FILETS



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1.98_{ea} CANTALOUPES



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Lucy's Signature



INGREDIENTS

- MEATBALLS: 1 ½ lb ground beef 1 cup seasoned bread crumbs
- crumbs
 1/4 cup milk
 2 tablespoon green onions,
 thinly sliced
- 2 eggs, lightly beaten ½ teaspoon red pepper
- 1 teaspoon garlic powder 1 teaspoon kosher salt ½ teaspoon black pepper

- 10 oz apricot preserves
- 12 oz chili sauce 1/4 cup brown sugar 1 tablespoon red wine
- vinegar juice of 1 orange 1/4 teaspoon kosher salt
- 1/2 teaspoon red pepper
- 1 tablespoon comstarch
 1 tablespoon cold water

DIRECTIONS

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In a large bowl combine ground beef, bread crumbs and milk, green onions, eggs, red pepper flakes, garlic powder, salt, and pepper. Mix lightly until combined, do not over mix. Form meat into even balls, a little smaller than a golf ball. You should get about 20-24 meatballs out of 1½ lbs. ground beef. Place meatballs on a sheet pan lined with aluminum foil. Bake in a pre-heated 375° oven for 30 minutes. While the meatballs are cooking, prepare sauce. Heat a saucepan large enough to hold the meatballs over medium high heat add the apricot preserves, chili sauce, brown sugar, red wine vinegar, orange juice, salt and red pepper flakes. Melt together and bring to a bubble. In a small bowl dissolve cornstarch in the water. Slowly whisk this into the simmering sauce. This will thicken the sauce slightly, Let the sauce sigmer over low heat. When the meatballs are finished baking, remove from oven and add to simmering sauce. Toss the meatballs in the sauce to coat and simmer over low heat for 20-30 minutes. Serve hot or warm.



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BY ROBERT MONDAVI

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COLBY JACK CHEESE



