



Martin Bros. FOOD MARKET

408 Viking Road (in the Industrial Park), Cedar Falls
319-277-7641 | martinbrofoodmarket.com

▶ COOKIE OF THE MONTH ◀

LEMON WHITE CHOCOLATE CHIP COOKIE DOUGH



WAS 7⁹⁹

NOW 6⁹⁹

999561 | 20 ct



TENDERPRESSED CHICKEN BREASTS



WAS 21⁹⁹

NOW 19⁹⁹

970492 | 20 / 4 oz



BREADED PORK TENDERLOIN (WHOLE MUSCLE)



WAS 10⁹⁹

NOW 9⁹⁹

914371 | 8 / 5 oz



BBQ RIB SHAPED PORK PATTY



WAS 10⁹⁹

NOW 8⁹⁹

912382 | 13 ct



BRIOCHE BUNS



WAS 3⁹⁹

NOW 3⁴⁹

997991 | 6 ct



STRAWBERRY CREAM CHEESE STRUDEL STICKS



WAS 6⁹⁹

NOW 5⁹⁹

987211 | 12 ct



MINI DONUTS WITH CINNAMON & SUGAR



WAS 8⁴⁹

NOW 7⁴⁹

995321 | 48 ct



FROZEN MIXED BERRIES

WISE BROS. WAS 13⁹⁹

NOW 10⁹⁹

965321 | 5 lb



ICE CREAM SANDWICHES MONSTER, M&M, PEANUT BUTTER

Monster Cookies & more... WAS 3⁹⁹

NOW 3⁴⁹

201518, 201519, 201521 | 1 ea

▶ Prices valid through 8/31/18.



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Pineapple Coconut Mango Tequila Bars

FEATURED
MONTHLY RECIPE

TOTAL
70 min.

MAKES
12-16 servings

Description

Sweet and sticky...you will love these Pineapple Coconut Mango Tequila Bars for dessert at your next gathering or summer cook out!

Ingredients

- ▶ 1/2 cup Butter, softened
- ▶ 1 cup All-purpose flour
- ▶ 1/2 cup Granulated sugar
- ▶ Pinch of salt, to taste
- ▶ 2 Eggs
- ▶ 1 cup Granulated sugar
- ▶ 2/3 cup Sour cream
- ▶ 1/2 cup All-purpose flour
- ▶ 1 cup Robert Rothschild Farm Pineapple Coconut Mango Tequila Sauce

Instructions

Preheat oven to 350° F and line a 9x9 pan with tin foil. Spray tin foil with cooking spray. In a large bowl, add butter, 1 cup flour, 1/2 cup sugar, and salt if desired. Cut butter into dry ingredients until sandy with pea-sized butter bits. Press mixture evenly into prepared pan with fingertips or spatula. Bake for 10 minutes. Meanwhile, in the same bowl, beat eggs, 1 cup sugar, sour cream, 1/2 cup flour, whisk until smooth. Add Pineapple Coconut Mango Tequila Sauce, and stir to fully incorporate. Remove crust from oven, top with filling, return to oven for about 45 minutes, or until edges and top are set. Place bars on a wire rack to cool completely.



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