



# Martin Bros. FOOD MARKET

711 South Federal Avenue, Mason City  
641-423-2325 | martinbrosfoodmarket.com



## ▶ COOKIE OF THE MONTH ◀

### RED VELVET WHITE CHOCOLATE CHUNK COOKIE DOUGH



WAS 8<sup>99</sup>

NOW 7<sup>99</sup>

956871 | 20 ct



### PRE-COOKED SEASONED PRIME RIB (CHOICE)



WAS 10<sup>99</sup>/LB

NOW 9<sup>99</sup>/LB

957680 | 13 lb avg



### BLACK OAK PIT HAM (BONELESS)



WAS 3<sup>59</sup>/LB

NOW 2<sup>99</sup>/LB

915111 | 15 lb avg



### BEEF POT ROAST (CHOICE)



WAS 59<sup>99</sup>

NOW 55<sup>99</sup>

910780 | 10 lb



### REAL MASHED POTATOES TRADITIONAL, YUKON, REDSKIN, ROASTED GARLIC, BUTTER WITH SKINS

LambWeston WAS 7<sup>99</sup>

NOW 6<sup>99</sup>

961451, 961461, 960431, 961171, 966831 | 4 lb



### ALL BEEF MEATBALLS



WAS 22<sup>99</sup>

NOW 20<sup>99</sup>

993741 | 5 lb



### SPINACH ARTICHOKE DIP



WAS 15<sup>99</sup>

NOW 13<sup>99</sup>

320254 | 4 lb



### VARIETY CHEESECAKE



WAS 15<sup>99</sup>

NOW 13<sup>99</sup>

997131 | 54 oz



### RED VELVET CAKE ROLL



WAS 6<sup>99</sup>

NOW 5<sup>99</sup>

995871 | 22 oz

▶ Prices valid through 12/31/18.



OPEN TO THE PUBLIC. NEVER A MEMBERSHIP FEE.

FOLLOW US:



FEATURED  
MONTHLY RECIPE

# Cheesy Party Potatoes



SERVES  
**50 - 60 / ONE ROASTER**

## Ingredients

- ▶ 3 (3 lb) packages frozen hash brown potatoes, thawed overnight in refrigerator
- ▶ 2 sticks melted butter
- ▶ 4 lbs shredded Cheddar Jack cheese, divided
- ▶ 1 (49.25 oz) can condensed cream of chicken soup
- ▶ ½ (5 lb) container sour cream
- ▶ 1 tablespoon salt
- ▶ 2 teaspoons ground black pepper
- ▶ 1 (24 oz) bag French's French Fried Onions, divided

## Directions

1. Spray the inside of the roaster with a heavy coating of non-stick spray. Preheat to 325°.
2. In a large bowl, combine thawed hash browns and melted butter. Add 3 lbs of the cheese and 12 oz (about half) of the French Fried onions and mix.
3. Layer remaining French Fried onions on a cookie sheet and brown in oven preheated to 425° for 5 minutes. Be careful not to overcook.
4. Combine the soup, sour cream and seasonings; add to the potato mixture and mix.
5. Pour into electric roaster, cover and bake for 1 hour. Gently stir mixture and continue baking an additional 30 minutes or until hot and bubbly.\*\*
6. Top with remaining 1 lb of cheese and bake an additional 30 minutes.
7. Add a layer of browned French Fried onions before serving.

\*\*Please note: May take up to 3 hours to bake if the mix was cold/refrigerated to start with.

## Shopping List

- 3 - Shredded Hash Browns (3 lb) 960311
- 2 - Shredded Cheddar Jack Cheese (2 lb) 902149
- 1 - Cream of Chicken Soup (49.25 oz) 510039
- 1 - Butter Sticks (1 lb) 902294
- 1 - Sour Cream (5 lb) 347115
- 1 - French's French Fried Onions 603061



OPEN TO THE PUBLIC. NEVER A MEMBERSHIP FEE.

FOLLOW US:

