



Martin Bros. FOOD MARKET

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



▶ COOKIE OF THE MONTH ◀



S'MORES COOKIE DOUGH



WAS 6⁹⁹

NOW 5⁹⁹

304561 | 20 ct



ORLY'S® BRATS



WAS 7⁹⁹

NOW 5⁹⁹

321170 | 8 ct



1/4 LB. BALL PARK® BEEF HOT DOGS



WAS 20⁹⁹

NOW 18⁹⁹

917282 | 5 lb



THE CLOUD® BEEF STEAK PATTIES



WAS 64⁹⁹

NOW 56⁹⁹

912560 | 15 lb / 60 ct



OHRT'S SUMMER SAUSAGE REGULAR OR JALAPENO JACK

WAS 6⁹⁹

NOW 6⁴⁹

320071 & 320072 | 1.5 lb.



JIMMY DEAN SAUSAGE SKILLET



WAS 13⁹⁹

NOW 11⁹⁹

915261 | 60 oz



SCRAMBLED EGG MIX



WAS 9⁹⁹

NOW 7⁹⁹

975089 | 5 lb



FROZEN RED RASPBERRIES



WAS 11⁹⁹

NOW 9⁹⁹

965271 | 3 lb



BARRITT'S GINGER BEER REGULAR & DIET



WAS 5⁴⁹

NOW 4⁴⁹

321015 & 321016 | 4 ct

▶ Prices valid through 7/31/19.



OPEN TO THE PUBLIC. NEVER A MEMBERSHIP FEE.

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FEATURED
MONTHLY RECIPE

Chocolate Caramel and Sea Salt No Churn Ice Cream



TOTAL **10**min. MAKES **10**servings

Description

A rich and creamy chocolate caramel ice cream that uses only three ingredients and doesn't require an ice cream maker. It doesn't get any sweeter than that!

Ingredients

- ▶ 1 pint Heavy whipping cream
- ▶ 1 (14 oz.) can Sweetened condensed milk
- ▶ 1/2 cup Robert Rothschild Farm Chocolate Caramel & Sea Salt Dessert Topping (803908)

Instructions

Using a mixer; whip heavy whipping cream in a large bowl until stiff peaks form. Pour sweetened condensed milk into a separate large bowl. Fold whipped cream into the sweetened condensed milk. Heat Chocolate Caramel & Sea Salt Dessert Topping in microwave for 15 seconds or until it turns slightly more liquid. Fold in sauce to whipped cream mixture. Spread mixture evenly into freezer safe dish and freeze for 4 - 6 hours or until completely set.



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