



Martin Bros. FOOD MARKET

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



▶ COOKIE OF THE MONTH ◀



RED, WHITE & BLUE COOKIE

OTIS SPUNKMEYER WAS 9⁹⁹

NOW 8⁹⁹

980775 | 20 ct



ORLY'S® BRATS



WAS 7⁹⁹

NOW 5⁹⁹

321170 | 8 ct



5 OZ CHICKEN BREASTS



WAS 16⁹⁹

NOW 14⁹⁹

977411 | 5 lb



BEEF PATTY 4X1 80/20



WAS 38⁹⁹

NOW 36⁹⁹

913410 | 10 lb



SUMMER FRESH PASTA SALAD



WAS 14⁹⁹

NOW 12⁹⁹

905139 | 5 lb.



FROZEN RED RASPBERRIES



WAS 11⁹⁹

NOW 9⁹⁹

965271 | 3 lb



FROSTED DOUBLE CHOCOLATE BROWNIES



WAS 22⁹⁹

NOW 20⁹⁹

988511 | 1/2 Sheet



VARIETY CHEESE PARTY SLICES



WAS 6⁹⁹

NOW 5⁹⁹

902169 | 1 lb



CORNDOG ALL MEAT



WAS 7⁹⁹

NOW 6⁹⁹

916791 | 12 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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