



Martin Bros. FOOD MARKET

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



▶ COOKIE OF THE MONTH ◀



\$5.49

Reg. \$5.99

**Molasses
Cookie
Dough**



20ct | 999571

NEW



\$15.99

Reg. \$17.99

**Lasagna
Soup**



8lb | 946711



\$15.99

Reg. \$17.99

**California
Medley
Soup**



8lb | 946111



\$16.99

Reg. \$18.99

**Homestead
Vegetable
Beef**



8lb | 946081



\$20.99

Reg. \$22.99

**Twice Stuffed
Potato
Soup**



8lb | 946202



\$8.99

Reg. \$9.99

**Premium or Gourmet
Macaroni
& Cheese**



5lb | 361576 / 361596



\$16.99

Reg. \$18.99

**Salisbury
Steak
Entrée**



69oz | 942301



\$12.99

Reg. \$13.99

**Sausage
Skillet
Mix**



60oz | 915261



\$7.99

Reg. \$8.99

**Homestyle
Cinnamon
Roll Dough**



24ct | 985581

Prices good through January 31, 2020



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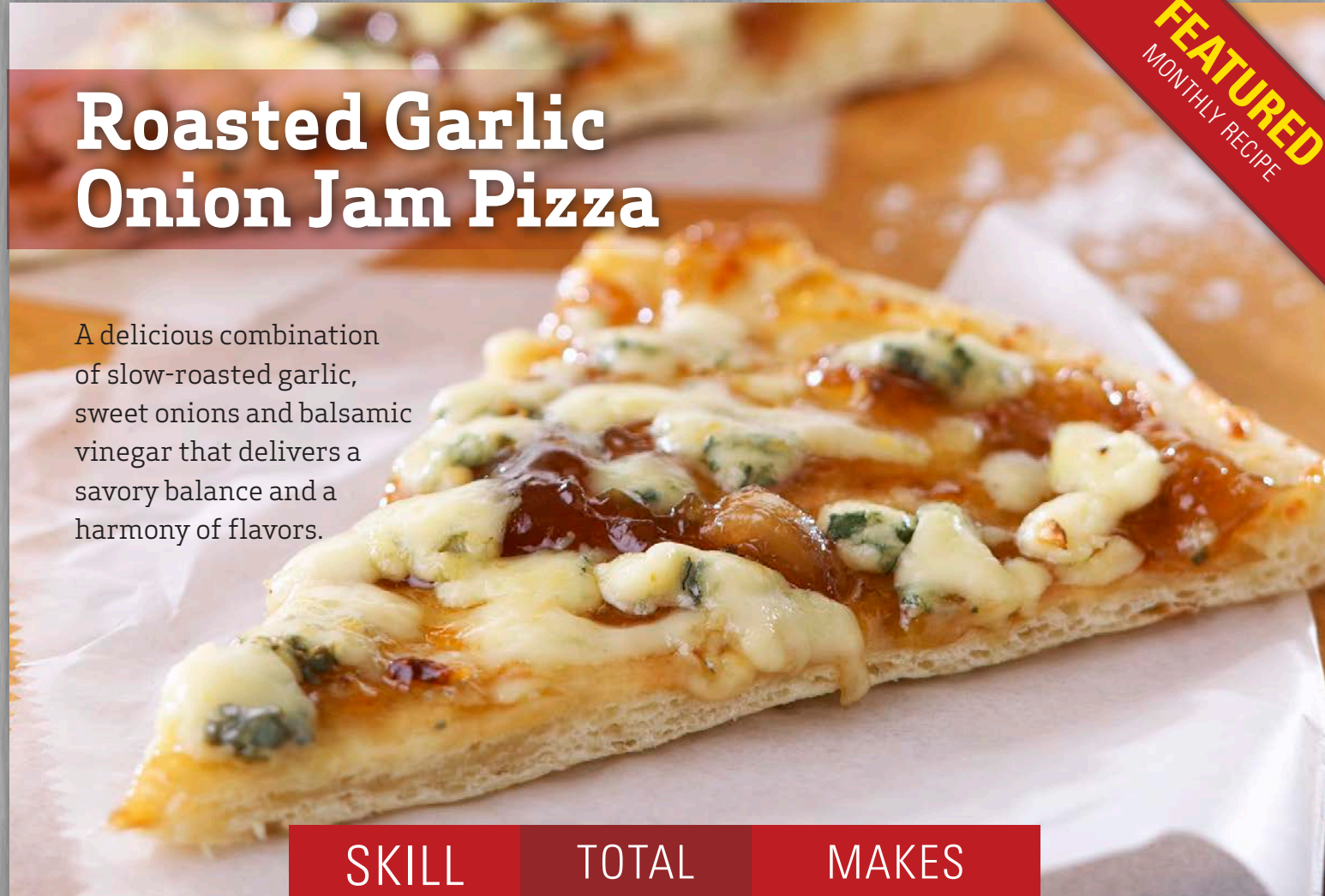
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FEATURED
MONTHLY RECIPE

Roasted Garlic Onion Jam Pizza

A delicious combination of slow-roasted garlic, sweet onions and balsamic vinegar that delivers a savory balance and a harmony of flavors.



SKILL



TOTAL

15 min.

MAKES

6-8 servings

Ingredients

- ▶ 1 large pre-baked pizza crust | 945069
- ▶ 1/2 cup blue cheese | 902533 (or Feta, goat or any other cheese)
- ▶ 3 Tablespoons Stonewall Kitchen Roasted Garlic Onion Jam | 201506



Directions

- 1** Preheat oven to 450° F.
- 2** Spread the Roasted Garlic Onion Jam evenly over crust.
- 3** Sprinkle cheese over the entire top of the pizza.
- 4** Bake 8-10 minutes until cheese is melted and jam begins to bubble.



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