

n This Issue

Spicy Hot Chocolate page 4

Recipe:

Chocolate Brownies with Lotus Biscoff Balls page 7







Selected Varieties; 3.5 oz. Skinny Dipped Almonds

3.99



Selected Varieties; 2 oz.

Mavuno Harvest
Organic
Dried Fruit

2 /\$ #





ooh, something NEW!

Selected Varieties; 10 oz. Barney Butter Almond Butter

9.99







Product claims are the responsibility of the

manufacturer. The information in this flyer is not intended to diagnose, treat, cure, or prevent any disease or condition, and is for entertainment purposes only.

Selected Varieties; 3.57 oz.

OM Matrix Organic Mushroom Nutrition

19.99





10 pk.

OM Organic Mushroom Nutrition

Energy Sticks





Selected Varieties; 12 oz.
Buzz & Bloom
Spreadable Honey

4.99



Selected Varieties; 7.05 oz.
Roland
Tartlettes

2.49



Sweets for your Sweetheart



Selected Varieties; 3 oz. Bissinger's Chocolate Bars



Game Time!

















Selected Varieties; .6 to 2.6 oz.

Morton & Bassett

Spices & Seasonings

6.99



All items priced with VIC Savings Card

12 fl. oz.
Cardini's Original
Caesar Dressing
2/\$5



Selected Varieties; 8 oz. Frontera Skillet Sauce

2.29



Stubb's Original BBQ Sauce

3.79



^{24 oz.} Organicville Organic Ketchup

4.99





12 fl. oz. Bragg Organic Tuscan Kale Vinaigrette & Marinade

5.99





11 fl. oz.

Stonewall Kitchen Olive Oil & Balsamic Dressing

6.29



16 oz.

Rufus Teague Gluten Free Maple Whiskey BBQ Sauce

5.29



12 oz.

Kewpie Mayonnaise

3.59



13 oz.

Kelapo Ghee Clarified Butter



Spicy Hot Chocolate

- 3 cups HT Milk
- 1/2 cup semisweet chocolate; finely grated
- 1 Tbsp. sugar
- 1/2 tsp. Morton & Bassett Ground Cinnamon
- 1/8 tsp. Morton & Bassett Cayenne Pepper
- 1 egg

Put milk into a microwave-safe bowl and cook on high for 2 minutes. Mix in chocolate, sugar, cinnamon and cayenne pepper. In a another bowl, whisk egg until smooth, then mix it into chocolate. Return to microwave and cook on high for 4 minutes or until foamy (do not let it boil.) Whisk until smooth and pour into mugs. Garnish with marshmallow if desired.



Selected Varieties: Mrs. Renfro's Salsa 3.99 RENERO

3.2 oz. Sesmark Original Savory Rice Thins 2/\$6



Selected Varieties: 2 oz. Rhythm Superfoods Organic Kale Chips

5.49



KALE CHIP

Selected Varieties: 6 oz.

Saffron Road Organic Crunchy Chickpeas

3.99





5 oz.

Superseedz Maple Sugar and Sea Salt **Pumpkin Seeds**

4.49



4/9.3 fl. oz. **Fentimans Tonic Water**

6.99



1.5 LTR. **Eternal Artesian Water**

1.79



32 fl. oz. Cheribundi **Cherry Juice** 7.99



16.9 fl. oz. Volcano Burst

Organic Lemon Juice





PERFECT FOR: SNACKING GRATING RECIPES

the **Cheese** plate



Aged Parmigiano Reggiano

11.99/lb.



OFFER GOOD WITH YOUR VIC CARD THRU FEBRUARY 28, 2019

Authentic DOP Parmigiano Reggiano is a premium traditional Italian artisan cheese produced the same way today as it was eight centuries ago: from high quality raw milk with no additives and aged for a minimum of 18 months to reach an intense aroma. This product is GMO-free.

Selected Varieties; 8 oz. Better than Bouillon **Organic Base**

5.99



Selected Varieties; 2.53 oz. **Bou Flavored Bouillon Cubes**

2.99

Selected Varieties: 15 oz. Bar Harbor Chowder **BUY ONE GET ONE** FREE



Selected Varieties; 12 oz. Amish Kitchen Noodles Amish 2.99 Kitchens. SBES. Amish Amish Kitchen Kitchens EXTRA WID

Selected Varieties; 16 fl. oz. Cucina Antica

Pasta Sauce

5.49



Selected Varieties; 8.8 oz.

Tasty Bite Rice



Selected Varieties; 1 lb.

Delverde

Pasta



14.2 oz.

KA•ME Stir-Fry **Hokkien Noodles**





Selected Varieties; 7.1 to 7.8 oz.

Daiya Cheese

3.79



16 oz.

Armbruster Extra Broad Noodles

2.99



Apple Cider Vinegar





8.45 fl. oz.

Nonna Pia's

Classic Balsamic Glaze

7.49







32 fl. oz.

0

Organic



Chocolate Brownies with Lotus Biscoff Balls

Ingredients for a rectangular pan (8 inch x 12 inch):

For the lotus balls:

- 1/2 cup Lotus Biscoff Cookie Butter
- 1/2 cup minus tablespoon of powdered sugar

For the brownies:

- 10 oz. chopped dark chocolate
- 7 oz. HT Butter
- 1 tsp. instant coffee powder
- 3/4 cup HT Sugar
- 4 HT Eggs
- 11/4 cups HT Flour
- pinch of salt

Prepare the Biscoff balls: Sift powdered sugar into a bowl. Add Biscoff Cookie Butter and mix well using a tablespoon or a teaspoon until a convenient dough-like mixture is formed, soft and not sticky. Form little balls approximately 1 inch in diameter and place on a baking sheet-lined pan. Keep in the freezer while preparing the brownies. Preheat the oven to 340° and line a pan with baking sheet. Prepare the brownies: Melt chocolate, butter and instant coffee in a microwave and mix well. Add sugar and mix well. Allow to cool for approximately 10 minutes. Add eggs to the batter one at a time and beat well until they are absorbed. Sift flour above the mixture, add salt and mix well just until the flour is absorbed into the batter. Pour the brownie batter into a pan and smooth the surface with a spatula. Randomly distribute the lotus balls in the batter, so that their faces poke out from the batter. Bake about 30 minutes until a toothpick stuck at the center of the pan comes out with moist crumbs. Remove from the oven and allow it to cool completely. Move the pan to the refrigerator for two hours to make the cutting easier. Remove the margins with a long, jagged knife and cut the brownies into squares 1 to 1.5 inches in size. Store in a covered container at room temperature for up to 3 days or in a refrigerator for up to a week.

Courtesy of http://www.biscoff.com

Lotus Biscoff
Cookie Butter



Glean
Beet Powder
14.99



16 oz. Glean Sweet Potato Flour 10.99



3 ct.
Madecasse
Vanilla Beans
22.99



14.5 oz.
Foodstirs
Organic Chocolate
Chippy Cookie Mix





10 oz. Himalania Fine Pink Salt **8.99**



5.3 oz.
Brown Cow
Cream Top
Vanilla Yogurt



2.15 oz.
Bob's Red Mill
Gluten Free
Brown Sugar
and Maple Oatmeal
2.29

