THE GENNY Sales Through March 11th



Jasper Hill Cabot Clothbound \$7.99 Both Stores



BR

Wyman's Blue- or Raspberries \$3.49 Both Stores



Cabot 8oz Shredded Cheese \$2.99 Both Stores



Cabot 8oz Cheese Bars \$2.99 Both Stores



Thai Kitchen



Brown Cow Yogurt Cups 5 for \$5 Craftsbury



Cabot 8oz Sliced Cheese \$1.29 Both Stores



Heinz 38oz Ketchup \$3.99 Craftsbury



Prince Pastas excl. Lasagna 4 for \$5 Both Stores



Teddie Conventional PB 2 for \$7 Both Stores



Maruchan Ramen 4 for \$1 Both Stores



Progresso Soups 2 for \$4 Both Stores



Les Moulins Harissa Spread \$8.99 Craftsbury



Bar Harbor Select Soups 2 for \$5 Craftsbury



Pop-Tarts Toaster Pastries 2 for \$5 Albany



Acetaia Olivewood Balsamic \$16.99 Craftsbury

Ingredients:

1/4 cup aged balsamic vinegar
1/4 cup extra virgin olive oil
2-3 tablespoons honey
2 teaspoons Dijon mustard
1/2 teaspoon dried thyme
1 clove garlic, finely minced
Salt and pepper

Photo & Recipe from A Spicy Perspective

Preparation:

Pour the balsamic vinegar, olive oil, 2 tablespoons honey, Dijon mustard, dried thyme, and garlic clove in a jar. Season with 1/2 teaspoon salt and 1/2 teaspoon ground black pepper.

Place the lid on the jar and shake vigorously to combine. Once smooth, taste. Then add more honey or salt if needed.

