

THE GENNY

Weekly Sales through Oct. 1st



Brown Cow
Yogurt Cups
5 for \$5
Craftsbury



Wide Awake
Ground Coffees
\$3.99
Both Stores



General Mills
Select Cereals
2 for \$6
Both Stores



Betty Crocker
Cake Mixes
4 for \$5
Craftsbury



Califia
Almond Milk
\$3.79
Both Stores



Maris
Blanc Blend
\$14.99
Craftsbury



Four Quarters
4-Packs
15% Off
Craftsbury



Betty Crocker
Prepared Frostings
3 for \$5
Both Stores



Ben & Jerry's
Select Pints
\$3.99
Both Stores



Hot Pockets
2-packs
2 for \$5
Albany



Near East
Rice Pilafs
2 for \$3
Albany



Nabisco
Oreos
\$3.49
Albany

Red Beet Hummus

Recipe & Photo by Califia

Ingredients

1 medium beet (about 7 ounces),
top removed and scrubbed or 1
package Love Beets cooked beets
1 can chickpeas, drained
2 garlic cloves
5 tablespoons tahini
3 tablespoons Califia Farms Un-
sweetened Almondmilk
1 tablespoon olive oil
1 ½ tablespoons fresh lemon juice,
plus more to taste
1 teaspoon cumin
½ teaspoon kosher salt
Sesame seeds or garlic crunch
topping for garnish
Assorted veggies for serving



Try with Love Beets
Pre-Cooked Beets!



Preparation

- Skip to step 3 if using Love Beets. Heat oven to 400°F. Drizzle the beet with olive oil and wrap tightly in tin foil
- Roast for 45-50 minutes, or until the beet is fork tender. Once cooled, rub the skins off the beet, wearing gloves if possible
- Roughly chop the beet(s) and add it to a blender along with the chickpeas, garlic cloves, tahini, Unsweetened Almondmilk, olive oil, lemon juice, cumin, and salt
- Process until smooth, scraping the sides as necessary, adding a few splashes of almond milk if it seems too thick. Taste and season with additional salt or lemon juice as needed
- Transfer to a bowl, garnish with a crunchy topping, and serve with pita chips or sliced veggies. Enjoy!