

FIRST ANNIVERSARY SALE BULK MPORTED & DOMESTIC OLIVES GROUND CHUCK HAMBURGER 10 lb. BAG \$16** ITALIAN SPECIALTIES "Come see for yourself" 33521 W. 8 MILE (just W. of Farmington Rd.) 478-1323 10 lb. BAG WHOLE GRADE A
FRYERS 59° lb.
WHOLE BONELESS
N.Y. STRIPS *3°* lb. From Our Deli Department . . . \$ 199 Cut & Wrapped Free CUSTOM MEATS CUT TO ORDER FREEZER BEEF PROCESSED HERE \$299 ib. . \$3²⁹ lb. Corned Beef IMPORTED ITALIAN & Hoffman's Hard Salami \$2⁷⁹ Ib **CANADIAN PASTA** WINE SALE Boneless Honeyglazed HAMS sliced & cooked to order 195 WITH COUPON - 1/2 Liter 8 Pk. **PEPSI** ALASKAN KING CRAB LEGS \$495 ib. \$4 89 plus deposit Limit 2 SHRIMP \$6⁷⁹ lb. Fresh Frozen Fish HAVING A PARTY? We specialize in party trays Silver Dollar Mushrooms FREE79° doz. Extra Large Eggs...... 8 Pk. Pepsi with every party tray, order I FIAVORS also carry: HAAGON-DASZ, BREVERS & SANDERS ICE CREAMS Every Wednesday • 10% OFF • All Senior Citizens with ID

LOWEST CASE BEER PRICES IN TOWN PLUS . . . 75° OFF A CASE WITH THIS ***COUPON***

Pecan cake recipe won first prize

Donna Leeson of New Orleans took top honors in a recent cook book and recipe contest with her Praline Pecan Cake. Her secret ingredient was Praline Liqueur.

PRALINE PECAN CAKE

pkg. yellow cake mix pkg. (4 serving size) instant pudding and ple fill-

ing mix
4 large eggs (at room temperature)
4 cup cooking oil
4 cup liquid brown sugar
34 cup Praline liqueur
5 cup Heath's Bits o' Brickle
5 cup chopped pecans

We cup chopped pecans

In large bowl, blend cake mix and instant pudding, Add eggs, oil, liquid brown sugar and liqueur. Beat with electric mixer at low speed until thoroughly mixed, then at medium speed 41 minutes. Str in Bits of Brickle and pecans.

Bake in well greased 10-inch tube or bundt pan in prheated 330-degree oven for 40-45 minutes or until cake tester comes out clean. Cool in pan, on rack, 10 minutes. Remove cake from pan, cool then glaze and garnish.

1¼ cups sifted confection 2 thsp. butter, melted 3-6 thsp. Praline liqueur

In a small bowl, combine sugar and butter. Beat with mixer, adding liqueur gradually to achieve de-sired consistency. Pour over cake. Garnish with a few chopped peacans and brickle.

Sauce great with chops

Loin or rib lamb chops are highly favored for cooking on the outdoor grill or broiling indoors. The intense heat quickly sears the outside, sealing in lamb's extra-measure of juicy tenderness.

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Shoppers buying under pressure of too little time can rely on lamb chops as the meat that takes away the harried feeling that often accompanies getting a meal on the table in a burry.

Not only is lamb perfectly delicious, it is delicately flavored. For this reason many prefer mooked an antural with a sprinkling of salt and pepper and served frequently. Sometimes hostesses overtook lamb in planning special-occasion menus. Yet it is such a delightful change of pace from the usual choice of entrees.

Also, lamb takes to sauces that taste and look so very special, but really take only a few minutes to prepare.

LAMB CHOPS WITH CUCUMBER SAUCE 4 servings

1-2 thsp. sugar

Salt 8 rib lamb chops, cut 1-inch thick

Pepper 1 cup yogurt or sour cream 1 thsp. chopped green onions 1/2 tsp. dried dill weed

i top, coopped green conons
's top, dried dill weed

Score one cucumber lengthwise with fork. Thinly
slice into small bow!. Combine vinegar, sugar and
teaspoon sail. Pour over silced cucumber and retrive
gerate.

Broil lamb chops, 3 to 4 inches from source of
beat, 5 to 7 minutes on each side or to desired degree of doeness, sprinkling with sail and pepper,
after lamb is turned to cook on second side.

Meanwhile, peel and grate remaining cucumber.
Combine grated cucumber, your tor sour cream,
onions, dill weed, 's teaspoon sail and teaspoon
pepper in saucepan. Slowly warm sauce over low
wheat, but do not boil. Arrange lamb chops on platter
'agarnished with alled marinated cucumber. Serve
Owith warm cucumber sauce.



Orchard-10 IGA 24065 Orchard Lake Rd. Mon.-Fri. 9-9; Sat. 8-9 Sun. 9-5

Look at what a Buck will buy this week at IGA!



r Days Grocery

FAME

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"Chip" Regan

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Sliced

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Plantation

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Any size chunk...

Grade A The House of Raeford Self-Basting Young

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