

Lost River Market Thanksgiving Shopping



Miller's Chicken
Taste the Difference

Thighs | Breasts

Wings | Fryers | Drumsticks

**Fresh Baked
Breads!**

**French | Ukranian
6-grain | Sourdough**



**Fischer Farm
Holiday Hams**
(allow 1 week for delivery)

*Locally Raised in Birdseye, IN

**Green Beans (\$3.29/lb)
Green Bean Casserole Recipe**



4 cups green beans chopped and
boiled until soft
1 (10.75 ounce) can condensed
cream of mushroom soup
1 (6 ounce) can French fried onions
1 cup shredded Cheddar cheese

Preheat oven to 350 degrees F (175 degrees C).

Place green beans and soup in a large
microwave-safe bowl. Mix well and heat in the
microwave on HIGH until warm (3 to 5 minutes).
Stir in 1/2 cup of cheese and heat mixture for
another 2 to 3 minutes. Transfer green bean
mixture to a casserole dish and sprinkle with
French fried onions and remaining cheese.

Bake in a preheated 350 degrees F (175 degrees C)
oven until the cheese melts and the onions just
begin to brown.



Organic Apples
Gala (2.19/lb)
Fuji (2.49/lb)
Jonagold (1.99/lb)

Local Potatoes
\$1.29/lb



**Mason Jar
 Cinnamon Apple Crisp**



Apple Filling

2-4 large** apples, a combination of varieties works best

¼ teaspoon cinnamon

1 Tablespoon unsalted butter, melted OR coconut oil, melted

2 Tablespoons honey or Agave

Crumble Topping

¾ cup old fashioned rolled oats ½ cup whole-wheat flour OR almond flour/meal

½ cup walnuts, chopped (You can try pine nuts, almonds, pecans, pumpkins seeds or sunflower seeds.)

3 Tablespoons unsalted butter, melted OR coconut oil, melted

2 Tablespoons honey OR Agave

¼ teaspoon Kosher salt

Preheat the oven to 375 F. Slice the apples into thin 1-inch pieces.

Toss the apples in a medium sized bowl with the cinnamon, butter and honey. Evenly divide the apple mixture into eight half-pint jars*.

Place the jars on a large sturdy baking sheet. In the same mixing bowl, combine the crumble ingredients including the oats, walnuts, melted butter, honey and salt. Evenly divide the mixture over the top of the seasoned apples.

Cover the jars with one large piece of foil and bake for 25 minutes. Remove the foil, turn the oven up to broil and cook for 2-3 minutes longer or until the topping turns a light golden brown. (Watch carefully so that it doesn't burn!)

Remove the jars to heat-proof serving plates using a pair of tongs or hot pads. Alert the dessert-eaters that the jars are hot. Serve with vanilla ice cream or whipping cream or Sweetened Thick Yogurt Cream**, if desired.

Recipe from Alice's Kitchen

Gourmet Cheeses
 Try a cheese platters or
 cheese ball this year



*Asiago
 Le Gruyere
 Dubliner
 Havarti*

*Bleu Cheese
 Tomato Basil Cheddar
 Garlic Paprika Jack*



**Organic
 Wines!**



Lost River T-Shirt Fundraiser

Ask for details at the register

**Order Deadline
 Nov. 29th**

Store Pick-up Dec. 17th