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



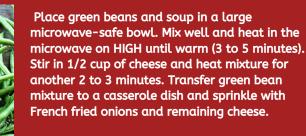
4 cups green beans chopped and boiled until soft

1 (10.75 ounce) can condensed cream of mushroom soup

1 (6 ounce) can French fried onions

1 cup shredded Cheddar cheese





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)

Mason Jar Cinnamon Apple Crisp

Apple Filling

- 2-4 large** apples, a combination of varieties works best ½ teaspoon cinnamon
- 1 Tablespoon unsalted butter, melted OR coconut oil, melted
- 2 Tablespoons honey or Agave

Crumble Topping

- ¾ cup old fashioned rolled oats½ cup whole-wheat flour OR almond flour/meal
- $\frac{1}{2}$ 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
- 1/4 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

\$1.29/lb



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