



# Flyer Specials



## To-Le-Do Feature Products

### Diced Beef

Code # 110950  
2 x 2.5 kg  
\$ 34.50 / box

### Ground Lamb

Code # 103820  
2 x 2.5 kg  
\$ 57.50 / box

### Ground Bison

Code # 120100  
2 x 2.5 kg  
\$ 47.50 / box

### Pork Stirfry

Code # 103410  
2 x 2.5 kg  
\$ 29.50 / box

### Bison Chuck Short Ribs

(1.5 x 2")  
Code # 120453  
4.54 kg  
\$ 49.95 / box

### Pork Cutlets

Code # 103320  
55 x 3 oz  
\$ 27.50 / box

**Feature Item: Tenderloin Tips - Code # 102084 - 2 x 2.5 kg - \$59.95 / box**

## Recipe of the Month - Steak Tips with Mushroom & Onions

### Ingredients:

1 Pound beef tenderloin tips	4 sticks butter	1/4 tsp pepper
Salt & pepper	1/2 head garlic, peeled	1 large onion, sliced
Garlic powder	1/4 cup dry white wine	1/2 pound mushrooms, sliced
Dash -sherry	1 tbs chopped parsley	

### Instructions:

Garlic Butter: Combine butter, garlic, wine, parsley and pepper in bowl and mix on low speed of electric mixer until thoroughly blended.

Melt 2T garlic butter in lg skillet over med high heat. Add onion and saute until golden brown. Add mushrooms and cook lightly. Transfer to plate and keep warm. Drain and wipe pan. Season meat with salt, pepper and garlic powder to taste. Melt 1T garlic butter in same skillet over med high heat. Add meat and saute to desired doneness. Return onion and mushrooms to pan and stir to blend. Add sherry and serve immediately topped with additional garlic butter.