Jim's www.jimsmarketplacefoods.com MARKETPLACE FOODS

Open Everyday!

Monday - Saturday 7:00 am - 9:00 pm Sunday 8:00 am - 9:00 pm

301 11th Street N.E. • Austin, MN • (507) 433-1028

#7787





Prices Effective Tuesday, September 2 Through Monday, September 8, 2025



FRESH 85% Lean Ground Beef Family Pack Product of USA



FRESH Boneless **Pork Sirloin Roast** Product of USA





FRESH Boneless Beef Sirloin Steak Product of USA





Tyson Chicken Breast Tenderloins Product of USA







Covered Wagon Bacon 10 Lb.



Midwest Grown FRESH Sweet Corn



FRESH Roma Tomatoes





Harvest Cuts 7 Layer Bean Dip or Taco Tray

Wow items



Blue Ribbon Classics Frozen



Blue Bunny



Best Choice Premium **Paper Towels** Soft & Strong

to supply uncertainty, some ad items may be out of stock. We are unable to provide rainchecks at this time. We apologize for any incor "All tems shown may not be available in all stores, some regional differences may occur. We reserve the right to correct printing errors, set limits and/or refuse sales to commercial/wholesale ou

GROCERY



Best Choice Peanut Butter \$549 40 Oz.





Shells & Cheese Cups



Ready Rice



\$249 Ea.



Best Choice



99¢ Best Choice Onion Soup & Dip Mix





Cheese or Velveeta Shells & \$749
Cheese Dinners



Vegetables











ITALIAN NIGHT



Rana Family Size Tortellini or Ravioli



Best Choice



Grated Parmesan







Best Choice



Bread Crumbs \$189

Pizza Rolls or Snack Bites

HOUSEHOLD, HI



Liquid Lau Detergent 136.4-139.2 Oz







Scotch-Brite
Scrub Sponges \$289



Slow Cooker Liners \$259





Pantene
Hair Products
10.4-12 Oz.,
Selected Varieties
Selected Varieties
Selected Varieties
Selected Varieties



Cat Food



DAIRY



Simply **Fruit Juice** 46-52 Oz



Yoplait Yogurt



David's Deli Bagels **English Muffins** 19

Fa



Best Choice Burrito Size 99



Kraft Shredde led, Chunk or les Cheese Crumb



Best Choice perior Selections 89



Chobani Yogurt 399



Vegetable Oil



Best Choice Frozen Vegetables Selected Varieties



José Olé Mini Tacos 16.2 Oz. o Taquitos

Selected Varieties Ea.



Farm Rich French Toast 349



Best Choice 100% Orange Juice Frozen 2/\$5



Superior Selection \$849 Ea.

Best Choice



Lean Cuisine Entrées



Bibigo

Ea

MOVIE NIGHT FAMILY SNACKS



Lay's Baked Snacks or Doritos 6-15 Oz.

350 Ea.



Snack Mix



Oreo Sandwich Cookies \$499





Party Stack Potato Crisps \$999



99 Potato Crisps



Popcorn



Grahams Crackers 9-12.7 Oz.,

199





\$249 King's Hawa

2/\$5





\$299

\$229

ADDITIONAL SPECIALS



Sliced Creme Cake \$399 Tourfayan 16 Oz.

2/\$13



\$13⁹⁹





Party Pack Potato Chips







Discover The Magic of Making Meals Together!



FRESH Boneless Beef Bottom Round Steak



FRESH Green Bell Peppers

Family meals help keep us connected!

September is National Family Meals Month and

- Enjoying meals together as a family is a great way to get stronger emotionally, physically, and mentally!
- · Family meals are associated with better weight management, improved physical health and improved mental health.
- The communication and relationship skills learned at family meals prepare us to survive and thrive during life's ups and downs.
- Eating family meals is good; spending more time around the table is even better. Extending mealtimes by just ten minutes can further improve diet quality and eating behavior among children.





Aqua Star
Breaded Shrimp \$999

151 h.

Jumbo Red Onions





Best Choice Instant Light Charcoal

PictSweet Vegetables 1148 Oz. or Corn 4 C

2/\$6

Best Choice Steak Sauce

\$**2**69

Best Choice Aluminum Foil 375 Sq. Ft.

Tips For Killer Kebabs

Choosing the right meat and cutting it properly

- Tender cuts are best for quicker cooking, such as beef sirloin, tenderloin, ribeye, or boneless chicken breasts or thighs.
- Cut meat into equal-sized chunks (around 11/2 inches) for even cooking

2. The importance of the marinade

- Marinades tenderize and add flavor.
 Common marinade ingredients include: olive oil, soy sauce, Worcestershire sauce, Dijon mustard, lemon juice, garlic, and spices.
- Marinade time: Marinate for at least 30 minutes, or overnight for tougher cuts of
- Experiment with different spice combinations like: cumin, turmeric, paprika, cardamom, oregano, and sumac for unique

3. Assembling the kebabs

- Soak wooden skewers in water for at least 30 minutes to prevent burning.
- Don't overcrowd the skewers. Leave a small space between ingredients for even cooking.
- Separate ingredients strategically: Put ingredients with similar cooking times on the
- Use a variety of colors and textures, choosing vegetables that hold their shape well, such as: bell peppers, mushrooms, zucchini, onions, and tomatoes.

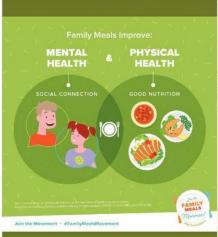
4. Grilling techniques

- · Preheat the grill to a medium-high or high
- · Oil the grill grates to prevent sticking.
- Use a two-zone fire: Grill over direct heat for searing and indirect heat for finishing to avoid burning.
- Rotate frequently to cook all sides evenly

Monitor internal temperature: Use a meat thermometer to ensure meat is cooked to the desired doneness (e.g., 145°F for medium-rare beef, 165°F for chicken).

- Don't be afraid to move kebabs to a cooler zone or the oven if they are browning too fast.
- Rest the kebabs: Allow the cooked kebabs to rest for a few minutes before serving to retain juices.





Fuss-Free Meal Time!





Home Bake Main Meals

Don't Forget Dessert



\$199



Start the Day Together for a Stronger Family

nnections and make for healthler, more enduring families







\$499



\$349



2/\$6

\$1499



Lunchtime Classic -Grilled Cheese Please!



Noodle Soup

Simple Steps to a **Better Grilled Cheese**

Add butter with a pinch of salt and pepper to your pan. Add your favorite dried herbs like Thyme or Rosemary to the pan or directly to the bread.

Veggies/Fruit

Fresh produce such as tomatoes, avocado, figs, apples, pears, peaches, peppers, caramelized onions, or basil adds a unique flavor boost to your grilled cheese.

Deli Meat/Other Meats

Deli meat such as turkey, ham, roasted beef, and chicken breast are classic ways to elevate your grilled cheese. Don't forget bacon or prosciutto! Use sauce such as pesto or aioli to enhance the flavor of your grilled cheese.



Ruffles, Funyuns or Sunchips 525850z.



Economy Well Meats



Lunchables Grilled Cheesies 5.71-6.2 Oz.





Nature's Recipe Dog Food



Kibbles n' Bits Dog Food

\$649 Ea.



Rachael Ray **Nutrish Dog** Bones or Treats 63 Oz.