

HOW DO YOU LIKE THEM APPLES? CHECK OUT OUR FALL PRODUCE

ENJOY EDDIE'S AUTUMN PRODUCE

Juicy Gala Apples
Acorn, Butternut Squash
Fresh Kale and Cabbage
Red or White Grapes

YOUR GUIDE TO

GOURMET

9.24.17 - 10.7.17

EDDIESOFROLANDPARK.COM

Eddie's
OF ROLAND PARK

SPECIALS FOR THE WEEK OF

SEPTEMBER 24 - 30

DAIRY

Chobani Yogurt..... 5.3 oz **\$0.99**
Tropicana Orange Juice.....59 oz **\$3.99**

FROZEN

Ben & Jerry's Ice Cream 16 oz **\$3.99**
Eggo Waffles..... 10.7 to 12.3 oz **2/\$5.00**

GROCERY

Starbucks Coffee or K-Cups..... 4.2 to 12 oz **\$7.99**
Old El Paso Dinner Kits8.8 to 12.5 oz **\$2.49**
Progresso Healthy Soups
fat-free, reduced sodium or light..... 18.5 oz **\$1.99**
College Inn Broth *varieties*.....32 oz **\$2.29**
Honey Nut Cheerios..... 12.25 oz **\$2.99**
Arizona Iced Tea..... 128 oz **2/\$5.00**

PRODUCE

Gala Apples lb **\$1.89**
Fall Squash *acorn, butternut, spaghetti* lb **\$0.99**
Lemons *large*..... ea **\$0.69**
Red or White Grapes *seedless*..... lb **\$2.79**
Red Onions lb **\$0.99**

MEATS-EDDIE'S

USDA Beef Tenderloins *whole or half*..... lb **\$12.99**
USDA Choice Ground Chuck.....lb **\$5.99**
Perdue Chicken Breasts *boneless*.....lb **\$5.99**
Turkey Breast *bone-in*.....lb **\$3.59**

MEATS-VICTOR'S

USDA Prime NY Strip Steaks *boneless* ... lb **\$26.99**
Leg of Lamb *semi-boneless*lb **\$9.99**
Lamb Tops *boneless*..... lb **\$14.99**

SEAFOOD

Raw Shrimp *16/20 ct* lb **\$17.99**
Swordfish Steaks..... lb **\$17.99**
Lobster Tails..... 6 oz ea **\$14.99**

DELI

Eddie's Rare Roast Beef.....lb **\$13.99**
Stella Provolone lb **\$5.99**
Cucumber Salad..... lb **\$5.99**



WAKE UP TO EDDIE'S COFFEE CAKES

BAKERY

NEW Manzoni Grab-and-Go Dessert Cups
varieties ea **\$2.99**
NEW Organic Artisan Take-n-Bake Bread
varieties ea **\$3.99**
Round Coffee Cakes
apple caramel or seriously chocolate..... ea **\$6.99**

CANDY & COFFEE

Mount Vernon Coffee Beans
regular lb **\$13.49**
decaffeinated..... 8 oz **\$6.99**
Americano
Charles Street coffee bar only..... 16 oz **\$2.00**
Licorice Wheels *assorted*..... lb **\$3.99**
Chocolate-Covered Pretzels *assorted*.....lb **\$15.99**

GOURMET TO-GO

Chicken Madeira *chicken breast, lightly battered and finished in a wild mushroom Madeira sauce* **\$11.99/lb**

Thai Steak Salad *grilled flank steak, tossed with tricolor peppers and finished in a light dressing of soy, tamarind, fresh cilantro and a touch of chili paste*..... **\$16.99/lb**

Potato-Crusted Salmon *fresh salmon filets, encrusted with a seasoned potato coating* **\$20.99/lb**

Fire-Roasted Corn *sweet white corn, roasted over an open flame, with tricolor peppers, finished with fresh basil* **\$8.99/lb**

Spinach Rice Pilaf *rice pilaf with toasted orzo, tossed with spinach, garlic and oil* **\$7.99/lb**

Caprese Pasta Salad *Israeli couscous, tossed with fresh pearl mozzarella, sun-dried tomatoes and house-made pesto*..... **\$7.99/lb**

SANDWICH SPECIALS

Eddie's Egg Salad Sandwich *on your choice of bread, kaiser roll or baguette* **\$4.99**

Parisian Sandwich *chunky breast of chicken salad, bacon, lettuce, tomato and mayonnaise, on a croissant*..... **\$6.99**

Nantucket Wrap *roasted turkey breast, Brie, tomato and baby field greens, with cranberry mayonnaise, in a wrap*..... **\$6.49**

SPECIALS FOR THE WEEK OF

OCTOBER 1 - 7

DAIRY

Tropicana Orange Juice89 oz **\$5.99**
 Land O'Lakes Butter *sticks* 16 oz **\$3.99**

FROZEN

Ore-Ida Potatoes14 to 32 oz **\$2.99**
 Friendly's Ice Cream Bars 16.5 oz **\$3.99**

GROCERY

Rao's Pasta Sauce24 oz **\$7.99**
 Rao's Pasta17.6 oz **\$4.49**
 Progresso Vegetable Classics Soup
18 to 19 oz **\$1.99**
 Dunkin' Donuts K-Cups 3.7 oz **\$6.99**
 Quaker Rice Cakes4.47 to 7.23 oz **2/\$4.00**
 San Pellegrino Water 6 pk cans **\$4.99**

PRODUCE

Fresh Kale lb **\$0.99**
 Green Cabbage lb **\$0.49**
 Cauliflower ea **\$2.49**
 Limes ea **3/\$1.00**
 Candy or Caramel Apples *all varieties* ... 3 ct **\$3.79**

MEATS-EDDIE'S

USDA Choice NY Strip Steaks *boneless* ... lb **\$14.99**
 Center-Cut Pork Chops *boneless* lb **\$4.99**
 Bell & Evans Chicken Breasts *boneless* lb **\$7.99**
 Chicken Drumsticks *store-made; dry-rubbed*
 lb **\$2.59**

MEATS-VICTOR'S

USDA Prime London Broil lb **\$8.99**
 Veal Loin Chops lb **\$16.99**
 Veal Osso Buco lb **\$15.99**

SEAFOOD

Salmon Filets lb **\$13.99**
 Red Tilapia Filets lb **\$9.99**
 Flounder Filets lb **\$17.99**

DELI

Boar's Head Honey Maple Turkey Breast
 lb **\$11.99**
 Cooper Sharp Cheddar lb **\$6.99**
 German Potato Salad lb **\$3.99**

BAKERY

Eddie's Baguettes ea **\$2.99**
 Yogurt Muffins *varieties* ea **\$1.69**
 Croissants *large, store-baked* ea **\$0.99**

ENJOY OUR
 STORE  MADE
 DELI SALADS

CANDY & COFFEE

Hazelnut Cream Coffee Beans
regular lb **\$13.49**
decaffeinated lb **\$13.99**
 Cappuccino
Charles Street coffee bar only 16 oz **\$3.00**
 Caramel Hearts
milk or dark chocolate lb **\$9.99**
 Jelly Belly Jelly Beans *assorted* lb **\$8.99**

GOURMET TO GO

Chicken Valencia *grilled chicken breast topped with a white wine, mushroom, artichoke and sun-dried tomato sauce* **\$12.99/lb**

Pork Medallions *medallions of pork tenderloin, grilled and served with a fresh pico de gallo* **\$15.99/lb**

Shrimp Creole *gulf shrimp, simmered with celery, onions and peppers, in a spicy tomato compote* **\$15.99/lb**

Long Grain & Wild Rice with Dried Fruit *medley of wild and white rice, cooked with dried apricots and crunchy pecans* **\$7.99/lb**

Roasted Wild Mushrooms *gourmet medley of fresh mushrooms, roasted with fresh herbs and onions* **\$14.99/lb**

Spaghetti Puttanesca Salad *spaghetti tossed with capers, Kalamata olives and fresh parsley, in a zesty tomato vinaigrette, with a little heat* **\$10.99/lb**

SANDWICH SPECIALS

Eddie's Roast Beef Sandwich *on your choice of bread, kaiser roll or baguette* **\$5.49**

Roland Park Public School Wrap *chicken salad, bacon, lettuce, tomato and mild salsa cheese spread, in a wrap* **\$6.49**

Park Powerhouse Sandwich *Muenster, cucumber, lettuce and tomato, with Dijon mustard, on multigrain bread* **\$4.99**

“WINE IS BOTTLED POETRY.”

– ROBERT LOUIS STEVENSON –

FEATURED TASTINGS

SEPTEMBER 30
LANGUEDOC-
ROUSSILLON

OCTOBER 7
NORTHERN
RHONE

Join us for a year-long wine tasting tour of France. Every Saturday, we will explore the finest wines available, one region at a time.

CHEESE & CHARCUTERIE

9/24 - 9/30

- Tribe All-Natural Hummus *all varieties*..... 10 oz **\$4.49**/ea
Tillamook Kosher Cheddar..... 8 oz **\$5.49**/ea
Madrigal *considered a “baby Swiss,” with a sweet and nutty flavor*..... **\$9.99**/lb
Silver Goat Chevre *plain*
easily spreadable, with a welcoming warm and tangy flavor... 5.5 oz **\$5.99**/ea

10/1 - 10/7

- Neal's Yard Dairy Shropshire Blue *a mild, tangy blue flavor, slightly sour but sharper than Stilton* **\$22.99**/lb
McCadam Extra Sharp Cheddar *rich flavor with a smooth after-taste* **\$9.49**/lb
Saint Andre *a triple cream cheese featuring a silky, rich and buttery interior* **\$18.99**/lb
Alouette Crumbled Feta *delicious in salads* 4 oz **\$3.49**/ea

IN-STORE TASTINGS

SARTORI CHEESE

Taste their award-winning Bellavitano flavors.

SUN 10/1 11 - 2 PM NORTH CHARLES STREET

FRESH JUICES

Enjoy locally cold-pressed juices from Gundalow Juice.

SUN 10/1 11 - 2 PM NORTH CHARLES STREET

TRICKLING SPRINGS CREAMERY

Sample their incredibly delicious chocolate milk.

FRI 10/6 11 - 2 PM ROLAND AVENUE
FRI 10/6 3 - 6 PM NORTH CHARLES STREET

NORTH CHARLES STREET

P: 410-377-8040 F: 410-377-9144
6213 N. Charles Street, Baltimore MD 21212
Mon-Sat 7-8, Sun 8-7

ROLAND AVENUE

P: 410-323-3656 F: 410-323-5492
5113 Roland Avenue, Baltimore MD 21210
Mon-Sat 8-7, Sun 8-6

Facebook.com/Eddiesofrolandpark

Not responsible for typographical errors. We reserve the right to limit quantities. Prices subject to change. Pictures are for representation only. B. Co. Catering I.D. #0112 Baltimore City Catering I.D. #010768

For information on product specials, in-store tasting events, delicious recipes and more, sign up for Eddie's e-newsletter at eddieofrolandpark.com.

Eddie's
ROLAND PARK



Personal Shopping and Delivery Available.

HOW TO MAKE SLOW-COOKER APPLESAUCE

INGREDIENTS

6 large apples, about 3 lbs. (Try a mix of Cortland, Empire and Granny Smith, for a balance of tart and sweet)
2 cinnamon sticks
1 T. lemon juice
½ c. water
¼ t. salt

EDDIE'S TIP

To liven up the classic flavors, try adding a few slices of fresh ginger, or a couple of star anise, to the mixture about halfway through the cooking process.

PREP TIME: 15 Minutes **COOK TIME:** 4 Hours **SERVES:** 6 People

The easiest, best-tasting applesauce you've ever had.

TO PREPARE

With a vegetable peeler, peel the apples, cut them into quarters and discard cores. Chop apples into 2-inch chunks, or smaller if you prefer a smoother applesauce.

Combine all ingredients in slow cooker, close lid and cook on high for four hours. Stir once per hour during cooking.

Remove cinnamon sticks. If you like a chunky applesauce, leave as is. To make it smoother, mash chunks with a ricer, or puree with an immersion blender.

Taste and add sweetener, if desired. You can use white or brown sugar, honey or maple syrup, to taste.

TO SERVE

Cool slightly, then spoon into containers. Refrigerate for up to five days, or freeze for up to three months.

