

NEVILLE'S SUPERETTE

PRICES IN EFFECT

Mon, Nov. 9th. - Sat, Nov. 14th.

MEATS

Ny Strip Steak.....$16.49 lb

Center Cut Pork Chops.....$2.99 lb

Iowa Cut Pork Chops.....$2.99 lb

USDA Choice Brisket.....$5.99 lb

Plath's Bacon.....$6.99 lb

Our Breakfast Sausage 2lb Pkg.....$7.50 EA.

GROCERY & PRODUCE

***

Krakus Deli Ham.....$5.99 lb

Boar's Head Sharp Cheddar Cheese.....$7.99 lb

***



NEVILLE'S SUPERETTE

New York Steak

INGREDIENTS

2 New York steaks
salt and pepper to taste
2 tablespoons olive oil
½ cup butter
8 smashed cloves garlic
fresh thyme sprig
fresh rosemary sprig

DIRECTIONS

1. *Let the 2 New York steaks rest for 30 minutes to come to room temperature. Season them with salt and pepper to taste.*
2. *In a medium-sized skillet over medium-high heat, add the 2 tablespoons olive oil. Once it starts to smoke, add the steaks to the skillet. Sear on all sides until they have a golden brown crust.*
3. *Add the ½ cup butter and let it melt in the skillet. Add in the 8 smashed cloves garlic, fresh thyme sprig, and fresh rosemary sprig.*
4. *Reduce the heat to medium and let the steaks cook until they reach the desired internal temperature, spooning the butter over the steaks while they cook.*
5. *Remove the steaks from the skillet and let them rest for a couple minutes before serving.*