



NEVILLE'S SUPERETTE

PRICES IN EFFECT

Mon, Mar. 18th- Sat, Mar. 23rd

MEATS

Standing Rib Roast.....	\$14.49lb.
Pork Steak (Lean & Meaty).....	\$2.79lb.
Boneless Leg of Lamb.....	\$6.99lb.
Boneless Skinless Chicken Breast.....	\$3.99lb.
Our Own Easter Kielbasa.....	\$3.99lb.



Classic Bone In Hams
Spiral Sliced Hams
Fire Glazed Hams
Smoked Kielbasa

GROCERY & PRODUCE

Thick Cut Bacon.....	\$6.99lb
Apothic Wines.....	\$12.99 <small>(Plus Tax)</small>

(plus tax & deposit)



NEVILLE'S SUPERETTE

Prime Rib

INGREDIENTS

Prime Rib (size of your choice)

Spice of your choice

DIRECTIONS

- 1. Come to Neville's Superette and let us help you select a rib roast.***
- 2. Let meat stand at room temperature for at least one hour before cooking.***
- 3. Preheat oven to 375 degree. Rub meat well with salt, sprinkle with pepper. Place meat fat side up in a shallow roasting pan. DO NOT COVER. DO NOT ADD WATER.***
- 4. Put roast in over for just one hour, turn off heat, but do not open the oven door at any time until ready to serve.***
- 5. Regardless of the length of time meat has been in the oven 30 or 40 minutes before serving, turn oven on again, reset temperature controls to 375 degrees. Cook meat for those remaining 30 or 40 minutes.***
- 6. Now open oven door, remove roast to serving platter. Garnish with parsley. Enjoy!***