Joseph's Pick-of-The-Week-



BROCCOLI WITH GARLIC BUTTER & CASHEWS

- 1 1/2 pounds fresh broccoli, cut into bite size pieces
- 1/3 cup butter
- 1 tablespoon brown sugar
- 3 tablespoons soy sauce
- 2 teaspoons white vinegar
- 1/4 teaspoon ground black pepper
- 2 cloves garlic, minced
 - 1/3 cup chopped salted cashews

Place broccoli in a large pot with about 1 inch of water. Bring to a boil, and cook for 7 minutes, or until tender but still crisp. Drain, and arrange broccoli on a serving platter. While broccoli is cooking, melt the butter in a small skillet over medium heat. Mix in the brown sugar, soy sauce, vinegar, pepper and garlic. Bring to a boil, then remove from the heat. Mix in the cashews, and pour the sauce over the broccoli. Serve immediately.

Quality Fresh Produce



PINEAPPLE MANGO SALAD WITH MINT - Serves 3-4

- 2 cups peeled, diced ripe mango
- 1 cup chopped fresh pineapple
- 1/4 cup dried cranberries
- 1/4 cup flaked coconut
- 1/4 sprig chopped fresh mint

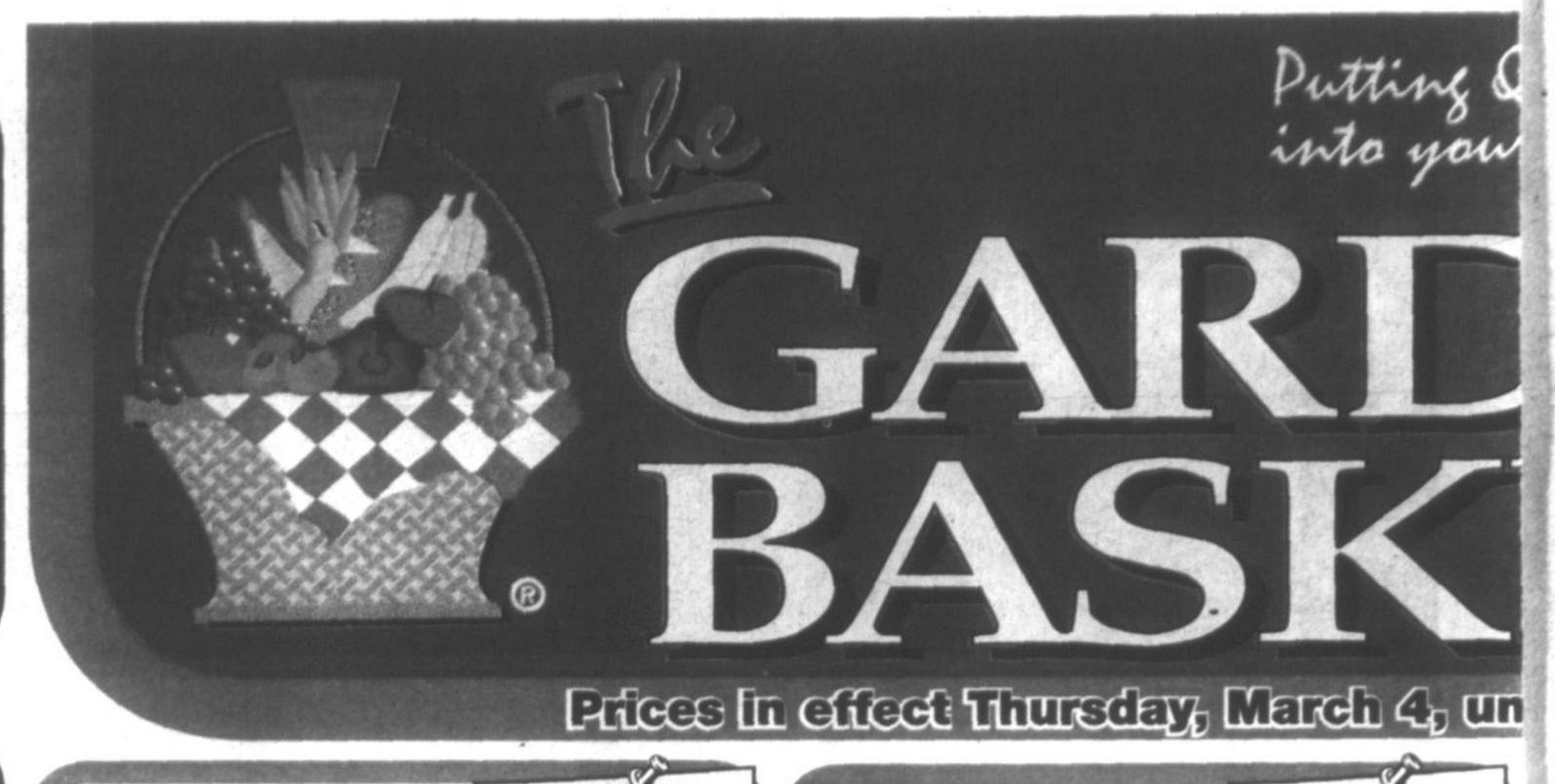
In a medium bowl, toss together mango, pineapple, cranberries, and coconut. Garnish with mint. Cover, and chill in the refrigerator until serving.



















Schneider's Louisiana Blackened Beef, Spicy Pepper Turkey &

Sundried Tomato Turkey /100g

Summerfresh Hummus Toppers

198

Silani Ricotta Cheese (454g) Mini Bocconcini (170g)

Each

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10 Pa

Chicken Dr

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 We reserve the right to limit quantities
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