

SMITTEN® ICE CREAM: FRESH-CHURNED, BAY AREA

"The freshest, if not the best, ice cream on Earth" — Vogue Magazine

S mitten Ice Cream was born in 2009 when founder Robyn Sue Fisher carted the ice cream machine she invented (and now patented) on a wagon through the streets of San Francisco, serving fresh-churned ultra-smooth scoops to the foodie community that gathered.

United

Today, Smitten continues to be fueled by its love of, and commitment to, the Bay Area and is proud to partner with United Markets. The pleads for Smitten Ice Cream to come to Marin County have now been answered, and Robyn Sue and the Smitten crew are immensely appreciative of your support for their small, community-focused Bay Area business!

We hope



S Local

a pint (or two!) of Smitten fresh-churned ice cream – made just for you with top notch, pure and local ingredients!

Learn more at smittenicecream.com



SAN RAFAEL | 515 Third Street | (415) 454-8912 SAN ANSELMO | 100 Redhill Avenue | (415) 456-1271 Store Hours: Everyday 7:30am–7:30pm | Visit us at www.unitedmarkets.com



Delivery or Pick-Up

KEEPIN' IT FRESH

CALIFORNIA STRAWBERRIES

CALIFORNIA GROWN Nothing is sweeter than the taste of fresh picked strawberries! Pair with one of United's Angel food cakes and whipped cream for a delightful treat! *16oz. basket*



STRAWBERRY TRIFLE

Ingredients:

- ½ batch of Fudgy Chocolate Brownie or
 6-8 pieces of 2 x 2 inch Chocolate Brownies
- 8 oz. of Fresh Strawberries, chopped into smaller pieces
- Icing Sugar
- 1 cup of Whipping Cream or 1 ¼ cup of Cool Whip[®] chilled
- 1 Tbsp. Sugar
- 1 ½ Tsp. Vanilla Extract

Instructions:

Whip Cream (if you're not using cool whip) and chill: Combine the chilled whipping cream, sugar and vanilla extract in a bowl. Using a balloon whisk, or a hand held mixer (with a whisk attachment) on low speed, whisk the whipping cream until it thickens and reaches the soft peak stage.

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Cut the brownies into smaller pieces and place them in a bowl. Place the cut up strawberries in another bowl, and the whipped cream in a separate bowl as well.

Assemble 4, 12-14 ounce glasses. Place a layer of chocolate brownies at the bottom. Then a layer of whipped cream, followed by a layer of chopped strawberries. Repeat until full. (optional: dust icing sugar on top to make the strawberry sweeter). Garnish with fresh mint. Refrigerate until ready to serve.

Source: theflavorbendor.com



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KEEPIN' IT FRESH CERE

LOCAL CHERRIES

AGUILAR FARMS Deep red color with exceptional flavor and the highest quality that you have come to expect from Aguilar Farms year after year!

\$**3**98





CALIFORNIA CANTALOUPE

CALIFORNIA GROWN Start your morning with the delicious taste of these refreshing melons! The bright orange flesh delivers a sweet and juicy flavor that is simply outstanding!

48¢

PRODUCE CORNER

Cool Payaya Smoothie Ingredients:

• 1 small Papaya, peeled, seeded and diced

MEXICAN PAPAYA

One of the most popular tropical fruits available, this succulent fruit has a mild, sweet flavor and butter like texture when ripe!

78¢

PAPAY/ MONTH

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- 1 Banana, sliced
- 1/2 cup Strawberries, sliced
 Pineapple wedges and/or Maraschino Cherries, for garnish

Instructions:

Combine the papaya, banana, strawberries and about 15 ice cubes in a blender and purée until smooth. Pour into 2-ounce shot glasses and garnish with pineapple and/or cherries.

Source: foodnetwork.com



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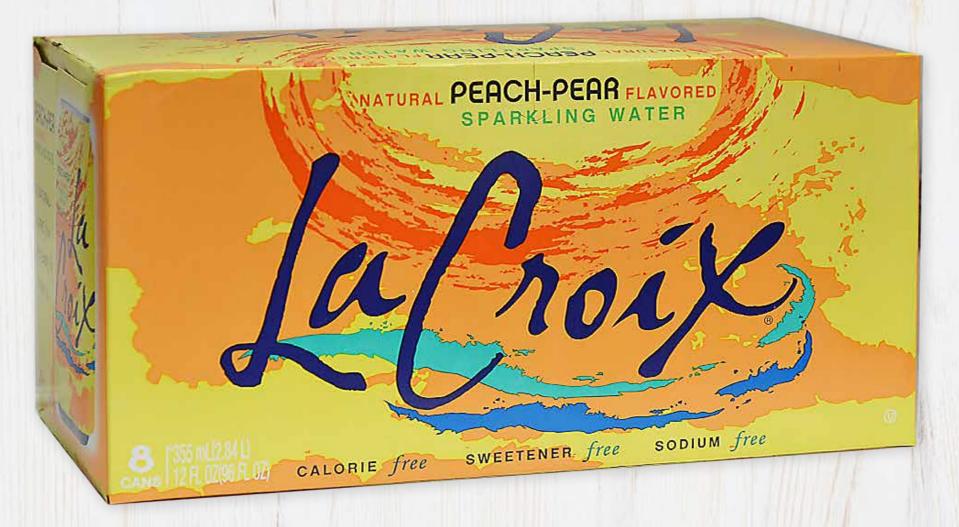
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QUENCH YOUR THIRST



LA CROIX NATURALLY ESSENCED SPARKLING WATER

A refreshing and healthy beverage that can be enjoyed in any setting during anytime of the day. All flavors of LaCroix are gluten-free, vegan and kosher! There is no meat, dairy, wheat, or nuts used in the product or production of the product. LaCroix is free of sugars, calories, sodium, and artificial free of sugars. *B Pack, 120z. Cans + CRV*





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KEEPIN' IT FRESH



FRESH GROUND TURKEY

DIESTEL – Raised in Sonora, California with no antibiotics or chemicals to deliver a fresh, mouthwatering premium turkey meat for your meals. Freshly ground in our stores daily and perfect for turkey burgers, meatballs, and spaghetti sauce.





VEAL FRANKS SCHWARZ – These delicate handcrafted sausages are everyone's favorite. When you hear the snap of the casing, it is like going back in time.





ORGANIC BEEF SHANKS STEMPLE CREEK RANCH - Raised in Tomales Bay on organic pastures, these 100% grass-fed and grass-finished shanks are 🛛 👫 📻

BASA FILETS

FARM RAISED – Previously Frozen – A mild white fish that is amazing pan fried with butter and capers.





DICED HAM

UNITED'S OWN – Freshly diced in our meat departments. Perfect for adding to omelets, salads or making Cordon Blue.

recipe or dietary needs

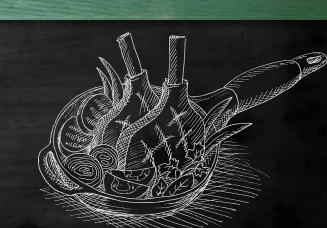
Did You Know?

United's butchers can custom cut any

piece of meat, fish or poultry for your



really a treat when slow cooked and roasted with potatoes and carrots on low for six hours.





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