406-626-4402

16640 Beckwith St Frenchtown, MT 59834 www.broncsgrocery.com





Hours: Monday - Saturday, 7 AM to 8 PM • Sunday, 8 AM to 7 PM

AD DATES EFFECTIVE APRIL 16 - 22, 2025







GO PAPERLESS

SIGN UP TO GET AN EMAIL OF OUR WEEKLY ADS







Betty Crocker Potatoes Selected Vtys., 4-oz.

Nabisco

Ritz

Crackers

Selected Vtys.,

8.8 to 13.7-oz.

Dole

Pineapple

Selected Vtys.,

15.25 to 20-oz.









PINEAPPLE SLICES



2/\$3

Tillamook

Ice Cream

Selected Vtys.,

48-oz., Frozen

499



Campbel

Cream of Mushroom

W & SOUP

Campbel

Cream of Chicken & SOUP

Libby's Vegetables Selected Vtys., 14.5 to 15-oz.



Cyrus O'Leary's 9" Fruit Pies Selected Vtys., 38 to 40-oz.



Yuban or Maxwell House **Ground Coffee** Selected Vtys., 23.1 to 27.9-oz.



Swanson Broth Selected Vtys., 32-oz.



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Produced by URM Advertising Department Family Foods B



Spiral-Cut Ham with Slow-Roasted Asparagus and Lemon-Thyme Sauce

8 pound smoked ham (spiral-sliced, bone-in) 2 1/2 pounds asparagus

2 tablespoons oil 1/2 teaspoons lemon pepper

1/4 cup cornstarch
3 tablespoons sugar
2 teaspoons chicken bouillon granules
1/4 teaspoon white pepper

1 1/4 cups water 1 cup lemon juice 1 tablespoon lemon zest (finely shredded)

1/4 cup butter

2 tablespoons fresh thyme (OR parsley, snipped)

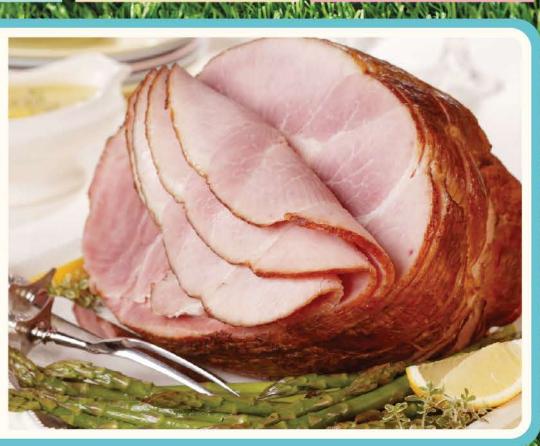
Heat oven to 350 degrees F. Place ham on rack in a shallow baking pan. Cover pan tightly with foil. Roast until an instant-read thermometer inserted in the thickest portion (not touching bone) registers 135 degrees F. (about 15 minutes per pound).

Meanwhile, remove and discard woody stems from asparagus spears. Arrange asparagus in a 15 x 10 x 2-inch baking pan. Drizzle with cooking oil. Sprinkle with lemon pepper seasoning. When ham reaches 135 degrees F., add asparagus to oven. Roast about 30 minutes more or until asparagus is tender and ham registers 140

For lemon sauce, in a 1 1/2-quart saucepan combine cornstarch, sugar, bouillon granules and pepper. Stir in water, lemon juice and lemon peel. Bring to boil; reduce heat. Cook and stir until mixture is bubbly. Cook for 2 minutes more. Stir in butter and snipped thyme or parsley.

To serve, slice ham. Serve with asparagus and lemon sauce. (Use remaining ham for sandwiches or another recipe.)

Recipe and photo @ PorkBelnspired.com.







Bone-In Beef Rib Roast **USDA** Choice



Draper Valley Farms Boneless Skinless Chicken Breast Northwest Grown



89 Carrot Chips 16-oz. Package



Potatoes 10-lb. Bag

299 ea.



Simply Potatoes Sides Selected Vtys., 20-oz.



Oscar Mayer Lunchables Selected Vtys., 8.9 to 10.7-oz.



Litehouse Dip & Spread Selected Vtys., 12-oz.



Radishes or **Green Onions**

Mt. Olive **Pickles** Selected Vtys., 16 to 24-oz.



Heinz Yellow Mustard 14-oz.



Food Club Fruit Cocktail Selected Vtys., 15 to 15.25-oz.



Crav'n Flavor Sandwich Cookies Selected Vtys.,

19.1 to 20-oz.



Quaker Original or Cinnamon Life Cereal 13-oz.



Swiss Miss Hot Cocoa Mix Selected Vtys., 8-ct.



Swiss miss

Darigold Natural Butter Salted or Unsalted 1-lb. Quarters



Pillsbury Rolls or **Biscuits** Selected Vtvs.





Tillamook Cheese Selected Vtys., 2-lb. Loaf



Tillamook

Paas Egg Decorating Kit

> Selected Vtys., 1-Package







Smiley Bubble Wand Selected Vtys., 1-ct.

Disney Egg Hunt with Candy 16-ct.





Child's Play Easter Basket **Candy Mix** 24.6-oz.

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