

Ashland Food Co-op | Open Every Day 7AM to 9PM | www.ashlandfood.coop





Beeler's Hickory Smoked Bacon 16 oz. • Reg. \$8.49





Hill's Pork Breakfast Link Sausage Reg. \$5.99/lb





Cooked, Peeled, & Cleaned Shrimp 31/40 Count Farm Raised Reg. \$16.99/lb



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ASHLAND FOOD CO+OP

AFC DELI Made to Order

CannaCool

2 oz. • Reg. \$4.95/ea

595

ea

Shot

AFC DELI Grab-n-Go Large Quiche Reg. \$22.00/ea



CO+OP Basics

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WHAT IS CO+OP BASICS?

Co+op Basics includes over 300 pantry and household staples. From beef to milk to cereal, we've lowered the price on all these items to make organic, healthy food accessible to every shopper.

LOOK FOR THE PURPLE TAGS TO SAVE!

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lb





Franz Organic Bread Selected Varieties 18-27 oz. \$799



Umpqua Orange Juice 64 oz.



Salted Butter

ORGANIC

Butter 1 lb. \$6,95

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Coombs Family Farms Organic Dark Maple Syrup ^{32 oz.} \$1599

House-Made

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This soup is a great way to eat more asparagus, and a generous helping of other veggies coming up fresh in the spring.

Ingredients

2 tablespoons extra virgin olive oil ³/₄ cups leeks sliced 4 cloves garlic minced 1 teaspoon fresh thyme 4 cups vegetable stock 3 medium-size russet potatoes, peeled and finely chopped 1 bunch asparagus, ends snapped then coarsely chopped 1 teaspoon sea salt ¹/₈ teaspoon nutmeg Black pepper to taste ¹/₂ cup cream or half and half (optional)

Directions

- 1) Heat the oil in a heavy-bottomed soup pot.
- 2) Add the leeks garlic and thyme.
- 3) Sauté for 5 minutes.
- 4) Add the veggie stock and the potatoes. Simmer for 20 minutes.
- 5) Add the asparagus and simmer for another 5 minutes or until it is tender.
- 6) Add the salt nutmeg and pepper.
- 7) Cool slightly and puree in batches in a blender.
- 8) Stir in cream if desired.

Enjoy!





