

REWARD POINTS at SAFEWAY

Get **2X** Gas Reward Points on your grocery shopping. Just bring this coupon in-store!

Redeem this coupon once and it's good every time you shop 5/23 thru 5/29

RANCHER'S Reserve

3.97 lb. Club Price

Rancher's Reserve® Boneless Beef Petite Sirloin Steak. Extreme Value Pack.

4.47 lb. Club Price

Rancher's Reserve® Boneless Beef Top Sirloin Steak. Extreme Value Pack.

5.97 lb. Club Price

Rancher's Reserve® Beef Ribeye Steak. Bone-In. Extreme Value Pack.

Eating Right® Boneless Skinless Chicken Breasts Or Thighs. Or Thin Sliced Tenderloins. \$3.49 lb. Extreme Value Pack. SAVE up to \$1.50 lb.

2.29 lb. Club Price

Pork Shoulder Country Style Ribs. 5-oz. Extreme Value Pack. Or Pork Shoulder Blade Whole in the Bag. \$1.19 lb. SAVE up to \$1.20 lb.

2.99 lb. Club Price

Great Savings For Memorial Day

SAFEWAY

Signature Cafe® 16-Piece Fried or All Natural Chicken 4 each: Drumsticks, Wings, Breasts and Thighs. 60-oz. SAVE up to \$4.00 ea.

10.99 ea. Club Price

Red Seedless Watermelons SAVE up to \$2.00 ea.

4.99 ea. Club Price

Sweet Corn 34¢ ea. SAVE up to \$1.37 on 3

3 for \$1 Club Price

Fresh Atlantic Salmon Fillets Farm raised. Color added. Great for grilling on a cedar plank! SAVE up to \$4.00 lb.

6.99 lb. Club Price

waterfront BISTRO® Medium Raw Shrimp 51 to 60-ct. Frozen/Thawed. SAVE up to \$3.00 lb.

4.99 lb. Club Price

ESP All American Split Pie 8-Inch, Apple/Cherry variety, or 11-Inch Gourmet Apple Pie \$9.99. SAVE up to \$2.00

3.99 Club Price

Oscar Mayer Meat Franks or Meat Bologna 16-oz. Mix and Match. Selected varieties.

5.99 ea. Club Price

Signature Cafe® Baby Back Ribs 16-oz. SAVE up to \$3.00 ea.

2.99 Club Price

refresh® Water 24-pack, 16.9-oz. Plus deposit in Oregon. SAVE up to 70¢

2.99 Club Price

DiGiorno Original Pizza 27.5 to 34.2-oz. Selected varieties. Club Price: \$3.00 ea. SAVE up to \$2.50 on 2

2.50 Club Price

Lay's or Lay's Kettle Chips 8.5 to 10.5-oz. Selected varieties. SAVE up to \$4.29 on 2

1.99 Club Price

Capri Sun Drinks 10-pack, 6-oz. Selected varieties.

4.99 Club Price

Snapple 6-pack, 16-oz. Selected varieties. SAVE up to \$2.50

3.99 Club Price

Lucerne® Ice Cream or Cones 1.5-qt. or 4-ct. Selected varieties. Club Price: \$2.50 ea.

2.50 Club Price

24-Pack Coors, Bud, Miller, 15-Pack Coors Light, Miller Lite, 30-Pack Keystone or Busch 12-oz. cans, 12-oz. Coors Light bottles or 16-oz. Miller Lite or Coors Light Aluminum Packs. Plus deposit in Oregon.

16.88 Club Price

SAVE 30% ON All Wines

PLUS! Save an additional 10% on **RED & WHITE** when you buy 6 bottles or more.

Online and in-store prices, discounts, and availability may vary. *Restrictions apply.

Back for a Limited Time! Gift Cards Earn **4x** Gas Reward Points

4 DAY SALE

FRI 5/25 THRU MON 5/28 ONLY!

99¢ Club Price

Red, Green Bell Peppers or Hot House Cucumbers

Must Buy 5

7-UP

pepsi

Coca-Cola

12-Pack Coca-Cola, Pepsi or 7-UP 12-oz. cans. Selected varieties. SAVE up to \$20.97 on 5 Plus deposit in Oregon.

BUY 2 GET 3 FREE Club Price

Limit 2

5.99 Club Price

Tillamook Cheese 32-oz. Selected varieties. Limit 2.

2.49 Club Price

Popsicle Novelties 10 to 33-oz. Selected varieties.

3.99 Club Price

Gatorade 8-pack, 20-oz. Selected varieties. SAVE up to \$3.00

1.99 Club Price

FOOD

Grilled Salmon

A simple soy sauce and brown sugar marinade, with hints of lemon and garlic, are the perfect salty-sweet complement to rich salmon fillets. Even my 9 year old loves this recipe!

Ingredients

- 1 1/2 pounds salmon fillets
- lemon pepper to taste
- garlic powder to taste
- salt to taste
- 1/3 cup soy sauce
- 1/3 cup brown sugar
- 1/3 cup water
- 1/4 cup vegetable oil

Directions

1. Season salmon fillets with lemon pepper, garlic powder, and salt.
2. In a small bowl, stir together soy sauce, brown sugar, water, and vegetable oil until sugar is dissolved. Place fish in a large resealable plastic bag with the soy sauce mixture, seal, and turn to coat. Refrigerate for at least 2 hours.
3. Preheat grill for medium heat.
4. Lightly oil grill grate. Place salmon on the preheated grill, and discard marinade. Cook salmon for 6 to 8 minutes per side, or until the fish flakes easily with a fork.



Grilled Asian Asparagus

Ingredients

- 1 pound fresh asparagus, trimmed
- 1/2 cup hoisin sauce
- sesame seeds

Directions

1. Place asparagus and hoisin sauce into a resealable plastic bag and shake several times to coat asparagus with sauce. Allow to stand at least 30 minutes. For best flavor, refrigerate and marinate overnight.
2. Preheat an outdoor grill for medium heat and lightly oil the grate.
3. Remove asparagus from bag and shake off excess hoisin sauce; lay asparagus spears onto the grill and cook, turning every 1 to 2 minutes, until all sides of the spears show grill marks and hoisin sauce has caramelized onto the asparagus, 4 to 6 minutes.
4. Transfer asparagus to a serving platter and sprinkle with sesame seeds to serve.