



CALANDRO'S SUPERMARKET, INC.

Service · Quality · Selection | Since 1941



BLAHUT STRAWBERRIES



"Best of the Best Louisiana Strawberries for 5 Straight Years!"

Louisiana Strawberries. The sheer mention of this wonderful, only-in-Louisiana local product gets the mouth watering almost immediately. But not all LA Strawberries are the same, and of course you can count on Calandro's 74+ years of experience and relationships to have found the absolute best of the best from South Louisiana. And there can be no doubt that our primary strawberry source for over 30 years now, Blahut Farms, is just that. The owner and principal farmer J.C. Blahut has over 60 years of experience in strawberry farming on his land in Springfield, LA that has been producing the very best strawberries in Louisiana for over 107 years. And you needn't take our word for it - the



Ponchatoula Strawberry Festival judges have crowned Blahut Farms Strawberries as the Grand Champion of the festival for the past 5 years straight! So make sure and get to Calandro's to enjoy, as we said, the 'best of the best' Louisiana Strawberries while they last, because the 2015 strawberry season will be over before you know it!

FILL YOUR EASTER BASKETS AT CALANDRO'S!



Most folks know that our Calandro's focus on selection means that we're a one-stop-shop for all things grocery, whether they be the most exclusive, hard-to-find gourmet items or the regular staples you need and use every day. But you may not know that we spend a good deal of time making sure to carry a very unique, yet complete set of seasonal items for all the different holidays and seasons. And Easter is certainly no exception. From the standard Easter candy, chocolate bunnies, & Cadbury eggs, to gourmet Easter bunny deliveries like Gut Springenheide real eggshell Hazelnut Truffle eggs,

Bemet's Caramel Nut Clusters, and Elmer's Pecan Caramel covered Nougat eggs, join us at our Perkins Road location and you can fill your grocery cart and your Easter baskets all in one trip at Calandro's!



Calandro's RECIPE

DENICOLA'S BLACK DRUM with SPINACH BISQUE TOPPING (for Lent)

Part 2 - Creamy Spinach Bisque Topping Serves 2-4

- 1 pkg. Denicola's Bisque
- 2 cups Water
- 1 cup Heavy Whipping Cream
- 1 pkg. Frozen Spinach, thawed
- OR**
- 1 bag Fresh Spinach, cleaned

Optional Side:
Rice Select Tri-Color
Orzo



Heat up 2 cups water and 1 package of Bisque in medium sauce pan over low for 10 minutes, whisking often. Next, add spinach to mixture and continue to cook for another 5-8 minutes until warmed, stirring often. Then, add one cup of heavy whipping cream to the bisque and heat up for several minutes. Finally, plate the Seared Black Drum Filets from Part 1 of this recipe and top with this thickened Spinach Bisque for an amazing, Louisiana-local Lenten Seafood dish! **** For a great compliment to this main entree, serve it over a bed of Rice Select Tri-Color Orzo (prepared per its instructions) to add color, texture, and great flavor!**

Check out our ad on the front page of [eatplaylive](http://eatplaylive.com) for PART 1 - the Fresh Seared Black Drum portion of the recipe

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