

WEENLY DEALS JULY 2ND - 9TH, 2025









OLD FASHIONED BUTCHER SHOP

GREAT GRILLIN' DEALS:



GROUND

BEEF



SIGNATURE BLEND BEEF SLIDERS

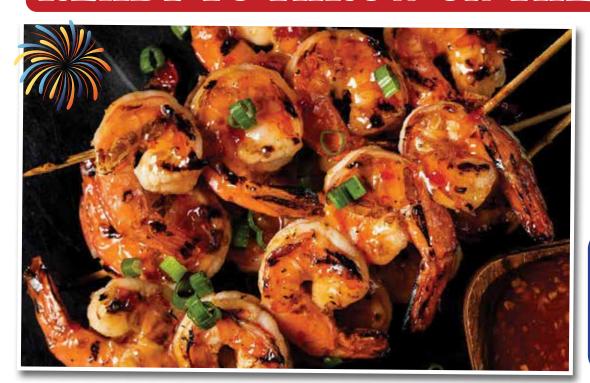
READY FOR THE SMOKERS





FRESH SEAFOOD SHOP

READY TO THROW ON THE GRILL:



DETWILER'S

SWEET CHILI MARINATED SHRIMP SKEWERS

5 PC. PER SKEWER

\$2.99 EA OR

4 g\$10

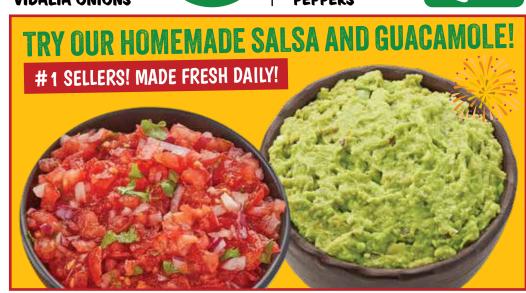


FARM FRESH PRODUCE









LET US DO THE WORK!



FRESH CUT
FRUIT & VEGGIE
PLATTERS

ORDER ONLINE!
DETWILERMARKET.COM/CATERING

AMISH STYLE DELI



OFF THE BONE HAM
\$599
LB



ROASTED CHICKEN \$799

TROYER

OVEN



DETWILER'S
APPLEWOOD
SMOKED
BACON

\$499 14 0Z PACK



MARBLE CHEESE \$4199

THE BEST FOR YOUR COOKOUT:



THIS AIN'T YOUR ORDINARY HOT DOG!

ALL BEEF HOT DOGS



FARMHOUSE BAKERY

NO

ARTIFICIAL

DYES!

FRESH MADE DESSERTS AS FESTIVE AS THE FIREWORKS!



KENAND BAKERY ASSOCIATE W. BRADENTON



FRESH BAKED

HAMBURGER &

HOT DOG BUNS

GROCERY ESSENTIALS



































Caleb's Smoked Pulled Pork

Ingredients

- 1 Bone-in Pork Butt (6-10 Lbs)
- Kosher Salt
- Kinder's "The Blend" Seasoning

Instructions

- I. Take pork butt and season liberally with Kosher salt on all sides.

 Sprinkle heavily with Kinder's The Blend seasoning.
- 2. Let pork rest at room temperature for 20–30 minutes before putting on the smoker.
- 3. Smoke at 225°F until the internal temperature reaches between 195–200°F.

 After 6 hours, wrap in tin foil and place back on the smoker.

 Total smoke time is roughly 10 hours.
- 4. Wrap in foil or butcher paper and place in a cooler to rest for about 2 hours.
- 5. Shred up the pork. Serve as is or on a slider roll for the perfect sandwich.

ICE CREAM SHOP

SUB SHOP SPECIAL

A REFRESHING TREAT AFTER YOU SHOP!



YOU'LL NEED EXTRA NAPKINS!



EAT FRESH FOR LESS!

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FOR LOCATIONS VISIT DETWILERMARKET.COM