

Now 2x monthly! RT DEALS



# **Beach-worthy deals!**

EPIC Snack Strip selected varieties





Late July Tortilla Chips selected varieties

7.5-7.8 oz



Cascadian Farm Organic Cereal selected varieties

0.8 oz



8.6–14.6 oz

Bragg Organic Apple Cider Vinegar



16 oz



(\$\$

GoMacro Organic MacroBar selected varieties

\$<mark>4</mark>99



1 pt



HE ORIGIN

2–2.4 oz

Divina Dolma Grape Leaves



Cascadian Farm Organic Potatoes selected varieties



**poppi Prebiotic Soda** selected varieties

12-16 oz





Look for new deals on June 11!

# Montebello **Organic Artisan Pasta**

selected varieties



1lb

HU **Chocolate Bar Salty** selected varieties



2.1 oz

Laird Superfood Creamer Vanilla selected varieties





25.4 oz



Annie's **Organic Bunny Crackers** selected varieties



7.5 oz

Lifeway **Strawberry Kefir** 

32 oz

Lifeway

**KEFIR** 

Annie's

Mac & Cheese

selected varieties



AJOJ n Annie's Promise for

Better: a promise to choose nutritious and pantry-worthy ingredients, to add yumminess to every kid's meal, and to use organic ingredients that are forever kind to the planet.

Siete **Grain Free Cookies** selected varieties







Simple Mills is on a journey to revolutionize food design in a manner that advances regenerative agriculture principles, elevates farmers, empowers eaters, and inspires others so that our food system can nourish people and our planet now and for generations to come.



Simple Mills **Organic Seed Flour** Crackers selected varieties



4.25 oz



**Simple Mills Almond Flour Crackers** selected varieties



4.25 oz



Simple Mills Cookies selected varieties



5.5 oz

#### **Little Sesame** Lundberg California **Classic HUmmus** White Basmati Lundberg believes in caring for our land IUNDBERG and the creatures who live on it. For decades. they've been growing rice in support of their generations-old founding principle to leave the land better than they found it by farming organically ζ99 **\$9** and prioritizing the surrounding ecosystem. 2 lb 8 oz Navitas Madhava Mezcla **Organic Cacao Nibs Extra Virgin Olive Oil Plant Protein Bar Peanut Butter** MEZCLA madhăva CACAO **4**49 (9) 8 oz 16.9 oz 1.4 oz

# **Decadent Chocolate Mug Cake**

8 MIN · MAKES 1

# INGREDIENTS

- <sup>1</sup>/<sub>4</sub> cup all-purpose flour
- 2 tablespoons cocoa powder
- 2 tablespoons cane sugar
- <sup>1</sup>/<sub>4</sub> teaspoon baking powder
- 1/8 teaspoon grated nutmeg
- 6 tablespoons whole milk
- 1 tablespoon avocado oil
- 2 tablespoons chocolate, chopped

# DIRECTIONS

- 1 Whisk together dry ingredients in a 12-ounce mug.
- **2** Add milk and oil to the dry ingredients. Stir until smooth and there are no lumps. Top with chopped chocolate.
- **3** Place mug in microwave and cook for 1 minute. Continue to cook in 10 second increments until cake has set. Allow cake to cool for 5–10 minutes before eating.

Meyenberg Goat Milk selected varieties Mush Dark Chocolate Overnight Oats

#### White Leaf Provisions Pear Banana Kiwi Baby Food





32 oz





5 oz



2/\$5

# Homemade Ricotta Cheese

1 HR 15 MIN · MAKES 1 3/4 CUPS

## INGREDIENTS

1 quart whole milk

- 1/2 pint heavy cream
- <sup>3</sup>/<sub>4</sub> teaspoon sea salt
- 1/3 cup fresh lemon juice, approximately 2 medium lemons

# DIRECTIONS

- 1 Pour the milk, cream, and salt into a saucepan.
- **2** Over medium heat, bring mixture to a simmer, approximately 180°F. Turn off heat, pour in lemon juice, and stir gently. Allow to rest for 5 minutes.
- **3** Line a colander or sieve with a few layers of cheesecloth and place it over a large bowl. Ladle the mixture into the colander and let drain for 30–45 minutes. The longer the ricotta drains, the crumblier it will be. If you find your ricotta is too dry, add in a little bit of the whey or add a touch of milk until you reach the consistency you desire. Season to taste with salt.
- **4** Discard liquid and enjoy the fresh ricotta right away or transfer to an airtight container and refrigerate until ready to use. Keeps up to a week.

Nordic Naturals Omega-3







Natural Vitality Calm Gummies selected varieties



120 ct



# Garden of Life **Organic Raw Protein Powder**

selected varieties



Flora

# Super 8 Hi-Potency Probiotic



30 cap

Boiron Arnicare Gel



1.5 oz

#### **Humble Brands** Deodorant selected varieties





# **Coconut Hemp Protein Bites**

1 tablespoon chia seeds

1/2 cup shredded coconut

<sup>1</sup>/<sub>2</sub> cup almond butter

10 MIN • MAKES 14 • GLUTEN-FREE, GRAIN-FREE, VEGAN

# INGREDIENTS

- <sup>1</sup>/<sub>2</sub> cup raisins
- <sup>1</sup>/<sub>3</sub> cup roasted sunflower seeds <sup>1</sup>/<sub>4</sub> cup sliced almonds
- <sup>1</sup>/<sub>4</sub> cup walnuts
- <sup>1</sup>/<sub>4</sub> cup protein powder
- 2 tablespoons maple syrup 2 tablespoons hemp hearts
- DIRECTIONS
- 1 In a food processor, place raisins, nuts, sunflower seeds, protein powder, maple syrup, hemp hearts, and chia seeds. Run machine until mixture is finely minced.
- 2 Place nut/seed mixture in a mixing bowl and work in almond butter until dough forms.
- 3 Scoop mixture into tablespoon amounts and roll into balls then coat in shredded coconut. Store in an airtight container in the refrigerator.

KAL **Magnesium Glycinate 350** 

**R**99



Our mission at ECOS is simple—to protect the health and wellness of people, pets, and the planet by creating the most authentic, sustainable, and affordable cleaning products for all, and we've been at it for over 50 years.



**ECOS** 

**Dish Soap** 

selected varieties

@ 10

**ECOS** Laundry Detergent selected varieties



100 oz







160 ct

2.5 oz

# **Hawaiian Burgers**

20 MIN · MAKES 8 · TRADITIONAL OR VEGETARIAN

## INGREDIENTS

8 beef or alternative-protein patties

- 1 cup huli huli BBQ sauce, divided (recipe follows\*)
- 1 can pineapple slices, drained
- 16 slices pepperjack cheese
- 1 small red onion, thinly sliced
- 8 sesame seed burger buns

#### DIRECTIONS

- 1 Preheat the grill to 450°F or medium heat. Season beef patties on both sides with salt and pepper. Set aside a <sup>1</sup>/<sub>2</sub> cup of bbq sauce for serving. Grill burgers for 4 minutes per side, basting with remaining sauce as they cook. Burgers should reach an internal temperature of 165°F. Any sauce left after basting burgers should be discarded.
- 2 Meanwhile, place pineapple slices on grill and cook until lightly caramelized, approximately 2 minutes per side.
- **3** Place two slices of pepper jack cheese per burger patty and cook for another minute or until cheese has melted.
- 4 Place burgers on buns with a pineapple slice and red onion. Serve with reserved bbq sauce.

# \*Huli Huli Sauce (Hawaiian BBQ Sauce)

1/2 cup ketchup

1 tablespoon rice vinegar

- 1/2 cup brown sugar
- <sup>1</sup>/<sub>3</sub> cup pineapple juice
- 2 large garlic cloves, finely minced
- 1/4 cup tamari or shoyu soy sauce
- 1 tablespoon peeled and minced ginger
- 2 tablespoons toasted sesame oil
- 2 tablespoons sriracha
- Optional: 1–2 teaspoons cornstarch and water for thickening if needed
- 1 Place all ingredients in a small saucepan and bring to a simmer. Cook for 5 minutes.
- 2 Once cooled, if the sauce is too thin, whisk together equal parts water and cornstarch in a small bowl. Add the mixture to the barbecue sauce and rewarm to activate the thickening properties of the cornstarch.



# **Proud member of INFRA.**

As part of the Independent Natural Food Retailers Association, we're able to provide you with savings on the food you love as well as collaborate to achieve important goals of increasing sustainability and addressing climate change.

# Charity Of The Month: Wildlife Center of Long Island

What first began as a wildlife rescue and rehab operating in a garage in 1982, became the first professional wildlife hospital and education center on Long Island. These days, this Huntington-based nonprofit provides over 200 outreach and education programs, rehabilitates and alleviates suffering of over 2,200 orphaned and injured wild patients, and handles around 10,000 calls to their wildlife hotline each year. It's a tremendous service to our community that Rising Tide is honored to contribute to.



Change the way you shop at Rising Tide with our RT Values program. Sensational prices on essential high-quality, organic and certified non-GMO products you use every day!



\$**7**29 ORGANIC BROTHS

32 oz



\$**द**99 ORGANIC CHIA SEEDS 12 oz



| 29 ORGANIC BEANS 16 oz



**ֆ12**99 ORGANIC ALMOND BUTTER

16 oz



ORGANIC PEANUT BUTTER 16 oz



\$**6**<sup>99</sup> ORGANIC WILDFLOWER HONEY 16 oz



starting at 99 ORGANIC **JELLY &** PRESERVES

11 oz



ORGANIC FROZEN FRUIT 10 oz

starting at



\$**२**99 ORGANIC FROZEN VEGETABLES 16 oz







ORGANIC UNREFINED COCONUT OIL 14 oz







...AND MANY MORE!