

Strategies Applied:

Of course, I've already fabulously frugalized this dish by using a much less expensive options for the nuts.

- **Almonds:** It's really worth while to look at alternatives to your grocery – I often buy at Aldi's or our Mill's Fleet Farm – which is a farm supply store with all sorts of products – everything from saddles to outdoor furniture. Sometimes the drug stores (Walgreen, CVS, etc.) have good prices. If you have a “nut supply” house in your area, their prices can't be beat. In the regular grocery store, check the baking aisle, the snack aisle and the bulk aisle - and check for coupons, too, on some nuts. I also stock up around Christmas and freeze my nuts. Whole almonds are usually the best value unless you have a great sales price and coupon on the smaller packages of fancier cuts. I look for a price of \$4.99 a pound for whole almonds, but I used slices, here. The cost ran about a dollar.
- **Sugar:** Look for sugar on sale, which usually happens around the holidays. While any holiday generates a sales price, the best sales are generally from Thanksgiving to Christmas, when coupons are abundant. Check out Aldi for your sugar; their prices are generally great. A rule of thumb: A store brand on sale will often beat a name brand on sale with a coupon. Aldi generally beats both. 1/2 cup is about 6 cents.