

Winn✓Dixie

FLAVOR

FREE!

A MAGAZINE OF RECIPES
AND SEASONAL INSPIRATION

Celebrate Spring!

EGGS, ALL DAY

Easy recipes for
breakfast, snack time,
and dinner, too!

Find chef
Curtis Stone's
coconut cake
on page 19

20
RECIPES
INSIDE!

Money-Saving
Coupons +



SE GROCERS

Prestige

POPCORN

NEW!



A perfect balance of buttery caramel
& rich cheddar cheese.

EXCLUSIVELY AT BILO HARVEYS Winn/Dixie

Morning Glories



Throughout this issue, we're shining a spotlight on one of our favorite mealtime staples—the nutrient-packed egg. It's the topping for our indulgent (but gluten-free) **brunch “pizza”** on page 12, the inspiration behind the **sweet and salty popcorn balls** on page 25, and the basis for our **“Achieving Egg-cellence”** feature on page 20, which shows you the many ways eggs can be great for snacks and dinnertime, too. Elsewhere, you'll find recipes for entertaining, including a showstopping **Easter feast from chef Curtis Stone** (page 14), as well as weeknight-friendly recipes that put seasonal produce like **fresh corn** (page 7) and **bright asparagus** (page 17) front and center.

We'd love to see what you're cooking up from our pages! Send us an email at flavor@winn-dixie.com or post a photo with the hashtag **#WinnDixieFlavor**. We'll be sure to retweet, like, and share your pics. And for even more recipes, head to WinnDixie.com/Flavor.

Enjoy!

—Gina Bastiani, **MAGAZINE MANAGER**

Ready your home for spring with 6" or 8" potted tulips or 10-stem fresh-cut tulips in a variety of seasonal hues.

Let's Get Social!



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My picks for this month's must-try items and recipes.



1

I'll be trying our new **SE Grocers Waffle Fries** in my next batch of cheese fries (see page 32).

2

The next time brunch is at my place, I'll be making the **“pizza”** on page 12. It swaps hash browns for regular crust!

3

I can't wait to shuck fresh corn for the creative **grilled corn** recipes on page 8!

SE GROCERS

NO
ARTIFICIAL
COLORS & FLAVORS

Sweet Tea

SOUTHERN STYLE



This Southern sweetness comes naturally.
No artificial ingredients, preservatives,
or added colors.

EXCLUSIVELY AT **BILO** HARVEYS Winn/Dixie

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April 2017



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build your own perfect salad

Mix & match flavors and textures to create many delicious + healthful options.
Bon appétit!



→ → → greens

spinach, spring mix, half & half,
arugula, power trio

← ← ←



Creamy

feta, avocado, mozzarella



PROTEIN

salmon,
almonds,
walnuts



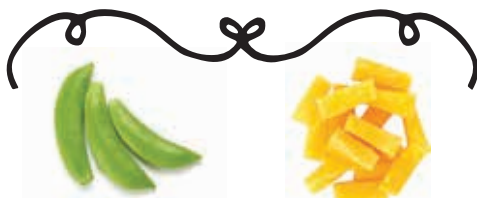
» **CRUNCHY** «

celery, cucumber,
radishes, carrots



Juicy

oranges, tomatoes



Sweet

beets, broccollette,
snap peas



AROMATIC

thyme, dill, fennel, tarragon



Chewy

orzo, dates, quinoa

→ →

Look for our money saving **Earthbound Farm** organic salad coupon on our coupon page located in the back of this magazine.

← ←

Fresh Corn

For the sweetest (and tastiest) corn every time, let us give you an ear-ful of tips for buying, shucking, and cooking.

BUYING

Corn is best purchased the day you intend to use it. Seek out firm, plump ears with slightly browned silk up top that's a bit sticky to the touch—no need to pull back the husk!

PREPPING

After husking, remove pesky strands of corn silk easily with a stiff-bristled brush or even a (new) toothbrush. When cutting kernels off the cob, set the ear over the center hole of a bundt pan—the pan will catch the kernels for you!

STORING

Store unhusked corn in a cool place until you're ready to use. For later use, boil husked cobs, let cool, remove kernels, and freeze in a resealable plastic bag for up to one year.

↑ USE IT UP!

While corn kernels get all the attention, don't overlook the cobs. Try adding them to soups and stock to boost flavor.



Grilled Corn on the Cob

GLUTEN-FREE | VEGETARIAN

SERVES 4 PREP 15 MIN.

COOK 13 MIN.

- 4 ears corn, husks removed
- Salt and pepper
- 2 Tbsp. olive oil

PREHEAT grill over medium-high.

FILL a large pot with water and bring to a boil. Add corn and 1 tablespoon salt and simmer until kernels are just tender, about 3 minutes. Remove corn, rinse under cold water to cool, then pat dry with a clean kitchen towel.

BRUSH corn evenly with oil and season with salt and pepper. Grill with lid closed, turning occasionally, until kernels are blackened in spots, 5 to 10 minutes. Coat with desired toppings and serve.

Time for Toppings!

Mexican Street Corn

Whisk 3 tablespoons **mayonnaise** with 2 teaspoons **fresh lime juice** and season with **salt and pepper** to taste. Brush **grilled corn** with mayonnaise mixture and sprinkle all over with 3 tablespoons **crumbled feta cheese**, ½ teaspoon **chili powder**, and 1½ tablespoons **chopped fresh cilantro**.

Pesto Parmesan

Stir together 2 tablespoons **melted unsalted butter** with 5 teaspoons **pesto**. Brush **grilled corn** with pesto mixture and sprinkle all over with 3 tablespoons **finely shredded Parmesan cheese** and 1½ tablespoons **chopped fresh basil**.

Spicy Sriracha

Stir together 3 tablespoons **softened unsalted butter** with 1 tablespoon **Sriracha sauce** and 1 teaspoon **honey** and season with **salt and pepper** to taste. Brush **grilled corn** with Sriracha mixture and sprinkle all over with 3 tablespoons **finely chopped honey-roasted peanuts** and 2 tablespoons **thinly sliced scallions**.

↑ Mexican Street Corn

↑ Pesto Parmesan

↑ Spicy Sriracha

Save Time!

Instead of boiling the corn, microwave unhusked ears for 4 minutes. Let cool slightly, then remove husks and continue with the grilling step.



Corn Fritters with Shrimp and Cilantro

👤 SERVES 4 **⌚ PREP 15 MIN.**
⌚ COOK 15 MIN.

- 1/2 cup all-purpose flour
- 2 large eggs
- 2 cups fresh corn kernels (from about 4 ears)
- 5 scallions, thinly sliced
- 2 garlic cloves, minced
- Salt and pepper
- 2 Tbsp. vegetable oil
- 1 Tbsp. unsalted butter
- 1/4 tsp. red pepper flakes
- 1 lb. peeled and deveined medium shrimp
- 1/2 cup sour cream
- 1/4 cup chopped fresh cilantro
- 1 lime, cut into wedges

WHISK together flour and eggs in a large bowl. Stir in corn, scallions, garlic, 1 1/2 teaspoons salt, and 3/4 teaspoon pepper.

HEAT 1 tablespoon oil in a large nonstick skillet over medium-high until shimmering. Using a 1/4-cup measure, scoop 4 portions of batter into skillet and fry until golden brown, flipping and gently flattening fritters halfway through, about 2 minutes per side. Transfer fritters to a wire rack and repeat with remaining 1 tablespoon oil and remaining batter.

WIPE out skillet with a paper towel. Heat butter and red pepper flakes over medium-high until butter is melted and hot. Pat shrimp dry with a paper towel, add to skillet, and cook until pink and cooked through, about 2 minutes per side; season with salt and pepper to taste.

DIVIDE fritters over plates and top with sour cream, shrimp, and cilantro. Serve with lime wedges.

Skillet Cheddar-Jalapeño Cornbread with Honey Butter

👤 SERVES 8 **⌚ PREP 10 MIN.**
⌚ COOK 25 MIN., PLUS 10 MIN. COOLING TIME

CORNBREAD

- 1 1/2 cups medium-ground cornmeal
- 1/2 cup all-purpose flour
- 1/2 tsp. baking powder
- 1/2 tsp. baking soda
- 1 1/2 tsp. salt
- 1 1/2 cups buttermilk
- 1 large egg
- 3/4 cup fresh corn kernels (from about 1 large ear)

- 2/3 cup shredded sharp cheddar cheese
- 1 large jalapeño, seeded and minced
- 3 Tbsp. unsalted butter

HONEY BUTTER

- 1 stick unsalted butter, softened
- 3 Tbsp. honey
- 1/4 tsp. salt

PREHEAT oven to 450°. In a large bowl, whisk together cornmeal, flour, baking powder, baking soda, and salt and set aside.

WHISK together buttermilk and egg and stir into cornmeal mixture. Gently stir in corn, cheese, and jalapeño until combined.

MELT butter in a 10" cast-iron skillet and heat until foaming. Pour batter into skillet and bake until golden brown, 20 to 25 minutes. Let cool for 10 minutes.

STIR together butter, honey, and salt until combined and serve with cornbread.



ALL IT TAKES IS ONE SIP



SO SMOOTH AND RICH, IT CAN ONLY BE DUNKIN'

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NEW

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Brunch Made Easy

Thanks to crowd-pleasing recipes that use only five ingredients each, you can gather friends and family around the table without breaking a sweat.

Ham and Spinach Egg Cups

GLUTEN-FREE

MAKES 12 PREP 5 MIN.

COOK 20 MIN.

- 12 medium eggs
- ½ cup shredded mozzarella cheese
- 2 cups baby spinach, chopped
- ½ cup diced ham steak
- 1 small tomato, chopped

PREHEAT oven to 350°. Grease a 12-cup muffin tin.

WHISK together eggs and cheese in a large bowl and season with ½ teaspoon salt and ¼ teaspoon pepper. Stir in spinach, ham, and tomato. Using a ⅓-cup measure, divide mixture evenly among prepared muffin cups.

BAKE until egg cups are puffed and centers are just set, about 20 minutes.

Salt, pepper, flour, and vegetable oil are considered pantry staples and aren't counted as one of the five ingredients.



Eggs



SE Grocers
Shredded Mozzarella



Baby Spinach



Ham Steak



Tomato



Hash Brown Brunch “Pizza”

GLUTEN-FREE

⬆️ SERVES 4 **⌚ PREP 10 MIN.**

⌚ COOK 50 MIN.

- 2 slices thick-cut bacon, chopped**
- 1 small red bell pepper, seeded and finely chopped**
- 3 Tbsp. vegetable oil**
- 20 oz. frozen shredded hash brown potatoes (about 4 cups)**
- 1½ cups shredded sharp cheddar cheese**
- 4 medium eggs**

PREHEAT oven to 400°.

COOK bacon in a large skillet over medium-high until crisp, 8 to 10 minutes. Remove bacon with a slotted spoon and set aside. Pour off all but 2 teaspoons bacon fat from skillet, add chopped pepper, and cook, stirring occasionally, until tender, about 5 minutes. Transfer to a small bowl and set aside. Wipe out skillet with a paper towel.

ADD oil to skillet and heat over high until shimmering. Add potatoes, season with 2 teaspoons salt and ½ teaspoon pepper, and cook without stirring until bottoms are golden, 5 minutes. Stir and continue to cook

until potatoes are mostly golden, 5 to 8 minutes.

TRANSFER potatoes to a greased baking sheet and let cool. Toss with ⅔ cup cheese and form into a 9-inch round with a slightly raised crust.

COMBINE remaining ⅔ cup cheese with reserved peppers and sprinkle evenly over potatoes. Using the back of a spoon, create 4 shallow indents in the crust for the eggs. Crack an egg into each indent and bake until egg whites are just set, 15 to 20 minutes, rotating baking sheet halfway through. Sprinkle bacon evenly over top, cut into quarters, and serve.

Sausage and Gravy Casserole

 **SERVES** 6 TO 8  **PREP** 5 MIN.
 **COOK** 35 MIN.

- 2 lb. pork sausage roll
- 1/4 cup all-purpose flour
- 1 tsp. poultry seasoning
- 2 3/4 cups whole milk
- 8 oz. frozen chopped spinach, thawed and drained
- 1 (16-oz.) tube refrigerated biscuit dough

PREHEAT oven to 400°.

COOK sausage in a large nonstick skillet over high, breaking apart with a wooden spoon, until browned and crumbled, 8 to 10 minutes.

STIR in flour and poultry seasoning and cook for about 2 minutes. Stir in milk and cook over high until gravy is thickened, about 3 minutes. Stir in spinach and cook until warmed through, about 1 minute; season with salt and pepper to taste.

TRANSFER spinach mixture to a 9x13" baking dish. Cut biscuits into quarters, arrange evenly over dish, and bake until biscuits are golden and flaky, about 18 minutes. Let cool slightly and serve.

Reinventing a Classic

Here, traditional Southern biscuits and gravy get turned into a hearty casserole with breakfast sausage and greens. You can make the sausage-spinach gravy mixture up to 1 day ahead for even easier day-of prep.



Pork Sausage Roll

+

Winn-Dixie
All-Purpose Flour

+

Winn-Dixie
Poultry Seasoning

+

Winn-Dixie
Frozen Chopped Spinach

+

Winn-Dixie
Jumbo Biscuits

Delicious Easter Eats

BY CURTIS STONE



Curtis Stone is an award-winning chef, *New York Times* best-selling author, and busy dad of two young boys.

Easter is a holiday marked by tradition, and at chef Curtis Stone's home, these traditions are centered around family and food. "Easter is great when you have young kids," he says. "It's another opportunity to get the family together, share a delicious meal, and spend time with one another." The festivities begin on Good Friday, with a zesty salmon dinner. "Salmon is such a nice fish this time of year," says Curtis, who serves up a roasted fillet family-style. On Easter Sunday, it's time for an egg hunt with chocolates (a tradition from his own childhood) with his two young boys. Once they've worked up an appetite, ham with a sweet and smoky glaze is on the menu, plus a decadent coconut cake for dessert. Balancing out all of the indulgence? "Lots of beautiful veggies, of course!" he says.



Curtis Stone's Easter Menu

Honey-Bourbon Glazed Ham

Herb-Roasted Salmon with
Cucumber-Yogurt Sauce

Corn Salad

Charred Asparagus Salad
with Lemon-Shallot Dressing

Coconut Cake with
Strawberry Sauce

» Find more recipes on our website!







Honey-Bourbon Glazed Ham

PERSONS SERVES 8-10 **CLOCK** PREP 10 MIN.,
PLUS 10 MIN. RESTING TIME
CLOCK COOK 2 HOURS 35 MIN.

MAKE-AHEAD Glaze can be made up to 3 days ahead, covered, and refrigerated. Rewarm before using.

HAM

- 2** carrots, peeled, cut into large chunks
- 2** celery stalks, cut into large chunks
- 1** yellow onion, cut into large chunks
- One** 8- to 10-lb. cured, smoked, and fully cooked bone-in ham (shank end)

GLAZE AND PAN SAUCE

- 1** cup honey
- 2/3** cup apple cider vinegar
- 1/2** cup bourbon
- 8** tbs. (1 stick) unsalted butter, divided
- 1/4** cup packed brown sugar
- 1** tbs. Worcestershire sauce
- 1** tbs. chopped fresh thyme leaves

POSITION oven rack in lowest position and preheat oven to 350°F.

PLACE carrots, celery, and onion in a 13x9-inch baking dish. Remove all packaging from ham and pat dry. Run a small, sharp knife down back of ham

and, using your fingers, gently separate skin from fat. Remove and discard skin. Run knife over fat in a crisscross pattern to lightly score it all over. Place ham in baking dish. Cover dish tightly with foil and bake for 1½ to 2 hours, or until ham is warmed through (an instant-read thermometer inserted into thickest part of ham will register 110°F).

MEANWHILE, in a medium saucepan over medium heat, bring honey, vinegar, bourbon, 4 tbs. butter, sugar, and Worcestershire sauce to boil. Cook 8 to 10 minutes, or until reduced by half. Remove from heat. Reserve ½ cup glaze for pan sauce.

INCREASE oven temperature to 400°F.

USE a pastry brush to brush some of the remaining glaze all over ham. Return ham to oven uncovered and cook, basting it every 10 minutes with sauce, for 30 minutes, or until ham is evenly glazed and caramelized and an instant-read thermometer inserted into thickest part of ham registers 130°F.

TRANSFER ham to platter and rest 10 minutes. Strain pan drippings into tall, narrow container. Skim off fat that rises to surface. Reserve 2 cups pan juices.

STIR reserved pan juices, reserved glaze, 4 tbs. butter, and thyme in a small saucepan over medium heat until butter melts. Serve ham, spooning pan sauce over slices.

Corn Salad

PERSONS SERVES 6 **CLOCK** PREP 10 MIN.
CLOCK COOK 15 MIN.

MAKE-AHEAD Dressing can be made up to 2 hours ahead, covered, and kept at room temperature.

- 6** ears yellow corn, husks removed
- 2** red bell peppers, seeded and cut into 1-inch-wide strips
- 1** red onion, cut crosswise into ½-inch-thick slices
- 2/3** cup olive oil, divided
- 1** lemon, zested, juiced
- 1** lime, zested, juiced
- 1/2** cup thinly sliced green onions
- 1/4** cup fresh flat-leaf parsley leaves, coarsely chopped
- 1/4** cup fresh mint leaves, coarsely chopped

PREPARE grill for medium-high heat. Coat corn, peppers, and red onion in 2 tbs. oil and season with salt and pepper. Grill vegetables, turning occasionally, until lightly charred, about 6 minutes for peppers, 8 minutes for onions, and 12 minutes for corn. Let cool.

MEANWHILE, to make dressing, in small bowl whisk lemon zest, 2 tbs. lemon juice, lime zest and 1 tbs. lime juice. Slowly whisk in ½ cup oil until blended. Season with salt and pepper.

CUT corn kernels off cobs into large bowl. Dice cooked peppers and onions and add to corn kernels. Stir in dressing, green onions, and herbs. Season with salt and pepper. Serve at room temperature.



Herb-Roasted Salmon with Cucumber-Yogurt Sauce

SERVES 6 **PREP 10 MIN.**

COOK 18 MIN.

MAKE-AHEAD Cucumber-yogurt sauce can be made up to 1 day ahead, covered, and refrigerated.

- 3 tbs. extra-virgin olive oil, divided**
- One 2½-lb. to 3-lb. skin-on salmon fillet (from head end)**
- 3 tbs. finely chopped fresh chives**
- 3 tbs. finely chopped fresh dill**
- 3 tbs. finely chopped fresh flat-leaf parsley**
- 1 cup plain Greek yogurt**
- 2 lemons, zested, juiced**
- 1 garlic clove, minced**
- ½ English cucumber, grated**

PREHEAT oven to 450°F. Line baking sheet with parchment paper. Lightly brush center of parchment with 1 tsp. oil.

PLACE salmon, skin side down, on baking sheet. Brush with 1 tbs. oil and season with salt and pepper. In small bowl, mix chives, dill, and parsley; sprinkle over salmon. Transfer to oven and roast 16 to 18 minutes, or until salmon is cooked but still slightly rosy in center.

MEANWHILE, in medium bowl, mix remaining oil, yogurt, lemon zest, 3 tbs. lemon juice, and garlic. Stir in grated cucumber. Season with salt and pepper.

RUN long, offset spatula under salmon to loosen from parchment. Transfer salmon on parchment to platter. Carefully slide salmon off parchment onto platter.

CUT salmon on slight bias and gently lift away from skin. Serve with cucumber-yogurt sauce.

Charred Asparagus Salad with Lemon-Shallot Dressing

SERVES 6 **PREP 15 MIN.**

COOK 4 MIN.

MAKE-AHEAD Dressing can be made up to 1 day ahead, covered, and refrigerated.

- 2 bunches asparagus (about 2 lb.), woody ends trimmed**
- 1 bunch green onions**
- ⅓ cup extra-virgin olive oil, divided**
- 2 tbs. finely chopped shallots**
- 1 tbs. coarsely chopped drained capers**
- 1 tbs. finely chopped fresh flat-leaf parsley**
- 2 tsp. white wine vinegar**
- 1 lemon, zested, juiced**

PREPARE grill for high heat. On large baking sheet, toss asparagus and green onions with 1 tbs. oil and season with salt and pepper. Grill vegetables, turning as needed, for 2-4 minutes, or until asparagus and onions are lightly charred and crisp-tender.

MEANWHILE, in small bowl, whisk shallots, capers, parsley, vinegar, lemon zest, 2 tbs. lemon juice, ¼ tsp. salt, and ¼ tsp. pepper. Slowly whisk in ¼ cup oil.

TRANSFER vegetables to platter. Spoon dressing over and serve.



Try this dish for Passover, too!



Cook the cover!

Coconut Cake with Strawberry Sauce

PERSONS **SERVES** 12 **CLOCK** **PREP** 50 MIN., PLUS 2 HOURS 15 MIN.
INACTIVE TIME **CLOCK** **COOK** 40 MIN.

MAKE-AHEAD Cake can be assembled up to 3 days ahead, covered, and refrigerated. Cake is best served at room temperature.

CAKE

- 1 cup (2 sticks) unsalted butter, softened, plus extra for brushing
- 3 cups cake flour, sifted, plus extra for dusting
- 5 large egg whites
- ½ cup whole milk
- 1 cup canned unsweetened coconut milk
- 4½ tsp. baking powder
- ½ tsp. kosher salt
- 2⅓ cups granulated sugar

FROSTING AND FILLING

- 2 lb. cream cheese, softened
- 12 tbs. (1½ sticks) unsalted butter, softened
- 3 cups confectioners' sugar
- 1 tbs. pure coconut extract
- ⅓ cup canned unsweetened coconut milk
- 2 cups heavy cream, whipped to soft peaks
- 2¾ cups sweetened shredded coconut, divided
- Strawberry Sauce (see recipe)

POSITION rack in center of oven and preheat oven to 350°F. Lightly brush inside of two 8-inch round cake pans with softened butter and line bottoms with parchment paper. Dust sides of pans with flour and tap out excess flour.

WHISK egg whites, whole milk, and coconut milk in a small bowl to blend. In large bowl, mix flour, baking powder, and salt to blend. In another large bowl, using an electric hand mixer, beat butter and sugar on high speed 2 minutes, or until light and fluffy. Gradually add flour mixture, beating just until blended. Gradually add egg mixture, beating just until blended.

DIVIDE batter between prepared pans, using about 3½ cups per pan. Bake 35 to 40 minutes, or until toothpick inserted into center of cakes comes out with few moist crumbs attached. Cool cakes in pans 15 minutes. Run small knife around edges and invert cakes onto wire rack to cool completely (this will help level them out).

BEAT cream cheese, butter, confectioners' sugar, and coconut extract with an electric hand mixer on medium speed in large bowl 6 to 8 minutes, or until smooth and fluffy. Transfer 4½ cups of cream

cheese mixture to another bowl, and reserve as frosting. Stir coconut milk into remaining cream cheese mixture. Gently fold in whipped cream. Transfer filling to large resealable bag and cut 1-inch opening at bottom corner of bag.

TRANSFER cakes to level work surface. Brush away any loose crumbs. Using long serrated knife, halve each cake horizontally into two even layers. Dab some frosting on cake plate to keep cake from moving and center 1 cake layer; cut side up, on frosting. Place 2-inch strips of parchment paper under edges of cake to keep plate clean while assembling. Pipe thick ring of filling around edge of cake. Pipe enough filling to fill center while maintaining level with ring. Sprinkle ¼ cup shredded coconut over filling. Repeat layering 2 more times. Top with fourth cake layer; cut side down.

USE offset spatula to spread 2 cups reserved frosting over top and sides of cake to form smooth thin layer. Refrigerate cake 30 minutes, or until frosting is not tacky. Spread remaining frosting all over cake to form smooth coat and cover with 2 cups shredded coconut. Refrigerate cake 30 minutes, or until firm. Remove strips of parchment paper.

SLICE cake and serve with strawberry sauce.

Strawberry Sauce

PERSONS **SERVES** 12 **CLOCK** **PREP** 2 MIN., PLUS 30 MIN. CHILLING TIME

MAKE-AHEAD Sauce can be made up to 2 hours ahead, covered, and refrigerated.

- 1 lb. small fresh strawberries, hulled, thickly sliced
- 3 tbs. granulated sugar
- 1 tbs. fresh lime juice

TOSS strawberries, sugar, and lime juice to coat in a large bowl. Set aside, tossing occasionally, for 30 minutes, or until sugar dissolves and strawberries soften slightly.

ACHIEVING *Egg-cellence*

Whether you like your eggs deviled, poached, or fried, we've got you covered with chef-tested and -approved techniques and recipes suitable for any time of day.



THE TECHNIQUE

hard-boiled eggs

1 Fill a medium saucepan with 4 inches of water, add 1 Tbsp. white vinegar, and bring to a boil over high.

2 Using a slotted spoon, carefully add eggs one at a time to boiling water and cook for 2 minutes. Reduce heat to low, cover, and cook for 11 minutes.

3 Transfer eggs to a bowl of ice water and let sit for 10 minutes before storing in refrigerator.

Bacon and Horseradish Deviled Eggs

GLUTEN-FREE

MAKES 12 **PREP 25 MIN.**

COOK 15 MIN.

- 6** hard-boiled eggs, peeled
- 6** Tbsp. mayonnaise
- 3** Tbsp. finely shredded cheddar cheese
- 1** Tbsp. finely chopped chives, plus more for garnish
- 2** tsp. prepared horseradish
- 1** tsp. white wine vinegar
- Salt and pepper**
- 1½** Tbsp. crumbled cooked bacon

CUT eggs in half lengthwise. Gently remove yolks and transfer to a medium bowl. Add mayonnaise, cheese, chives, horseradish, and vinegar to bowl with yolks and stir with a fork until mixture is creamy and smooth; season with salt and pepper to taste.

ARRANGE egg whites on a plate and fill with yolk mixture. Refrigerate until filling is firm and chilled, about 1 hour. Sprinkle with bacon and more chives and serve.

PHOTOGRAPHS BY SARAH ANNE WARD • FOOD STYLING BY SIMON ANDREWS
PROP STYLING BY PAUL ANDREA RAMIREZ, RECIPES BY ALEXA WEIBEL

Poached Egg Breakfast Sandwich with Ham and Avocado

SERVES 4 **PREP 10 MIN.**
COOK 10 MIN.

- 4 large eggs
- ¼ cup mayonnaise
- 1½ Tbsp. pesto
- 4 English muffins, split and toasted
- 8 thin slices deli ham
- 1 avocado, halved, pitted, and thinly sliced crosswise
- Salt and pepper
- 1 handful spring lettuce mix

POACH eggs using the technique explained at right. While eggs are poaching, whisk together mayonnaise and pesto in a small bowl until combined and spread evenly inside toasted English muffin halves.

ARRANGE ham and avocado in an even layer on bottom English muffin halves. Top with a poached egg and season with salt and pepper. Scatter lettuce evenly over eggs and form a sandwich with remaining English muffin halves. Serve immediately.

THE TECHNIQUE

poached eggs

1 Fill a medium saucepan with water and bring to a simmer. Once simmering, reduce heat to medium-low and add 1 tablespoon white vinegar.

2 Crack 4 eggs into 4 small bowls. Using a large spoon, make figure-eight patterns in the water to create motion. Quickly and carefully lower one bowl until it is partly submerged, then gently tip egg into water. Repeat with remaining eggs.

3 Cook eggs, swirling water occasionally to separate and prevent them from sticking to the bottom, until whites are just set and eggs start to float to the top, 3 to 4 minutes.

4 Use a slotted spoon to remove each egg, blotting underneath spoon with a paper towel to absorb water.



5 To make poached eggs ahead of time, immediately transfer cooked eggs to a container of ice water and refrigerate in water for up to 1 day. Reheat eggs in gently simmering water until warmed through, 2 to 3 minutes.




Achieving Egg-cellence

Veggie Fried Rice

VEGETARIAN

 **SERVES** 4  **PREP** 15 MIN.

 **COOK** 15 MIN.

- 5 Tbsp. vegetable oil
- 1 carrot, peeled and diced
- 1 cup chopped broccoli
- 2 scallions, sliced
- Salt and pepper
- 4 cups cooked white rice
- ½ cup frozen peas
- 2 garlic cloves, minced
- 2 Tbsp. soy sauce
- 1½ Tbsp. toasted sesame oil
- 4 large eggs

HEAT 1 tablespoon vegetable oil in a large nonstick skillet over medium-high until shimmering. Add carrot and cook, stirring occasionally, until tender, about 3 minutes. Stir in broccoli and scallions and cook, stirring occasionally, 2 minutes. Season with salt and pepper to taste, transfer to a plate, and set aside.

ADD 2 tablespoons vegetable oil to now-empty skillet and heat over medium-high until shimmering. Add rice and cook, stirring occasionally, until rice is dried and toasted, 3 minutes.

STIR in reserved carrot-broccoli mixture, peas, garlic, soy sauce, and sesame oil. Reduce heat to medium and cook, stirring frequently, until soy sauce coats rice evenly and peas are warmed, 2 to 3 minutes. Season with salt and pepper to taste and transfer to plates or bowls. Wipe out skillet with a paper towel.

FRY eggs in remaining 2 tablespoons vegetable oil in now-empty skillet, using the technique explained on the left.

SLIDE one egg on top of each plate and serve immediately.

THE TECHNIQUE

crispy fried eggs

- 1 In a large nonstick skillet, heat 2 tablespoons oil over medium-high until shimmering.
- 2 Crack 4 eggs into 4 small bowls. Once oil is ready, add eggs to skillet one at a time.
- 3 Carefully tilt skillet slightly, until oil begins to pool at the tilted side. Using a metal spoon, baste the hot oil over the uncooked egg whites, avoiding the yolks, for about 1 minute.
- 4 Continue to fry until whites are fully cooked and edges are crisp, 1 to 2 minutes.





WE HAVE A
LONG HISTORY
OF MAKING GREAT COFFEE.

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FAMILY MAKES**

Our story continues at
CommunityCoffee.com
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Breakfast Blend Coffee Browned Butter Pecan Cookies



INGREDIENTS

1 cup	Unsalted butter
3/4 cup	Confectioners' sugar
1 tsp.	Vanilla extract
2 cups	All-purpose flour
1 tbsp.	Community® Breakfast Blend coffee, ground
3 tbsps.	Water, divided
3/4 tsp.	Salt
24	Pecan halves
Optional	Confectioners' sugar as garnish

Serves: 24 • Prep: 1 1/2 hours • Cook: 25 min.

DIRECTIONS

1. In a medium saucepan, melt butter over medium heat. Cook until butter turns a medium-brown color and has a nutty aroma, about 10 minutes. Remove from heat and pour into a bowl. Refrigerate until almost firm, about 1 hour, stirring occasionally.
2. Preheat oven to 300°.
3. In a large bowl, beat browned butter, confectioners' sugar and vanilla with a mixer at medium speed until creamy. Add flour, ground coffee, 2 tablespoons water and salt, beating until combined. Add remaining 1 tablespoon water, if needed. Roll dough into 24 balls. Place balls 1 inch apart on a large ungreased baking sheet. Place pecans on dough balls, pressing to adhere.
4. Bake until bottoms of cookies are lightly browned, 20 to 25 minutes. Let cool on pan for 5 minutes. Remove from pan and let cool completely on a wire rack. Garnish with confectioners' sugar, if desired.



Italian Fried Egg and Portabella Burgers

Although this recipe calls for a portabella mushroom in place of an all-beef burger - meatlovers, fear not! This burger packs a flavor punch with a cooked-to-perfection fried egg on-top.

Prep time	Cook time	Ready in	Yields
15 minutes	20 minutes	35 minutes	6 servings

Ingredients:

- 6 large soft round rolls
- 1 free range egg, beaten
- 6 tablespoons shredded Parmesan cheese
- 3/4 teaspoon Italian blend seasoning
- 6 large portabella mushrooms, stems removed
- Garlic salt and freshly ground pepper to taste
- 2 cups shredded Italian blend cheese
- 3/4 cup chopped roasted red peppers or sun-dried tomatoes
- 2 to 3 cups arugula
- 6 free range eggs, fried
- Snipped fresh basil (optional)

Directions

Preheat oven to 450°F

1. Place rolls on a baking sheet. Brush with beaten egg and sprinkle with Parmesan cheese and Italian seasoning. Bake for 5 to 7 minutes or until lightly browned.
2. Season mushrooms with salt and pepper. Grill rounded side up over medium heat for 5 minutes. Turn and top with cheese and peppers or tomatoes and cook for 5 minutes more or until cheese is melted.
3. Cut rolls open and place equal amounts of arugula on roll bottoms. Top with mushrooms and fried eggs; sprinkle with basil and top with roll tops.

For more recipes ideas visit,
thehappyeggco.com/recipes



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Festive Easter Treats

These salty and sweet egg-shaped popcorn balls are a breeze to make, and perfect for parties.

Easter Egg Popcorn Balls

GLUTEN-FREE

MAKES 8 **PREP 5 MIN.**
COOK 5 MIN., PLUS 5 MIN. COOLING TIME

- 3 cups popped, salted popcorn
- 1/4 cup honey-roasted peanuts
- 1/4 cup M&M's
- 2 Tbsp. unsalted butter
- 8 Peeps marshmallow bunnies
- 1 Tbsp. sugar
- 1/4 tsp. salt

COMBINE popcorn, peanuts, and M&M's in a large bowl. Line a baking sheet with parchment paper and set aside.

MELT butter in a medium saucepan over low. Using a rubber spatula, stir in Peeps, sugar, and salt and cook until Peeps are melted and mixture is combined, 3 to 4 minutes. Carefully drizzle hot marshmallow mixture evenly over popcorn mixture, then use spatula to gently mix until popcorn is evenly coated. Let cool 5 minutes.

SPRAY palms with cooking spray. Using your hands, form popcorn mixture into 8 egg-shaped balls and transfer to prepared baking sheet. Let cool to room temperature before serving.

To make your popcorn balls even brighter, add a couple drops of festive food coloring!



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Passover Pleasers

I love taking an everyday favorite, like a crowd-pleasing meringue, and dressing it up for the holidays. Here, I've folded in some cocoa powder and whipped up a simple sauce to serve alongside these light and airy Passover treats. They get the thumbs up from my kids and company alike.

Jamie Geller



Jamie Geller is the author of *JOY OF KOSHER: Fast, Fresh Family Recipes*, *QUICK & KOSHER: Meals in Minutes*, and more.

Chocolate Meringue Stars with Raspberry Sauce

PERSONS SERVES 8 TO 10 **CLOCK** PREP 30 MIN.
CLOCK COOK 2 HOURS

If you don't have a pastry bag or tips, you can fill a gallon resealable plastic bag and trim a bottom corner off. Pipe small circles as you would with a pastry bag.

MERINGUE

- 2 large egg whites, at room temperature
- 4 Tbsp. confectioners' sugar, sifted
- 1 Tbsp. cocoa powder, sifted
- Pinch kosher salt

DIPPING SAUCE

- ½ cup raspberry jam
- 1 Tbsp. lemon juice

PREHEAT oven to 200°. Line 2 baking sheets with parchment paper and set aside.

BEAT egg whites with an electric mixer until they just hold soft peaks. With mixer running, add a tablespoon of sugar at a time, beating on high until stiff, glossy peaks hold. Gently fold in cocoa powder and salt.

TRANSFER meringue to a pastry bag fitted with a ½" star tip. Pipe 1"-wide stars about ½" apart until you have used all the meringue.

BAKE 1½ to 2 hours, or until meringues are dry and crisp. Turn the oven off and cool in the oven with the door propped open for 1 hour.

COMBINE jam with lemon juice in a small bowl and stir to loosen. If still too thick, add a few drops of water until jam is the right consistency to use as a dipping sauce.

Kebab Time!

These funky, portable twists on camping classics all have one thing in common: a skewer. Whether you're at the campground or in your backyard, these kebab-style recipes will stand out.

 for
Breakfast

Campfire Cinnamon Roll-Ups

MAKES 8 **PREP** 15 MIN.
COOK 12 MIN.

- 2 Tbsp. sugar
- 1 tsp. ground cinnamon
- ½ tsp. salt
- 1 (8-oz.) tube crescent roll dough
- 2 Tbsp. maple syrup
- 8 slices cooked bacon (optional)

COMBINE sugar, cinnamon, and salt in a small bowl and set aside.

SEPARATE crescent rolls into 8 triangles. Brush 1 tablespoon maple syrup evenly over triangles and sprinkle lightly with half of cinnamon-sugar mixture. Place a slice of bacon on each triangle (if using). Starting from the narrowest point of the triangle, roll dough into a cylinder. Brush rolls all over with remaining 1 tablespoon maple syrup and roll in remaining half of cinnamon-

sugar mixture. Thread each roll onto a metal or soaked wooden skewer.

HOLD skewers about 4 to 6 inches over an open campfire (avoid direct flame), turning occasionally, until roll-ups are toasted on the outside and cooked through, 10 to 12 minutes.

***Make 'em on the grill:** Preheat over medium-high, place skewers on a large piece of foil coated with cooking spray, and close lid. Grill until golden, 9 to 11 minutes, flipping halfway through.*

Bratwurst Skewers

MAKES 8 **PREP** 20 MIN.
COOK 10 MIN.

- 4 cooked bratwurst sausages, sliced into ¾"-thick rounds
- 3 bell peppers, any color, halved, seeded, and cut into 1" pieces

- 1 large Vidalia onion, cut into 1" pieces
- 3 Tbsp. olive oil
- Salt and pepper
- ½ cup grainy or yellow mustard, plus more for serving
- 8 hot dog buns

PREHEAT grill over medium-high. Thread 8 metal or soaked wooden skewers with alternating pieces of sausage, peppers, and onion until you run out of sausage. Brush skewers all over with oil and season with salt and pepper.

GRILL skewers, covered, turning occasionally, until vegetables are softened and sausage is browned, 8 to 10 minutes.

SPREAD mustard inside buns and place 1 kebab in each, carefully sliding out skewer. Serve with more mustard on the side.

Tip

Soak your skewers in warm water for about 30 minutes before using to prevent them from burning when cooking.

 **for Lunch**



**for
Dinner**

Hawaiian Chicken Kebabs

SERVES 4 **PREP 20 MIN.**
COOK 10 MIN.

- ¾ lb. boneless, skinless chicken thighs, cut into 1" pieces**
- 1 lb. peeled and cored pineapple, cut into 1" pieces**
- 9 oz. ham steak, cut into 1" pieces**
- ½ large red onion, cut into 1" pieces**
- ¾ cup teriyaki sauce**
- Salt and pepper**

PREHEAT grill over medium-high. Thread 8 metal or soaked wooden skewers with alternating pieces of chicken, pineapple, ham, and onion.

BRUSH each skewer with 1 tablespoon teriyaki sauce, season all over with salt and pepper, and grill, covered, until chicken is fully cooked, turning halfway through, 8 to 10 minutes.

DRIZZLE skewers with remaining teriyaki sauce and serve.



Elvis S'mores

MAKES 8 **PREP 10 MIN.**
COOK 8 MIN.

- 3 Tbsp. creamy peanut butter**
- 8 whole graham crackers, broken in half crosswise**
- 1 (4-oz.) milk chocolate bar, broken into 8 pieces**
- 2 ripe bananas, cut into ¾"-thick pieces (16 pieces total)**
- 1 Tbsp. maple syrup**
- 8 marshmallows**

SPREAD peanut butter evenly over one side of 8 graham cracker squares. Place chocolate pieces on remaining 8 squares. Thread 8 metal or soaked wooden skewers with 2 pieces of banana each (they should lie flat), leaving about 3 inches of space at the top to add marshmallows later.

BRUSH banana pieces all over with maple syrup and hold 4 to 6 inches over a campfire, turning occasionally, until bananas are softened, lightly browned, and just beginning to caramelize, 4 to 6 minutes. Carefully add a marshmallow to each skewer and hold over fire to toast, turning frequently, until desired doneness.

TOP chocolate-covered graham crackers evenly with banana-marshmallow skewers and cover with peanut butter-covered graham crackers.

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&
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1 Loaded Baked Potato Fries

Seasoned Wedges + Cheddar Cheese + Sour Cream
+ Bacon Bits + Scallions

Easy, Cheesy!

The next time a craving for cheese fries sets in, skip the sports bar and bake up a batch of your own at home. Our new SE Grocers Tater Puffs, Seasoned Wedges, and Waffle Fries (and shredded cheeses, too!) are here to help.

Simply cook fries as directed, add desired toppings, and broil to melt cheese.



2 Tater Puff Nachos

Tater Puffs + Salsa + Guacamole
+ Olives + Mexican Cheese Blend
+ Sour Cream + Cilantro



3 Pizza Waffle Fries

Waffle Fries + Tomato Sauce + Pepperoni + Italian Cheese Blend
+ Basil

USE IT, DON'T LOSE IT!

Earth Day arrives on April 22, and taking part can be as simple as stocking up on containers you can use over and over. Try packing lunches in reusable plastic containers, storing pantry staples in glass canning jars, and toting your groceries in a reusable shopping bag—all available in stores!



GOING CAMPING?

After prepping the fun skewers on page 28, stock up on these items to ensure a mosquito- and sunburn-free trip.

THE CHECKLIST

- Citronella Candle
- Bug Spray
- Sunblock
- Water Bottles
- Snacking Nuts



NEW! SE Grocers Almonds and SE Grocers Dry Roasted Peanuts

BEHIND THE PRODUCT



Popcorn, Chicago Style

A classic popcorn-flavor dilemma? Choosing between salty cheddar or sweet caramel. Enter Chicago-style popcorn, which combines both flavors into one addictive bag. While the genius snack may have originated in the Windy City, you can now find it in our stores thanks to our new delicious Prestige line of specialty popcorn.

TIP OF THE MONTH



FLAVORED BUTTER



The pesto- and Sriracha-flavored butters on page 8 make for a decadent topping for sweet corn. But don't stop there! Try one (or all!) of the versions below on grilled fish, chicken, or veggies.



TOMATO GARLIC

Combine 1 tsp. tomato paste, ½ tsp. minced garlic, and ¼ tsp. dried basil with 2 Tbsp. softened salted butter.



FRENCH ONION

Combine ½ tsp. French onion soup mix and ¼ tsp. dried parsley with 2 Tbsp. softened salted butter.



MAPLE MUSTARD

Combine 1 tsp. maple syrup and ¼ tsp. dry mustard powder with 2 Tbsp. softened salted butter.

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Cleaning up parks

“We recycle
and reuse
everything
we can.”

— Store Customer

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ISSUES DO YOU
CARE MOST ABOUT?

1. Pollution of oceans
2. Minimizing waste
3. Wildlife conservation



celebrate EARTH!

With Earth Day coming up on April 22, we
asked how you help out the planet!

WHAT ACTIONS DO YOU TAKE AT
HOME TO MAKE A DIFFERENCE?



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the day

See inside for coupon.

All NABISCO products should be enjoyed as part of a balanced diet.

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*per serving

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Nutritional Info

April 2017

Ripe To Perfection

Grilled Corn on the Cob

GLUTEN-FREE **VEGETARIAN**

PER SERVING: 130 Cal; 8g Fat (1g Sat Fat); 0mg Chol; 190mg Sodium; 17g Carb; 2g Fiber; 6g Sugar; 3g Protein

Grilled Mexican Street Corn

GLUTEN-FREE **VEGETARIAN**

PER SERVING: 220 Cal; 17g Fat (3.5g Sat Fat); 10mg Chol; 330mg Sodium; 17g Carb; 2g Fiber; 6g Sugar; 4g Protein

Grilled Pesto Parmesan Corn

VEGETARIAN

PER SERVING: 230 Cal; 17g Fat (6g Sat Fat); 20mg Chol; 320mg Sodium; 18g Carb; 2g Fiber; 6g Sugar; 4g Protein

Grilled Spicy Sriracha Corn

VEGETARIAN

PER SERVING: 260 Cal; 19g Fat (7g Sat Fat); 25mg Chol; 310mg Sodium; 20g Carb; 3g Fiber; 8g Sugar; 4g Protein

Corn Fritters with Shrimp and Cilantro

PER SERVING: 420 Cal; 20g Fat (7g Sat Fat); 300mg Chol; 1580mg Sodium; 31g Carb; 2g Fiber; 5g Sugar; 28g Protein

Skillet Cheddar-Jalapeño Corn Bread with Honey Butter

PER SERVING: 350 Cal; 21g Fat (12g Sat Fat); 75mg Chol; 550mg Sodium; 33g Carb; 2g Fiber; 9g Sugar; 8g Protein

Fast Five

Ham and Spinach Egg Cups

GLUTEN-FREE

PER EGG CUP: 90 Cal; 5g Fat (2g Sat Fat); 170mg Chol; 220mg Sodium; 1g Carb; 0g Fiber; 0g Sugar; 9g Protein

Hash Brown Brunch “Pizza”

GLUTEN-FREE

PER SERVING: 430 Cal; 29g Fat (10g Sat Fat); 205mg Chol; 1370mg Sodium; 26g Carb; 2g Fiber; 2g Sugar; 19g Protein

Sausage and Gravy Casserole

PER SERVING: 440 Cal; 25g Fat (11g Sat Fat); 40mg Chol; 1330mg Sodium; 36g Carb; 2g Fiber; 9g Sugar; 19g Protein

Holidays with Curtis

Honey-Bourbon Glazed Ham

PER 3-OZ. SERVING: 260 Cal; 14g Fat (6g Sat Fat); 60mg Chol; 870mg Sodium; 18g Carb; 0g Fiber; 17g Sugar; 13g Protein

Corn Salad

PER SERVING: 340 Cal; 24g Fat (3.5g Sat Fat); 0mg Chol; 30mg Sodium; 33g Carb; 6g Fiber; 8g Sugar; 6g Protein

Herb-Roasted Salmon with Cucumber-Yogurt Sauce

PER SERVING: 430 Cal; 23g Fat (4g Sat Fat); 135mg Chol; 120mg Sodium; 4g Carb; 1g Fiber; 3g Sugar; 51g Protein

Charred Asparagus Salad with Lemon-Shallot Dressing

PER SERVING: 130 Cal; 11g Fat (1.5g Sat Fat); 0mg Chol; 140mg Sodium; 8g Carb; 3g Fiber; 3g Sugar; 4g Protein

Coconut Cake with Strawberry Sauce

PER SERVING: 1140 Cal; 79g Fat (51g Sat Fat); 210mg Chol; 460mg Sodium; 105g Carb; 3g Fiber; 72g Sugar; 12g Protein

Achieving Egg-cellence

Bacon and Horseradish Deviled Eggs

GLUTEN-FREE

PER DEVILED EGG: 100 Cal; 9g Fat (2g Sat Fat); 100mg Chol; 105mg Sodium; 0g Carb; 0g Fiber; 0g Sugar; 4g Protein

Poached Egg Breakfast Sandwich with Ham and Avocado

PER SERVING: 430 Cal; 26g Fat (4.5g Sat Fat); 210mg Chol; 730mg Sodium; 31g Carb; 5g Fiber; 2g Sugar; 18g Protein

Veggie Fried Rice

VEGETARIAN

PER SERVING: 510 Cal; 28g Fat (4g Sat Fat); 185mg Chol; 550mg Sodium; 52g Carb; 3g Fiber; 2g Sugar; 13g Protein

Fresh Idea

Easter Egg Popcorn Balls

GLUTEN-FREE

PER POPCORN BALL: 100 Cal; 4.5g Fat (2g Sat Fat); 0mg Chol; 130mg Sodium; 15g Carb; 1g Fiber; 10g Sugar; 2g Protein

Jamie Gellar's Kitchen

Chocolate Meringue Stars with Raspberry Sauce

PER SERVING: 15 Cal; 0g Fat (0g Sat Fat); 0mg Chol; 35mg Sodium; 3g Carb; 0g Fiber; 3g Sugar; 1g Protein

Party Planner

Campfire Cinnamon Roll-Ups

PER ROLL-UP: 180 Cal; 10g Fat (3g Sat Fat); 10mg Chol; 520mg Sodium; 17g Carb; 0g Fiber; 7g Sugar; 5g Protein

Bratwurst Skewers

PER SKEWER: 340 Cal; 19g Fat (4g Sat Fat); 30mg Chol; 990mg Sodium; 33g Carb; 2g Fiber; 8g Sugar; 15g Protein

Hawaiian Chicken Kebabs

PER SERVING (not including teriyaki sauce for dipping): 250 Cal; 8g Fat (2.5g Sat Fat); 105mg Chol; 970mg Sodium; 17g Carb; 2g Fiber; 13g Sugar; 28g Protein

Elvis S'mores

PER S'MORE: 190 Cal; 8g Fat (3.5g Sat Fat); 5mg Chol; 60mg Sodium; 27g Carb; 2g Fiber; 19g Sugar; 3g Protein

New & Now

Tomato Garlic Butter

GLUTEN-FREE **VEGETARIAN**

PER 1 TBSP.: 100 Cal; 11g Fat (7g Sat Fat); 30mg Chol; 100mg Sodium; 1g Carb; 0g Fiber; 0g Sugar; 0g Protein

French Onion Butter

VEGETARIAN

PER 1 TBSP.: 100 Cal; 11g Fat (7g Sat Fat); 30mg Chol; 125mg Sodium; 0g Carb; 0g Fiber; 0g Sugar; 0g Protein

Maple Mustard Butter

GLUTEN-FREE **VEGETARIAN**

PER 1 TBSP.: 110 Cal; 11g Fat (7g Sat Fat); 30mg Chol; 90mg Sodium; 2g Carb; 0g Fiber; 2g Sugar; 0g Protein