

# Winn✓Dixie

## FLAVOR

A NEW MAGAZINE OF RECIPES  
AND SEASONAL INSPIRATION

FREE

*Holiday  
Cheer!*

**+  
GIFT GUIDE  
& COUPONS  
INSIDE!**

Celebrate the  
Holidays with  
**CURTIS STONE**  
ON PAGE 10



WHITE CHOCOLATE-PEPPERMINT BARK, PAGE 19

DECEMBER 2016





HAVE YOURSELF A

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## MEET OUR PARTNERS



**CURTIS STONE**

Curtis Stone is an award-winning chef, *New York Times* best-selling author, and busy dad of two young boys. His two critically acclaimed restaurants, Maude and Gwen, have received rave reviews from the media, and he has appeared on a number of top-rated cooking programs.

## GETTING INTO THE *holiday spirit*

At Winn-Dixie, we know that the holidays truly are the most special time of the year. That's why we've packed this issue full of festive recipes, as well as tips for getting through the rest of the season, too. Inside, you'll find a family-friendly **holiday menu from chef Curtis Stone** (page 10)—complete with classics like glazed ham and crispy Hasselback potatoes—plus **latkes (potato pancakes) from cookbook author Jamie Geller**, just in time for Chanukah (page 17). We've also got tasty ideas for cooking with **apples and pears** (page 7), **five-ingredient holiday treats** (page 19) that make for impressive hostess presents, and a whole **gift guide** (page 31) for everyone on your list. But the holidays are about more than just entertaining,

which is why we also caught up with one of our nonprofit partners, **Feeding America** (page 27), for information on how you can take part in the fight against hunger.

Craving even more *Flavor*? Visit us online at **WinnDixie.com**, and be sure to send us an email at **flavor@winn-dixie.com** or post a photo of something you've whipped up from our pages with the hashtag **#WinnDixieFlavor**. We'll retweet, like, and share your pics.

From our family to yours—happy holidays,

—Gina Bastiani, **MAGAZINE MANAGER**



**DIANA AVIV**

Diana Aviv is Chief Executive Officer of Feeding America, the nationwide network of 200 food banks and 61,000 food pantries and meal programs. Together, they feed more than 46 million people each year.

## LET'S GET SOCIAL!



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# Bring it Home for the Holidays



#LoveItShareIt



# CAVIT

Love it. Share it.



# What's Inside

December 2016



- 7 Ripe to Perfection**  
Cooking with fresh, in-season apples and pears



- 10 Holidays with Curtis**  
A festive menu for the whole family



- 17 Jamie Geller's Kitchen**  
Delicious potato pancakes, just in time for Chanukah



- 19 Fast Five**  
Holiday treats you can make with five ingredients or less



- 23 Fresh Idea**  
A seasonal twist on classic monkey bread



- 27 Community Ties**  
Learn about our partnership with nonprofit Feeding America



- 28 Party Planner**  
Store-bought desserts, plus cocktail recipes



- 31 The Gift Guide**  
Presents and stocking stuffers for everyone on your list



- 38 You Told Us**  
How do you spend the holidays?



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Unilever

# Make-over your leftovers



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# Ripe to Perfection



## HONEYCRISP APPLE

Like its name suggests, the Honeycrisp is ultra crisp and sweet as honey. Try this versatile variety in everything from salads and sauces to pies and baked treats.

## IN SEASON NOW

# Apples and Pears

Crisp, tart apples and juicy pears are at their prime in the fall and early winter. Pick some up today for a healthy snack—or as the starring ingredient in the creative recipes ahead.



## BARTLETT PEAR

Unlike other pear varieties, Bartletts brighten as they ripen—the greener the skin, the crunchier your fruit will be and the sharper its flavor.




## GRANNY SMITH APPLE


This crunchy variety is known for its distinctively tart flavor. Try it paired with peanut butter for a snack, chopped and tossed in salads, or in your favorite pie recipe.






## Cheesy Apple and Bacon Tartlets

 **MAKES** 8 tartlets

 **PREP** 5 min.

 **COOK** 15 min.

**TIP** You can use a pear in this recipe in place of the apple.

### INGREDIENTS

- 1 (8-oz.) tube crescent roll dough
- 4 oz. Brie cheese, cut into 8 pieces
- 1 apple, cored and finely chopped
- 2 slices bacon, cooked and crumbled
- $\frac{1}{2}$  tsp. finely chopped fresh rosemary
- Honey, for drizzling

**→PREHEAT** oven to 400°. Carefully unroll crescent dough onto a lightly floured surface and divide it into two halves.

**→ROLL** each half into an 8" square, then cut into quarters. Gently line 8 cups of a 12-cup muffin tin with dough pieces.

**→PLACE** one piece of cheese in each pastry cup and top with 1 Tbsp. chopped apple. Bake until dough is golden and puffed, 12 to 14 minutes. Let cool 5 minutes. Sprinkle with bacon and rosemary, drizzle lightly with honey, and serve.





## Streusel-Stuffed Baked Apples

**👤 SERVES 4**

**⌚ PREP 15 min.**

**⌚ COOK 30 min.**

**TIP** Serve with our award-winning Prestige French Vanilla Ice Cream.

### INGREDIENTS

- 1 cup old-fashioned rolled oats
- ½ cup chopped toasted walnuts
- 6 Tbsp. packed light brown sugar
- 1 tsp. ground cinnamon
- 1 tsp. ground allspice
- 6 Tbsp. unsalted butter, softened
- 4 apples

→ **PREHEAT** oven to 400°.

→ **MIX** together oats, walnuts, brown sugar, cinnamon, and allspice. Blend in butter with your fingers until mixture feels like coarse sand.

→ **CUT** top third off each apple and discard. With a spoon, hollow out apples, leaving a ½" border all around. Transfer apples to an 8x8" baking dish and divide filling among them. Bake until apples are tender, about 30 minutes. Let cool slightly and serve.



## Grilled Cheese with Pear and Ham

**👤 SERVES 4**

**⌚ PREP 5 min.**

**⌚ COOK 5 min.**

### INGREDIENTS

- Dijon mustard
- 8 slices rye or sourdough bread
- 2 cups shredded mild white cheddar cheese
- 1 pear, halved, cored, and thinly sliced crosswise
- 8 thin slices ham
- Salt and pepper
- 2 Tbsp. olive oil
- 2 Tbsp. unsalted butter

→ **SPREAD** mustard on 4 slices of bread, then top each slice with ¼ cup cheese. Divide pear, ham, and remaining cheese on top. Season with salt and pepper, then top with remaining slices of bread to form sandwiches.

→ **MELT** olive oil and butter together in a large skillet over medium-high. Add sandwiches and cook until crisp and golden on both sides, 2 to 3 minutes. Halve and serve.

### PEAR NECESSITIES

Sliced pear transforms this comfort-food favorite into a grown-up lunch or dinner.







# *A Festive Holiday Feast*

BY CURTIS STONE





## Curtis Stone's Holiday Menu

Glazed Ham with Mustard  
Barbecue Sauce

Beef Strip Loin Roast with  
Horseradish Cream

Butter Braised Brussels  
Sprouts with Fresh Herbs

Hasselback Potatoes

White Cheddar Cream  
Biscuits

Cuban-Style Flan

Bread Pudding with  
Whiskey Caramel Sauce and  
Caramelized Pecans

» Find more recipes on our website!



“Christmas morning has always been fun, but it’s really become magical since having kids,” says chef Curtis Stone, father to 5-year-old Hudson and 2-year-old Emerson. “When it comes to little kids waking up and discovering that Santa’s come to visit, it’s really amazing.”

After opening presents, it’s time for the first meal of the day—a simple breakfast of eggs and bacon. “Then,” Curtis says, “we get to cooking the main meal.”

This year, there will be double the celebrations. First up, dinner with Curtis’ wife’s family. On the menu will be items like the ones you’ll see on the following pages: sweet and spicy glazed ham, classic roast beef, ultra-seasonal Brussels sprouts, and creamy, crispy Hasselback potatoes—plus a decadent bread pudding for dessert. Next, the family heads to Australia to celebrate with Curtis’ clan. “Christmas is a spiritual holiday for us,” says the chef. “We always take a minute to give thanks.”



## Holidays with Curtis

### Glazed Ham with Mustard Barbecue Sauce

**👤 SERVES** 8  
**🕒 PREP** 10 minutes  
**🕒 COOK** 2¼ hours

**MAKE-AHEAD** Mustard barbecue sauce can be made up to 2 days ahead, covered and refrigerated.

#### INGREDIENTS

- ¾ cup cider vinegar
- ¾ cup sugar
- ¾ cup yellow mustard
- 4 tsp. Worcestershire sauce
- 1 tsp. kosher salt
- 2 carrots, peeled, cut into large chunks
- 2 celery stalks, cut into large chunks
- 1 onion, cut into large chunks
- 1 8- to 10-lb. shank-end ham

#### METHOD

- 1.** Position oven rack in lowest position and preheat oven to 350°F.
- 2.** In a medium saucepan, whisk vinegar, sugar, mustard, Worcestershire, and salt. Bring mixture to a simmer over medium-high heat and cook for about 2 minutes, or until it thickens slightly. Set mustard barbecue sauce aside to cool.
- 3.** Place carrots, celery, and onion in a 13x9-inch baking dish. Remove all packaging from ham and pat ham 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 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 meat thermometer inserted into thickest part of ham will register 110°F).
- 4.** Increase oven temperature to 400°F.
- 5.** Using a pastry brush, brush some mustard barbecue sauce all over ham. Return ham to oven

uncovered and cook, basting it every 10 minutes with sauce, for 30 to 35 minutes, or until ham is evenly glazed.

**6.** Transfer ham to a platter to rest for 15 minutes, tented loosely with foil. Meanwhile, pour off juices from baking dish into a tall and narrow heatproof container and

allow fat to settle to top. Skim off as much fat as possible and discard fat. In a serving bowl, whisk equal parts of skimmed juices and remaining sauce.

**7.** Carve ham and serve remaining mustard barbecue sauce alongside.







*“I grew up eating roast beef for my Christmas dinner, and I still try to incorporate it into my holiday menu whenever I can.”*

### Beef Strip Loin Roast with Horseradish Cream

- SERVES** 8
- PREP** 10 minutes
- COOK** 1¾ hours

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

#### INGREDIENTS

##### Beef:

- 2 tbs. freshly cracked black pepper
- 2 tbs. kosher salt
- 1 tbs. coarsely chopped fresh thyme leaves
- 2 tbs. olive oil
- 1 6-lb. beef strip loin roast (about 2½ inches thick), fat trimmed to ¼ inch

##### Horseradish Cream:

- 1 cup sour cream
- ⅓ cup finely grated peeled fresh horseradish or drained prepared horseradish

- ¼ cup heavy cream
- 2 tbs. fresh lemon juice

##### To Serve:

- 1½ cups low-sodium beef broth

#### TO ROAST BEEF

**1.** Preheat oven to 250°F. Place a cooling rack inside a heavy roasting pan.

**2.** In a small bowl, mix pepper, salt, thyme, and oil. Rub salt-pepper mixture all over beef. Place beef on rack in roasting pan. Roast for 1¼ to 1½ hours, or until an instant-read thermometer inserted into thickest part of roast registers 115°F for medium-rare (110°F for rare; 120°F for medium). Set beef aside to rest for at least 20 minutes and up to 1 hour.

#### MEANWHILE, TO MAKE HORSERADISH CREAM

**3.** In a small bowl, mix sour cream, horseradish, heavy cream, and lemon juice until blended. Season

with salt and pepper. Set horseradish cream aside.

#### TO FINISH ROASTING BEEF AND SERVE

**4.** Increase oven temperature to 500°F. Remove rack from roasting pan and pour off fat. Return beef on rack to roasting pan.

**5.** Roast beef for 10 to 15 minutes, or until it is browned and thermometer registers 125°F for medium-rare (120°F for rare; 135°F for medium). Set beef aside while making au jus.

**6.** Add broth to roasting pan and place directly over medium-high heat. Simmer for 2 minutes, scraping to release brown bits from bottom of roasting pan. Season au jus lightly with salt and pepper and pour into a serving dish.

**7.** Carve beef into ¼-inch-thick slices and serve with au jus and horseradish cream.





### Butter Braised Brussels Sprouts with Fresh Herbs

- PERSONS** SERVES 8  
**⌚** PREP 5 minutes  
**⌚** COOK 10 minutes

**MAKE-AHEAD** Brussels sprouts can be halved and trimmed of outer leaves and kept covered and refrigerated for up to 1 day.

#### INGREDIENTS

- 2 lb. Brussels sprouts (about 25 medium), halved, outer leaves removed
- 8 tbs. (1 stick) butter
- 2 tbs. finely chopped fresh parsley
- 2 tbs. finely chopped fresh chives

#### METHOD

**1.** Heat 2 large heavy frying pans over medium-high heat. Divide Brussels sprouts, butter, and  $\frac{1}{2}$  cup water equally between pans. Sprinkle each with  $\frac{1}{2}$  tsp. salt and bring to a simmer. Cover and simmer for about 6 minutes, stirring occasionally, or until water has evaporated and Brussels sprouts are crisp-tender.

**2.** Uncover and continue cooking Brussels sprouts for about 4 minutes, or until they are golden brown and tender, but not mushy. Divide herbs between pans and toss to coat. Season with salt and pepper.

### Hasselback Potatoes

- PERSONS** SERVES 8  
**⌚** PREP 10 minutes, plus 10 minutes cooling time  
**⌚** COOK 1 hour and 20 minutes

**MAKE-AHEAD** Cover potatoes and keep warm in 200°F oven for up to 20 minutes.

#### INGREDIENTS

- 4 lb. Yukon Gold potatoes
- 8 tbs. (1 stick) butter, melted
- 4 tsp. thyme leaves, chopped
- $\frac{1}{2}$  cup finely grated Parmesan cheese

#### METHOD

**1.** Preheat oven to 400°F.

**2.** Using a mandolin slicer, thinly cut potatoes crosswise into  $\frac{1}{8}$ -inch-thick slices. In a large bowl, toss potatoes, butter, thyme, 2 tsp. salt, and  $\frac{1}{2}$  tsp. pepper to coat. Working in batches, decoratively arrange potatoes upright in an 8-cup-capacity baking dish.


**3.** Cover dish with foil and bake for 50 minutes, or until potatoes are slightly tender. Sprinkle Parmesan over potatoes and bake uncovered for 30 minutes, or until potatoes are tender and tops are golden and crisp. Cool for 10 minutes before serving.






## White Cheddar Cream Biscuits

 **MAKES 8**

 **PREP** 10 minutes, plus 20 minutes chilling time

 **COOK** 22 minutes

**MAKE-AHEAD** Unbaked biscuits can be frozen for up to 1 week. Do not thaw biscuits before baking.

### INGREDIENTS

- 3 ½ cups unbleached all-purpose flour
- 1 tbs. baking powder
- 1 tbs. sugar
- 2 cups shredded white cheddar cheese (about 5 oz.)
- 2 ¼ cups chilled heavy whipping cream, plus more for brushing

### METHOD

1. Preheat oven to 425°F. Line a baking sheet with parchment paper.

2. In a large bowl, mix flour, baking powder, sugar, and 1 tbs. salt. Mix in cheese. Add cream and gently stir just until a moist dough forms.

3. Turn dough out onto a floured surface and gather dough together. Pat out dough to an 8x8-inch square. Using a 2 ½-inch diameter biscuit cutter, cut out biscuits, flouring cutter before each cut. Arrange biscuits about 2 in. apart on prepared sheet. Cover and refrigerate for about 20 minutes, or until biscuits are cold.


4. Brush tops of biscuits with cream. Bake for about 22 minutes if chilled or about 24 minutes, if frozen, or until they are golden brown on bottom and top and just baked through. Serve warm.



## Holidays with Curtis

### Cuban-Style Flan

 **SERVES** 8

 **PREP** 20 minutes, plus at least 1 day chilling time

 **COOK** 1 hour 15 minutes

**MAKE-AHEAD** Flan can be made up to 2 days ahead, unmolded, covered and refrigerated.

#### INGREDIENTS

- 2 ¼ cups sugar, divided
- 5 large eggs
- 3 large egg yolks
- 3 ½ cups whole milk
- ½ cup sweetened condensed milk
- 2 cinnamon sticks
- 2 tsp. pure vanilla extract
- 1 tsp. fresh orange zest (optional)

#### METHOD

**1.** Position a rack in center of oven and preheat oven to 325°F.

**2.** In a medium saucepan over low heat, stir 1 ¼ cups sugar and ¼ cup water until sugar has dissolved. Increase heat to medium-high and boil without stirring for about 10 minutes, brushing down sides of pan with a wet pastry brush to dissolve any crystals, until caramel is golden brown. Pour caramel into an 8-inch round

cake pan. Carefully tilt pan to coat bottom and sides of dish. Cool completely.

**3.** Meanwhile, in a large bowl, whisk eggs and yolks to blend. In a large saucepan, bring whole milk, sweetened condensed milk, remaining 1 cup sugar, cinnamon sticks, vanilla, and orange zest (if using) to a simmer over medium heat, stirring gently, for about 5 minutes, or until sugar has dissolved. Slowly whisk warm milk into eggs and cool to room temperature. Strain custard through a fine-mesh sieve; discard cinnamon sticks and zest. Pour custard into cooled caramel-lined pan.

**4.** Place pan in a larger baking dish. Transfer dish to oven and carefully pour enough hot (but not boiling)

water into dish to come halfway up sides of pan. Loosely cover dish with aluminum foil. Bake flan for 50 to 55 minutes, or until edges are set and center jiggles when tapped (custard will continue to set as it cools).

**5.** Carefully remove flan from hot water and cool to room temperature. Cover and refrigerate flan overnight. Flan will firm up as it chills.

**6.** Fill a large baking dish or bowl with 2 inches of very hot water. Run a small knife around inside of pan to help loosen flan. Dip bottom of pan into water for about 20 seconds, or just until flan is loosened from pan. Place a large serving platter over pan and invert flan onto platter. Slice and serve.





## Bread Pudding with Whiskey Caramel Sauce and Caramelized Pecans

**👤 SERVES 8**

**🕒 PREP** 25 minutes, plus 1 hour  
soaking time

**🕒 COOK** 55 minutes

**MAKE-AHEAD** Caramelized pecans and whiskey caramel sauce can be made up to 3 days ahead. Store caramelized pecans in an airtight container at room temperature. Cover and refrigerate caramel sauce, and rewarm over low heat before serving.

### INGREDIENTS

- Nonstick cooking spray
- 1⅔ cups plus 3 tbs. granulated sugar, divided
- 1 cup pecans, toasted, coarsely chopped
- 3¼ cups heavy cream, divided
- 2 tbs. whiskey
- 1¼ cups whole milk
- 1¼ cups packed light brown sugar
- 5 large eggs
- 2 tsp. pure vanilla extract
- ¼ tsp. each ground cinnamon and ground ginger
- 2 lb. challah bread or French bread, cut into ¾-inch-thick slices, halved if necessary

### METHOD

**1.** Lightly coat a baking sheet with nonstick cooking spray. In a small heavy saucepan, over low heat, stir ⅓ cup granulated sugar and 2 tbs. water until sugar has dissolved. Increase heat to medium-high and boil without stirring for 3 to 4 minutes, brushing down sides of pan with a wet pastry brush to dissolve any crystals, until caramel is golden brown. Stir in pecans and a pinch of salt to coat. Pour pecan mixture, in a single layer, onto prepared baking sheet. Once cool, break up into small clusters and reserve in an airtight container.

**2.** In a medium heavy saucepan, over low heat, stir remaining 1⅓ cups granulated sugar and ¼ cup water until sugar has

dissolved. Increase heat to medium-high and boil without stirring for about 8 minutes, brushing down sides of pan with a wet pastry brush to dissolve any crystals, until caramel is golden brown. Remove pan from heat and slowly whisk in ¾ cup cream and pinch of salt; caramel will bubble vigorously. Whisk in whiskey. Keep warm.

**3.** Position a rack in center of oven and preheat oven to 350°F.

**4.** In a large bowl, whisk remaining 2½ cups cream, milk, brown sugar, eggs, vanilla, and spices. Pour custard into a large baking dish. Working in batches, soak bread in custard, turning once, for

6 to 8 minutes, or until custard is mostly absorbed.

**5.** Arrange soaked bread decoratively in a 13x9-inch baking pan. Pour any remaining custard over bread and set aside for about 1 hour, or until more custard is absorbed.

**6.** Sprinkle remaining 3 tbs. granulated sugar over bread. Bake for about 40 minutes, or until pudding puffs and is golden brown on top but still moist inside.

**7.** Spoon caramel sauce over bread pudding, top with candied pecans, and serve.







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# Latke Time!

Frying up a batch of latkes (potato pancakes) in oil is a delicious Chanukah tradition. The secret to the perfect latke, my grandfather taught me, is matzo meal, which yields a crispy texture. Cornmeal works, too, if you don't have matzo meal on hand. Whether you celebrate the holiday or not, latkes are great on their own, or as a savory accompaniment to roast chicken at dinnertime or poached eggs for brunch. Try them with my topping suggestions below!

## My Grandfather's Perfect Latkes

**MAKES** about 16

**PREP** 15 min.

**COOK** 30 min.

KOSHER

VEGETARIAN

### INGREDIENTS

- 3-4 russet potatoes, peeled, grated, and liquid squeezed out
- 1 large onion, grated, and liquid squeezed out
- 2 large eggs, lightly beaten
- ¼ cup matzo meal
- 1 tsp. kosher salt
- Extra-virgin olive oil, for frying

→ **PREHEAT** oven to 250°. Line a baking sheet with two layers of paper towels. Stir together potatoes,

onion, eggs, matzo meal, and salt in a large bowl until combined.

→ **POUR** enough oil into a large skillet to reach a depth of about ¼" and heat over medium-high until shimmering.

→ **SHAPE** potato mixture into 3" patties. Working in batches, fry patties until browned and crisp, about 4 to 6 minutes per side (be sure not to overcrowd the pan).

→ **PLACE** finished latkes on the prepared pan and transfer to oven to keep warm. Continue frying with remaining potato mixture and serve.

TOP WITH salsa and black beans and sprinkle with shredded cheese for a Southwestern spin.

TOP WITH sour cream, thin slices of pear, and a drizzle of honey for a seasonal twist.

TOP WITH cream cheese, smoked salmon, and chives for an elegant combination.



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





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# Holiday Treats

These sweets, made with just five ingredients or less, make for tasty edible gifts.



## White Chocolate-Peppermint Bark

- MAKES** about 30 pieces
- PREP** 5 min., plus 1 hour cooling
- COOK** 5 min.

**GLUTEN-FREE**

**TIP** You can substitute three candy canes for the peppermints.

### INGREDIENTS

- 2 (12-oz.) bags white chocolate chips (4 cups)
- 1 tsp. vanilla extract
- Red food coloring
- 12 starlight peppermints, finely chopped (about  $\frac{1}{3}$  cup)

**MICROWAVE** 3 cups white chocolate chips, stirring every 30 seconds, until melted.

**WHISK** in remaining 1 cup chips along with vanilla extract until chips are melted. Pour onto a foil-lined baking sheet and spread into an even,  $\frac{1}{4}$ "-thick layer. Dot evenly with 12 drops food coloring.

**SWIRL** chocolate and food coloring together with a fork to create a marbled pattern. Sprinkle all over with mint pieces. Refrigerate for 30 minutes or until hardened. Break bark into pieces and store in an airtight container for up to 1 week.



White Chocolate Chips



Winn-Dixie Pure Vanilla Extract



Winn-Dixie Red Food Coloring



Winn-Dixie Peppermint Starlight Mints

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## Gingerbread Crinkle Cookies

- MAKES** about 20 cookies  
**PREP** 5 min., plus 30 min. chilling  
**COOK** 12 min.

### INGREDIENTS

- 1 (14.5-oz.) box gingerbread cake mix
- $\frac{1}{3}$  cup vegetable oil
- 2 large eggs
- 1 tsp. pumpkin pie spice
- $\frac{1}{3}$  cup powdered sugar

→ **PREHEAT** oven to 350°.

→ **WHISK** together cake mix, oil, eggs, and pumpkin pie spice in a large bowl until smooth, then refrigerate until firm, at least 30 minutes or overnight.

→ **ROLL** dough into 1" balls and coat thoroughly in powdered sugar (do not remove excess sugar). Transfer to an ungreased cookie sheet, spaced about 2" apart.

→ **BAKE** until cookies are puffed and cracked, about 12 minutes. Store in an airtight container for up to 5 days.



Gingerbread Cake Mix



Winn-Dixie Vegetable Oil



Eggs



Pumpkin Pie Spice



Powdered Sugar



## 5-Minute Microwave Fudge

**MAKES** about 25 pieces

**PREP** 5 min.

**COOK** 5 min., plus 1 hour chilling

**GLUTEN-FREE**

### INGREDIENTS

- 1 (12-oz.) bag semisweet chocolate chips
- 1 (14-oz.) can sweetened condensed milk
- $\frac{1}{4}$  cup creamy peanut butter
- $1\frac{1}{4}$  cups roughly chopped honey-roasted peanuts
- $\frac{1}{2}$  tsp. coarse sea salt

→ **MICROWAVE** chocolate chips, condensed milk, and peanut butter on high until chocolate is melted, about 4 minutes. Meanwhile, line an 8" baking dish with parchment paper or foil and coat lightly with cooking spray; set aside.

→ **WHISK** chocolate mixture until evenly combined, then stir in 1 cup peanuts.

→ **POUR** into prepared baking dish, then sprinkle evenly with remaining  $\frac{1}{4}$  cup peanuts and sea salt. Refrigerate until firm and chilled, about 1 hour. Cut into squares and serve, or store in an airtight container for up to 5 days.



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Winn-Dixie  
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# Monkeying Around

Thanks to store-bought dough, this decadent, seasonal take on a brunch classic can be ready in an hour. To make things even easier, assemble it the night before.



## SAVE A STEP!

In a rush? Skip the homemade icing and just use the packets that come with the dough.



## Apple-Cinnamon Monkey Bread

 **SERVES** 12

 **PREP** 20 min.

 **COOK** 45 min.

**MAKE-AHEAD** You can make the monkey bread in the bundt pan up to 1 day in advance; cover it with foil and store it in the refrigerator.

## INGREDIENTS

### Monkey Bread:

- 2 (17.5-oz.) tubes refrigerated large cinnamon rolls
- ½ cup sugar
- 1½ tsp. ground cinnamon
- ½ tsp. ground allspice
- ½ tsp. ground nutmeg
- ½ tsp. salt

- 2 apples, peeled, cored, and chopped into ½" pieces
- 4 Tbsp. unsalted butter, melted

### Icing:

- 4 oz. cream cheese, softened
- ¼ cup milk
- 8 Tbsp. confectioners' sugar
- 2 tsp. vanilla extract
- 2 tsp. lemon juice

→ **PREHEAT** oven to 350°.

→ **SPRAY** a bundt pan with cooking spray. Separate cinnamon rolls and cut into 1" pieces.

→ **MIX** together sugar, cinnamon, allspice, nutmeg, and salt in a shallow bowl. Transfer ¼ cup of the mixture to a medium bowl, add

chopped apple, and toss to coat.

→ **ROLL** each piece of dough in the remaining sugar mixture, tossing to coat on all sides. Line bottom of pan with a third of dough pieces and layer with a third of apple mixture. Continue to layer with remaining dough and apples.

→ **DRIZZLE** dough evenly with melted butter and bake until puffed and golden, 40 to 45 minutes. Let sit 5 minutes, then gently run a knife around edges to loosen and carefully invert onto a serving platter.

→ **WHISK** icing ingredients together until smooth. Drizzle half over monkey bread, then serve with remaining icing.



Find coupon savings in the back



RITZ Ham, Cheese & Cranberry Topper



Caramelized Onion, Brie & Raspberry TRISCUIT

VISIT  
**UnwrapHolidayDelight.com**  
for Recipes

### RITZ Ham, Cheese & Cranberry Topper

#### What You Need

24 RITZ Crackers  
4 slices deli-style thick-sliced ham (4 oz.),  
each cut into 6 pieces  
3 pepper Jack cheese slices (2-1/4 oz.),  
each cut into 8 pieces 3 Tbsp. whole berry  
cranberry sauce  
1/2 tsp. chopped fresh parsley

#### Make It

**Heat** oven to 350°F.

**Place** crackers in single layer on baking sheet;  
top with ham and cheese.

**Bake** 3 to 5 min. or until cheese is melted.

**Top** with cranberry sauce and parsley.

### Caramelized Onion, Brie & Raspberry TRISCUIT

#### What You Need

2 Tbsp. butter  
1 large sweet onion, quartered lengthwise,  
then sliced crosswise (about 3 cups)  
1/4 cup seedless raspberry jam  
48 TRISCUIT Cracked Pepper & Olive Oil Crackers  
8 oz. Brie cheese, cut into 48 pieces  
1 tsp. chopped fresh parsley

#### Make It

**Melt** butter in medium skillet on medium-low heat.  
Add onions; cook 20 min. or until golden brown,  
stirring occasionally. Remove from heat.

**Microwave** jam in microwaveable bowl on HIGH 30 sec.  
or just until warmed, stirring after 15 sec.

**Spoon** onions onto crackers; top with cheese, jam and parsley.





# SAVE WHEN YOU SHOP!

Check out these exclusive store coupons.

# \$1 off

any one bag of  
SE Grocers Baking Nuts

6 oz. Shelled Walnuts,  
6 oz. Shelled Pecans or 8 oz. Chopped Pecans • **with card**

**SE GROCERS**



**BILO HARBVEYS Winn/Dixie**

**SAVE \$.75**  
on any ONE (1) I Can't Believe It's Not Butter!® Spread (12 oz. or larger).

It's time to **believe**

MANUFACTURER'S COUPON EXPIRES 12/26/16

# Save \$1.00

on any THREE (3) Birds Eye® and/or C&W varieties



*Making holidays special for 70 years.*

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MANUFACTURER'S COUPON

EXPIRES 12/25/2016

# SAVE \$1

WHEN YOU BUY ANY TWO (2) M&M'S® BRAND CHOCOLATE CANDIES (9 – 11.4 OZ.)



One easy recipe,  
all the cookies you can

*Dream Up*

# Save \$1.50

on any TWO (2)  
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WELCOME TO  
CROCK COUNTRY



*Make-over your  
leftovers*

# SAVE \$1.00

ON ANY ONE (1)  
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MAYONNAISE  
PRODUCT.



# SAVE \$1

when you buy any TWO (2)  
RITZ, TRISCUIT or WHEAT THINS  
snack crackers (9 oz. or larger)





# SAVE WHEN YOU SHOP!

Check out these exclusive store coupons.

MANUFACTURER'S COUPON EXPIRES 3/31/17 DO NOT DOUBLE



## SAVE \$.75

on any ONE (1) I Can't Believe It's Not Butter!® Spread (12 oz. or larger).

See in store for coupon

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MANUFACTURER'S COUPON EXPIRES 12/26/16

## Save \$1.00

on any THREE (3) Birds Eye® and/or C&W varieties



Making holidays special for 70 years.

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STORE COUPON

11/30/16 - 12/27/16



Some exclusions apply. No cash value. Limit one coupon per transaction at time of purchase. Cannot be combined with any other offer. Cannot be reproduced.

BI-LO HARVEYS Winn/Dixie

MANUFACTURER'S COUPON EXPIRES 12/25/2016

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See in store for coupon

MANUFACTURER'S COUPON EXPIRES 3/31/17 DO NOT DOUBLE



## SAVE \$1.50

on any TWO (2) Country Crock® Spreads (15 oz. or larger).

See in store for coupon

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MANUFACTURER'S COUPON EXPIRATION DATE: 1/31/2017

Reproduction, alteration, transfer or sale of this coupon or its contents is prohibited and is a criminal offense. ONE COUPON ALLOWED PER PERSON, PER TRANSACTION

## SAVE \$1

when you buy any TWO (2) RITZ, TRISCUIT or WHEAT THINS snack crackers (9 oz. or larger)



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MANUFACTURER'S COUPON EXPIRES 3/31/17 DO NOT DOUBLE



## SAVE \$1.00

on any ONE (1) Hellmann's® Mayonnaise product.

See in store for coupon

Consumer: **LIMIT ONE (1) COUPON PER PURCHASE** on product/quantity specified and **MAXIMUM OF TWO (2) IDENTICAL COUPONS** allowed in same shopping trip. Void if reproduced, transferred, used to purchase products for resale or where prohibited/regulation by law. **Coupon value may not exceed value of item purchased. NO CASH BACK.** Consumer pays sales tax. Redeemable at participating retail stores. Valid only in the U.S. **NOT VALID IN PUERTO RICO.** Retailer: Unilever, Inc. 1370, NCH Marketing Services, P.O. Box 880001, El Paso, TX 88588-0001, will reimburse the face value of this coupon, plus 8¢, if submitted in compliance with our redemption policy, available upon request. Cash value 1/100th of 1¢. Any use of this coupon not specified herein constitutes fraud. ©2016 Unilever WID16017





# Help Us Fight Hunger

Contributing to hunger relief in your community just got a bit easier. The next time you're in the bread aisle, keep your eyes peeled for specially marked SE Grocers sandwich bread. For each loaf you buy, we'll donate 5 cents to your local **Feeding America** food bank. Feeding America, a network of 200 food banks and 60,000 food pantries and meal programs, has worked to fight hunger nationwide since 1979. To learn more about what hunger looks like in the U.S.—and to discover how you can get involved in the effort to end it—we caught up with Diana Aviv, Feeding America's CEO.

PHOTOGRAPH COURTESY OF FEEDING AMERICA

## Community Ties



### Take Part!

Pick up a loaf of specially marked SE Grocers sandwich bread today and we will donate 5 cents to your local Feeding America food bank.



### What does Feeding America do?

Feeding America delivers food from grocery manufacturers, retailers, growers, and more to our network of food banks, which in turn supports food pantries and meal programs across the country. We also educate the public about the issue of hunger and advocate for public policies that protect people from going hungry.

### What does hunger look like in America?

Hunger in America is about people not being able to put square meals on the table for themselves or their family.

### Do you promote healthy eating?

We have a responsibility to not only provide people with food, but to provide the types of food people need to thrive. That's why we prioritize sourcing and distributing foods that promote good health, such as fruits, vegetables, whole grains, low-fat dairy, and lean proteins. Plus, our member food banks often provide nutrition education, healthy recipes, cooking classes, and more to help promote well-being.

### How can readers get involved?

By volunteering or donating, you can make a huge difference within your local community. You can also join our movement to support policies that provide help to people facing hunger.

*This interview has been edited and condensed.*

### BY THE NUMBERS

**30 million**

The approximate number in pounds of food that Southeastern Grocers donated to Feeding America in 2015.

**One in Eight**

The number of Americans that don't always have the food needed for a healthy, active life.

**46 million**

The number of people—including 12 million children and 7 million seniors—that Feeding America serves each year.





# Effortless Entertaining

For a fun, easy cocktail table, start with irresistible desserts and snacks from our stores, and add a couple of simple holiday cocktails.

Double-layer dessert cakes from our bakery—in flavors like decadent coconut (left) and rich red velvet—add elegance to any tablescape.

Our hand-decorated cupcakes boast festive decor.

Add something savory to your dessert spread with a platter of cheese and grapes and a bowl of olives.





### TIP!

Our petite tabletop trees set the scene for any holiday spread.

### Cider Sangria

**PERSONS** SERVES 8 to 10

**PREP** 10 min.

**COOK** 0 min.

- 1 bottle dry white wine
- 2 cups apple cider
- 2 apples, cored and chopped
- ¼ cup lemon juice from 2 lemons
- 2 cinnamon sticks
- 2 (12-oz.) bottles hard cider

→ **COMBINE** all ingredients except the hard cider in a large pitcher and refrigerate until chilled. To serve, pour into glasses and top off with a splash of hard cider.

### Cranberry Ginger Sparklers

**PERSONS** SERVES 8 to 10

**PREP** 10 min.

**COOK** 5 min.

- ½ bottle sparkling wine (1½ cups)
- 1½ cups cranberry juice
- 1½ cups ginger ale
- Sugared cranberries (see below)

→ **FILL** champagne glasses with a third each of sparkling wine, cranberry juice, and ginger ale. Skewer sugared cranberries with a toothpick and place in glasses.

#### Sugared Cranberry Garnish:

- ½ cup granulated sugar
- ¼ cup water
- ½ cup fresh cranberries

→ **COMBINE** ¼ cup sugar and water in a small saucepan and bring to a simmer. Stir to dissolve sugar, making a syrup; let cool. Dip cranberries in syrup and roll in remaining ¼ cup sugar.



### TIP!

Ornaments can brighten more than just a tree—try stacking a few in a clear glass vase.



Advertiser Promotion



**HAPPY HOLIDAYS TO ALL.  
AND TO ALL A SAFE NIGHT.**

Spend\* \$40 or more including the purchase of one Miller Lite® 12-pack or larger

Text **CRUISE** and a pic of your receipt to **28130**

Receive a promo code for up to \$20 off your next qualifying ride

See in store display for details.

**GREAT BEER  
GREAT RESPONSIBILITY®**

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\*No purchase required. Offer begins at or about 12:00 PM CT on 11/14/16 and ends at 11:59:59 PM CT on 1/3/17. Limited quantity available. Open only to legal U.S. residents of select states, 21+ years of age (void in CA and VA). Eligible states vary by keyword. For Terms and Conditions, including eligible states, how to participate without a purchase, offer item quantities, other offer details, and restrictions, visit [promorules.com/PL8257](http://promorules.com/PL8257). Uber account required to redeem code. Limit 1 offer per person. Void where prohibited. Msg&data rates may apply. Text HELP to 28130 for help. Text STOP to 28130 to cease messages. Sponsor: MillerCoors LLC.

**UBER**





# Checking It Twice

This year, cross items off of your gift list even faster by choosing presents (and the wrapping paper, too!) for family and friends during your weekly shop. We've got ideas to get you started on the pages ahead.

Find everything you need—including this 7' pre-lit tree (\$40 ea.) and ornaments—in our stores!

PHOTOGRAPH BY SARAH ANNE WARD.  
FOOD STYLING BY MAGGIE RUGGIERO. PROP STYLING BY NIDIA CUEVA







## FOR THE FOODIE

.....

Boldly spiced gift sets from Hell's Kitchen will impress the food lover in your life.

.....★.....



PHOTOGRAPHS BY DAVE BRADLEY (GIFTS), CLAUDIA MAK (PRODUCTS); STYLING BY CHERYL HANSON-BULL (GIFTS)



With five spicy flavors to choose from, this hot sauce variety pack (\$10 ea.) will be a surefire hit!



Give the movie lover in your life the tasty treat of a seasoned popcorn set (\$10 ea.), great for a cozy movie night at home.



The grill master on your list can create the perfect patty every time with this burger press kit (\$10 ea.).



Help your holiday-party host unwind with guests with this impressive meat and cheese set (\$15 ea.).







# SOMETHING FOR EVERYONE

On-the-go gift cards, easy host and hostess gifts, and one ultra-cuddly bear.



American Express® • Chili's® • Amazon.com • The Home Depot® • Darden® Restaurants • Visa®  
Lowe's • Mastercard® • Starbucks® • Apple • Bass Pro Shops®

All Gift Card purchases are final. No refunds allowed. While supplies last. No rain checks. Subject to availability. See gift cards for details, terms, conditions, and (if applicable) fees. All trademarks are property of their respective owners. Product may not be available in all states. The gift cards featured are not sponsors or otherwise affiliated with this company. Use Gift Card only at US merchants that accept American Express® Cards, except cruise lines and recurring payment. No ATM use. Funds do not expire. Not redeemable for cash, except where required by law. Additional limitations apply. See Cardholder Agreement for complete details. Gift Card is issued by American Express Prepaid Card Management Corporation. American Express is not the sponsor of this promotion. Terms and conditions apply to American Express Gift Cards. See Cardholder Agreement. Amex not responsible for fulfillment of promo. Promo not valid in VT. The Visa® Gift Card is issued by MetaBank®, pursuant to a license from Visa U.S.A. Inc. MetaBank; Member FDIC. The Visa® Gift Card is issued by Sunrise Banks, N.A., St. Paul, MN 55103, pursuant to a license from Visa U.S.A. Inc. Sunrise Banks, N.A.; Member FDIC. Cards may be used only at merchants in the U.S. and District of Columbia whereover Visa debit cards are accepted. See Cardholder Agreement for details. The MasterCard® Gift Card is issued by U.S. Bank National Association, pursuant to a license from MasterCard International. MasterCard and the MasterCard Brand Mark are registered trademarks of MasterCard International. No cash access.



➔ With bright red hues and festive flair, poinsettias (\$6 ea., 6" plant) are the perfect holiday gift. Add a festive ribbon and a nice pot, and you're all set.



⤴ For the busy home cook, a Crock-Pot (\$18 ea., 4.5 qt.) ensures that a hearty, wholesome, and—best of all—hands-free dinner will grace the table.

⤵ Pair this oak- and berry-rich pinot noir with a box of chocolates for a romantic twist.



➔ Our 34" plush bear (\$12 ea.) will bring cheer to those both young and old.







## FOR THE CHOCOHOLIC

Decadent truffles and more Christmas-worthy confections.



Chocolates from Russell Stover (\$9.99 ea.), Whitman's (\$10.99 ea.), and Lindt (\$4.49 ea.) make for a super-sweet dessert tray.



# Warm

— THE —

## HOLIDAYS

..... WITH .....

### Delicious Treats

.....



## Red's Amazing M&M'S® Cookies

Prep time: 10-15 minutes  
Bake time: 8-10 minutes or 12-14 minutes  
Calories count per serving: 200

### Ingredients

- |                                   |  |
|-----------------------------------|--|
| 1 cup (2 sticks) butter           | 2 cups flour   |
| $\frac{2}{3}$ cup brown sugar     | $\frac{1}{4}$ tsp baking soda                          |
| $\frac{2}{3}$ cup sugar           | 1 tsp salt   |
| 1 egg                             | $\frac{1}{4}$ cups M&M'S® Brand Milk Chocolate Candies |
| $\frac{1}{2}$ tsp vanilla extract |  |

### Directions:

1. Preheat oven to 350°F.
2. In a large bowl, cream butter and both sugars until well blended. Add the egg and vanilla extract and mix to combine.
3. In a separate bowl, sift the flour, baking soda and salt together. Slowly add these ingredients into the butter mixture and stir until combined.
4. Fold in the M&M'S® and chill the dough for 1 hour or overnight.
5. Drop dough by rounded tablespoon onto a lightly greased tray, about 2 inches apart.
6. Bake for 8-10 minutes for chewy cookies or 12-14 minutes for crispy cookies.







# Christmas Cheer

We asked: What do the holidays look like at your house?

## WHAT IS YOUR FAVORITE CHRISTMAS DISH?



"Orange-glazed baked ham"



"Cranberry bread"



"Bourbon pecan pie"

—ANSWERS FROM  
STORE CUSTOMERS

*"Christmas brings us all together and family is the most important thing in my life."*

—Store Customer



## WHAT DO YOU BRING TO A HOLIDAY PARTY?



## HOW DO YOU GET INTO THE HOLIDAY SPIRIT?



7%

Wearing a festive sweater



33%

Decorating a Christmas tree



28%

Driving around to look at Christmas lights



32%

Listening to holiday music





THE BEST VEGGIES  
• **for the meals** •  
**that matter most**



**Birds Eye Green Bean Casserole**

FIND THIS RECIPE AT [birdseye.com/vegetable-recipes](http://birdseye.com/vegetable-recipes)





**A WARM WELCOME HOME**



**WHITE BEAN AND KALE MINESTRONE SOUP**



# Nutritional Info

December 2016

## RIPE TO PERFECTION

### Cheesy Apple and Bacon Tartlets

**Per Tartlet:** 180 Cal; 11g Fat (5g Sat Fat); 15mg Chol; 360mg Sodium; 15g Carb; 1g Fiber; 5g Sugar; 6g Protein

### Streusel-Stuffed Baked Apples

**Per Serving:** 390 Cal; 28g Fat (12g Sat Fat); 45mg Chol; 0mg Sodium; 34g Carb; 3g Fiber; 19g Sugar; 5g Protein

### Grilled Cheese with Pear and Ham

**Per Serving:** 600 Cal; 38g Fat (17g Sat Fat); 105mg Chol; 1400mg Sodium; 36g Carb; 5g Fiber; 7g Sugar; 27g Protein

## HOLIDAYS WITH CURTIS

### Glazed Ham with Mustard Barbecue Sauce

**Per (3 oz.) Serving:** 170 Cal; 8g Fat (2.5g Sat Fat); 60mg Chol; 980mg Sodium; 5g Carb; 0g Fiber; 4g Sugar; 21g Protein

### Beef Strip Loin Roast with Horseradish Cream

**Per (4 oz.) Serving:** 360 Cal; 22g Fat (10g Sat Fat); 125mg Chol; 630mg Sodium; 3g Carb; 0g Fiber; 2g Sugar; 35g Protein

### Butter Braised Brussels Sprouts with Fresh Herbs

**Per Serving:** 150 Cal; 12g Fat (7g Sat Fat); 30mg Chol; 270mg Sodium; 9g Carb; 3g Fiber; 2g Sugar; 3g Protein

### Bacon and Green Onion Stuffing

**Per Serving:** 580 Cal; 33g Fat (18g Sat Fat); 120mg Chol; 1000mg Sodium; 52g Carb; 4g Fiber; 6g Sugar; 16g Protein

### Hasselback Potatoes

**Per Serving:** 300 Cal; 14g Fat (8g Sat Fat); 35mg Chol; 680mg Sodium; 41g Carb; 4g Fiber; 0g Sugar; 7g Protein

### Bread Pudding with Whiskey Caramel Sauce and Caramelized Pecans

**Per Serving:** 1070 Cal; 55g Fat (25g Sat Fat); 265mg Chol; 700mg Sodium; 129g Carb; 1g Fiber; 74g Sugar; 20g Protein

## JAMIE GELLER'S KITCHEN

### Latkes

KOSHER VEGETARIAN

**Per Serving:** 180 Cal; 8g Fat (1.5g Sat Fat); 45mg Chol; 270mg Sodium; 23g Carb; 2g Fiber; 3g Sugar; 4g Protein

## FAST FIVE

### White-Chocolate Peppermint Bark

GLUTEN-FREE

**Per Piece:** 130 Cal; 7g Fat (4.5g Sat Fat); 5mg Chol; 20mg Sodium; 16g Carb; 0g Fiber; 16g Sugar; 1g Protein

### Gingerbread Crinkle Cookies

**Per Cookie:** 130 Cal; 6g Fat (1g Sat Fat); 20mg Chol; 150mg Sodium; 18g Carb; 0g Fiber; 9g Sugar; 1g Protein

### 5-Minute Microwave Fudge

GLUTEN-FREE

**Per Piece:** 170 Cal; 10g Fat (4g Sat Fat); 5mg Chol; 90mg Sodium; 20g Carb; 2g Fiber; 17g Sugar; 4g Protein

## FRESH IDEA

### Apple-Cinnamon Monkey Bread

**Per Serving:** 330 Cal; 11g Fat (4.5g Sat Fat); 10mg Chol; 620mg Sodium; 55g Carb; 2g Fiber; 28g Sugar; 4g Protein

## PARTY PLANNER

### Cranberry Ginger Sparklers

**Per Serving (for 10):** 60 Cal; 0g Fat (0g Sat Fat); 0mg Chol; 5mg Sodium; 9g Carb; 0g Fiber; 8g Sugar; 0g Protein

### Cider Sangria

**Per Serving (for 10):** 130 Cal; 0g Fat (0g Sat Fat); 0mg Chol; 10mg Sodium; 13g Carb; 1g Fiber; 10g Sugar; 0g Protein