

FREE!

Winn✓Dixie

FLAVOR A MAGAZINE OF RECIPES AND SEASONAL INSPIRATION

The Holiday Issue

24

Ideas for the Most Festive Season Yet

EASY SIDE DISHES

HOMEMADE GIFTS

CHEERY COCKTAILS

SWEET TREATS

AND MUCH MORE!

+ COUPONS INSIDE!



NOV/DEC 2017



↑ PAGE 22
ORANGE BUTTER-BASTED TURKEY WITH CLASSIC GRAVY



AWARD WINNER

Prestige

FRENCH
VANILLA
ICE CREAM



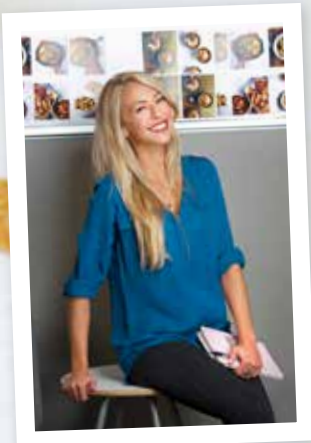
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A Season to Celebrate



The holidays are finally here! It's that special time of year when everyone makes the extra effort to spend quality time together and tell their loved ones how much they care. Gathering around the table is a staple of the season, and there aren't many things that will warm your heart more than delicious food shared with family and friends.

Everyone loves the classics for their Thanksgiving and Christmas feasts, so let us inspire you with simple and creative twists. Our turkey is basted in a sweet orange butter (page 22), and the cornbread dressing has in-season apples and pecans (page 24). The key to the tangy taste of our spiral ham (page 28)?

Fruit preserves! Try it with a side of our root beer-glazed carrots (page 28), and your guests will wonder about the secret ingredient for years to come.

We didn't forget about your sweet tooth, either. Bring our spiced slice-and-bake cookies (page 18) to your next party, or serve up our Southern pecan pound cake (page 17) when family arrives from out of town.

The holidays can be hectic, too, so during the weeknights, try our Fast Five recipes (page 11) like slow cooker chicken cacciatore, and save time with DIY gifts like sea-salt caramels (page 14).

I'll be ringing in the New Year with our festive cocktails (page 38), like the grapefruit sparkler.

Cheers to 2018!

TRY THESE NOW!

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



1

This year I'll be testing out something new for Thanksgiving: the **apple-studded cornbread dressing** on page 24.

2

The sweet **Southern pecan pound cake** on page 17 will definitely make an appearance at my dessert table this year.

3

Rib roast is a must at the holidays, and I can't wait to try our **herb-crusted bone-in** version (page 29).

PHOTOGRAPHS BY EMILY KATE ROEMER, FOOD STYLING BY EUGENE JHO, PROP STYLING BY COURTNEY DE WET

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Deliciously Dunkable.



Our SE Grocers Chocolate Sandwich Crème Cookies are perfect dunked in milk or enjoyed on their own. Made with rich chocolate and a creamy vanilla filling, they stack up in any taste test.

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BILO

HARVEYS

Winn/Dixie

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Nov/Dec 2017



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SE GROCERS

EXCLUSIVELY AT **BILO** HARVEYS Winn/Dixie

↑
RUSSET POTATOES

Bananas get all of the credit when it comes to potassium, but potatoes are also full of this bone-strengthening. Choose russets that feel heavy and firm and store them in a cool, dry place away from light.

→ **TRY THEM** with bacon in the scalloped potatoes on page 30.

↻
BARTLETT PEARS

Delicious raw or cooked, Bartlett pears are packed with immune-boosting vitamin C. Ripe pears will be golden in color (firm, lighter green ones aren't as ripe). Store them in the fridge for 3 to 5 days.

→ **TRY THEM** infused into the spiced vinegar on page 15.

Winter Wonders

Save time this season with hardy fruits and veggies that are stunners in weeknight dinners and holiday feasts alike.

↑
HONEYCRISP APPLES

Juicy and sweet, this is one of the best apple varieties for snacking. Go for firm apples without any bruising, and store them in the fridge, where they'll keep for several months.

→ **TRY THEM** with pecans in the cornbread dressing on page 24.

↻
SWEET POTATOES

These spuds are packed with beta carotene, which is key for good eye health. Pick firm, unblemished sweet potatoes and use them within 2 weeks of purchasing.

→ **TRY THEM** roasted with Brussels sprouts on page 24.



A Better Way To Start The Day.



Wake up to a better breakfast. SE Grocers Cereals are a tasty way to start any day, like our Frosted Flakes with golden, toasted flakes in every delicious spoonful. Free from preservatives, artificial flavors, and high fructose corn syrup, it's a better way to start your family's day.




Exclusively at

BILO **HARVEYS** Winn√Dixie

A Monkey Bread Makeover

Make this typically sweet treat brunch-ready with ham, eggs, and cheese.

Savory Overnight Monkey Bread

 **SERVES** 8 TO 10  **PREP** 15 MIN., PLUS OVERNIGHT CHILLING
 **COOK** 45 MIN.

- 8 oz. hamsteak, chopped**
- 5 large eggs**
- ½ cup heavy cream**
- ½ tsp. pepper**
- 2 (16.3-oz.) tubes biscuit dough, each biscuit cut crisscross into 8 even wedges**
- 6 oz. shredded sharp cheddar cheese (1½ cups)**
- 3 scallions, thinly sliced**

COOK ham in a large nonstick skillet over medium-high, stirring occasionally, until browned, about 5 minutes; set aside.

WHISK eggs, cream, and pepper in a large bowl. Add biscuit dough and toss to coat, then gently fold in ham, cheese, and scallions. Cover tightly and refrigerate overnight.

PREHEAT oven to 350°.

STIR monkey bread mixture using a rubber spatula to ensure liquid is evenly dispersed; transfer to a greased Bundt pan and bake until puffed, golden, and no longer wet, about 35 minutes. Let sit 10 minutes, then carefully invert onto a platter and serve.



GAME DAY OR HOLIDAY

Try these these delicious and easy **party essentials!**



Stonyfield® Yogurt Warm Spinach and Artichoke Dip Recipe

INGREDIENTS

1 T butter
2 T olive oil
1½ c onion (chopped)
2 cloves large garlic (minced)
2 T all-purpose flour

½ c low-salt chicken broth
10 oz package ready-to-use fresh spinach leaves
1 c artichoke hearts (drained & chopped)
1 c grated Parmesan cheese
¾ c Stonyfield Organic Whole Milk Plain Yogurt
½ t cayenne pepper
baguette slices (toasted)

PREPARATION

Melt butter with oil in a large, heavy pot over medium heat. Add onion and garlic; sauté until onion is tender, about 6 minutes. Add flour; stir 2 minutes. Gradually whisk in stock; bring to boil, whisking constantly. Cook until mixture thickens, stirring frequently, about 2 minutes. Remove from heat. Stir in spinach, artichoke hearts, cheese, yogurt and cayenne (spinach will wilt). Season with salt and pepper. Transfer dip to serving bowl. Serve warm with toasted baguette slices.



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Stress-Free Suppers

Save time and energy during the holiday-party season with these five-ingredient weeknight meals.

Cowboy Steak Salad

SERVES 4 **PREP 5 MIN.**
COOK 30 MIN.

- 5 Tbsp. vegetable oil
- 1 lb. baby red potatoes, scrubbed and halved
- Salt and pepper
- 2 (1"-thick) ribeye steaks
- 1 cup frozen corn kernels, thawed
- 8 oz. baby arugula or spinach
- Ranch dressing, for drizzling

HEAT 4 tablespoons oil in a large cast-iron skillet over medium-high until shimmering. Add potatoes, cut side down, and cook without stirring until bottoms are browned, 8 to 10 minutes. Flip potatoes and continue to cook until tender, 3 to 5 more minutes.

TRANSFER potatoes to a paper-towel-lined plate, then to a medium bowl. Season with salt and pepper and toss to coat.

PAT steaks dry with paper towels and season with salt and pepper. Reheat skillet over medium-high and cook steaks until browned on both sides, about 6 minutes per side. Transfer to a cutting board and let sit 5 minutes.

COOK corn in remaining pan drippings over high, stirring occasionally, until just browned, 1 to 2 minutes. Transfer to a paper-towel-lined plate and season with salt and pepper. Slice steak against the grain.

TOSS greens with remaining 1 tablespoon oil and divide among plates. Top with potatoes, corn, and sliced steak. Drizzle with ranch dressing and serve.

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



SE Grocers
Vegetable Oil

+



Baby Red Potatoes

+



WD
Ribeye Steaks

+



Frozen Corn Kernels

+



Ranch Dressing

Fast Five

Easy Meaty Lasagna

SERVES 8 **PREP 15 MIN.** **COOK 45 MIN.**

- 12 lasagna noodles
- 2 lb. ground beef
- 16 oz. whole-milk ricotta cheese
- 16 oz. shredded Italian cheese blend
- Salt and pepper
- 4 cups pasta sauce
- Chopped fresh parsley, for garnish (optional)

BRING a large pot of salted water to a boil over medium-high. Add noodles and cook until just softened, about 6 minutes. Lay noodles flat on a sheet tray and set aside.

COOK beef in a large skillet over high, breaking up into small pieces with a wooden spoon, until browned, about 8 minutes; set aside. Stir together ricotta, 3 cups Italian cheese blend, ½ teaspoon salt, and 1 teaspoon pepper in a medium bowl.

PREHEAT oven to 400°. Spread 1 cup sauce into a 9x13" baking dish. Top with 3 lasagna noodles, ½ cup sauce, a third of the cooked beef, and a third of the ricotta mixture. Continue layering two more times with lasagna noodles, sauce, cooked beef, and ricotta mixture. Top with remaining 3 lasagna noodles and drizzle evenly with remaining 1½ cups sauce. Cover baking dish tightly with foil and bake until noodles are tender, about 35 minutes.

REMOVE foil and sprinkle lasagna with remaining 1 cup Italian cheese blend. Broil until cheese is melted and beginning to brown in spots, 2 to 3 minutes. Let sit 15 minutes, then sprinkle with parsley (if using) and serve.



Lasagna Noodles



WD
Ground Beef



Whole-Milk
Ricotta Cheese



SE Grocers
Fancy Shredded 6
Cheese Italian Blend



SE Grocers
Traditional Pasta Sauce

SE Grocers
Crushed Tomatoes

Large Bell Peppers

SE Grocers
Baby Bella Mushrooms

Chicken Thighs



Linguine

Slow Cooker Chicken Cacciatore

SERVES 4 TO 6 **PREP** 5 MIN.

COOK 7 TO 8 HOURS

- 2 (28-oz.) cans crushed tomatoes**
- ½ tsp. sugar**
- 3 large bell peppers (any color), halved, cored, and thinly sliced**
- 10 oz. baby bella mushrooms, quartered**
- 1 Tbsp. vegetable oil**
- 8 bone-in, skin-on chicken thighs, trimmed**
- Salt and pepper**
- 1 lb. linguine, cooked**
- Torn fresh basil, for garnish (optional)**

STIR together crushed tomatoes, sugar, bell peppers, and mushrooms in a slow cooker.

HEAT oil in a large skillet over high until shimmering. Pat chicken dry with paper towels and season with salt and pepper. Add chicken to skillet, skin side down, and cook until well browned, about 6 minutes. Nestle chicken into tomato mixture, skin side up. Cover and cook on low until tender and cooked through, 7 to 8 hours.

SERVE chicken over cooked pasta and garnish with basil (if using).

Homemade FOR THE Holidays

This year, get crafty in the kitchen to create gifts that everyone on your list will enjoy.

Sea-Salt Caramels

GLUTEN-FREE

- MAKES ABOUT 36 CARAMELS
- PREP 10 MIN.
- COOK 30 MIN., PLUS COOLING TIME

- 10 Tbsp. unsalted butter
- ¾ cup heavy cream
- 1½ cups granulated sugar
- ½ cup light corn syrup
- 3 Tbsp. water
- 4 tsp. vanilla extract
- ¾ tsp. coarse sea salt

LINE a loaf pan with parchment paper, then coat with cooking spray.

MELT butter with cream in a small saucepan over medium; cover and set aside.

WHISK sugar, corn syrup, water, and vanilla in a medium saucepan over medium until sugar is dissolved, about 4 minutes. Cook mixture (do not stir, but occasionally swirl saucepan by its handle) until it turns amber in color, 15 to 17 minutes.

REMOVE from heat and slowly whisk in cream mixture. Return to heat and cook, without stirring but swirling pan occasionally, until slightly thickened, about 6 minutes.

POUR into pan and let cool 30 minutes. Sprinkle with sea salt and refrigerate until firm, about 1 hour. Cut into 1" pieces and wrap in waxed paper. Store at room temperature for up to 2 weeks.

"Pumpkin Pie" Body Scrub

- MAKES 4 (4-OZ.) JARS
- PREP 5 MIN. COOK 0 MIN.

- 1½ cups packed brown sugar
- ½ cup sea salt or Epsom salt
- 3 Tbsp. pumpkin pie spice
- ¾ cup light olive oil
- ¾ tsp. vanilla extract

COMBINE sugar, salt, and pumpkin pie spice in a medium bowl. Add oil and vanilla and stir until fully combined. Transfer to clean jars, seal, and use within 3 months.



Infused Vinegar

GLUTEN-FREE VEGETARIAN

MAKES 4 (8-OZ.) BOTTLES

PREP 15 MIN. COOK 5 MIN.

Assorted herbs, chilies,
and/or fruit and honey
4 cups vinegar (see right)

STERILIZE a 1-quart glass jar and lid by submerging in boiling water for 10 minutes or by running through dishwasher. Meanwhile, wash and dry assorted herbs, chilies, and/or fruit.

PLACE herbs, chilies, and/or fruit and honey in sterilized jar.

HEAT vinegar in a large nonreactive saucepan over medium until just simmering, then pour into jar. Cover jar opening with a piece of parchment paper, place lid on top, and seal tightly.

STORE in a cool, dark place for 1 week, then strain through cheesecloth or a coffee filter into four clean, sterilized 8-ounce bottles. Garnish gift bottles with reserved ingredients and store in refrigerator for up to 6 months. Discard if any mold appears or if contents become cloudy or effervescent.

Vinegar Infusion Variations

ROSEMARY-GARLIC

¼ cup peeled and halved garlic cloves
½ cup fresh rosemary leaves, plus 4 sprigs for garnishing gift bottles
4 (3"-long) strips orange zest
Red wine vinegar

LEMON-CHILI

6 (3"-long) strips lemon zest (from 2 lemons)
4 to 6 dried chili peppers (such as chile de árbol or guajillo), plus 4 more for garnishing gift bottles
White wine vinegar

SPICED PEAR

1 pear, cored and chopped
2 cinnamon sticks, plus 4 more for garnishing gift bottles
3 Tbsp. honey
Apple cider vinegar

Use these infused vinegars in salad dressings, for quick pickles, and to perk up stir-fries.

Holiday Classics with a Twist

Sweet and Simple

When the guests arrive, don't be caught without a dessert! Keep these recipes on hand to make holiday baking a breeze.

Make Ahead!
You can make this cake up to a month beforehand and store it in the freezer.

Southern Pecan Pound Cake

👤 SERVES 12 ⌚ **PREP 30 MIN.**
⌚ **COOK 1 HOUR 40 MIN., PLUS COOLING TIME**

The cooled, frosted cake can be wrapped in plastic and frozen for up to 1 month. To serve, let thaw on countertop or defrost in microwave.

CAKE:

- 2 sticks unsalted butter, softened
- 8 oz. cream cheese, softened
- 1 Tbsp. vanilla extract
- 2 tsp. almond extract
- 2½ cups plus 1 Tbsp. cake flour, plus more for pan
- 2 cups granulated sugar
- 1½ tsp. ground cinnamon
- ½ tsp. salt
- 6 large eggs
- 1 cup chopped toasted pecans

ICING:

- ⅓ cup packed light brown sugar
- 3 Tbsp. unsalted butter, cut into small pieces
- 3 Tbsp. heavy cream
- ¾ cup confectioners' sugar
- 2 Tbsp. maple syrup
- ¼ tsp. ground cinnamon
- ¼ tsp. ground nutmeg
- ¼ tsp. salt
- ¼ cup chopped toasted pecans, for garnish

FOR THE CAKE:

PREHEAT oven to 325°. Grease and flour a 9x5" loaf pan.

BEAT together butter, cream cheese, and vanilla and almond extracts in a large bowl with an electric mixer on medium-high until smooth and fluffy, about 5 minutes. Add 2½ cups cake flour, granulated sugar, cinnamon, and salt and beat on low until combined. Add eggs one at a time and beat until combined.

TOSS pecans with remaining 1 tablespoon flour and gently fold into batter; transfer mixture to prepared pan.

BAKE until golden brown and a toothpick inserted into the center



Make Ahead!

The frosted cake can be covered and refrigerated for up to 3 days; sprinkle with crushed peppermint candies right before serving.

comes out clean, about 1 hour and 40 minutes. Transfer pan to a wire rack and let cool completely, about 2 hours.

FOR THE ICING:

COOK brown sugar, butter, and heavy cream in a medium saucepan over medium, whisking occasionally, until simmering. Transfer to a medium bowl and let cool completely, about 30 minutes. Once cooled, add confectioners' sugar, maple syrup, cinnamon, nutmeg, and salt and beat with an electric mixer on low until thickened and smooth. Spread on top of cooled cake and sprinkle with pecans.

Red Velvet Poke Cake

👤 SERVES 10 to 12 ⌚ **PREP 30 MIN.**
⌚ **COOK 30 MIN.**

- 1 (15-oz.) box red velvet cake mix
- Water, oil, and eggs as called for on cake mix package
- 1 (14-oz.) can sweetened condensed milk
- 1 tsp. peppermint extract
- 1 tsp. vanilla extract
- 8 oz. cream cheese, softened

- 4 Tbsp. unsalted butter, softened
- 2½ cups confectioners' sugar
- ½ tsp. salt
- Finely crushed peppermint candies or candy canes, for garnish

ASSEMBLE and bake cake in a 9x13" baking dish according to package instructions. Let cool 15 minutes. Using the tip of a chopstick or the end of a wooden spoon, poke top of cake all over at 1" intervals, being careful not to poke all the way through to the bottom.

WHISK condensed milk and peppermint and vanilla extracts in a small bowl. Pour and spread mixture evenly over cake using a spatula; let cake cool completely before applying frosting.

BEAT cream cheese and butter in a medium bowl using an electric mixer on medium until combined. Gradually add sugar and salt and beat on high until smooth and fluffy. Spread frosting evenly over cake and sprinkle with crushed peppermint candies just before serving.

Holiday Desserts

Easy Jelly Doughnut Holes

MAKES 16 DOUGHNUT HOLES

PREP 15 MIN.

COOK 15 MIN.

- 3 Tbsp. sugar
- 1 tsp. ground cinnamon
- $\frac{3}{4}$ tsp. salt
- $\frac{1}{2}$ tsp. ground nutmeg
- 1 (16-oz.) ball pizza dough
- 3 Tbsp. strawberry jelly or jam
- 5 cups vegetable oil

COMBINE sugar, cinnamon, salt, and nutmeg in a small paper bag.

DIVIDE pizza dough into four pieces, then divide each piece into quarters to form 16 equal pieces. Working one at a time, flatten and stretch each piece of dough, then dollop $\frac{1}{2}$ teaspoon jelly onto each center. Carefully pull the dough edges up and over the jelly and pinch at the top to seal. Gently roll each piece into a round doughnut hole.

HEAT oil over medium-high in a large saucepan to 350°. Working in batches to avoid overcrowding, fry the doughnut

holes, turning occasionally, until just golden, 3 to 4 minutes. Using a slotted spoon, transfer doughnut holes to a paper-towel-lined plate to drain, then add to paper bag with sugar mixture and toss to coat. Serve immediately.

Spiced Slice-and-Bake Cookies

MAKES ABOUT 4 DOZEN COOKIES

PREP 30 MIN., PLUS CHILLING TIME

COOK 10 MIN.

You can make the dough through Step 2 and freeze for up to 1 month. Let dough partially thaw at room temperature until sliceable before baking.

- 2 sticks unsalted butter, softened
- $1\frac{1}{2}$ cups granulated sugar
- 1 Tbsp. ground ginger
- $2\frac{1}{2}$ tsp. ground cinnamon
- $1\frac{1}{2}$ tsp. baking powder
- $1\frac{1}{2}$ tsp. ground allspice
- $\frac{3}{4}$ tsp. salt
- $\frac{1}{2}$ tsp. ground cloves
- 1 large egg, at room temperature
- 2 tsp. vanilla extract
- $2\frac{1}{2}$ cups all-purpose flour, plus more for rolling

$\frac{1}{2}$ cup coarse sugar, such as turbinado

BEAT butter in a large bowl using an electric mixer on medium until smooth. Add granulated sugar, ginger, cinnamon, baking powder, allspice, salt, and cloves and beat until fluffy, about 2 minutes. Reduce speed to low and add egg and vanilla. Gradually add 2 cups flour to mixture and beat until just combined. Stir in remaining $\frac{1}{2}$ cup flour until just combined.

DIVIDE dough in half and transfer to a lightly floured counter. Roll each half into a 2"-thick log and wrap tightly with waxed paper or plastic wrap. Freeze until firm enough to slice, about 1 hour.

PREHEAT oven to 375°. Slice each log into $\frac{1}{3}$ "-thick slices and transfer to two parchment-paper-lined baking sheets. Sprinkle coarse sugar evenly over each cookie, press gently to adhere, and bake until cookies are just set but not browned, 10 to 12 minutes, switching and rotating baking sheets halfway through. Let cool completely before serving.



Shortcut!

These doughnut holes are a perfect treat for any Hanukkah celebration, and store-bought pizza dough makes them even easier!



Make Ahead!
Store the cookie
dough in the freezer
for up to 1 month
before baking.



BRUSSELS SPROUTS AND SWEET POTATOES WITH MAPLE-BALSAMIC REDUCTION




CORNBREAD DRESSING



ORANGE BUTTER-BASTED TURKEY WITH CLASSIC GRAVY





No time to bake? Pick up a pumpkin pie from our bakery for a quick dessert!

Holiday Classics with a Twist

A Thanksgiving Feast

Make a statement at this year's meal with fresh takes on dressing, veggie sides, and the roasted turkey centerpiece.

Orange Butter-Basted Turkey with Classic Gravy

GLUTEN-FREE

👤 SERVES 8 ⌚ **PREP 30 MIN.**

⌚ **COOK 3 HOURS 30 MIN.**

For the turkey recipe, you can use the same orange that you zested for the butter.

ORANGE BUTTER:

- 2 sticks unsalted butter, softened
- 1 tsp. orange zest
- 3 garlic cloves, minced
- 2 tsp. chopped fresh thyme
- 1 tsp. chopped fresh rosemary
- 2 tsp. salt
- 1 tsp. pepper

TURKEY AND GRAVY:

- 1 (15-lb.) turkey, neck and giblets removed
- 1 orange, quartered
- 1 onion, cut into 8 wedges
- 1 garlic head, halved
- 10 sprigs fresh thyme
- 2 sprigs fresh rosemary
- Salt and pepper
- 4 cups low-sodium chicken broth
- ½ cup apple juice
- 2 Tbsp. cornstarch

FOR THE ORANGE BUTTER:

COMBINE all ingredients in a small saucepan over medium and cook until butter is melted and fragrant, about 5 minutes. Transfer 3 tablespoons orange butter to a small bowl and reserve for gravy. Set aside remaining butter for brushing turkey.

FOR THE TURKEY AND GRAVY:

DRY turkey thoroughly with paper towels. Place a wire rack inside of a roasting pan and set turkey on top. Tuck wing tips underneath turkey. Fill neck

cavity with one orange quarter, then fill larger cavity with onion, remaining orange quarters, garlic, and thyme and rosemary sprigs. Rub top and sides of turkey with 2 teaspoons salt and 1 teaspoon pepper and tie legs together with kitchen twine. Let sit at room temperature 1 hour.

PREHEAT oven to 450°. Brush ¼ cup melted orange butter over top of turkey and roast until skin begins to brown, about 30 minutes.

REDUCE oven temperature to 350°. Pour 2 cups broth into roasting pan, brush turkey with 3 more tablespoons melted orange butter, and roast 30 minutes.

BRUSH with 3 more tablespoons melted orange butter and roast another 30 minutes; repeat brushing with remaining orange butter one more time. Continue roasting, basting turkey with pan juices every 30 minutes until thickest part of thigh registers 175°, about 1 more hour.

TRANSFER turkey to a carving board, tent loosely with foil, and let rest 30 minutes before slicing.

POUR pan juices into a measuring cup (about 1½ cups) and skim off the top layer of fat. Transfer liquid (about ¾ cup) to a medium saucepan along with remaining 2 cups broth and apple juice and boil over high until thickened and reduced to 2 cups, 12 to 15 minutes.

MIX reserved 3 tablespoons melted orange butter with cornstarch, then whisk into reduced broth mixture. Simmer over medium-low, whisking constantly, until gravy is thickened, 3 to 4 minutes. Season with salt and pepper to taste and serve with turkey.

TURKEY TIP

If you're buying a frozen turkey this year, leave plenty of time for thawing! For every **4 pounds**, your bird will need to thaw for **24 hours**, so if you've bought a **15-pound turkey**, plan on transferring it to the refrigerator by **Sunday at the latest**.

Try This Twist

Infuse your turkey inside and out with in-season oranges. Bonus: Citrus slices make a beautiful garnish for the platter!





Try This Twist

A drizzle of this homemade maple-balsamic reduction gives the vegetables a sweet, tangy, and seasonal finish.

to a greased 9x13" baking dish, sprinkle with remaining $\frac{1}{4}$ cup pecans, and bake until liquid is mostly absorbed, 25 to 30 minutes.

INCREASE oven temperature to 400° and bake until cornbread is heated through and top is crispy, about 10 minutes. Let rest 10 minutes before serving.

Brussels Sprouts and Sweet Potatoes with Maple-Balsamic Reduction

GLUTEN-FREE **VEGETARIAN**

8 **PREP** 15 MIN.

COOK 25 MIN.

- 1½ lb. Brussels sprouts, trimmed and halved lengthwise**
- 1 lb. sweet potatoes, peeled, quartered, and sliced crosswise into ½" pieces**
- ¼ cup olive oil**
- 1 Tbsp. chopped fresh thyme, plus more for serving**
- Salt and pepper**
- ½ cup balsamic vinegar**
- ¼ cup maple syrup**

PLACE racks in upper middle and lower middle of oven and heat to 425°.

TOSS Brussels sprouts, sweet potatoes, oil, thyme, 1 teaspoon salt, and $\frac{3}{4}$ teaspoon pepper in a large bowl until combined. Spread vegetables in an even layer on two parchment-lined baking sheets and roast until browned and tender, 20 to 25 minutes, switching and rotating sheets halfway through.

COMBINE vinegar and maple syrup in a small saucepan and simmer over medium-high until mixture is reduced by about half and is the consistency of runny honey, about 10 minutes.

TRANSFER vegetables to a platter and drizzle with maple-balsamic reduction. Sprinkle with more thyme and serve.

Cornbread Dressing

8 **PREP** 20 MIN.

COOK 50 MIN.

- 8 Tbsp. unsalted butter**
- 6 shallots, finely chopped**
- 3 celery ribs, thinly sliced**
- 4 garlic cloves, minced**
- 2 Honeycrisp or Pink Lady apples, cored and chopped**
- 2 tsp. chopped fresh rosemary**
- 1 tsp. poultry seasoning**
- Salt and pepper**
- 1¼ lb. store-bought or homemade cornbread, cut into 1" pieces (8 cups)**
- ½ cup chopped fresh parsley**
- ½ cup chopped pecans**
- 2 cups low-sodium chicken broth**
- 2 large eggs**

PREHEAT oven to 350°.

MELT butter in a medium saucepan over medium. Add shallots, celery, and garlic and cook, stirring occasionally, until softened, about 5 minutes. Add apples, rosemary, poultry seasoning, 1 teaspoon salt, and 1 teaspoon pepper and cook, stirring occasionally, until apples are crisp-tender, about 3 minutes. Transfer to a large bowl.

ADD cornbread, parsley, and $\frac{1}{4}$ cup pecans to bowl with apple mixture, season with salt and pepper, and gently toss until combined.

WHISK broth and eggs in a medium bowl, drizzle over cornbread mixture, and gently toss until coated. Transfer

CHATEAU ST. JEAN
CABERNET

TASTING NOTES:

Hand selected from vineyards throughout Sonoma County, creating true regional Cabernet Sauvignon. Vivid aromas of blackberry and boysenberry along with brown spice notes clove and nutmeg lead to a ripe fruit core. The rich and flavorful palate offers smooth tannins and a lingering finish.

FOOD PAIRINGS:

Barbecue lovers, this is for you! Full-bodied, this Cabernet will perfectly highlight dishes inspired by the Southern United States such as smoked spare ribs.



CHATEAU STE.
MICHELLE COLUMBIA
VALLEY CHARDONNAY

TASTING NOTES:

Our Columbia Valley Chardonnay is a pleasurable, food-friendly Chardonnay. It's crafted in a fresh, soft style with bright apple and sweet citrus fruit character with subtle spice and oak nuances. We blend Chardonnay grapes from vineyards throughout Washington's Columbia Valley to make this a complex and interesting wine.

FOOD PAIRINGS:

FOOD: Crab, poultry, salmon, scallops
HERBS: Ginger, lemon zest, tarragon, thyme

JOSH CELLARS
CABERNET
SAUVIGNON

TASTING NOTES:

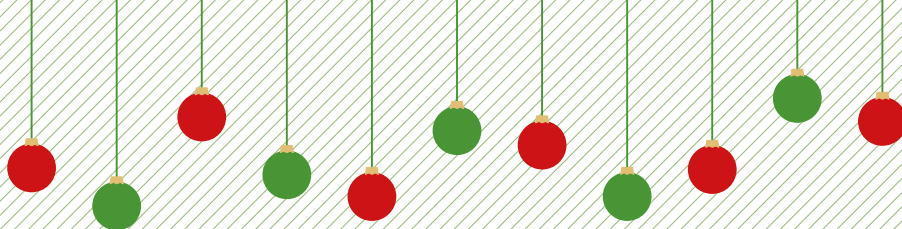
The bouquet bursts with intense dark fruits, cinnamon, clove and subtle oak aromas. The palate is dominated by flavors of black cherries and juice blackberries, accented by delicate vanilla flavors and toasty oak and finishing long with round, soft tannins.

FOOD PAIRINGS:

The complex flavor of this wine complements just about any well-seasoned meat such as beef, pork or lamb, followed by an indulgent dessert or espresso.



PAIR
WELL



Holiday Classics with a Twist



Christmas *Cheer*



A show-stopping rib roast, tender glazed ham, decadent scalloped potatoes—the Christmas feast staples are beloved for a reason. While we're not ones to mess with tradition, there are still some subtle tweaks you can make to take your time-honored recipes to a new level. From tangy apricot preserves to a splash of root beer, find inspiration for a memorable holiday meal ahead.



THE MENU

Tangy Glazed
Spiral Ham



Root Beer-Glazed
Carrots



Herb-Crusted
Bone-In Rib Roast
with Mustard
Cream Sauce



Cheesy Scalloped
Potatoes with
Bacon

Tangy Glazed Spiral Ham

👤 SERVES 12 TO 14 **🕒 PREP** 5 MIN.
🕒 COOK 3 HOURS 10 MIN.

- 1 (7- to 10-lb.) bone-in, fully cooked, spiral-sliced ham
- 1 cup apricot or peach preserves
- ¼ cup soy sauce
- 3 Tbsp. Dijon mustard

PREHEAT oven to 275°.

SET a wire rack inside of a roasting pan and place ham on top. Cover tightly with foil and bake until a thermometer inserted into center of ham registers 120°, 2 to 2½ hours. Remove ham from oven and increase temperature to 400°.

COMBINE preserves, soy sauce, and mustard in a small saucepan, bring to a simmer, and cook over medium until mixture is thick and syrupy, 3 to 5 minutes.

BRUSH ham with half of glaze and bake, uncovered, 20 minutes. Brush ham with remaining glaze and bake 20 more minutes. Let rest 15 minutes before serving.

Root Beer-Glazed Carrots

GLUTEN-FREE **VEGETARIAN**

👤 SERVES 8 **🕒 PREP** 5 MIN.
🕒 COOK 25 MIN.

- 2 cups low-sodium chicken broth
- 1 cup root beer
- 2 lb. carrots, cut on the diagonal into 2" pieces
- 2 Tbsp. honey
- 2 Tbsp. unsalted butter
- 2 bay leaves
- Pinch ground cloves
- Salt and pepper

BOIL broth and root beer in a large skillet over medium-high until reduced to 1 cup, 15 to 20 minutes.

ADD carrots, honey, butter, bay leaves, and cloves and reduce heat to medium. Simmer, stirring occasionally, until

Try This Twist

While it may seem unusual to put soda on your vegetables, root beer adds a sweetly spiced glaze to these carrots that will have guests guessing what your trick is.





carrots are tender and sauce thickens to a glaze, about 15 minutes. Discard bay leaves and season with salt and pepper to taste before serving.

Herb-Crusted Rib Roast with Mustard Cream Sauce

GLUTEN-FREE

👤 SERVES 8 **🕒** PREP 30 MIN., PLUS RESTING TIME **🕒** COOK 1 HOUR 30 MIN.

- 1 (7- to 8-lb.) bone-in easy carve rib roast, trimmed
- Salt and pepper
- 1 cup finely chopped fresh parsley leaves
- 2 large egg whites, lightly beaten
- 4 garlic cloves, finely chopped
- 2 Tbsp. minced fresh oregano
- 2 Tbsp. minced fresh rosemary
- 3 Tbsp. olive oil
- 1 cup dry white wine
- 1 cup heavy cream
- 2 Tbsp. Dijon mustard

PLACE beef in a large roasting pan or on a wire rack set inside a baking sheet and pat dry with paper towels. Season with salt and pepper and let come to room temperature, 2 to 3 hours.

CENTER a rack in the oven and preheat to 450°. Stir together parsley, egg whites, garlic, oregano, rosemary, and olive oil to form a paste.

PLACE beef, bone-side down, in roasting pan. Evenly spread herb paste over top and bake until sides of meat begin to brown, about 25 minutes. Without opening oven, lower temperature to 350° and continue to cook for 1 hour. After 1 hour, check temperature of meat every 15 minutes until roast reaches desired level of doneness (115° for rare, 125° for medium-rare). Let rest 30 minutes.

SIMMER wine in a medium skillet over medium-high until reduced by half, about 5 minutes. Add cream and mustard and cook, whisking constantly, until thickened and creamy, about 8 minutes. Season with salt to taste and serve with beef.



PHOTOGRAPHS BY EMILY KATE ROEMER, FOOD STYLING BY EUGENE JHO, PROP STYLING BY COURTNEY DE WET, RECIPES BY ALEXA WEIBEL (POTATOES AND CARROTS) AND JOSEPH PICCIRILLO (RIB ROAST)

Cheesy Scalloped Potatoes with Bacon

GLUTEN-FREE

8 SERVES 8 **10** PREP 10 MIN.

1 COOK 1 HOUR 30 MIN.

- 1 Tbsp. unsalted butter
- 1 Tbsp. olive oil
- 10 shallots, halved and thinly sliced
- 1 tsp. sugar
- Salt and pepper
- 8 oz. bacon, finely chopped
- 2½ cups heavy cream
- 3 garlic cloves, minced
- 4 tsp. chopped fresh thyme
- ½ tsp. poultry seasoning
- 4 lb. russet potatoes, scrubbed and sliced into ⅛"-thick rounds
- 2 cups shredded sharp white cheddar cheese (8 oz.)

MELT butter and oil in a large skillet over medium-high. Add shallots and sugar and cook, stirring occasionally, until shallots begin to brown, about 3 minutes. Reduce heat to low and cook, stirring occasionally, until shallots are deeply browned and slightly sticky, about 10 more minutes. Season with salt and pepper to taste and transfer to a bowl; set aside. Wipe out skillet with a paper towel.

POSITION racks in upper and middle of oven and preheat to 375°.

COOK bacon in now-empty skillet over medium-high, stirring occasionally, until crisp, about 8 minutes. Using a slotted spoon, transfer bacon to a paper-towel-lined plate. In a medium saucepan, bring cream, garlic, thyme, and poultry seasoning to a simmer

over medium-high and cook until slightly reduced, about 10 minutes.

ARRANGE a third of the potatoes in a greased 9x13" baking dish and season with ½ teaspoon each salt and pepper. Top with a third of the shallots, a third of the bacon, and a third of the cheese. Layer another third of the potatoes on top, season with another ½ teaspoon each salt and pepper, and and top with another third each of the bacon, cheese, and shallots. Top with remaining cheese and shallots.

COVER with greased foil and bake until potatoes are tender, about 1 hour. Uncover, top with remaining cheese, and broil on upper rack until top is golden brown in spots, about 2 minutes. Crumble remaining bacon over dish and let rest 10 minutes before serving.

Sweeten Your Holidays with Paradise Candied Fruit & Domino Sugar



Festive Holiday Fruitcake

Ingredients:

1/3 cup Bourbon or orange juice
 12 oz. **Paradise** Old English Mix
 12 oz. **Paradise** Pineapple Wedges
 8 oz. **Paradise** Red Cherries
 8 oz. **Paradise** Green Cherries
 1 cup dried apples, coarsely chopped
 1 cup pitted dates, coarsely chopped
 2 cups currants or dark raisins
 1 cup slivered almonds
 1 cup walnut halves
 1 3/4 cups all-purpose flour
 3/4 cup **Domino** granulated sugar
 3/4 cup **Domino** packed light brown sugar
 1/2 cup butter or margarine, softened
 5 eggs
 2 tablespoons dark molasses
 1 teaspoon ground cinnamon
 1/2 teaspoon baking soda

(1) Pour bourbon or orange juice over combined fruits and nuts in large bowl; let stand 2 to 3 hours, stirring occasionally.
 (2) Measure remaining ingredients into large mixing bowl. Beat at low speed until blended; beat at high speed 3 minutes, scraping bowl occasionally. Stir in fruit mixture.
 (3) Spread mixture evenly in greased 12-cup fluted or angel cake pan, or 2 greased 6-cup fluted cake pans. Press mixture firmly into pan.
 (4) Bake in pre-heated 275-degree oven until toothpick inserted in center of cake comes out clean, 3 to 3 1/2 hours.
 (5) Cool in pan on wire rack 20 minutes; invert onto wire rack and cool completely.

Makes 1 large or 2 small fruitcakes.



Paradise Cherry Pineapple Blondies

Ingredients:

2 1/2 cups all-purpose flour
 2 1/2 teaspoons baking powder
 1/2 teaspoon salt
 1 3/4 cups **Domino** packed brown sugar
 3/4 cup (1 1/2 sticks) butter or margarine, softened
 2 large eggs
 1 teaspoon vanilla extract
 1 cup semi-sweet chocolate chips
 8oz. **Paradise** Red or Green Cherries
 8oz. **Paradise** Pineapple Wedges

Yield: Approx. 3 Dozen Blondie's

(1) Preheat oven to 350° F. Grease, or line with parchment paper a 15 x 10 inch jelly-roll pan.

(2) Combine flour, baking powder and salt in a small bowl. Beat brown sugar and butter in large bowl until creamy. Beat in eggs and vanilla extract, gradually beat in flour mixture. Cut up the Candied Cherry/Pineapple and stir in. Stir in chocolate chips. Spread into prepared pan.

(3) Bake for 25 to 30 minutes or until golden brown. Cool in pan on wire rack.

*Note: These can be made into individual servings by baking in paper-lined cupcake pans, bake for 12-15 minutes or until lightly golden. Cool in pan on wire rack.

Cherry Pineapple Cake

Ingredients

4 cups pecans or walnuts
 2 – 16oz. **Paradise** Cherry-Pineapple Mix
 1 3/4 cups all-purpose flour
 1/2 pound butter
 1 cup **Domino** sugar
 5 large eggs
 1/2 teaspoon baking powder
 1 teaspoon vanilla extract
 1 teaspoon lemon extract

(1) Chop fruit and nuts, dredge with 1/4 cup of flour.
 (2) Cream butter and sugar together until light and fluffy, add eggs one at a time, beating well after each one.



(3) Combine flour and baking powder, mix into butter mixture, stir in vanilla, lemon extract and fruit and nuts.
 (4) Grease a 10 inch round-tube pan or 2 loaf pans, pour batter into prepared pan.
 (5) Place in cold oven and bake at 250°F for 2 hours if using a tube pan, and 1 hour and 30 minutes for loaf pans.
 (6) Check cakes as baking times vary. Cool in pan.

Cherry Chocolate Chip Cookies

Ingredients:

2 1/4 cups all-purpose flour
 1 teaspoon baking soda
 1 teaspoon salt
 1 cup butter or margarine
 3/4 cup **Domino** granulated sugar
 3/4 cup **Domino** packed brown sugar
 1 teaspoon vanilla extract
 2 large eggs
 2 – 12oz. semi-sweet chocolate morsels
 1 cup nuts (Pecans or Walnuts)
 1 – 8oz. **Paradise** Red Cherries*
 1 – 8oz. **Paradise** Green Cherries*
 *chopped

Yield: 3 Dozen Cookies

(1) Preheat oven to 375°F.

(2) Combine flour, baking soda and salt in small bowl. Beat butter, sugars and vanilla extract in large mixing bowl until creamy, add eggs one at a time, mixing well after each one, gradually add flour mixture, stir in chocolate chips and nuts and fruit.

(3) Drop by rounded tablespoons onto ungreased baking sheets.

(4) Bake for 9 to 12 minutes or until golden brown. Cool on baking sheet.



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Country Crock® Buttery Sticks
No Softening Needed



Easy mixing. Tasty baking. Try new Country Crock® Buttery Sticks.

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NEW!

Unbelievable Taste!

NOW IN

VEGAN





Holiday Desserts, Ready to Go!

We've got festive treats to help you entertain this season—no cooking required.

A Total Cake Walk

Looking for a festive dessert to anchor your holiday table? Head to our bakery for a custom creation (it can be ready for you within 24 hours' notice!) or try a ready-to-go item like the holiday bar cakes pictured here.

Frosty Fun

Made just for us by a producer that still slow-cooks their cream the old-fashioned way, our Prestige ice creams are delicious scooped atop a favorite dessert, used for an unconventional float, or, simply, eaten with a spoon. This season, be sure to try our Chocolate Stout flavor, which blends roasty chocolate-stout swirls with sweet fudge flakes.



Cheers!

One of the best parts of the holiday season: Our classic eggnog is back in stores. Try sipping on it plain—or spiking with a splash of spiced rum.



Make it
**PERFECTLY
CRISPY**

THANKSGIVING'WICH

SPREAD SOME HELLMANN'S®
ON THE OUTSIDE OF YOUR
BREAD FOR THE PERFECTLY
CRISPY BITE.

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BUT IT'S DELICIOUS!



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on any ONE (1)
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Sweeten Your Holiday Treats with Paradise Candied Fruit

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when you buy one bar cake



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ON ANY TWO (2) I CAN'T BELIEVE IT'S NOT BUTTER!® SPREADS (8-16 OZ.).



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DO NOT DOUBLE

EXPIRES 12/26/17

ONE COUPON PER PURCHASE



SAVE \$1.25

ON ANY ONE (1) HELLMANN'S® MAYONNAISE PRODUCT (30 OZ. OR LARGER).



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INSTANTLY ON ANY ONE (1) LIPTON® TEA PRODUCT (40 CT. OR LARGER, EXCLUDES READY TO DRINK).



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SAVE \$1.00

on any ONE (1) 8 oz. or
16 oz. Paradise Fruit item

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.

**SAVE
\$.50**



ON ANY TWO (2)
COUNTRY CROCK®
NEW STICKS (SALTED
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**SAVE
\$.50**



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SAVE \$1.25



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SAVE \$1.00



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ONE (1) LIPTON® TEA
PRODUCT (40 CT. OR
LARGER, EXCLUDES
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Store Coupon 10/25/17 - 12/26/17

\$2 off



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With card**

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**any one Medium or
Large Deli Platter With card**

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BI-LO HARVEYS Winn/Dixie

Store Coupon 10/25/17 - 12/26/17

\$1 off



**any one SE Grocers
Chopped Pecans
8 oz. With card**

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BI-LO HARVEYS Winn/Dixie

Store Coupon 10/25/17 - 12/26/17

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Plain Cream Cheese Brick
8 oz. With card**

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WITH
**REAL
BREWED
TEA**

FOR THE LOVE OF LEAVES

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Raise YOUR Glass

You don't have to be a pro to mix up winning cocktails worthy of a midnight toast.



Cranberry-Ginger Mule

Stir together 2 ounces **vodka**, 2 ounces **cranberry juice**, and 1 ounce **lime juice** in a highball glass. Add ice, top with **ginger beer**, and garnish with **fresh cranberries**.

Bourbon-Maple Sour

Combine 2 ounces **bourbon**, 1 ounce **lemon juice**, and ½ ounce **maple syrup** in a cocktail shaker. Add a handful of ice and shake well. Strain into a rocks glass, add ice, and garnish with a **cinnamon stick**.

Grapefruit Sparkler

Run a **grapefruit wedge** around the rim of a Champagne flute, then coat in coarse sugar. Add 1 ounce **grapefruit juice** to glass and top with **Champagne or sparkling wine**. Garnish with a **grapefruit twist**.

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**A perfect balance of buttery caramel
& rich cheddar cheese.**

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**GREAT BEER
GREAT RESPONSIBILITY®**

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Av. analysis (12 fl oz): 96 cal, 3.2g carbs, <1g protein, 0.0g fat

Nutritional Info

Nov/Dec 2017

Fresh Idea

Savory Overnight Monkey Bread

PER SERVING (FOR 10): 270 Cal; 15g Fat (7g Sat Fat); 135mg Chol; 820mg Sodium; 20g Carb; 1g Fiber; 3g Sugar; 15g Protein

Fast Five

Cowboy Steak Salad

PER SERVING: 540 Cal; 32g Fat (8g Sat Fat); 105mg Chol; 105mg Sodium; 28g Carb; 3g Fiber; 4g Sugar; 37g Protein

Easy Meaty Lasagna

PER SERVING: 700 Cal; 33g Fat (16g Sat Fat); 165mg Chol; 1030mg Sodium; 45g Carb; 5g Fiber; 13g Sugar; 58g Protein

Slow Cooker Chicken Cacciatore

PER SERVING (FOR 6): 560 Cal; 12g Fat (2.5g Sat Fat); 65mg Chol; 550mg Sodium; 83g Carb; 10g Fiber; 19g Sugar; 34g Protein

Homemade for the Holidays

Sea-Salt Caramels

PER CARAMEL: 80 Cal; 5g Fat (3g Sat Fat); 15mg Chol; 45mg Sodium; 8g Carb; 0g Fiber; 8g Sugar; 0g Protein

Rosemary-Garlic Infused Vinegar

PER 1 TBSP: 5 Cal; 0g Fat (0g Sat Fat); 0mg Chol; 0mg Sodium; 0g Carb; 0g Fiber; 0g Sugar; 0g Protein

Lemon-Chili Infused Vinegar

PER 1 TBSP: 5 Cal; 0g Fat (0g Sat Fat); 0mg Chol; 0mg Sodium; 0g Carb; 0g Fiber; 0g Sugar; 0g Protein

Spiced Pear Infused Vinegar

PER 1 TBSP: 10 Cal; 0g Fat (0g Sat Fat); 0mg Chol; 0mg Sodium; 3g Carb; 0g Fiber; 1g Sugar; 0g Protein

Holiday Desserts

Southern Pecan Pound Cake

PER SERVING: 590 Cal; 37g Fat (18g Sat Fat); 165mg Chol; 230mg Sodium; 62g Carb; 2g Fiber; 40g Sugar; 8g Protein

Red Velvet Poke Cake

PER SERVING (FOR 12): 620 Cal; 32g Fat (12g Sat Fat); 145mg Chol; 210mg Sodium; 77g Carb; 1g Fiber; 62g Sugar; 8g Protein

Easy Jelly Doughnut Holes

PER DOUGHNUT HOLE: 110 Cal; 3.5g Fat (0g Sat Fat); 0mg Chol; 170mg Sodium; 16g Carb; 1g Fiber; 4g Sugar; 2g Protein

Spiced Slice-and-Bake Cookies

PER COOKIE: 90 Cal; 4g Fat (2.5g Sat Fat); 15mg Chol; 35mg Sodium; 14g Carb; 0g Fiber; 9g Sugar; 1g Protein

A Thanksgiving Feast

Orange Butter-Basted Turkey with Classic Gravy

PER (7 OZ.) SERVING: 430 Cal; 20g Fat (7g Sat Fat); 165mg Chol; 630mg Sodium; 2g Carb; 0g Fiber; 0g Sugar; 57g Protein

Cornbread Dressing

PER SERVING: 450 Cal; 25g Fat (11g Sat Fat); 115mg Chol; 720mg Sodium; 51g Carb; 4g Fiber; 18g Sugar; 9g Protein

Brussels Sprouts and Sweet Potatoes with Maple-Balsamic Reduction

GLUTEN-FREE **VEGETARIAN**

PER SERVING: 180 Cal; 7g Fat (1g Sat Fat); 0mg Chol; 290mg Sodium; 29g Carb; 5g Fiber; 15g Sugar; 4g Protein

Christmas Cheer

Tangy Glazed Spiral Ham

PER (3-OZ.) SERVING: 180 Cal; 7g Fat (2.5g Sat Fat); 50mg Chol; 1300mg Sodium; 15g Carb; 0g Fiber; 12g Sugar; 15g Protein

Root Beer-Glazed Carrots

GLUTEN-FREE **VEGETARIAN**

PER SERVING: 110 Cal; 3g Fat (2g Sat Fat); 10mg Chol; 110mg Sodium; 18g Carb; 3g Fiber; 15g Sugar; 3g Protein

Herb-Crusted Rib Roast with Mustard Cream Sauce

GLUTEN-FREE

PER (3-OZ.) SERVING: 370 Cal; 30g Fat (13g Sat Fat); 90mg Chol; 250mg Sodium; 1g Carb; 0g Fiber; 0g Sugar; 19g Protein

Cheesy Scalloped Potatoes with Bacon

GLUTEN-FREE

PER SERVING: 650 Cal; 44g Fat (25g Sat Fat); 145mg Chol; 640mg Sodium; 50g Carb; 4g Fiber; 7g Sugar; 17g Protein

Party Planner

Cranberry-Ginger Mule

PER DRINK: 190 Cal; 0g Fat (0g Sat Fat); 0mg Chol; 5mg Sodium; 15g Carb; 0g Fiber; 13g Sugar; 0g Protein

Bourbon-Maple Sour

PER DRINK: 210 Cal; 0g Fat (0g Sat Fat); 0mg Chol; 10mg Sodium; 11g Carb; 0g Fiber; 9g Sugar; 0g Protein

Grapefruit Sparkler

PER DRINK: 110 Cal; 0g Fat (0g Sat Fat); 0mg Chol; 5mg Sodium; 5g Carb; 0g Fiber; 4g Sugar; 0g Protein