

Winn✓Dixie

FLAVOR

A NEW MAGAZINE OF RECIPES
AND SEASONAL INSPIRATION

FREE
with card

Fall Made Easy

Quick meals and
fun treats to kick
off the season

Tailgating
in a snap

Coupons
inside!

16
GREAT RECIPES
INSIDE!

BUTTERNUT SQUASH SKILLET LASAGNA, PAGE 31

Feed Your Family
for under \$10 with
CURTIS STONE
ON PAGE 6



OCTOBER 2016



LIMITED EDITION

LIMITED EDITION

Prestige

—

REAL PREMIUM
ICE CREAM



NEW!



LIMITED EDITION

LIMITED EDITION

NO
ARTIFICIAL
COLORS & FLAVORS



ENJOY SEASONAL FLAVORS
JUST IN TIME FOR FALL

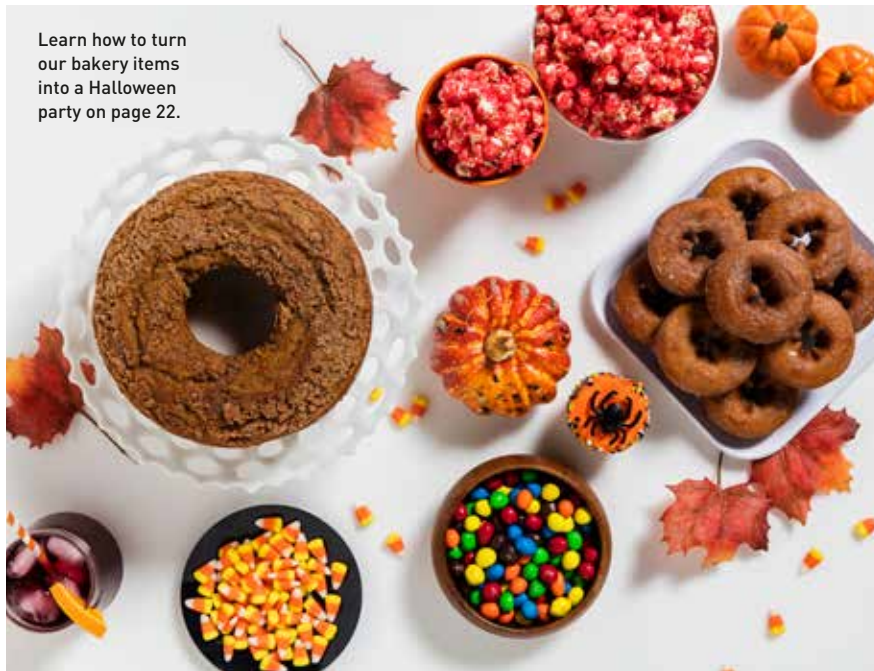
BILO

HARVEYS

Winn✓Dixie

Welcome

Learn how to turn our bakery items into a Halloween party on page 22.



MEET OUR EXPERTS



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.

Introducing *Flavor!*

Welcome to the first issue of *Winn-Dixie Flavor*, our new, *free* (when you use your **Winn-Dixie Customer Reward Card**) magazine that's packed with **delicious recipes** and **seasonal inspiration**. Best of all, we'll be bringing it to you every month.

October is filled with many fall activities, and we've got you covered with recipes for **fall dinners made easy** (page 30), new ways to cook with **seasonal squash** (page 19), and crowd-pleasing **five-ingredient tailgate ideas** (page 25). Plus you'll hear from chefs Curtis Stone, who dishes up **dinners for your family that are each under \$10** (page 6), and Jamie Geller, who shares her **spin on traditional apple pie** (page 37). And we all love to save money—so look out for **great coupons**.

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.



—Gina Bastiani, **MAGAZINE MANAGER**



JAMIE GELLER

A best-selling author and busy mom of six, Jamie Geller specializes in fast, fresh, family recipes. She's the creative force behind the award-winning *Jamie Geller's JOY of KOSHER* magazine and JOYofKOSHER.com.

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October 2016



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ON THE COVER: PHOTOGRAPH BY SARAH ANNE WARD. FOOD STYLING BY EUGENE JHO.
PROP STYLING BY NIDIA CUEVA. ILLUSTRATION BY ANGELA SOUTHERN



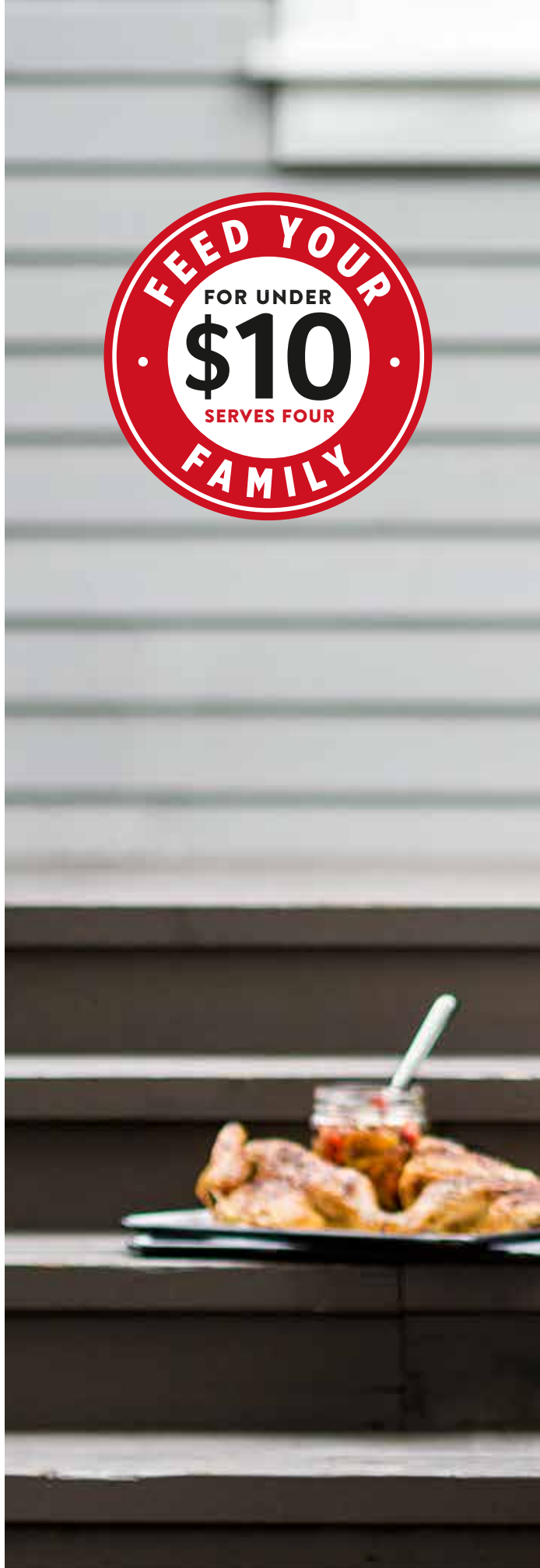
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OCTOBER 2016 **5**

Get Cooking with Chef Curtis Stone

“The Southeast is an area that I’ve always been really excited about. The great thing about it, from a chef’s perspective, is it’s so diverse in its inspiration,” says Curtis Stone, the award-winning chef, author, and TV personality who is dedicated to eating fresh without breaking the bank. This expertise is why we partnered with him for initiatives like our “Feed Your Family for Under \$10” program, which focuses on recipes he’s developed to help you and your family eat well for less each month. “I’m absolutely passionate about using fresh, in-season ingredients and helping families cook delicious meals that the kids will actually enjoy and eat,” he says.

You’ll see that inspiration throughout the perfect-for-fall recipes on the following pages, from meatball parm sliders that are ideal for the big game, to roast chicken with a fragrant, buttery sauce and pork chops smothered in gravy and served up with grits. And, like every recipe in our “Feed Your Family” program, you can make each for under \$10. “All that I want to do is inspire families to get around the table,” says Curtis.









Feed Your Family

● MEATBALL PARM SLIDERS ●

PREP
40
MIN

COOK
25
MIN

SERVES
4

Make-Ahead: You can make the meatball mixture up to 1 day ahead.

Ingredients

- 9 dinner rolls, split open, divided
- ¼ cup whole milk
- 1 lb. ground beef (80% lean)
- ¼ yellow onion, grated
- ¼ cup ricotta cheese
- 1 large egg, beaten
- 2 garlic cloves, finely chopped
- 1 tbs. olive oil
- 1 (15-oz.) can tomato sauce
- ¼ cup finely grated Parmesan cheese
- 4 basil leaves
- 4 slices mozzarella cheese, halved

1. In a large bowl, tear 1 dinner roll into small crumbs. You should have about 1 cup crumbs. Add milk, 2 tsp. salt, and ½ tsp. pepper and set aside for 5 minutes to allow bread to absorb milk. Using a fork, mash mixture into a paste.

2. Gently mix in beef, onion, ricotta, egg, and garlic. Fry a small piece of beef mixture to check for seasoning and adjust accordingly. The mixture will be soft, which will ensure tender meatballs. Form mixture into 8 large meatballs and refrigerate for about 30 minutes, or until firm.

3. In a large nonstick skillet, heat oil over medium-high heat. When oil is shimmering, add meatballs and cook for about 8 minutes, or until they are thoroughly browned on all sides. Stir in tomato sauce and cook, turning meatballs occasionally, for about 10 minutes, or until meatballs are cooked through and sauce has thickened. Stir in Parmesan and basil.

4. Meanwhile, preheat broiler. Lay remaining 8 rolls, cut side up, on a baking sheet. Broil for about 1 minute, or until lightly toasted. Remove roll tops and set aside. Reserve ½ cup sauce for serving. Divide meatballs and remaining sauce among roll bottoms. Top meatballs with mozzarella and broil for about 2 minutes, or until cheese is golden. Cover with roll tops and serve with reserved sauce.

USING YOUR PANTRY

Items commonly found in the pantry such as salt, pepper, vinegar, oil, and butter are not included in the total cost of each recipe. All other ingredients are calculated based on the portion used in the recipe. However, we know some recipes may call for items not commonly used, so the full price of those unique items will be added to the recipe cost—and we'll still keep it under \$10! Cost is valid from 10/5/16 through 11/1/16.

Feed Your Family

CHICKEN AND CAULIFLOWER WITH HERBED BUTTER SAUCE



Make-Ahead: The herbed butter sauce can be made up to 8 hours ahead, covered and refrigerated. Rewarm before serving.

Ingredients

- 8 chicken thighs (about 7 oz. each)
- ¼ cup olive oil, divided
- 1 head cauliflower (about 2 lbs.), broken into florets
- 1 cup dry white wine
- 2 small shallots, finely chopped (about 3 tbs.)
- 4 garlic cloves, finely chopped
- 3 tbs. unsalted butter
- 2 tbs. finely chopped parsley

1. Position racks in center and bottom of oven and preheat oven to 425°F. Place a heavy baking sheet on bottom rack.

2. Place a wire rack on a second baking sheet. Coat chicken with 1 tbs. oil and season with salt and pepper. Place chicken, skin side up, on rack and roast for 40 minutes, or until skin is crisp and chicken is cooked through.

3. While chicken roasts, in a large bowl, toss cauliflower with 2 tbs. oil and sprinkle with salt and pepper. Place cauliflower on preheated baking sheet and roast, stirring occasionally, for 20 minutes, or until tender.

4. Meanwhile, in a small saucepan over medium-high heat, bring wine, shallots, and garlic to a simmer and cook for about 5 minutes, or until liquid has reduced by two-thirds. Remove pan from heat and stir in remaining 1 tbs. oil, butter, and parsley and season with salt and pepper.

5. Transfer chicken and cauliflower to platter and serve with sauce.









Feed Your Family

● SMOTHERED PORK CHOPS AND GRITS ●

PREP
5
MIN

COOK
25
MIN

SERVES
4

Make-Ahead: Grits can be made up to 2 hours ahead, covered and refrigerated. Rewarm gently, covered, and over low heat, adding more milk to loosen to desired consistency.

Ingredients

- 4 (8-oz.) pork chops
- 2 tbs. olive oil
- ½ yellow onion, thinly sliced
- 4 fresh thyme sprigs
- 4 tsp. unbleached all-purpose flour
- 1 ¼ cups low-sodium chicken broth
- ¼ cup heavy cream
- 2 cups whole milk
- 1 cup instant grits

1. Heat a large heavy skillet over medium-high heat. Season pork with salt and pepper. Add oil and pork to skillet and cook for 4 minutes per side, or until deeply browned. Remove pork from skillet and discard all but 1 tbs. fat.

2. Add onions and thyme to same skillet and cook, stirring often, for 5 minutes, or until onions are tender and charred in some spots. Sprinkle flour over onions and stir to coat evenly. Add broth and cream and bring to a simmer. Simmer for about 5 minutes, or until gravy has thickened slightly. Season with salt and pepper. Return pork and its juices to gravy and simmer for about 4 minutes, or until pork is cooked through. Discard thyme stems.


3. Meanwhile, in a medium saucepan over medium heat, bring milk and 1 ¾ cups water to a boil. Add grits in a steady stream while whisking. Cook grits, stirring often, for 6 to 8 minutes, or until grits are cooked. Season with salt and pepper.




4. Spoon grits into 4 dinner bowls. Place pork on grits, spoon gravy over, and serve.

A Cut Above

Whether you're looking to braise beef for a hearty stew or grill up a juicy steak, choosing the right cut of meat is essential to cooking success. At our butcher counters, you'll find beef that's sourced from quality ranchers—we know where it came from, how it was treated, and how to get you the best cut for whichever dish you're whipping up tonight. Just ask our qualified butchers.




CHUCK


CHUCK ROAST  

CHUCK STEAK   

CHUCK EYE  

RIB

RIB EYE STEAK   


RIB EYE ROAST 

COOKING GUIDE

 BRAISING/STEWING



 ROASTING

 GRILLING



 PAN-SEARING

 STIR-FRYING

SHORT LOIN

T-BONE STEAK  

NEW YORK STRIP STEAK   

PORTERHOUSE  

TENDERLOIN

TENDERLOIN STEAK 🔥 🔪 🍷

TENDERLOIN ROAST 🍲 🔥

FILET MIGNON 🔥 🔪 🍷

TOP SIRLOIN

TOP SIRLOIN STEAK 🔥 🔪 🍷

SIRLOIN ROAST 🍲 🔥

SIRLOIN TIP STEAK 🔥 🔪 🍷

TOP SIRLOIN CAP 🔥 🔪 🍷

ROUND

TOP ROUND STEAK
(LONDON BROIL) 🍲 🍲 🔥 🔪

EYE OF ROUND STEAK 🍲

EYE OF ROUND ROAST 🍲

RUMP ROAST 🍲 🍲

BRISKET

BRISKET 🍲 🍲

FLANK

FLANK 🔥 🔪 🍷

SKIRT 🔥 🔪 🍷

PLATE

SHORT RIBS 🍲

SKIRT STEAK 🔥 🔪 🍷

SHANK

SHANK 🍲

DINNER TONIGHT

Find a great
sirloin steak recipe
on page 16.



It's Steak Night!

We've got over 1,900 qualified butchers working hard in our stores to guarantee you'll get top-quality meat, like this sirloin steak we cooked up with an Asian-style marinade.



ROUND IT OUT!

For a heartier plate, add the roasted squash from page 21.

Asian-Style Steak with Garlicky Spinach

👤 SERVES 4

🕒 PREP 10 min., plus 30 min. marinating time

🕒 COOK 20 min.

INGREDIENTS

- 1/3 cup plus 2 tsp. soy sauce
- 2 Tbsp. rice wine vinegar
- 1 1/2 tsp. ground ginger
- 1 Tbsp. toasted sesame oil
- 1 1/2 lb. top sirloin steak, about 1" thick
- 2 1/2 Tbsp. vegetable oil
- 2 (10-oz.) bags fresh spinach
- 2 garlic cloves, minced
- 2 scallions, white part minced, green part sliced thin
- 1 Tbsp. lime juice

→ **COMBINE** 1/3 cup soy sauce, vinegar, 1 tsp. ginger, and sesame oil in a large re-sealable plastic bag. Add steak, turning to coat, and refrigerate for at least 30 minutes and up to 8 hours. Remove steak from marinade and pat dry.

→ **COOK** steak in 1 Tbsp. vegetable oil in a large skillet over medium-high until well-browned and meat registers 125° for medium-rare (130° for medium), 3 to 5 minutes per side. Transfer to a plate and tent loosely with foil.

→ **SAUTÉ** half of spinach in 1 Tbsp. oil in skillet and cook until just wilted. Transfer to a bowl and repeat with remaining spinach. Wipe skillet dry and sauté garlic and scallion whites in remaining 1 1/2 tsp. oil until softened, about 30 seconds. Add spinach back to skillet and cook until hot, 2 to 3 minutes. Remove from heat and stir in sliced scallion greens, lime juice, remaining 2 tsp. soy sauce, and remaining 1/2 tsp. ginger.

→ **SLICE** steak against the grain and serve with spinach.

Great Catch!

Two sustainable seafood options to pick up today, plus ideas for putting them to work in your kitchen tonight.



We work with the world's top sustainability organizations to ensure the seafood we serve is responsibly sourced, meets all labor regulations and safety laws, and meets or exceeds our standards. See our website for more details.



Easy Tilapia Tacos

PERSONS SERVES 4

→ **COAT** 1 lb. tilapia fillets with 2 Tbsp. chili powder and ¼ tsp. salt. Heat 1 Tbsp. vegetable oil in a large nonstick skillet over medium-high heat. Add fish to pan and cook for about 3 minutes on each side, or until it flakes easily with a fork. Break fish into bite-sized pieces. Fill 8 small corn tortillas with fish, top with shredded cabbage and cilantro, and serve with salsa and lime wedges.



Frozen tilapia from Fisherman's Wharf is a sustainable pick.



TRY THIS NOW



SALMON, **THREE** WAYS

1 BAKE IT

Press a mixture of breadcrumbs, Parmesan, and butter onto fillets and bake at 375° for about 15 minutes.

2 BROIL IT

Brush with your favorite glaze or marinade and broil until fish flakes easily with a fork, about 10 minutes.

3 GRILL IT

Skewer chunks of fish alongside vegetables like zucchini and mushrooms, then grill for 8 to 10 minutes.

SIMPLY DELICIOUS MEALS

BAKED RIGATONI

PREP TIME: 30 MIN. | TOTAL TIME: 50 MIN. | SERVINGS: 12

INGREDIENTS



PAM® No-Stick
Cooking
Spray



2 cans (14.5 oz. each)
Hunt's® Diced Tomatoes,
drained



2 cans (10 oz. each)
RO★TEL® Diced Tomatoes
& Green Chilies, undrained



1 can (6 oz.)
Hunt's®
Tomato Paste

- 1 pkg. (16 oz.) dry rigatoni pasta, uncooked
- 1 pound Italian pork sausage links, casings removed
- 1 medium onion, chopped
- 1 pkg. (8 oz.) sliced fresh mushrooms
- 2 cups shredded part-skim mozzarella cheese, divided

DIRECTIONS

Preheat oven to 375°F. Spray 13x9-inch baking dish with cooking spray. Cook pasta according to package directions.

Meanwhile, cook sausage, onion and mushrooms in large nonstick skillet over medium-high heat until sausage is crumbled and no longer pink, stirring frequently; drain. Add drained tomatoes, undrained RO★TEL® and tomato paste to sausage mixture; mix well and bring to a boil. Reduce heat to medium-low; cover and simmer 15 minutes, stirring occasionally.

Drain pasta; return to pan. Add sausage mixture and 1 cup cheese; mix lightly. Spoon into dish; top with remaining 1 cup cheese. Cover with aluminum foil sprayed lightly with cooking spray, sprayed-side down. Bake 20 minutes or until hot.

Find more recipes at

readyseteat.com
The faster, smarter way to dinner.

BAKED ZITI

PREP TIME: 20 MIN. | TOTAL TIME: 30 MIN. | SERVINGS: 6

INGREDIENTS



PAM® No-Stick
Cooking
Spray



1 can (24 oz.)
Hunt's® Four Cheese
Pasta Sauce



1 can (6 oz.)
Hunt's®
Tomato Paste

- 8 oz. dry ziti pasta, uncooked
- 1 pound ground sirloin beef (90% lean)
- 1 cup shredded part-skim mozzarella cheese

DIRECTIONS

Preheat oven to 350°F. Spray 8x8-inch baking dish with cooking spray. Cook pasta according to package directions; drain. Cook beef in large skillet over medium-high heat 7 minutes or until crumbled and no longer pink, stirring occasionally; drain. Stir in pasta sauce and tomato paste until combined.

Spoon ½ cup meat sauce into bottom of prepared dish. Top with half the pasta, half the remaining sauce and ½ cup cheese. Repeat layers, starting with pasta and ending with cheese.

Bake uncovered 10 minutes or until cheese is melted. Serve immediately.

Ripe to Perfection



Save your pumpkin seeds and roast them for an easy, tasty snack.



Use spaghetti squash as a low-carb alternative to pasta.

Put butternut squash to work in the hearty skillet lasagna on page 31.

Acorn squash's edible rind contains an array of nutrients, plus fiber.

GET COOKING

Seasonal Squash


There are few fall vegetables as versatile as squash. Whether puréed, roasted, or stuffed, they're flavorful and nutritious, too. Choose one (or several!) of these varieties, which are in stores now and at peak freshness this month, then put them to work in the recipes on the following pages.



Ginger-Squash Soup

 **SERVES 4**

 **PREP 20 min.**

 **COOK 35 min.**

GLUTEN-FREE **VEGETARIAN**

INGREDIENTS

- ½ cup sliced almonds
- 2 Tbsp. sugar
- 1 tsp. ground cumin
- 2 Tbsp. unsalted butter
- 1 onion, chopped (about 1 cup)
- 3 garlic cloves, peeled
- ½ tsp. ground ginger
- 2 lb. squash, such as butternut or pumpkin, peeled, seeded, and cut into 1" pieces (about 5 cups)
- 4 cups vegetable broth
- Salt
- ½ cup plain Greek yogurt

→ **COMBINE** almonds and sugar in a medium skillet over medium-high and cook, stirring frequently, until sugar is melted and has coated almonds, about 2 minutes. Stir in cumin, then spread out onto a greased plate and set aside.

→ **MELT** butter in a large pot over medium-low. Add onion, garlic, and ginger and cook, stirring occasionally, until softened, about 5 minutes. Increase heat to medium-high, add squash and vegetable broth, and simmer until squash is very tender, about 15 minutes.

→ **BLEND** in a blender until smooth and season with salt to taste. Ladle into bowls, top evenly with yogurt and candied almonds, and serve.

GO NUT-FREE

Use fresh herbs in place of the almonds.

USE THEM UP

Crumble candied almonds over morning yogurt.

Chicken Enchilada-Stuffed Spaghetti Squash

👤 SERVES 4

🕒 PREP 10 min.

🕒 COOK 1 hour

GLUTEN-FREE

INGREDIENTS

- 2 small spaghetti squash (about 2 lb. each), cut in half lengthwise and seeded
- Salt and pepper
- 1½ cups cooked shredded chicken
- 1½ cups red enchilada sauce
- ¾ cup black beans, drained
- ½ cup frozen corn
- ¼ cup chopped scallions, plus extra for serving
- 1 cup Mexican-style shredded cheese blend

→ **PREHEAT** oven to 400°. Coat the inside of each squash with cooking spray, season with salt and pepper, then roast, cut-side-up, on a baking sheet until fork-tender, about 50 minutes. Let cool slightly. Using a fork, rake squash flesh into strands.

→ **MIX** together chicken, enchilada sauce, black beans, corn, and scallions, then spoon over strands in roasted squash halves. Top evenly with cheese and return to oven.

→ **BAKE** until cheese is melted and filling is hot, about 15 minutes. Sprinkle with extra scallions and serve.



Roasted Squash with Brown Sugar and Apples

👤 SERVES 4

🕒 PREP 10 min.

🕒 COOK 40 min.

GLUTEN-FREE **VEGETARIAN**

INGREDIENTS

- 2 lb. squash, such as butternut or acorn, seeded and cut into 1" pieces (about 5 cups)
- 2 apples, such as Gala or Fuji, peeled, cored, and cut into ½" wedges
- 2 Tbsp. unsalted butter, melted
- 2 Tbsp. apple cider vinegar
- 1 Tbsp. light brown sugar
- 1 tsp. paprika
- Salt and pepper

→ **PREHEAT** oven to 425°.

→ **TOSS** together squash, apples, butter, vinegar, brown sugar, and paprika; season with salt and pepper to taste.

→ **ROAST** until lightly browned and tender, stirring halfway through, about 30 minutes. Serve.

Happy HALLOWEEN

Set the scene for a spooky gathering with easy, creative ideas that are fun to pull together.

Get Swept Away

Bold, fragrant **cinnamon brooms** will give your room a seasonally spicy scent—try removing a handful of bristles and arranging in a cute bucket or decorative vase.

Pop Till You Drop

To add fall flair to popcorn, melt cinnamon candy in hot water, using half as much water as candy. Add a pinch of salt, toss with popcorn, let cool, and break apart. Serve in festive bowls or buckets.

Delegate to the Pros

Grab **hand-decorated cupcakes (12 ct.)** from our bakery, and you'll have extra time to finish up your costume.

Top It Off

There's nothing sweeter or simpler than serving up our crumb-topped **pumpkin crème cake (\$6 ea.; 32 oz.)**.



Punch It Up

For a crowd-pleasing party drink, blend cranberry and grape juices along with herbal iced tea. For a kid-friendly take, add a bottle of sparkling cider. For adults, add a bottle of chilled sparkling wine. Add ice, then garnish with thin slices of orange.




Hit a Hole in One

After pairing our glazed **pumpkin doughnuts (\$4 for 12 ct.)** with punch at the party, eat the leftovers for breakfast alongside a cup of coffee.




Have a Can-Do Attitude

Fill canning jars of different sizes with candy corn, jelly beans, or peanut M&M's, then tie the tops with patterned ribbons for an eye-catching display.



We've got your décor covered with items like this **decorative jack-o'-lantern**.



Take a Dip

Turn marshmallows into ghostly, bite-sized pops: Just dunk in melted chocolate, top with chocolate sprinkles, and serve with toothpicks.

Fall for Delicious Harvest Baking Recipes

For more delicious M&M'S® Brand recipes, visit us on [Pinterest.com/mmschocolate](https://www.pinterest.com/mmschocolate)



M&M'S® Brand Chocolate Candies Pudding Tart

Ingredients

Crust

6 tbsp. sugar
¾ cup butter, unsalted
3 tbsp. cocoa powder
2 cups graham cracker crumbs

Topping

1 cup crème fraîche
¼ cup sugar
1 tsp. vanilla extract
½ cup M&M'S® Brand Chocolate Candies

Filling

⅔ cup sugar
⅔ cup cocoa powder
¾ cup cornstarch
¼ tsp. salt
3¼ cups milk, whole, divided
¼ cup heavy whipping cream

Directions

1. Preheat conventional oven to 350° F.
2. Combine sugar, butter and cocoa powder in a small saucepan and bring to a boil, stirring constantly.
3. Combine butter mixture with graham cracker crumbs in a medium bowl and mix thoroughly.
4. Press ⅓ cup of crumbs into each of eight 4" tart shell so that the bottom and sides are evenly covered. Bake for 10 minutes or until crust is set and no longer looks moist. Let cool.
5. For the filling, whisk sugar, cocoa powder, cornstarch and salt in heavy medium saucepan until blended. Gradually add ⅓ cup milk, whisk in until a smooth paste forms. Whisk in remaining milk and ¼ cup cream.
6. Stir mixture constantly over medium heat, scraping bottom and sides of pan until pudding thickens and begins to bubble at edges, about 5 minutes.
7. Pour hot pudding equally into crusts and spread evenly. Cool 1 hour at room temp. Cover with plastic wrap; chill overnight. (Can be made up to this point 2 days ahead. Keep refrigerated.)
8. For the topping, beat crème fraîche, whipping cream, sugar and vanilla with an electric mixer just until stiff peaks form and mixture is thick enough to spread (do not overbeat).
9. Dollop a large spoonful onto each tart and sprinkle 1 tbsp. M&M'S® Brand Chocolate Candies over the top. Serve immediately.

Peanut Butter & Chocolate Cupcakes

Ingredients

2 cups powdered sugar
2 cups peanut butter
½ cup butter, room temperature
½ tsp. vanilla extract
1 cup SNICKERS® Brand Minis, crushed ¼, frozen
6 tbsp. heavy cream
24 cupcakes, premade
12 SNICKERS® Brand Miniatures, frozen, halved




Directions

1. Put powdered sugar, peanut butter, butter and vanilla in electric mixer.
2. Mix until well incorporated. Add SNICKERS® Brand Minis and heavy cream and mix until smooth.
3. Spread approximately 2 tbsp. on each cupcake, then top with SNICKERS® Brand Miniatures halves.

Game Day!

These recipes use just five Winn-Dixie ingredients each—and come together faster than you can say “touchdown”!

Buffalo Chicken Dip

 **SERVES** 12
 **PREP** 15 min.
 **COOK** 0 min.

MAKE-AHEAD You can make this dip and refrigerate it up to 2 days ahead.

TIP Serve with kettle chips and celery sticks.

INGREDIENTS

- 1 (8-oz.) package cream cheese
- 1 cup sour cream
- ½ cup hot wing sauce
- 3 cups shredded rotisserie chicken (from 1 chicken)
- 4 scallions, minced, white and green parts separated


→ **BEAT** cream cheese, sour cream, and hot wing sauce with a handheld mixer until smooth.

→ **STIR** in chicken and scallion whites.


→ **TRANSFER** to a serving bowl and sprinkle with scallion greens.

SUPER FAST!




Winn-Dixie
Cream Cheese





Winn-Dixie
Sour Cream




Winn-Dixie
Hot Wing Sauce




Lip Lickin'
Rotisserie Chicken




Scallions

Fast Five

BLT Slaw

 **SERVES** 12

 **PREP** 20 min.

 **COOK** 10 min.

TIP To make chopping the bacon easier, freeze slices for 10 to 15 minutes before cutting.

INGREDIENTS

- 10 slices bacon, chopped
- 1 cup mayonnaise
- 2 Tbsp. lemon juice
- 1 medium green cabbage, shredded (about 8 cups)
- 2 cups halved cherry tomatoes

→ **COOK** bacon in a large nonstick skillet over medium-high heat until crisp, 10 to 14 minutes. Remove and set aside.

→ **WHISK** mayonnaise and lemon juice together in a large bowl until smooth; season with salt and pepper to taste. Add cabbage, cherry tomatoes, and cooked bacon.

→ **TOSS** to coat and serve.



Hickory Sweet
Bacon



Winn-Dixie
Real Mayonnaise



Lemon Juice




Green Cabbage




Cherry Tomatoes



Candy Bar Cookies

 **MAKES** 30 cookies

 **PREP** 15 min.

 **COOK** 30 min.

INGREDIENTS

- 1 cup (2 sticks) salted butter, softened
- 2 cups packed light brown sugar
- 2 large eggs, room temperature
- 2 ½ cups self-rising flour
- 20 mini Snickers bars, finely chopped

→ **POSITION** racks in upper-middle and lower-middle of oven and preheat to 350°.

→ **BEAT** butter and sugar together in a large bowl on medium speed until light and fluffy, about 3 minutes.

→ **ADD** eggs and beat until incorporated, about 1 minute. Reduce speed to low, add flour, and mix until just incorporated. Stir in Snickers bars.


→ **PLACE** heaping tablespoons of dough, spaced about 2" apart, onto 2 parchment-lined baking sheets and bake until cookies begin to brown, about 15 minutes.

→ **TRANSFER** cookies to a wire rack, let baking sheets cool slightly, and repeat with remaining cookie dough.


TIP

Making these cookies is a great way to use up any leftover Halloween candy. Be sure to use self-rising flour to ensure chewy and airy cookies.





Winn-Dixie
Salted Butter




Winn-Dixie
Light Brown Sugar




Large Eggs




Winn-Dixie
Self-Rising Flour




Snickers Minis



What's New

Exciting products to try right now!

LIMITED EDITION

Get the Scoop!

With ingredients like pumpkin pie and rich stout beer, these limited-edition flavors, from our award-winning Prestige line of ice creams, are perfect treats for fall.



Grandma's Pumpkin Pie and Chocolate Stout ice creams, \$4.79 ea.

PHOTOGRAPHS BY DAVE BRADLEY (ICE CREAM BOWLS, CHIP BOWL), CLAUDIA MAK (CHIPS).
STYLING BY CHERRYLL HANSON-BULL (ICE CREAM BOWLS, CHIP BOWL)

PRODUCT SPOTLIGHT

Best of the Crunch

These Kettle Cooked Potato Chips, brand-new to our stores, are fried in small batches for an even better texture. Plus, they contain zero artificial colors or flavors. Find the right crunch for you below.



\$2.99 for an 8-oz. bag

NEW!



How Do You Like Your Chips?

➔ Whether you like to pair your chips with dip or eat them straight from the bag, we've got a flavor to match every snacking mood.



Spicy
Try: Hot Jalapeño, Pepperoncini, or Hot Sriracha



Classic
Try: Salt & Vinegar, Texas BBQ, or Sea Salt



Cheesy
Try: Rosemary & Feta or Garlic Parmesan



Fall Pasta Ideas

From fall-friendly lasagna that uses just one skillet to extra-cheesy tortellini with chicken and pesto, we've got great ideas for turning our store ingredients into hearty, easy dinners for the family.



Butternut Squash Skillet Lasagna

👤 SERVES 4
🕒 PREP 15 min.
🕒 COOK 40 min.
VEGETARIAN

INGREDIENTS

- 1 small butternut squash (about 1 lb.), peeled, seeded, and cut into ½" pieces
- 2 Tbsp. olive oil
- 1 shallot, finely chopped
- 2 Tbsp. chopped fresh sage
- 2 garlic cloves, finely chopped
- Salt and pepper
- 3 cups vegetable broth
- 1 cup heavy cream
- 10 curly-edged lasagna noodles, broken crosswise into 2"-long pieces
- ½ cup grated Parmesan cheese
- ½ cup walnuts, toasted and chopped coarse

→ **SAUTÉ** squash in oil in a large nonstick skillet over medium-high until golden brown, 8 to 10 minutes. Stir in shallot, 1 Tbsp. sage, garlic, and ¾ tsp. salt and cook for 30 more seconds.

→ **STIR** broth and cream into skillet, bring to a simmer, and cook until slightly thickened, about 5 minutes. Scatter pasta over squash, but do not stir. Cover, reduce heat to low, and simmer, stirring occasionally, until pasta is tender, about 25 minutes.

→ **SPRINKLE** with cheese, walnuts, and remaining 1 Tbsp. sage and serve.

SUPER EASY!

This dish cuts down on dishes by sautéing the squash and cooking the lasagna in the same skillet.



Bacon Mac and Cheese

👤 SERVES 6 to 8
🕒 PREP 10 min.
🕒 COOK 35 min.

INGREDIENTS

- 1 lb. elbow macaroni
- 8 slices bacon, chopped
- 4 scallions, sliced thin, white and green parts separated
- ¼ cup flour
- 3 cups whole milk, warmed
- 3 cups shredded sharp cheddar cheese
- ½ tsp. mustard powder
- Pinch cayenne pepper
- Salt and pepper
- ½ cup breadcrumbs, toasted

→ **PREHEAT** oven to 400°. Cook pasta according to package instructions, then drain and return to pot.

→ **COOK** bacon in a large nonstick skillet over medium-high until

crisp, 8 to 10 minutes. Remove bacon, set aside, and pour off all but ¼ cup fat from skillet. Reduce heat to medium and stir scallion whites into skillet, cooking until softened, about 2 minutes.

→ **WHISK** in flour and cook, stirring constantly, for 1 minute. Slowly whisk warmed milk into flour mixture and cook, stirring frequently, until mixture is as thick as heavy cream, 5 to 7 minutes.

→ **TOSS** pasta in pot with sauce, cheese, bacon, mustard powder, and cayenne until combined and cheese is melted; season with salt and pepper to taste and transfer to a greased 9x13" baking dish. Sprinkle evenly with breadcrumbs.

→ **BAKE** until edges are bubbly, 10 to 15 minutes. Sprinkle with scallion greens and serve.

Dinner Made Easy

Tortellini with Chicken and Pesto-Cream Sauce

👤 SERVES 4

⌚ PREP 5 min.

⌚ COOK 20 min.

INGREDIENTS

- 1 (9-oz.) package fresh cheese tortellini
- ½ cup sun-dried tomatoes, patted dry and chopped coarse
- 1 Tbsp. olive oil
- 1¾ cups heavy cream
- 4 cooked, skinless chicken breasts, sliced
- 1 (7-oz.) container pesto
- Salt and pepper
- ¼ cup basil leaves, torn

→**COOK** pasta according to package instructions, then drain and return to pot. Sauté tomatoes in olive oil in a large nonstick skillet over medium-high until softened, about 1 minute.

→**STIR** in cream, reduce heat to medium-low, and simmer until slightly thickened, about 5 minutes. Stir in chicken and pesto and cook until chicken is heated through, about 1 minute. Toss with pasta.

→**SEASON** with salt and pepper to taste, garnish with basil, and serve.



Baked Rigatoni with Shrimp and Feta

👤 SERVES 4

⌚ PREP 15 min.

⌚ COOK 45 min.

INGREDIENTS

- 12 oz. rigatoni
- 1 lb. extra-large shrimp, peeled and deveined
- 3 Tbsp. extra-virgin olive oil
- 1 shallot, finely chopped
- 1 Tbsp. tomato paste
- 3 garlic cloves, finely chopped
- ½ tsp. dried oregano
- ¼ tsp. red pepper flakes
- ¼ cup dry white wine
- 1 (28-oz.) can crushed tomatoes
- Salt and pepper
- 6 oz. feta cheese, crumbled (1½ cups)

→**PREHEAT** oven to 425°. Cook pasta according to package instructions, then drain and return to pot.

→**SAUTÉ** shrimp in 2 Tbsp. oil in a large nonstick skillet over medium-high until lightly browned and cooked through, about 5 minutes; transfer to plate. Add remaining 1 Tbsp. oil to now-empty skillet and cook shallot until softened, about 1 minute. Add tomato paste, garlic, oregano, and red pepper flakes and cook until fragrant, about 30 seconds.

→**STIR** wine into skillet and simmer for 1 minute. Add crushed tomatoes, and return to a simmer. Stir tomato mixture and shrimp into pot with pasta. Season with salt and pepper to taste and transfer to a 9x13" baking dish. Top with feta.

→**BAKE** until sauce is bubbling around edges, about 15 minutes. Let cool slightly and serve.



MAKE IT A MEAL!

While this baked rigatoni is hearty and delicious all on its own, it's also great paired with your favorite sautéed or steamed veggies, like the garlicky spinach on page 16.

NEW!



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JAMIE SAYS

"I simply adore tart Granny Smith apples in my pie—but you can use whichever variety you have on hand."



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

Easy as Pie

During the Jewish holiday of Rosh Hashanah, apples are paired with honey to symbolize heartfelt hopes and wishes for a happy, sweet new year. Here, I've put the classic pairing to work in single-serving apple pies that sidestep making labor-intensive crust, which saves time while delivering all the comforting flavor of a classic dessert. They're an elegant end to a holiday meal or the perfect finish to a fall family dinner.

Jamie Geller

Mini Apple Pies

SERVES 4

PREP 15 min.

COOK 30 min.

KOSHER

TIP If you like your apple pie extra sweet, add a touch more honey. For a shortcut, use prepared apple pie filling from a can.

INGREDIENTS

- 4 Granny Smith apples, peeled, cored, and cut into ½" pieces
- 1 Tbsp. extra-virgin olive oil
- Juice of 1 lemon
- ¼ cup honey
- 1 tsp. ground cinnamon
- 1 tsp. ground nutmeg
- 4 Tbsp. candied ginger, coarsely chopped
- 1 (13-oz.) package frozen puff pastry, thawed
- 1 large egg, beaten

→ **PREHEAT** oven to 400°.

→ **SAUTÉ** apples in oil in a large saucepan over medium until slightly softened but not mushy, 5 to 8 minutes. Stir in lemon juice, honey, cinnamon, nutmeg, and ginger and cook for 1 more minute. Evenly distribute filling between four 1-cup capacity ramekins.

→ **ROLL** out puff pastry to about ⅛" thickness on a lightly floured surface. Use a bowl with a diameter slightly larger than that of your ramekins to cut out 4 circles. Brush edges of each circle with egg and place on top of ramekins. Lightly press down to seal to edges of ramekin and cut a small slit in the top to let steam out.

→ **BAKE** until crust is golden brown, 15 to 18 minutes. Serve warm.



How Do You Tailgate?

Burgers or ribs? Face paint or fanny packs? Beer or soda?
We asked for your thoughts on throwing the ultimate game-day feast.

What's your go-to meat for a tailgate?



32%

Hamburgers



18%

Hot dogs/Sausages



13%

Chicken



13%

Steak



8%

Ribs

Do you cook at your tailgate or serve ready-to-eat food?

49%

No—I only bring food that is ready to eat.

51%

Yes—I do some sort of cooking at the tailgate party.



Grab and Go!

To make feeding a crowd a snap, head to the deli and pick up fully cooked St. Louis-style ribs (above), Lip Lickin' chicken (below), and our famous baked beans.

My signature tailgating dish is...

"Sausage and peppers on crusty Italian bread"

"Bacon-wrapped shrimp drizzled with sweet Thai chili sauce"

"Pepper jelly and cream cheese with crackers"

"Jambalaya"

"Pulled pork sandwiches with spicy coleslaw"

What's your beverage of choice?

64%

Beer



It wouldn't be a tailgate without...

"Beer, face paint, fanny packs, and foam fingers"

Are you the host or the guest?

56%

I am typically a guest at someone else's party.



SEG CUSTOMER EXPERIENCE TRACKER CONDUCTED THIS SURVEY OF 479 PARTICIPANTS.

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Nutritional Info

October 2016

FEED YOUR FAMILY

Meatball Parm Sliders

Per Serving: 580 Cal; 29g Fat (11g Sat Fat); 140mg Chol; 2080mg Sodium; 39g Carb; 3g Fiber; 7g Sugar; 40g Protein

Chicken and Cauliflower with Herbed Butter Sauce

Per Serving: 660 Cal; 47g Fat (14g Sat Fat); 250mg Chol; 580mg Sodium; 7g Carb; 2g Fiber; 2g Sugar; 42g Protein

Smothered Pork Chops and Grits

Per Serving: 440 Cal; 24g Fat (9g Sat Fat); 120mg Chol; 290mg Sodium; 19g Carb; 1g Fiber; 7g Sugar; 35g Protein

FRESH IDEA

Asian-Style Steak with Garlicky Spinach

Per Serving: 320 Cal; 14g Fat (3g Sat Fat); 115mg Chol; 450mg Sodium; 6g Carb; 3g Fiber; 0g Sugar; 43g Protein

Easy Tilapia Tacos

Per Serving: 290 Cal; 8g Fat (1.5g Sat Fat); 65mg Chol; 200mg Sodium; 24g Carb; 4g Fiber; 3g Sugar; 32g Protein

RIPE TO PERFECTION

Ginger Squash Soup

GLUTEN-FREE VEGETARIAN

Per Serving: 310 Cal; 14g Fat (4.5g Sat Fat); 15mg Chol; 170mg Sodium; 42g Carb; 7g Fiber; 18g Sugar; 10g Protein

Chicken Enchilada-Stuffed Spaghetti Squash

GLUTEN-FREE

Per Serving: 410 Cal; 13g Fat (5g Sat Fat); 80mg Chol; 1130mg Sodium; 44g Carb; 11g Fiber; 17g Sugar; 33g Protein

Roasted Squash with Brown Sugar and Apples

GLUTEN-FREE VEGETARIAN

Per Serving: 220 Cal; 6g Fat (3.5g Sat Fat); 15mg Chol; 10mg Sodium; 43g Carb; 7g Fiber; 18g Sugar; 3g Protein

FAST FIVE

Buffalo Chicken Dip

Per Serving: 140 Cal; 11g Fat (6g Sat Fat); 50mg Chol; 340mg Sodium; 2g Carb; 0g Fiber; 1g Sugar; 9g Protein

BLT Slaw

Per Serving: 190 Cal; 17g Fat (3g Sat Fat); 15mg Chol; 290mg Sodium; 7g Carb; 2g Fiber; 4g Sugar; 4g Protein

Candy Bar Cookies

Per Cookie: 200 Cal; 9g Fat (5g Sat Fat); 30mg Chol; 200mg Sodium; 27g Carb; 0g Fiber; 19g Sugar; 2g Protein

DINNER MADE EASY

Butternut Squash Skillet Lasagna

VEGETARIAN

Per Serving: 830 Cal; 43g Fat (18g Sat Fat); 90mg Chol; 740mg Sodium; 91g Carb; 7g Fiber; 10g Sugar; 23g Protein

Bacon Mac and Cheese

Per Serving (for 8): 550 Cal; 27g Fat (13g Sat Fat); 60mg Chol; 510mg Sodium; 51g Carb; 2g Fiber; 6g Sugar; 24g Protein

Tortellini with Chicken and Pesto-Cream Sauce

Per Serving: 950 Cal; 66g Fat (31g Sat Fat); 255mg Chol; 880mg Sodium; 43g Carb; 4g Fiber; 9g Sugar; 44g Protein

Baked Rigatoni with Shrimp and Feta

Per Serving: 680 Cal; 22g Fat (8g Sat Fat); 180mg Chol; 1510mg Sodium; 83g Carb; 7g Fiber; 14g Sugar; 36g Protein

JAMIE GELLER'S KITCHEN

Mini Apple Pies

KOSHER

Per Serving: 400 Cal; 16g Fat (4g Sat Fat); 45mg Chol; 220mg Sodium; 63g Carb; 6g Fiber; 41g Sugar; 5g Protein