THERE ARE TWO KINDS OF PEOPLE IN THE WORLD. WE DELIVER TO BOTH.

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Contents

features

18 CHOCOLATE CLASSICS Few of us can resist our favorite cookies, brownies and molten lava cake.

22 CHOCOLATE A definitive guide to chocolate—the greatest taste on earth.

24 DINNER FOR TWO Celebrate Valentine’s night as a couple with a home-cooked meal.

32 MONSTER SHAKES Never considered topping a shake with a donut? You will now.

36 SAVORY CHOCOLATE See chocolate in a whole new light as it brings richness and complexity to chicken and ribs.

40 STADIUM EATS Craving snacks and a cold one? Turn on the game and try these pairings.

44 GOOD AS IT GETS Discover fun new ways to indulge in ZOET premium chocolate bars and spreads.

48 DOUBLE DIP If a food is dunkworthy with chocolate, it’s on our list. Cookies, popcorn, dragon fruit, bacon—you name it.

50 WILL YOU BE MY GALENTINE? Introduced by a TV comedy, this celebration of female friends is catching on.

58 CAN’T BEAT THESE TREATS! Anyone can make small cakes with layers of cherries, topped with buttercream. It’s one of many treats that will satisfy your desire for chocolate.

62 ICING ON THE CAKE Fresh from a TV appearance, Hy-Vee cake decorators give you design tips.

DATE NIGHT!
Chocolate-wine sauced steak tips—perfect for a Valentine’s night in, page 24
**Contents**

<table>
<thead>
<tr>
<th>Number</th>
<th>Section</th>
</tr>
</thead>
<tbody>
<tr>
<td>0</td>
<td>Contents</td>
</tr>
<tr>
<td>10</td>
<td>7 IN SEASON: STRAWBERRIES The bright red fruit promises you a smile in every bite.</td>
</tr>
<tr>
<td>11</td>
<td>BLOOMS: ROSES Find a beautiful array of colors at your Hy-Vee Floral, plus tips for making a fresh bouquet last longer.</td>
</tr>
<tr>
<td>12</td>
<td>COOKING 101 Making chocolate is a snap once you’ve done it. After trying our techniques, you’ll become an expert.</td>
</tr>
<tr>
<td>15</td>
<td>BOTTLES Spike a dessert drink with one of the featured chocolate liqueurs.</td>
</tr>
<tr>
<td>6</td>
<td>FOOD HACKS Learn how easy it is to make an edible bowl using melted chocolate and a balloon.</td>
</tr>
<tr>
<td>10</td>
<td>OUR BEST: FROM THE HEART Our best: every bite. promises you a smile in every bite.</td>
</tr>
<tr>
<td>73</td>
<td>NEXT ISSUE</td>
</tr>
</tbody>
</table>

**From the Editor**

Executive Pastry Chef Bryce Ekeren started working as a Hy-Vee Sweet Shoppe manager about eight months ago in Minnesota. Previously, he created unforgettable desserts at hotels, resorts, and on cruise ships. Now he keeps Hy-Vee shoppers happy.

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**FOOD HACKS**

Learn how easy it is to make an edible bowl using melted chocolate and a balloon.

**COOKING 101**

Making chocolate is a snap once you’ve done it. After trying our techniques, you’ll become an expert.

**BOTTLES**

Spike a dessert drink with one of the featured chocolate liqueurs.

---

**Welcome Letter**

With this issue, we’ve narrowed the focus of Hy-Vee Seasons exclusively to food. Over the last decade, recipes and cooking-related stories have always been central. Now cooking, baking, roasting, grilling, blending and other culinary delights are our only subjects.

**In Season: Strawberries**

The bright red fruit promises you a smile in every bite.

**Our Best: From the Heart**

Our best: every bite promises you a smile in every bite. It was fun, but I should have made more than 60. I don’t think there was anything else like it in Minneapolis.

---

**Welcome**

You can understand why I’m so happy working for Hy-Vee. I’ve got carte blanche to find new ways to make people smile. With this issue, we’ve narrowed the focus of Hy-Vee Seasons exclusively to food. Over the last decade, recipes and cooking-related stories have always been central. Now cooking, baking, roasting, grilling, blending and other culinary delights are our only subjects.

In addition to the newly narrowed focus, I am biased about this issue for another reason: The star of this issue is chocolate. Be still, my heart! Discover how to prepare a Triple Cocoa Cocktail in “Cheers,” page 15, or whip up “Chocolate Classics,” page 18, or bring out the delicious essence of pork and chicken in “Savory Chocolate,” page 36. Enjoy sampling all you find on these pages. There’s magic in every bite and each sip.

Sincerely,

Bryce Ekeren | Hy-Vee, Eagan, Minnesota
Calling all Seasons lovers.
Show us your latest creations.
Upload your photos with the hashtag #HyVeeSeasons. Follow us @hyvee

OUR FEATURED INSTAGRAM READER

SUZY S. PULLED OUT ALL THE STOPS FOR HER SWEETIE WITH THIS CHOCOLATE FINALE. YOU CAN TOO. TRY OUR EASIEST MOSTHOT CHOCOLATE CAKES, PAGE 21.

BRITTANY G. SHARED A GORGEOUS BOUQUET OF PINK BLOOMS FROM HY-VEE.

A BEAUTIFUL CAKE MADE BY HY-VEE BAKERY FOR A BEAUTIFUL WEDDING DAY. POSTED BY BRITT F.

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**Chocolate Bowls**

**STEP 1:** Inflate small balloons, then wash and thoroughly dry them. Lightly coat the balloons with Hy-Vee nonstick cooking spray. Set aside.

**STEP 2:** Melt bittersweet chocolate (see directions, page 12). Dip the bottoms of balloons in bittersweet chocolate, then place the balloons on a small baking sheet lined with parchment paper. Let stand at room temperature for 1 hour or refrigerate for 30 minutes or until chocolate sets up.

**STEP 3:** Use a pin to poke a hole near the knot and slowly let out the air. Carefully remove the balloon. Fill the bowls as desired and serve immediately or store in an airtight container in the refrigerator for up to 3 days.

**DIY MAGICAL SHELL:**

STIR TOGETHER 4 OZ. MELTED BITTERSWEET CHOCOLATE, ¼ CUP HY-VEE REFINED COCONUT OIL AND 1 TBSP. HY-VEE LIGHT CORN SYRUP.

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**Strawberries**

Bright red and beautiful, strawberries can make our mouths water like few other foods. Not actually a berry, this unusual fruit is the only one to wear its seeds on the outside—some 200 per strawberry!

**SELECT**

Choose strawberries that are firm, plump and aromatic with the green leaves still attached. Color is a good telltale sign that strawberries are ripe and sweet: the redder, the better. Once picked, a strawberry will not ripen any more, so avoid any that are partially white if possible.

**STORE**

Strawberries will keep fresh for a few days in the refrigerator. Do not trim or wash them until just before eating, as this will hasten spoilage. You can freeze strawberries for up to six months. Place washed and trimmed berries on a baking sheet. When frozen, transfer to an airtight container for storing.

**NUTRITION**

Strawberries are bursting with nutrition. They are an excellent source of vitamin C, manganese and potassium and are also rich in antioxidants. One cup of strawberries contains less than 50 calories and 3 grams of fiber, which helps regulate blood sugar.
TRIPLE-DIPPED STRAWBERRIES

YOU’LL GET EXTRA CREDIT FOR THESE TRULY SPECTACULAR STRAWBERRIES. EACH IS DUNKED NOT ONCE, NOT TWICE BUT THREE TIMES FOR LAYERS OF DELICIOUS FLAVOR. DON’T SKIP THE SPRINKLES—THEY ADD A SMIDGE OF CRUNCH AND OODLES OF PIZZAZZ.

1. In separate bowls, melt bittersweet chocolate, white chocolate and pink candy melts. See directions, page 12.

2. Dip three-fourths of each strawberry into bittersweet chocolate and place on waxed paper. Let stand until chocolate sets. Dip half of each strawberry into white chocolate and return to waxed paper. Let stand until set.

3. Dip one-fourth of each strawberry into candy melts and place once more on waxed paper. Let stand for a few minutes or until final coating is firm but tacky. Sprinkle with desired nonpareils or sprinkles and let stand until set.

NO TIME? Buy hand-dipped strawberries from your local Hy-Vee.
From the Heart

WANT TO EXPRESS YOUR LOVE, CHEER UP YOUR MOTHER OR CONSOLE A FRIEND? DO IT WITH FLOWERS, SAYS HY-VEE FLORIST SHANNON AHLMAN.

Q: What did you decide to become a florist?
A: I started with an eight-hour course from a community college in Omaha. At the time, I was going to Wayne State College in Wayne (Nebraska), but I drove to Omaha once a week for four weeks to take evening classes. Then I learned on my own—observed a lot, looked at magazines, did my research. This was all before the Internet.

Q: So what was the learning curve like for you?
A: It was all trial and error. Then I had my own floral shop for 10 years.

Q: What early lesson sticks with you today?
A: I always remember the first wedding we did. I delivered this very light box of corsages and boutonnieres to the church. When I got to the church door carrying the box, a big gust of wind came up and right in front of my eyes, all the flowers blew away. Everything was flying down the street. A guy stopped and helped me gather them but it was a disaster. I had a lot to learn.

Q: What early lesson sticks with you today?
A: I started seeing that every flower is different, even if they are the same kind of flower. There are small variations in color and height and look. These differences dictate how a design should go for the best results.

Q: What is your biggest challenge as a florist?
A: Florists share some of the most emotional and intimate moments of life with our customers. People come to us for engagements, weddings, the death of loved ones, those kinds of things. Big life moments. You have to be sensitive to them. Like, when it’s prom season, young girls come to us to order prom corsages. They come with hopes and expectations for their big night. But for our designers, it means 300 corsages and all the work that comes with that. Maybe they get a little overwhelmed. So I remind them, “Girls who get these corsages want the best. Don’t forget that. You’re taking care of somebody else’s emotions.”

Q: What simple rules would you give those who want to create their own flower arrangements?
A: One: Be sure to recut the ends of stems before wanting to create their own flower arrangements.

Q: Do you have any special ways to do it?
A: colored tissue paper. I use a color scheme of all blues, all reds, all yellows or even if they are the same kind of flower. There are small variations in color and height and look. These differences dictate how a design should go for the best results.

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Melt It!

Here are the types of chocolate that are good for melting. Break or chop bars into small pieces to speed the melting process.

**WHITE CHOCOLATE**
For melting, use only bars or wafers that contain cocoa butter. Sweet, rich white chocolate pairs well with fruits that have high acidity, such as tart berries and citrus. Macadamia nuts also complement the richness of white chocolate.

**Milk Chocolate**
Milk chocolate is sweeter and less bitter than dark chocolate. Pair it with caramel or peanut butter for a rich combo or with milder nuts, such as walnuts.

**Dark Chocolate**
Smooth, dark semisweet and intensely flavored bittersweet bars and wafers are considered dark chocolate. Complement the chocolate with something very sweet—ripe strawberries, pears or bananas—or nuts with distinct flavor components, such as peanuts and hazelnuts.

**Candy Coating**
This chocolate-like product, also called almond bark, contains vegetable fat instead of cocoa butter, so it is not as rich in flavor. It comes in assorted colors and flavors and sets up quickly.

**Garnishes**
Flex Curls To create flat, thin shavings, scrape a vegetable peeler or knife lengthwise across an edge of a softened chocolate bar held over a paper plate. Keep the bar in your back pocket for a few minutes to get it to the right temperature. Avoid touching the shavings as they will quickly melt. Chill finished curls in the refrigerator until ready to use.

Loose Curls Spread a melted baking bar or candy coating onto the bottom of a baking pan. Let stand in a cool place until chocolate is firm. Using a metal spatula, scrape chocolate from bottom of pan into loose curls. Chill finished curls in the refrigerator until ready to use.

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**怎样融化巧克力**

这里有一些适合融化巧克力的巧克力种类。将巧克力切成小块，以便加快融化过程。

**白色巧克力**
用于融化时，只使用含有可可脂的巧克力条或薄片。甜而富有的白色巧克力与高酸度的水果搭配良好，如酸果和柑橘。澳洲坚果也与白色巧克力的丰富性相得益彰。

**牛奶巧克力**
牛奶巧克力比深色巧克力更甜更苦。搭配它与焦糖或花生酱是丰富的一对，或与较温和的坚果，如核桃。

**深色巧克力**
平滑、深半甜和强烈风味的黑巧克力条和薄片被认为是深色巧克力。可以搭配水果，如熟透的草莓、梨或香蕉，或者坚果，如花生和榛子。

**糖果涂层**
这种巧克力般的产物也被称为杏仁 Bark, 含有植物脂肪，而不是可可脂，所以它不是那么丰富在口味。它有各种颜色和口味，并且迅速凝固。

**装饰**
**Flex Curls** 为了制作扁平的薄片，将水果刀或刀片从一块软化的巧克力条边缘斜切下。将巧克力条放在你的后口袋里几分钟，直到达到合适的温度。避免触摸薄片，因为它们会迅速融化。将完成的薄片放入冰箱，直到使用。

**松散的卷** 用融化的烘焙条或糖果涂层铺在烤盘的底部。让它在凉爽的地方凝固，直到巧克力条变硬。用金属刮刀将巧克力条从烤盘底部剥下，制成松散的卷。将完成的卷放入冰箱，直到使用。

---

**3 ways**

**DIRECT HEAT**
Place chopped chocolate in a small heavy saucepan over low heat. Stir constantly until chocolate just begins to melt. Remove saucepan from heat and continue stirring until smooth.

**MICROWAVE**
Place 6 oz. chopped chocolate in a microwave-safe bowl. Microwave, uncovered, on 50 percent power for 1 minute; stir. Microwave on 50 percent power for 2 to 3 more minutes, stirring every 30 seconds until chocolate is melted and smooth.

**DOUBLE BOILER**
Place chopped chocolate in a heatproof bowl set over hot, but not boiling, water. Stir occasionally until chocolate is almost melted. Remove from heat and stir until chocolate is melted and smooth.
Filigree Hearts

LACY, DELICATE CHOCOLATE HEARTS MAKE ELEGANT GARNISHES FOR DESSERTS AND DRINKS. TO MAKE SEVERAL HEARTS AT A TIME, USE A BAKING SHEET AND CAREFULLY REPOSITION THE PATTERN UNDER THE PARCHMENT AS YOU GO ALONG. REFRIGERATE THE HEARTS LAYERED BETWEEN SHEETS OF WAXED PAPER IN AN AIRTIGHT CONTAINER.

HOW TO PIPE CHOCOLATE HEARTS

STEP ONE:
Pour melted chocolate into a small cone made of parchment paper (or a small resealable plastic bag). Cut off a tip to make a small hole.

STEP TWO:
Lay a piece of parchment paper on top of your heart design or template. Squeeze the chocolate out in a thin line onto the parchment, tracing the heart and design details.

STEP THREE:
Freeze for 20 minutes or until set.

STEP FOUR:
Using an icing spatula, gently remove the chocolate hearts from the parchment paper.

“Create your own heart design or download our filigree template at hy-vee.com/seasons.

CUPCAKES:
CROWN A HY-VEE BAKERY CUPCAKE WITH A FILIGREE HEART TUCKED INTO VANILLA OR PINK BUTTERCREAM ICING.

CHEESECAKE:
RAZZLE DAZZLE THE TOP OF A NEW YORK-STYLE CHEESECAKE WITH FILIGREE HEARTS.

MOUSSE OR PUDDING:
GIVE IT A HEARTFELT FINISH WITH A DECORATIVE FILIGREE HEART.

DRINKS:
FANCY UP A DESSERT DRINK—OR ANY DRINK CROWNED WITH WHIPPED CREAM—BY ADDING A FILIGREE HEART.

ollipopS:
Pipe hearts onto lollipop sticks for a unique Valentine’s Day chocolate lace bouquet.

5 ways
to use

TRIPLE COCOA MARTINI
Total Time: 2 minutes
Serves 1

Ice cubes
1½ oz. Godiva chocolate liqueur, Godiva white chocolate liqueur or Bailey’s chocolate cherry liqueur
1 oz. vodka
1 oz. Hy-Vee half-and-half
½ oz. Hy-Vee chocolate syrup

1. FILL a cocktail shaker with ice; add chocolate liqueur, creme de cacao, vodka, half-and-half and chocolate syrup. Cover and shake for 10 seconds.
2. STRAIN into a martini glass. Sift cocoa powder over top. Serve immediately.

Per serving: 440 calories, 3.5 g fat, 20 mg sodium.

TRIPLE COCOA MARTINI

GET YOUR SWIRL ON! FOR EXTRA FLAVOR, RIM THE LIP OF YOUR MARTINI GLASS WITH CHOCOLATE SYRUP AND DRIZZLE IT INSIDE IN A DECORATIVE SWIRL.

CHOCOLATE GARNISH
THIN A WOODEN SKEWER SO IT IS JUST LONG ENOUGH TO REST ON THE GLASS BOTTOM AND STILL SUSPEND A ROW OF SOFT CHOCOLATE CANDIES.

CHOCOLATE LIQUEURS
AT HY-VEE

Godiva Chocolate Liqueur
A rich, creamy milk chocolate liqueur that makes an ideal foundation for any chocolate cocktail.

Godiva White Chocolate Liqueur
This version from Godiva uses white chocolate to make a milky white liqueur.

Bailey’s Chocolate Cherry Liqueur
This seasonal liqueur combines rich cherry flavor with creamy chocolate for an alternative to pure chocolate flavor.

CHEERS!
RAISE A GLASS TO COCOA! THIS SENSUOUS CONCOCTION EXPLODES WITH SO MUCH CHOCOLATE FLAVOR, YOU MIGHT PREFER TO CALL IT DESSERT.
We, too, love fresh-baked cookies. That’s why we went on a mission in search of the best cookie recipe ever. We tried a lot of recipes. Asked customers to taste and test. Tweaked the recipes and sampled again. And again. (Tough job, but someone had to do it!) We hope you and your sweet tooth enjoy the results of our “cookie quest.”
CHOOSE THE BEST BAKING CHOCOLATE

Use high-quality baking bars and baking cocoa to add rich, complex flavor to your baked goods. Choose chips that hold their shape when baked and perfectly balance other additions, such as nuts.

DON’T HAVE THE RIGHT CHOCOLATE ON HAND? Here are a few simple substitutions.

- Bittersweet Chocolate—1 square (1 oz.)
  - 1 square (1 oz.) unsweetened chocolate plus 1 Tbsp. Hy-Vee granulated sugar
  - 1 Tbsp. Hy-Vee baking cocoa plus 2 tsp. Hy-Vee granulated sugar
  - 2 Tbsp. Hy-Vee cooking oil or vegetable shortening, melted

- Unsweetened Chocolate—1 square (1 oz.)
  - 3 Tbsp. Hy-Vee baking cocoa plus 1 Tbsp. Hy-Vee cooking oil or vegetable shortening, melted

CHOCOLATE CHIP COOKIE

Total Time: 45 minutes
Serves: 50 (1 cookie each)

- 2¼ cups Hy-Vee all-purpose flour
- 1 tsp. Hy-Vee baking soda
- ½ tsp. Hy-Vee salt
- 1 cup Hy-Vee butter, softened
- 1 cup Hy-Vee granulated sugar
- 1 cup Hy-Vee dark brown sugar
- 2 Tbsp. Hy-Vee vanilla extract
- 3 cups Hy-Vee semi-sweet chocolate chips
- 1 cup Hy-Vee chopped walnuts

1. PREHEAT oven to 375°F.
2. STIR together flour, baking soda and salt in a bowl; set aside.
3. BEAT butter and shortening in a large mixing bowl with an electric mixer on medium for 30 seconds. Add brown sugar and granulated sugar. Beat on medium for 2 minutes, scraping sides of bowl occasionally. Beat in eggs and vanilla until combined. Beat in dry ingredients, 1 cup at a time, until combined. Beat in chocolate chips and nuts.
4. DROP rounded tablespoons of dough 2 inches apart on an ungreased cookie sheet. Bake for 10 minutes or until edges are light brown. Cool cookies on a wire rack.

Per serving: 130 calories, 7 g fat, 3.5 g saturated fat, 0 g trans fat, 10 mg cholesterol, 50 mg sodium, 15 g carbohydrates, 1 g fiber, 10 g sugar, 1 g protein.

CHOCOLATE CLASSES

<table>
<thead>
<tr>
<th>COOKIES, BROWNIES AND MOLTEN LAVA CAKE</th>
</tr>
</thead>
<tbody>
<tr>
<td>INDULGE IN THREE OF THE MOST BELOVED BAKED TREATS, CHOCK-FULL OF RICH, DECADENT CHOCOLATE. LEARN OUR SECRETS FOR MAKING THESE STAND OUT ABOVE ALL OTHERS.</td>
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* LOADED WITH GOOEY CHOCOLATE CHIP GOODNESS, THE ULTIMATE COOKIE IS CHEWY WITH A SOFT CENTER. BOTH BUTTER AND SHORTENING CONTRIBUTE A BUTTER FLAVOR AND HUH... THE COOKIES REFUSE TO MELT, WHILE NUTS ADD FLAVOR AND CRUNCH.
A CHEWY, FUDGY TEXTURE AND A RICH CHOCOLATE FLAVOR COME FROM USING A SAUCEPAN METHOD AND TWO TYPES OF CHOCOLATE.

CHOCOLATE WALNUT BROWNIES

Total Time 50 minutes
Serves 16 (1 bar each)

½ cup Hy-Vee butter, plus additional for greasing
4 oz. bittersweet chocolate, chopped
1½ cups Hy-Vee sugar
2 tsp. Hy-Vee vanilla extract
¼ tsp. Hy-Vee salt
2 Hy-Vee large eggs
1 cup Hy-Vee all-purpose flour
¼ cup Hy-Vee baking cocoa
16 whole walnuts

1. PREHEAT oven to 350°F. Line an 8×8×2-in. baking pan with foil, extending the foil over edges of pan. Butter foil; set pan aside.

2. COMBINE butter and chocolate in a heavy medium saucepan. Cook and stir over low heat until chocolate melts and mixture is smooth; cool slightly. Stir sugar, vanilla and salt into chocolate mixture until combined. Add eggs, one at a time, beating with a wooden spoon after each addition. Stir in flour and baking cocoa just until combined.

3. POUR batter into prepared baking pan, spreading evenly. Arrange walnuts on top, lightly pressing into batter.

4. BAKE for 30 minutes or until a wooden toothpick inserted in the center comes out almost clean, with a few moist crumbs clinging to it. Do not overbake.

5. COOL in pan on a wire rack. Using the edges of the foil, lift uncut bars out of pan. Cut into bars with a sharp knife.

Per serving: 220 calories, 11 g fat, 5 g saturated fat, 0 g trans fat, 40 mg cholesterol, 45 mg sodium, 29 g carbohydrates, 1g fiber, 22 g sugar, 2 g protein

CHOCOLATE CAKES

EASIEST MOLTEN CHOCOLATE CAKES

Total Time 30 minutes
Serves 2

½ cup Hy-Vee butter, plus additional for greasing
Hy-Vee baking cocoa
6 oz. bittersweet chocolate
2 Hy-Vee large eggs
2 egg yolks
¼ cup Hy-Vee sugar

1. PREHEAT oven to 400°F. Butter two 10-oz. ramekins or custard cups. Dust with cocoa, set aside.

2. MELT butter and chocolate in a medium saucepan over low heat, stirring frequently. Cool slightly.

3. BEAT eggs, egg yolks and sugar in a medium mixing bowl with an electric mixer on high for 5 minutes. Beat in flour and melted chocolate until combined. Divide batter between prepared ramekins.

4. PLACE ramekins on a baking sheet. Bake for 15 minutes or until sides of cakes are firm but centers are soft. Do not overbake.

5. COOL cakes in ramekins for 5 minutes. Run a small knife or metal spatula along sides of cakes to loosen. Invert onto dessert plates. If desired, top with ice cream and hot fudge sauce; garnish with raspberries.

MAKE-AHEAD PREP: Prepare as directed through Step 3. Cover and refrigerate for up to 4 hours. Let stand at room temperature for 30 minutes before baking.

Per serving: 1,110 calories, 84 g fat, 52 g saturated fat, 2 g trans fat, 495 mg cholesterol, 85 mg sodium, 78 g carbohydrates, 6 g fiber, 54 g sugar, 16 g protein

*Bonus Feature: Learn how to make Easiest Molten Chocolate Cakes. Watch the video at hy-vee.com
The smell of chocolate increases theta brain waves, which trigger relaxation.

**MILK CHOCOLATE**

Mild, sweet milk chocolate contains significantly less cacao than dark—36 to 46 percent. With at least 12 percent milk solids, the chocolate is lighter in color and milder than dark chocolate. Its high sugar content makes it sensitive to heat, so it's best to use this in no-bake recipes, fillings, or icings, or as a topping for baked treats.

**WHITE CHOCOLATE**

Simply put, white chocolate isn't really chocolate at all. The creamy ivory-hued product contains no pure chocolate or cocoa solids. It's called white chocolate because it contains cocoa butter, milk solids and sugar. It melts beautifully for a candy coating, and its sweetness makes it a lovely addition to baked goods. In baking, use only white chocolate products with cocoa butter on the label.

**DARK CHOCOLATE**

Bittersweet and semisweet are considered dark chocolate; use them interchangeably for baking and candy making as well as eating out of hand. Semisweet contains 52 to 62 percent cacao and has a higher sugar content. It's a popular choice for cookies and desserts. Bittersweet contains up to 85 percent cacao. Its pure, intense chocolate flavor shines in a rich ganache.

**UNSWEETENED CHOCOLATE**

Also called baking chocolate, this product is pure chocolate and cocoa butter—no added sugar. Its depth of flavor stands out in brownies, cookies, and chocolate cake—recipes that also call for a good amount of sugar to balance the harsh bitterness of the chocolate. You can substitute unsweetened chocolate for dark chocolate by slightly increasing the sugar in your recipe.

**Cocoa Powder**

Cocoa powder is made when chocolate liquor is pressed to remove three quarters of its cocoa butter. The remaining cocoa solids are processed to make fine unsweetened cocoa powder. When it comes to delivering deep, dark chocolate flavor, cocoa powder is hard to beat. It comes in two forms: natural or Dutched.

**Natural Cocoa Powder**

Unsweetened cocoa powder is naturally acidic and has an intense bitter flavor. It's often used in recipes calling for baking soda; the two react with each other to allow baked goods to rise.

**Dutch-Process Cocoa**

This powder has been treated with an alkali to neutralize the natural acidity in the cocoa solids. It has a more mellow chocolate flavor and a deeper color than natural cocoa powder.

When to use either type

You can use either type of cocoa powder in recipes that do not call for baking soda or baking powder. In other cases, it's best to stick with the type of cocoa called for in the recipe. If the recipe doesn't specify, use natural cocoa. Using the wrong type of cocoa can result in a flat cake or sunken cupcakes.

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**Prepping Chocolate**

- **Grating Chocolate**: Rub a cool, firm square of chocolate across the large section of a handheld grater.
- **Shaving Chocolate**: Draw a vegetable peeler across the narrow side of a bar of room-temperature chocolate (milk chocolate works best).
- **Chopping Chocolate**: Using a chef's knife, cut chocolate into large chunks. Chop into smaller pieces by making small chops with the knife, moving side to side.
INSTEAD OF GOING OUT THIS VALENTINE’S DAY, COOK YOUR OWN SPECIAL DINNER. IT WILL BE TWICE AS NICE. OUR RECIPES AND SHORTCUT TIPS WILL HELP YOU PULL THIS OFF AS A COUPLE.

FOR MORE FLAVOR, I ADD SEA SALT TO MY PASTA COOKING WATER. IT SEASONs THE PASTA AS IT ABSORBs THE LIQUID AND SWELLS.

Chef Stephen Clark, Springfield, MO

SHORTCUT TIP BUY SHRIMP THAT’S ALREADY PEELED AND DEVEINED FROM HY-VEE. IT’S SUPER CONVENIENT.

RECIPE, PAGE 27
FILETS & BROILED LOBSTER TAILS
Total Time 1½ hours Serves 2

1. Preheat oven to 450°F. Spray an 8-inch baking dish with nonstick spray; set aside. Line a baking pan with aluminum foil; set aside.

2. Season steaks with salt and pepper. Lightly spray a skillet with nonstick spray; add steaks. Cook over medium-high heat for 6 minutes or until seared, turning once. Transfer steaks to prepared baking dish. Bake to desired doneness, allowing about 13 minutes for medium-rare (145°F) or 18 minutes for medium (160°F). Remove from oven.

3. Heat olive oil in a small skillet over low heat. Add garlic, rosemary, thyme, and red pepper flakes. Cook for 1 minute. Turn off heat; add steaks and turn to coat with herb mixture. Keep warm until serving time.

4. Preheat broiler. Split tops of lobster tails shells using kitchen shears. Pull the shells apart to expose the meat. Melt a pat of butter in a small saucepan over low heat; add 1 cup herbes de Provence; toss to coat. Bake in the oven for 30 minutes or until lobster meat is opaque.

For serving: 1060 calories, 92 g fat, 310 mg cholesterol, 470 mg sodium, 7 g carbohydrate, 1 g fiber, 51 g protein, 770 mg potassium.

FILETS & BROILED LOBSTER TAILS
Total Time 40 minutes Serves 2

2 Tbsp. Hy-Vee Select olive oil, divided
8 jumbo shrimp, peeled and deveined, thawed if frozen

1. Preheat oven to 450°F. Line a baking sheet with parchment paper; set aside. Combine 1 Tbsp. Hy-Vee Select garlic and herbs fresh goat cheese; spread on top.

2. Roast peppers, onion and fennel; cook until tender, stirring occasionally. Transfer to a blender. Cover and blend until smooth.

3. Add roasted peppers, onion and garlic to a skillet. Cook over medium heat until softened. Transfer mixture to a blender. Cover and blend until smooth. Drizzle in crème fraîche and blend well. Simmer mixture while pasta is cooking.

For serving: 320 calories, 27 g fat, 370 mg sodium, 7 g carbohydrate, 0 g fiber, 11 g protein.

RED PEPPER SHRIMP HEART STACKS
Preheat oven to 275°F. Line a baking sheet with parchment paper; set aside. Combine 1 Tbsp. Hy-Vee Select garlic and herbs fresh goat cheese; spread on top.

1. Toss dressed asparagus with 1 Tbsp. Hy-Vee Select olive oil; set aside. Cut each asparagus bundle into 3 trimmed hearts; wrap each slice around an asparagus bundle, exposing some of the prosciutto and asparagus. Place bundles on prepared baking sheet. Bake for 10 to 12 minutes or until phyllo is crisp and golden. Serve 2 (2 bundles each).

[SHORTCUT TIP] PLACING LOBSTER TAILS FOR YOUR SUPERCUT DINNER WILL GIVE YOU A LOVELY MEAL THAT DOES NOT REQUIRE CARDBOARD CRATES OR WADS OF NEWSPAPER. BE SURE TO MANAGE FROZEN LOBSTER TAILS AHEAD OF TIME.

[RECIPE, OPPOSITE]
simple roast chicken & veggies

[SHORTCUT TIP]
ROAST CHICKEN AND VEGETABLES TOGETHER IN ONE PAN FOR EASY CLEANUP.
RECIPE, PAGE 30

chef’s tip
AFTER RB RUBBING THE SEASONINGS ON THE CHICKEN, LET IT STAND FOR 15 MINUTES BEFORE ROASTING. THIS WILL GIVE THE FLAVORS TIME TO PENETRATE INTO THE MEAT.
—Exec. Chef Tim Freed, Peru, IL

apple, fennel & strawberry salad

[SHORTCUT TIP]
TRIM A FEW MINUTES OFF YOUR PREP TIME BY USING A PURCHASED TARRAGON OR BERRY-FLAVORED VINAIGRETTE.

30 minutes or less

chef’s tip
FOR A COMPLETE, PROTEIN-RICH MEAL, SERVE THIS SALAD OVER A QUINOA PILAF MADE BY SautéING COOKED QUINOA WITH CHOPPED FENNEL AND ONION. SERVE THE PILAF WARM OR CHILLED.
—Chef Renee Soper, Madison, WI
Cook as a Couple

1. TRY NEW THINGS
Challenge yourselves by cooking recipes you’ve never made before. Put all your efforts into the entrée, then round out the meal with bread and a simple green salad.

2. SMALL-QUOTE MIDDLE
Start things off with one of the light bites on page 27. Along with a glass of wine or a cocktail, it will put you at ease as you begin prepping the meal.

3. TALK IT OVER
It’s one of the best ways to tackle a cooking challenge. Does the chicken look done? Are those greens chirping finely enough? Does this dish need more salt? When you collaborate in a friendly way, everyone will turn out better.

4. SHARE TASKS
Measuring, chopping, cooking... take turns on the prep work to keep it fun and exciting.

5. HAPPY DINING
Turn off the TV and put away your cell phones. It’s time to sit down and enjoy the meal you’ve made together.

**SIMPLE ROAST CHICKEN & VEGETABLES**

*Total Time 2 hours  Serves 4*

(1/4- to 1/2-lb) whole roasting chicken, giblets removed and discarded
1 lemon
2 Tbsp. Hy-Vee Select olive oil
2 Tbsp. chopped fresh herbs (rosemary, thyme, basil and/or oregano)
Hy-Vee kosher sea salt and black pepper
4 oz. red potatoes, quartered
4 oz. small carrots with tops, halved
4 oz. Brussels sprouts, halved
PAPRIKA
Hy-Vee kosher sea salt and black pepper

1. PREHEAT oven to 400°F. Skewer neck skin of chicken to back; tie legs to tail with 100 percent cotton kitchen twine. Twist wing tips under back. Place chicken, breast side up, on a rack in a shallow roasting pan.

2. ZEST lemon. Combine zest with Hy-Vee Select olive oil, herbs, salt and pepper. Toss potatoes, carrots and Brussels sprouts together in a medium bowl. Add half of the herb mixture; tossing to coat.

3. CUT fennel stalks from fennel bulb; reserve fennel fronds for garnish.

4. TRIM and chop vegetables into 1-inch pieces.

5. RUB remaining herb mixture over chicken. Quarter zested lemon and add to chicken cavity. Roast chicken in a shallow roasting pan.

6. SERVE Parmesan Potatoes; keep warm.

**APPETIZER:**

**APPLE, FENNEL & STRAWBERRY SALAD**

*Total Time 20 minutes  Serves 2*

1 recipe Tarragon Vinaigrette, below
½ fennel bulb
1 Granny Smith apple
½ red onion
¼ cup sliced strawberries
½ tsp. Hy-Vee Select olive oil
½ tsp. honey
½ tsp. Hy-Vee fennel fronds
½ tsp. Hy-Vee white wine vinegar
½ tsp. Hy-Vee Select white wine vinegar
2 sprigs thyme, plus more for garnish
1 clove garlic, crushed
¹⁄₄ cup finely diced shallots
¹⁄₄ cup Hy-Vee beef broth
¹⁄₄ tsp. Hy-Vee Worcestershire sauce
¹⁄₄ tsp. Hy-Vee baking cocoa

1. PREPARE Tarragon Vinaigrette, cover and refrigerate until ready to serve.

2. TRIM stalks from fennel bulb, reserve fennel fronds for garnish.

3. RUB fennel bulb with extra virgin olive oil; reserve fennel fronds for garnish.

4. HEAT Tarragon Vinaigrette in a small saucepan.

5. MELT chocolate chips in a double boiler over simmering water.

6. SERVE Parmesan Potatoes; keep warm.

**MAIN COURSE:**

**STEAK TIPS AND PARMESAN POTATOES**

*Total Time 40 minutes  Serves 2*

1 recipe Parmesan Potatoes, right
8 oz. beef sirloin steak, trimmed and cut into 1-inch pieces
Hy-Vee kosher sea salt and black pepper
2 Tbsp. Hy-Vee all-purpose flour

1. PREPARE Parmesan Potatoes; keep warm.

2. SEASON steak with salt and pepper. Add steak and flour to a gallon-size resealable plastic bag. Seal bag and toss to coat. Set aside.

3. CUT fennel bulb with a sharp knife or mandoline. Reserve fennel fronds for garnish.

4. ADD Hy-Vee white wine vinegar to a small bowl. Add fennel fronds; stir to combine. Set aside.

5. MELT chocolate chips in a double boiler over simmering water. Remove chocolate from heat; stir in cocoa. Add cocoa mixture and steak tips to skillet. Cook for 2 minutes more or until heated through.

**PARMISION POTATOES:**

Peel and cut potatoes. Cook in enough salted boiling water to cover for 20 to 25 minutes or until tender; drain. Mash with a potato masher or beat with an electric mixer on low. Add 3 Tbsp. Hy-Vee unsalted butter and 2 Tbsp. shredded Parmesan cheese. Season to taste with Hy-Vee sea salt. Gently fold in until liquid is reduced by half.

**PARMISION POTATOES:**

Peel and cut potatoes. Cook in enough salted boiling water to cover for 20 to 25 minutes or until tender; drain. Mash with a potato masher or beat with an electric mixer on low. Add steaks, chocolate chips and Parmesan cheese; combine. Season to taste with Hy-Vee sea salt. Gently fold in until liquid is reduced by half. Mix in additional milk, if needed.
This is no time for half measures. Cram that entire chocolate bar on top! Add a donut or two. Why not?

MONSTER

YOU WORK HARD. EAT RIGHT. NOW IT’S HIGH TIME TO CUT LOOSE AND GET A LITTLE CRAZY WITH A DIVE INTO ONE OF THESE OUTRAGEOUS DESSERTS.

WORDS
Carlos Acevedo

PHOTOS
Cameron Sadeghpour

THE BASE
SMEAR INSIDE OF GLASS WITH:
2 TBSP. HY-VEE MARSHMALLOW CREME
RIM GLASS WITH:
2 TBSP. FUDGE SAUCE +
½ CUP HY-VEE PRETZEL RINGS
BLEND TOGETHER:
4 SCOOPS HY-VEE CHOCOLATE ICE CREAM +
½ CUP HY-VEE 2% MILK +
1 CREAM-FILLED CHOCOLATE SNACK CAKE
POUR INTO GLASS
TOPPERS
HY-VEE MARSHMALLOWS
CHOCOLATE SNACK CAKES
HY-VEE BAKERY PETITS FOURS AND DONUTS
CHOCOLATE-COATED PEANUT BUTTER CUPS
HY-VEE WHIPPED TOPPING
CANDIES & SPRINKLES
FUDGE SAUCE

CHOCOLATE SEASONS | hy-vee.com
You can never get enough Hy-Vee brownies!

**CHOCOLATE MINT CURLS:** Shape nonstick aluminum foil into a container the size and shape of a stick of butter. In a microwave-safe bowl, heat ¼ cup bittersweet chocolate chips on high for 15 seconds at a time, stirring occasionally, until completely melted. Pour into the aluminum container. In another microwave-safe bowl, heat ¼ cup mint chocolate chips on high for 15 seconds at a time, stirring occasionally, until completely melted. Pour over bittersweet chocolate in aluminum container. Stir chocolates once or twice with a small spatula to swirl, then place in refrigerator for 2 hours or until completely firm. To form mint chocolate curls, run a vegetable peeler along chocolate bar in long steady strokes.

**THE BASE**
**RIM GLASS WITH:**
- 2 TBSP. FUDGE SAUCE
- ½ CUP HY-VEE 2% MILK

**THE BASE**
**SMEAR INSIDE OF GLASS WITH:**
- 2 TBSP. FUDGE SAUCE

**Toppers**
- HY-VEE BAKERY CHOCOLATE CHIP COOKIES
- COOKIE STRAWS
- FUDGE AND MARSHMALLOW PINWHEELS
- COOKIES ‘N CREME DROPS
- CARAMEL CORN
- HY-VEE WHIPPED TOPPING
- HY-VEE MINI CHOCOLATE CHIPS
- FUDGE SAUCE
- COOKIE CRUMBS

**THE BASE**
**BLEND TOGETHER:**
- 4 SCOOPS HY-VEE MINT CHIP ICE CREAM
- ½ CUP HY-VEE 2% MILK

**THE BASE**
**BLEND TOGETHER:**
- 4 SCOOPS HY-VEE COOKIE DOUGH ICE CREAM
- ½ CUP HY-VEE 2% MILK

**CHOCOLATE MINT WAFFERS**
**MINT CHOCOLATE BARS**
**PEPPERMINT PATTIES**
**HY-VEE BAKERY BROWNIES**
**MINT CHOCOLATE CURLS** (see right)
**SPRINKLES AND CANDIES**
**MINT CREME-FILLED COOKIES**
**HY-VEE CHOCOLATE SAUCE**

**COOKIE TOPPERS**
- HY-VEE BAKERY CHOCOLATE CHIP COOKIES
- COOKIE STRAWS
- FUDGE AND MARSHMALLOW PINWHEELS
- COOKIES ‘N CREME DROPS
- CARAMEL CORN
- HY-VEE WHIPPED TOPPING
- HY-VEE MINI CHOCOLATE CHIPS
- FUDGE SAUCE
- COOKIE CRUMBS

This can be peanut butter, almond butter, chocolate hazelnut butter, whatever you want.

**COOKIE CHAOS**

Straws let you enjoy this shake from the bottom up!
Without the sugar, chocolate is free to show off its savory side with deeply complex flavors that bring out the true essence of pork and chicken.

SLOW COOKER MOLE CHICKEN

**Total Time:** 1 hour 20 minutes

**Makes:** 4 servings

1 (15-oz.) can Hy-Vee low-sodium black beans
3 cups Hy-Vee reduced-sodium chicken broth
¼ cup canned chipotles in adobo sauce
¼ cup Hy-Vee white corn restaurant-style tortilla chips
¼ cup toasted Hy-Vee almonds
2 Tbsp. roasted minced garlic
1 Tbsp. Hy-Vee chili powder
¼ tsp. Hy-Vee ground cinnamon
8 boneless, skinless chicken thighs, thawed if frozen
2 oz. bittersweet chocolate, chopped
Hy-Vee kosher sea salt, to taste

**WHAT IS MOLE?**

MOLE [MOH-lay] IS A THICK AND RICH SAUCE FROM MEXICO. SOME MOLES USE PIQUANT SUN-DRIED CHILES, SPICES AND UNSWEETENED CHOCOLATE TO FORM COMPLEX FLAVORS.

1. **COMBINE** black beans, broth, chipotles, tortilla chips, almonds, garlic, chili powder and cinnamon in a food processor. Cover and process until smooth.

2. **TRANSFER** black bean mixture to 3½- or 4-quart slow cooker. Add chicken. Cover and cook on LOW for 6 to 8 hours or on HIGH for 3 to 4 hours. Add chocolate and stir until chocolate melts. Season with salt, to taste.

3. **SERVE** chicken and mole sauce over rice. Garnish as desired.

For serving: 460 calories, 19 g fat, 5 g saturated fat, 1 g trans fat, 102 mg cholesterol, 519 mg sodium, 37 g carbohydrates, 9 g fiber, 7 g sugar, 38 g protein

**Garnish options, such as jalapeño chile pepper slices, cilantro, toasted sesame seeds and/or lime slices**
HOW TO DO SAVORY CHOCOLATE RIGHT
The key is balance. Too much cocoa powder can give food a bitter flavor. Baking spices and coffee complement chocolate, while garlic powder and salt help temper bitterness. Use this rub on all types of meats including steak, pork loin and whole chicken.

MOCHA-RUBBED RIBS

Total Time: 4½ to 5½ hours
Serves: 10

3 Tbsp. Hy-Vee baking cocoa
2 Tbsp. instant espresso coffee powder
1 Tbsp. Hy-Vee chili powder
1 Tbsp. packed Hy-Vee dark brown sugar
1 Tbsp. Hy-Vee granulated garlic
1 tsp. Hy-Vee ground cumin
1 tsp. Hy-Vee ground mustard
1 tsp. Hy-Vee ground coriander
1¼ tsp. Hy-Vee ground allspice
2 (3-lb.) racks pork loin back ribs, trimmed
Hy-Vee kosher sea salt and black pepper, to taste

4 cups mesquite or hickory wood chips, soaked in water for 30 minutes
Hy-Vee BBQ sauce, to taste

1. COMBINE baking cocoa, espresso powder, chili powder, brown sugar, garlic, cumin, mustard, coriander and allspice; set aside.

2. PAT ribs dry with paper towels. Remove the tough silverskin membrane on the bone sides of the rib racks. Season ribs generously with salt and pepper. Sprinkle cocoa mixture evenly on both sides of ribs; rub in with your fingers.

3. ARRANGE hickory or mesquite wood chips in a water pan in a smoker according to the manufacturer’s directions. Add additional coals and adjust vents as needed to maintain about 250°F.

4. PLACE ribs on a well-greased rack directly over water pan; cover or close smoker.

5. SMOKE ribs for 4 to 5 hours or until ribs are tender and an instant-read thermometer inserted into the meat between the ribs registers 190°F, adding wood chips as needed to maintain smoke for the first 2 hours.

6. REMOVE ribs from smoker. Cover loosely with foil and let stand for 20 minutes. Serve with BBQ sauce.

Per serving: 590 calories, 44 g fat, 17 g saturated fat, 0 g trans fat, 195 mg cholesterol, 830 mg sodium, 2 g carbohydrates, 1 g fiber, 0 g sugar, 44 g protein

I ALSO LIKE ADDING COCOA POWDER TO THE BARBECUE SAUCE. YOU CAN ACTUALLY SMELL THE CHOCOLATE!
— HY-VEE STORE CHEF JIM NADEAU, CEDAR FALLS, IA

WHY COCOA?
Cocoa powder works well in our rub and enhances the savory flavor of our tender meat. In addition, cocoa’s high content of flavonoids makes it a healthy choice!
FRIED ONION RINGS

Total Time | 1 hour
Serves | 6 (4 onion rings each)

3 large yellow onions
2 cups buttermilk
1 Tbsp. bottled hot sauce
Hy-Vee vegetable or canola oil, for deep frying
3 cups Hy-Vee all-purpose flour
3 Tbsp. Cajun seasoning
Hy-Vee kosher sea salt, to taste

1. PREHEAT oven to 250°F. Place two wire racks on two rimmed baking sheets; set aside.
2. CUT onions crosswise into ½-in.-thick slices; separate into rings. Set large rings aside; reserve small rings for another use.
3. COMBINE buttermilk and hot sauce in a large resealable plastic bag. Add large onion rings to bag; seal bag. Turn to coat rings. Marinate for about 30 minutes.
4. HEAT 2 in. of oil in a deep skillet or 5-qt. Dutch oven over medium-high heat to 350°F on a deep-fry thermometer. (If you don’t have a deep-fry thermometer, stick a dry bamboo chopstick into the oil; if it takes about 2 seconds for bubbles to rise and encircle the chopstick, the oil is ready.)
5. DRAIN onion rings, reserving marinade in a medium bowl.
6. WHISK together flour and Cajun seasoning in a large bowl.
7. TOSS 3 to 4 onion rings into flour mixture, dip into reserved marinade and toss again into flour mixture. Add to hot oil and fry for 3 minutes or until golden brown, turning once. Use a skimmer to transfer to wire rack on baking sheet. Continue with remaining onion rings, working in batches.
8. SPRINKLE fried onion rings with salt, to taste. Keep warm in oven for up to 30 minutes before serving.

Nutrition facts cannot be accurately calculated for fried foods.

Fried Onion Rings

STADIUM BREWS

EVEN KEELED SESSION IPA, Ballast Point Brewing Company. An easy drinking, low-alcohol pale ale.

Fat Tire Amber Ale, New Belgium Brewing. Well-balanced ale with toasted malt and fruit flavors.

Samuel Adams Boston Lager, Boston Beer Company. A smooth, full-bodied beer with prominent malt and caramel flavors.

Leinenkugel’s Original, Jacob Leinenkugel Brewing Company. A crisp, classic lager that goes down smooth. This pairs well with most foods.

Unfiltered Wheat Beer, Boulevard Brewing Company. An American-style beer with bright citrus flavor. It is the best-selling craft beer in the Midwest.

Kooper Pilsner, Sierra Nevada Brewing Company. This golden German-style pilsner has surprisingly big spice and floral hops flavors.

CHOCOLATE-DIPPED PRETZELS

Reheat 6 frozen soft pretzels according to package directions. Place a cooling rack over a baking sheet. Place 12 oz. chopped semisweet chocolate in a microwave-safe bowl. Microwave, uncovered, on 50 percent power for 1 minute, stir. Microwave on 50 percent power for 2 to 3 minutes more, stirring every 30 seconds until chocolate is melted and smooth. Partially dip pretzels into chocolate, letting excess chocolate drip off. Place on cooling rack and let stand until chocolate sets up. Repeat dipping. While chocolate is still wet, dip into miniature candy-coated milk chocolate pieces. If desired, sprinkle with Hy-Vee kosher sea salt. Let chocolate set up before serving.

Pair with: Two Hearted Ale, Bell’S Brewery — Jason Schultz, Hy-Vee Wine & Spirits Manager, Bloomington, Il.

RECIPEs PAIR WELL WITH AN ICE COLD BEER.
**CHOCOLATE-DRIZZLED CARAMEL CORN**

Line two baking sheets with waxed paper. Place 12 oz. semisweet chocolate chips in a microwave-safe bowl. Microwave, uncovered, on 50 percent power for 1 minute; stir. Microwave on 50 percent power for 2 to 3 more minutes, stirring every 30 seconds until chocolate is melted and smooth. Toss together 16 oz. caramel corn and 2 cups unsalted peanuts on prepared baking sheet. Drizzle with melted chocolate and stir with a wooden spoon to coat. If desired, sprinkle with Hy-Vee kosher sea salt. Let stand for 5 minutes or until chocolate sets up.

**BBQ BRISKET NACHOS**

**Total Time** 20 minutes  
**Serves** 8

1 lb. Hy-Vee Kitchen smoked brisket or 1 recipe Slow Cooker BBQ Brisket, right  
1 recipe Hy-Vee BBQ sauce  
½ cup Hy-Vee restaurant-style tortilla chips, divided  
1 cup Hy-Vee mild corn and black bean salsa or Hy-Vee Kitchen cowboy caviar, divided  
1 cup jarred queso sauce, divided  
1 green onion, sliced; divided

1. PREHEAT oven to 350°F.
2. SHRED brisket. If using smoked brisket, combine shredded meat with BBQ sauce. If using slow cooker brisket, combine shredded meat with reserved liquid.
3. PLACE half of the tortilla chips in a 3-quart casserole. Top with half of the brisket, salsa, queso sauce and green onion. Repeat layers with remaining chips, brisket, salsa, queso sauce and green onion.
4. BAKE for 10 minutes or until nachos are heated through. Add desired toppings and serve immediately.

**SLOW COOKER BBQ BRISKET:** Rub 1 lb. fresh beef brisket with 1 tsp dry barbecue rub. Cover with plastic wrap and refrigerate for at least 30 minutes or until ready to cook. Place brisket and 2 cups Hy-Vee BBQ sauce in a 3- or 4-quart slow cooker. Cover and cook on LOW for 6 to 8 hours or on HIGH for 3 to 4 hours or until fork tender. Remove brisket from slow cooker; reserve 1 cup liquid.

Per serving: 420 calories, 14 g fat, 3.5 g saturated fat, 0 g trans fat, 40 mg cholesterol, 1,090 mg sodium, 58 g carbohydrates, 3 g fiber, 31 g sugar, 15 g protein.

**PAIR WITH:**  
**FOUNDERS PORTER, FOUNDERS BREWING COMPANY**  
South Warren, Hy-Vee Wine & Spirits Manager, Certified Cicerone, Iowa City, IA

**PAIR WITH:**  
**MAXIMUS ALE, LAGUNITAS BREWING COMPANY**  
Portland, Hy-Vee Wine & Spirits Assistant Manager, Lee’s Summit, MO

**SEASONS | February 2017**

**ONE BITE OF THIS SWEET, CRUNCHY SNACK WILL HAVE YOU MELTING IN DELIGHT.**

**SEASONS | hy-vee.com**
Belgian chocolatiers have a reputation for producing some of the most decadent chocolate in the world. Belgium, known as the "Chocolate Capital of the World," is where chocolate is scrutinized by experts for its aroma, flavor and fine texture. For Belgians, chocolate is more than food; it’s a way of life. You won't walk the cobbled streets of Brussels without seeing some of the country’s 2,000 specialty chocolate shops. Add to this Belgium's 500 different manufacturers, and it seems the scent of chocolate hangs in the air of this small country like a sweet fog.

It was here, just outside of Brussels, that ZÖET chocolate bars were created by experts who use some of the finest ingredients and cacao beans in the world to make them. ZÖET, the Dutch word for “sweet,” is available in bar form in more than 20 varieties of milk, dark and white chocolate with a range of mix-ins, such as caramel and fruit. The bars travel across the Atlantic and are sold exclusively at Hy-Vee grocery stores.

The secret behind ZÖET bars? The Belgians use higher-than-average cocoa powder content—43 percent to the United States’ 20 percent—and a lengthier blending process that delivers a smoother result. The mastery of old-world techniques is combined with modern technology to successfully transform a delicacy previously enjoyed only by the affluent into a luxury everyone can appreciate.

**CHOCOLATE FAQS**

**WHAT MAKES BELGIAN CHOCOLATE UNIQUE?**
Belgian chocolate uses cacao beans grown in the Congo, located in Central Africa. The hot, rainy and tropical climate in this area is ideal for growing some of the best quality cacao beans in the world. Belgian chocolatiers, who love chocolate as much as you do, use the beans to prepare ZÖET premium chocolate bars.

**WHAT DO THE CACAO PERCENTAGES MEAN?**
The “% cacao” that you'll find on packages of ZÖET bars refers to the percentage of cocoa solids in the chocolate. Cocoa solids are all the ingredients from a cacao bean, including cocoa powder, cocoa butter, chocolate liquor and even ground cocoa nib. The higher the percentage, the darker and more strongly flavored the chocolate will be as there is less room for sugar and other flavorings in the product. A higher percentage also means the chocolate has more health benefits.

**WHAT ARE SOME OF THE HEALTH BENEFITS OF DARK CHOCOLATE?**
Dark chocolate with 70 percent or more cacao is rich in antioxidants; it has been scientifically proven to boost your mood and improve blood flow, while lowering blood pressure. It also contains a good dose of iron, and just a small amount can cure a chocolate craving.
CHOCOLATE TASTING PARTY
Eat a lot of chocolate in small amounts, compare notes on the flavors and maybe even discover a new fave. Sound like fun? Then invite a few friends over to indulge in ZÖET chocolate bars, which come in many different flavors. Here are tips for helping guests make the most of every bite of chocolate.

OFFER A VARIETY of ZÖET chocolate bars, including white chocolate, milk chocolate, dark chocolate and extra dark chocolate. Allow roughly two squares per person. Any more will overwhelm palates.

SERVE FROM BITTER TO SWEET—dark first, then milk, then white. However, start with the sweetest of the dark chocolates—those with the lowest percentage of cacao—and work your way up to the strongest.

PROVIDE PALATE CLEANSERS, such as apple slices or crusty fresh bakery bread, along with water so one type of chocolate doesn’t influence another type.

At your chocolate tasting, include dried and fresh fruits. Dried fruits have concentrated flavors, so they stand up to dark chocolate. Fresh berries and citrus complement the richness of white and milk chocolate, while nuts add a delightful crunch. Crusty fresh bakery bread or unsalted crackers help neutralize the palate. Coffee is a good way to end your tasting. Pair dark chocolate with bolder, darker roast coffees and milk chocolate and caramel with medium or light roasts.

BAR CHOICES
EXTRA DARK CHOCOLATE
PLAIN OR WITH COCOA NIBS
DARK CHOCOLATE
PLAIN OR WITH TOASTED COCONUT, PEACH & ALMONDS, ORANGE & ALMONDS, BLACKBERRY & GINGER, LEMON & PEPPER, ALMONDS, MINT CHOCOLATE, HATCH CHILE PEPPERS, PUMPKIN SPICE
MILK CHOCOLATE
PLAIN OR WITH TOFFEE & SEA SALT, SALTED POTATO CRISPS
WHITE CHOCOLATE
PLAIN OR WITH STRAWBERRIES, CANDY CANE CRUNCH

SWEET ZÖET SPREADS STAR IN THESE AMAZING 10-MINUTE DESSERTS.

CHOCO-TOFFEE BALLS

CHOCOLATE COOKIE BUTTER SHAKE
Combine 1 cup Hy-Vee chocolate ice cream, ½ cup Hy-Vee 2% milk and 2 Tbsp. ZÖET Speculoos Cookie Butter in a blender. Cover and blend until smooth. Pour into a glass. Top with Hy-Vee whipped topping and sprinkle with desired crushed candy. Serves 1.

CHOCOLATE-ALMOND DESSERT DIP
Stir 1 cup Hy-Vee Greek plain nonfat yogurt and ½ cup ZÖET Almond Chocolate Spread in a bowl. Beat until combined. Beat in ¾ cup Hy-Vee powdered sugar until smooth. Serve with strawberries, apple slices, shortbread cookies or broken waffle cone pieces. Serves 8 (1 Tbsp. each).

OPEN A JAR of ZÖET spread and add a little sweetness to your day. The spreads come in amazing flavors that will delight your senses. Their smooth, creamy richness takes waffles, toast or crepes to a whole new level. Use them as a dip for strawberries or apples. Or, better yet, sneak a spoonful right out of the jar.

SPREAD THE LOVE

SWEET ZÖET SPREADS STAR IN THESE AMAZING 10-MINUTE DESSERTS.

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SPREAD FLAVOR GUIDE
1. ZÖET Speculoos Cookie Butter is made with generous chunks of Belgian Speculoos cookies. The spread shortbread biscuit give it a gingernut bread flavor with a caramel accent.
2. ZÖET Dark Chocolate Spread is rich, dark and decadent and as good as eating brownie batter right out of the bowl.
3. ZÖET Toffee Bits & Sea Salt Milk Chocolate Spread has a distinctive salty-sweet flavor and gets its crunch from the toffee bits.
4. ZÖET Almond Chocolate Spread is made with almond butter and low fat cocoa powder. It’s ultracreamy.

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GATHER FRIENDS FOR A CASUAL, FUN PARTY FEATURING RICH CHOCOLATE FONDUE WITH AN ARRAY OF DIPPERS. NO MATTER WHAT GETS DIPPED, EVERYTHING TASTES BETTER WITH CHOCOLATE.

**Microwave Chocolate Fondue**

Combine 10 oz. premium bittersweet baking chips, 10 oz. premium milk chocolate baking chips and 1½ cups Hy-Vee heavy whipping cream in a medium microwave-safe bowl. Microwave, uncovered, on 50 percent power for 2 minutes; stir. Microwave on 50 percent power for 2 to 3 minutes more, stirring every 30 seconds until chocolate is melted and smooth.

**what to dip**

- Churros
- Dried Apricots
- Popcorn
- Kiwi
- Potato Chips
- Dragon Fruit
- Bacon
- Blackberries
- Raspberries
- Blueberries
- Hazelnut Rolled Wafers
- Pineapple
- Strawberries
- Star Fruit
- Chocolate Chip Scones
- Wafer Cookies
- Waffles
- Animal Crackers
- Whole Pecans
- Edamame
- Marshmallows
This February, gather your pals and celebrate. Coined in 2010 by Leslie Knope on the television series Parks and Recreation, Galentine’s Day takes place on February 13th. The unofficial holiday celebrates friendship and ladies, from coworkers to sisters. If you’re planning to host, keep these tips in mind. Plan a group game that generates noise and laughter. Charades, Taboo and Apples to Apples become even more outrageously fun after a couple of bubby cocktails or glasses of wine.

Choose bite-size foods that take minimal effort to pull together but leave your guests satisfied. Let an over-the-top treat like the donut cake, opposite, be a sweet surprise. Offer at least one signature cocktail (see Strawberry Moscato Cocktail, page 56). For decoration, get creative with anything pink, white or metallic. Streamers, balloons and florals are all available at your local Hy-Vee.

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**Mini Pizzas**

**Total Time** 45 minutes  
**Serves** 3 (1 individual pizza each)

1 Tbsp. Hy-Vee Select olive oil, for greasing  
1 (6.5-oz.) pkg. Hy-Vee pizza crust mix  
1 Tbsp. Hy-Vee Italian seasoning  
½ cup hot water

1. **PREHEAT** oven to 450°F. Grease a baking sheet; set aside.

2. **COMBINE** pizza crust mix, Italian seasoning and water in a bowl until moistened. Divide dough into three portions. Using floured fingers, form each portion into a heart-shaped crust on prepared baking sheet. Bake for 10 minutes or until edges are golden. Reduce oven temperature to 425°F. Continue with one of the options that follow.

**CHICKEN PESTO PIZZAS:** Spread half of a 6.5-oz. jar Hy-Vee Select pesto Genovese onto crusts. Top with 1 cup cooked chicken, 8 oz. mozzarella pearls, 1 cup halved grape tomatoes and a drizzle of bottled garlic butter sauce. Bake for 6 to 8 minutes more or until cheese is bubbly. Let stand for 5 minutes before serving.

**HAM AND GRAPE PIZZAS:** Sprinkle 1 cup shredded Fontina cheese (4 oz.) on crusts. Top with 5 thin slices deli smoked ham, 1 medium sliced tomato and ½ cup halved red seedless grapes. Drizzle with 1 Tbsp. Hy-Vee honey and sprinkle with chopped fresh thyme. Bake as directed above.

Per serving: 640 calories, 32 g fat, 11 g saturated fat, 0.5 g trans fat, 90 mg cholesterol, 1,040 mg sodium, 50 g carbohydrates, 4 g fiber, 7 g sugar, 36 g protein

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**1. SPAGHETTI-MEATBALL BITES**  
No fork twirling required for this twist on an Italian dinner. Heat, frozen Italian meatballs according to package directions; toss with jarred vodka pasta sauce. Stick a cocktail fork or party pick into each meatball, then wrap cooked spaghetti noodles around fork.

**2. PROSCIUTTO RIBBON MANGO**  
This two-ingredient appetizer is the easiest party starter ever! Peel and seed a fresh mango; cut into large chunks. Cut prosciutto slices lengthwise into ribbons. Wrap a prosciutto ribbon around each mango chunk and—ta-da—it’s ready to secure with a toothpick.

**3. BEET HUMMUS**  
Get in on a fun new way to eat a finger-friendly starter like crostini. Combine 1 (10-oz.) container Hy-Vee Select original hummus and ¼ cup drained pickled beet slices in a blender. Cover and blend until smooth. Spread mixture on toasted Hy-Vee Bakery French baguette slices, top with radish slices and yellow tomato halves. If desired, sprinkle with sea salt and garnish with fresh dill.
2. MINI CUPCAKES
These delicate cakes pack a deliciously sweet punch with a generous buttercream topping. Purchase unfrosted mini chocolate cupcakes and vanilla buttercream icing at your Hy-Vee Bakery. Pipe the icing on each cupcake, sprinkle with coarse sugar and add a fresh raspberry. For the heart decoration, melt pink candy melts according to package directions. Pipe the melted candy into heart shapes onto a sheet of waxed paper, chill to set then insert into the icing.

3. TIE-DYED COOKIE POPS
The only thing better than eating your favorite sandwich cookies is dressing them up for a party. Insert a lollipop stick into the cream filling of each cookie. Then melt white chocolate according to package directions. Using a toothpick, swirl oil-based pink food coloring into the white chocolate. Partially dip cookies into the coating; gently tap the stick to allow excess coating to drip off, then place upright in a glass to dry. (Note: Use oil-based food coloring to prevent the white chocolate from seizing up.)
strawberry moscato cocktail

Total Time 5 minutes
Serves 1

Ice cubes
1½ oz. citrus vodka
1 Tbsp. Hy-Vee strawberry jelly
Juice of 2 lemon wedges
2 oz. berry-flavored Moscato wine

Fresh strawberry slices, optional
Candy swirl stick, optional

1. FILL a cocktail shaker with ice; add citrus vodka, jelly and lemon juice. Cover and shake for 10 seconds. Strain into an ice-filled glass. Top with Moscato wine. If desired, add strawberry slices and a candy stick before serving.

*Note: To make this a raspberry cocktail, substitute seedless red raspberry jam.

Per serving:
240 calories, 0 g fat, 0 g saturated fat, 0 g trans fat, 0 mg cholesterol, 5 mg sodium, 21 g carbohydrate, 0 g fiber, 18 g sugar, 0 g protein

MAKE IT A MOCKTAIL

THESE ARE NO BETTER THAN DRINKING STRAWBERRY MOSCATO BEAUTIFULLY WITHOUT ANY SPIKING ON GALENTINE’S DAY. EVEN IF IT’S NOT SPIKED, HERE ARE A FEW OPTIONS THAT ARE SO DELICIOUS NO ONE WILL MISS THE REAL DEAL.

OMBRE GRAPEFRUIT MOSCATO
Add 4 oz grapefruit juice, 2 oz. simple syrup (1 part water to 1 part sugar), 1 Tbsp. lemon juice and 1 tsp. grenadine syrup. Add a stir stick.

CRANBERRY-CITRUS MOSCATO
Add 3 oz. cranberry juice, 2 oz. orange juice and 1½ tsp. lime juice to an ice-filled glass. Cover and shake for 10 seconds. Strain into a rimmed glass.

EAT TO YOUR HEART’S CONTENT
Calorie counting is strictly prohibited, so grab a donut from the extraordinary cake on the dessert table. After all, donuts and friends are among two of the most important things in life.

ANY DAY WORKS TECHNICALLY, GALENTINE’S DAY IS FEBRUARY 13, BUT FEEL FREE TO PLAN YOUR PARTY FOR THE SATURDAY OR SUNDAY BEFORE VALENTINE’S DAY TO AVOID ANY CONFLICTS.

GALENTINE’S DAY Rules

1. Sing along—good voice or not!
2. Switch up the playlist and sing along to old favorites and new jams. Alternate who plays DJ to mix it up even more.
3. No Boys Allowed
Galentine’s Day is the day for girls to celebrate being girls. It’s all about listening to music, dancing, sharing a few drinks and going the silly route. Sorry, guys, we’ll see you on Valentine’s Day.
4. DRINK UP PINK COCKTAILS AND MOCKTAILS SAY “CHEERS TO A GREAT FRIENDSHIP!”

SEASONS | February 2017

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1

CHOC-IT-UP
ICE CREAM
COOKIE
SANDWICHES

STEP ONE: Melt white or dark chocolate (see directions, page 1).

STEP TWO: Dip one end of a frozen ice cream cookie sandwich into melted chocolate.

STEP THREE: Immediately dip chocolate-coated side into coconut, toffee bits or sprinkles. Place on a waxed paper-lined baking sheet. Freeze until chocolate sets up.

Chocolate lovers, get ready to treat yourself to amazing ice cream dips, brownies, cupcakes and more! There’s no reason to wait for a special occasion with recipes as simple as these.
Chop 5 oz. semisweet chocolate; set aside.

Combine ¼ cup Hy-Vee heavy whipping cream and 1 tsp. Hy-Vee light corn syrup in a heavy small saucepan. Heat over medium heat just until mixture begins to boil. Remove from heat; whisk in chocolate until melted and smooth. Whisk in 2 Tbsp. Hy-Vee butter, softened, until melted.

Transfer mixture to a small bowl. Cover and refrigerate for 1 hour. Scoop 1 Tbsp.-size portions onto a baking sheet lined with waxed paper. Refrigerate for 30 minutes. Roll portions into balls. Then roll balls into desired sprinkles, Hy-Vee mini semisweet chocolate chips, walnuts or baking cocoa. Makes 15 truffles.

Preheat oven to 350°F. Line a 9 ×9 ×2-inch baking pan with foil; grease foil. Spread 1 (16.5-oz.) package refrigerated chocolate chip cookie dough into bottom of pan.

Place a layer of double cream-filled chocolate sandwich cookies over cookie dough in pan.

Prepare 1 (21-oz.) box brownie mix according to package directions. Spread batter over cookie layer. Bake for 30 to 35 minutes or until a wooden toothpick inserted near the center comes out clean.

CHOCOLATE TRUFFLES

Pudding Pizzazz

Top purchased Hy-Vee pudding with whipped topping and desired toppers such as chopped milk chocolate pretzel balls, candy or cocoa-coated miniature marshmallows.

2

CHOCO-CHERRY STACK CAKES

Combine Hy-Vee canned cherry pie filling with desired amount of chocolate-cherry liqueur. Cut Hy-Vee Bakery frosted chocolate cupcakes crosswise into thirds and spoon cherry mixture between layers.

Preheat oven to 300°F. Cut a loaf of Hy-Vee Bakery artisan raisin walnut bread into ½-in. slices. Cut each slice in half; place on a baking sheet. Bake for 10 minutes. Turn slices over and bake for 5 minutes more or until crisp. Cool on a wire rack. Dip slices into melted semisweet chocolate chips and toasted chopped pecans. Place biscotti on waxed paper-lined baking sheets. Let stand at room temperature or in the refrigerator until chocolate sets up.

DELIGHT YOUR VALENTINE WITH CEREAL TREATS CUT INTO HEART SHAPES AND DIPPED IN MELTED WHITE CHOCOLATE AND PRETTY SPRINKLES.

GLAZED-OVER BISCOTTI
Hy-Vee cake designers Kassie Mather and Patty Hammond were a first for the Food Network’s Cake Wars competition. In four years on TV, there had never been contestants who worked for a supermarket. Though the experience didn’t end as Kassie and Patty had hoped, their visit to prime time was definitely an adventure.

Q: How did you get on Cake Wars?
Kassie: At the end of an episode one night, they said that anyone who wanted to be on the next season could go online and let them know. So jokingly I said, “Oh yeah, I could do that.” Then my husband and my boys are like, “Wah, you should do that!”

Q: How was it decided the two of you would appear on the show?
Kassie: I got an email from a producer asking for photos showing our work. A few months later, I got a call asking for a video of us. Then the producer calls and says we are flying you to Los Angeles on July 19 to film for four days.

Q: How did the filming go?
Kassie: Magic was the theme for the first round and we only got 75 minutes to make the cake. So we had to come up with something to do really fast but also clean and smooth and related to magic. When we watched the episode later, I felt some of the other contestants spent a lot of time arguing with each other. Patty and I worked together and it went smoother for us.
Patty: Once we went live, I thought I was going to throw up. But I told myself, “You can do this. You know what you are doing. You are good at this.” And it started going better. Then we got in this groove and it was just Kassie and me working, laughing and having fun. It became all about representing Hy-Vee and doing well.

Q: At the end of filming, one team was cut. How hard was it when the producers picked you?
Patty: I was totally bummed. We had an amazing cake planned if we made the finals. It was really a cool design, but we didn’t get a chance to show it off on national television.

Q: How did you do on Cake Wars?
Kassie: When our episode was finally on in October, everyone could see that we had skills. That’s obvious to anyone who ever sees our work.
Patty: It has always been something different. Every day there is something new to do. It’s never the same thing.

An Unlikely Tool You Use
“’For working with fondant, I often use a pizza cutter. It’s a cheap option and it works very well.”

KASSIE MATHER
Title
Lead Cake Designer at Hy-Vee on Edgewood Rd. in Cedar Rapids, Iowa

Years at Hy-Vee: Six years

Awards
Hy-Vee Cake Challenge: First place in 2015 Regionals and Decorator’s Choice in 2014 Regionals

Favorite Part of the Job
“It has always been something different. Every day there is something new to do. It’s never the same thing.”

An Unlikely Tool You Use
“For working with fondant, I often use a pizza cutter. It’s a cheap option and it works very well.”

PATTY HAMMOND
Title
Assistant Bakery Manager and Lead Cake Designer at Hy-Vee on Mount Vernon Rd. in Cedar Rapids, Iowa

Years at Hy-Vee: Six years

Awards
Hy-Vee Cake Challenge: First place and Decorator’s Choice in 2015 Regionals

Favorite Part of the Job
“One thing I really like about decorating is working with the customer one-on-one to create something special for them that matches their needs.”

An Unlikely Tool You Use
“When I want to make something that looks like wood trim, I use a cheap little skewer that’s disposable. I always tell home cake makers to find what works for you, your own little groove.”
**Level the Cake** Move a large serrated knife back and forth in a gentle sawing motion to remove the crown of each cake layer so it’s level and flat before filling and stacking.

**Pipe the Buttercream** Use a large round tip to pipe a ring of buttercream around the edge of the first cake layer. Continue piping rings of buttercream to fill in the center.

**Smooth the Buttercream** Use a spatula to smooth out the buttercream as evenly as possible. Place second cake layer, bottom side up, on top of first layer. The bottom creates a nice flat top for your cake.

**Pipe More Buttercream** Continue piping rings of buttercream around the sides and on top of the cake.

**Smooth the Buttercream** Use a large spatula to smooth out the top and push the icing toward the edges of the cake. Then smooth out the sides and go back over the top, if needed.

**FROSTING 101** Five easy steps! Purchase blank cakes and buttercream at your Hy-Vee Bakery.

**RUFFLE EDGING:** Use rose tip #104. Hold decorating bag at a 45-degree angle with wide end of tip lightly touching surface and narrow end facing down and away from surface. Move your wrist up to pull up the icing and down to complete one wave of the ruffle. Repeat this up-and-down motion to complete entire ruffle.

**VERTICAL SEA RIBBON:** Use open shell tip #199. Hold bag at a 45-degree angle and pipe from bottom up. Squeeze with heavier pressure and slightly lift the tip as the icing builds. Decrease the pressure as you push the tip toward the cake.

**ROSETTE TRIM:** Use star tip #22. Hold decorating bag at about a 90-degree angle. Lightly squeeze and move your hand to the left, up and around in a circular motion to create a peak at the top.

**SMOOTH ROUND BORDER:** Use round tip #12. Hold decorating bag at a 45-degree angle with the end of the bag pointing to the right. Squeeze with heavier pressure and slightly lift the tip as the icing builds. Decrease the pressure as you push the tip down toward the cake.
get the goods

SAVE AT HY-VEE BY PICKING UP THE FOLLOWING DEALS SHOWN HERE AND THROUGHOUT HY-VEE SEASONS.

SNACKS

Cheez-It, Garlietti’s or Biggles, select varieties 9 to 15 oz. $2.99

Pretzel Crisps, select varieties 5.5 to 14 oz. $4.48

Lindt Truffles, select varieties 5.1 oz. $3.99

Ghirardelli Chocolate, select varieties 4.1 to 12 oz. $3.48

Chex Mix, Gardetto’s or Bugles, select varieties 9 to 15 oz. 2/$6.00

SNACK FACTORY’S ORIGINAL PRETZEL CRISPS PACK A SALTY PUNCH INTO AN APPLE STACK MADE WITH PEANUT BUTTER AND LUSCIOUS MELTED CHOCOLATE.

FRIDGE AND FREEZER

Mars Family Size M&M’s, select varieties 15.4 to 19.5 oz. $4.99

Dove Chocolate, select varieties 7.94 or 8.87 oz. $3.49

Farm Rich Breakfast Donut Holes or Scones, select varieties 15 or 16 oz. $2.29

Pictsweet Vegetables, select varieties 8 to 14 oz. $1.79

Frodo Cheese, select varieties 5 to 15 oz. 2/$5.00

Hormel Pepperoni, select varieties 3.75 to 8 oz. $2.99

Sargento All Natural Shredded Cheese, select varieties 5 to 8 oz. 2/$4.00

Wimmers Summertime Sausage, select varieties 18 oz. $5.99

Wimmers Natural Casing Dinner Sausage or Little Smokies, select varieties 13 or 14 oz. $3.99

Old Orchard 100% Apple Juice or Blends, select varieties 64 fl. oz. 2/$4.00

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A HAPPY POOCH

KEEPING YOUR CANINE FRIEND HEALTHY AND HAPPY IS EASY START WITH NUTRITIOUS TREATS.

THE 10 PERCENT RULE
TREATS SHOULD MAKE UP NO MORE THAN 10 PERCENT OF A DOG’S DAILY CALORIES. BUT MEASURING THAT AMOUNT CAN BE TRICKY. DR. APRIL BLONG, OF THE IOWA STATE UNIVERSITY COLLEGE OF VETERINARY MEDICINE, RECOMMENDS GIVING BIS OF THE SAME Kibble PET S EAT FOR MEALS. “DOGS ARE NOT PICKY ABOUT TREATS. THEY JUST WANT FOOD,” SHE SAYS.

Safe, Healthy Treats
Giving treats can be a healthy way to bond with your dog. Try veggies and fruit, such as apple slices (with no seeds), carrot sticks and green beans. Other snack options include small pieces of rice cakes or small amounts of air-popped popcorn with no butter, salt or unpopped kernels. Avoid using treats to replace meals.

STEER CLEAR OF CHOCOLATE
THE SWEET CONTAINS THEOBROMINE, WHICH CAN POISON A DOG AND CAUSE STOMACH UPSET, SEIZURES AND EVEN DEATH. DARK CHOCOLATES POSE THE GREATEST RISK. GRAPES AND RAISINS ARE ALSO TOXIC TO DOGS AND MAY CAUSE KIDNEY FAILURE.

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Celebrate Easter with a country-style brunch, including artisan breads from the Hy-Vee Bakery. Plus, get the behind-the-scenes story of how this bread is made. We’ll also give you five-ingredient recipes for fresh, seasonal meals, tips for grilling veggies and more!
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