THE

Cheer IS Here

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EASY BUTTERSCOTCH-MERINGUE TARTS
A cashew cookie crust holds scrumptious butterscotch pudding for the ultimate sweet ending to your Christmas feast, page 62.
Our Best: Wine & Cocktails
Blair Zachariasen helps
create dreamy, buttery rich candy for
delightful, melt-in-your-mouth gifts.

December 2017

IN SEASON: PEARS
Pears are at their juicy best right now. Serve poached slices with Brie cheese on
cinnamon-swirl toast.

IN SEASON: PECAN
Pecans are at their peak in November.

FOOD HACKS
Learn to make the classic
baked pasta dish, and a seafood salad that contains generous
amounts of calamari, mussels and clams. My favorite holiday meal,
which I make every year, is spaghetti with lobster and king crab.

COOKING 101: CARAMEL
Arrange the colorful blossoms
in a stunning new way.

IN EVERY ISSUE
Editor’s Letter
We hope these ideas help make your holidays fun and
memorable. Whether you invite friends over for drinks or host
guests for dinner, keep in mind the meaning of the season. Food
and decor add festivity, but sharing time with those you love
remains most important.

from the editor

Chef Edi Cucurullo
began work in his father’s Italian
bakery at age 12. He cooked and
developed menus for restaurants in
an Italian resort town and now
creates special dishes and teaches
cooking classes at the Hilltop
Hy-Vee in Mankato, Minnesota.

When people ask me what I like most about cooking, I tell
them I like to prepare good food in simple ways. I look for high-
quality ingredients and take advantage of shortcuts. A great
meal does not need to be complicated.

Much of this issue of Hy-Vee Seasons is about these kinds of
meals you can cook yourself. Check out our features on artisan
cheese and cracker pairings (page 46), scaled-down main dishes
with a seasonal twist (page 52), and sweet indulgences that
call on conveniences like fresh bakery brownies or ready-made
dough (page 60). Also consider simplifying your decor. Spend
an afternoon creating a stunning gingerbread house, using our
kit that comes with prebaked house sections (page 24). Get
your kids involved!

We hope these ideas help make your holidays fun and
memorable. Whether you invite friends over for drinks or host
guests for dinner, keep in mind the meaning of the season. Food
and decor add festivity, but sharing time with those you love
remains most important.

Sincerely,
Edi Cucurullo | Hilltop Hy-Vee, Mankato, Minnesota

Hy-Vee Seasons | December 2017

Preferences: December 1, 2017, through December 31, 2017 (while quantities last).

Get to Know

Chef Edi Cucurullo
Call all Seasons lovers. 
Show us your latest creations. Upload your photos with the hashtag #HyVeeSeasons. Follow us @hyvee
Add 1 cup cold Hy-Vee heavy whipping cream, 2 Tbsp. Hy-Vee powdered sugar and 1 tsp. Hy-Vee vanilla extract to a pint jar. Cover and shake vigorously for 1 minute or until cream is light and fluffy.

**SNOW TREES**

Turn ice cream cones into a tiny winter wonderland display. Dip the cones into melted white candy coating and sprinkle with sanding sugar, sugar pearls or coconut “snow.” Once dry, use them to embellish a cake or gingerbread house display.

**SUGAR-COATED ROSEMARY**

Use festive sprigs to garnish holiday drinks or desserts. First, coat rosemary sprigs with a simple syrup made by heating equal parts Hy-Vee sugar and water. Let sprigs drain for 2 minutes, then roll them in additional sugar. Dry completely on a wire rack.

**SHAKE UP CREAM**

Add 1 cup cold Hy-Vee heavy whipping cream, 2 Tbsp. Hy-Vee powdered sugar and 1 tsp. Hy-Vee vanilla extract to a pint jar. Cover and shake vigorously for 1 minute or until cream is light and fluffy.

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Great Grains® delivers visible nutrition, healthiness and taste! Start your holiday morning with these Banana Streusel Muffins. For this recipe, visit postconsumerbrands.com.
Pears

Sweet and juicy with creamy, smooth flesh, pears are versatile. Let them star in holiday pies, cakes and salads, with roasts, or poached in honey and served on toasts. See recipe, page 10.

Select
Buy pears that are smooth and unblemished with stems still attached. To judge ripeness, gently press the neck of the fruit near the stem with your thumb; if the flesh gives, the pear is ready to eat. A ripe pear also gives off a sweet aroma.

Varieties
- Anjou: firm with mild flavor
- Bartlett: sweet, fragrant and juicy; comes in bright yellow or red
- Bosc: crisp with a delicate, sweet flavor; good for baking
- Comice: very sweet and juicy
- Seckel: crisp flesh with a sweet, spicy flavor

*Note: These varieties keep their shape when cooked.

Store/Handle
Once ripe, pears stay in good shape for a couple of days, but for longer storage, hold them in the refrigerator. Ripe pears with care, because their tender skin and flesh bruise easily. Dip cut pears into a solution of equal parts water and lemon juice to prevent the flesh from browning.

Need to know

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Honey-Roasted Pear Toasts

Total Time: 40 minutes
Serves: 6

1 cup Hy-Vee no-sugar-added 100% apple juice
1 cup Hy-Vee honey
4 star anise
¼ cup honey whiskey, optional
¼ tsp. Hy-Vee ground nutmeg
2 pears, halved, cored and sliced
6 slices Hy-Vee Bakery cinnamon-swirl bread, toasted
1 (8-oz.) wheel Brie cheese, cut into thin slices
Toasted Hy-Vee sliced almonds, for garnish
Hy-Vee ground cinnamon, for garnish

1. COMBINE apple juice, honey star anise and cloves in a large skillet. Bring mixture to boiling; reduce heat. Stir in whiskey, if desired, and nutmeg. Add pears and simmer, covered, for 10 minutes or until pears are tender. Gently transfer pears to a bowl, using a slotted spoon. Discard whole spices.

2. GENTLY boil liquid in skillet, uncovered, for 15 minutes or until it becomes thick and syrupy. Remove from heat and keep warm.

3. TOP toasted bread slices with Brie and pear slices; drizzle with syrup mixture and sprinkle with almonds and cinnamon. Serve immediately.

Per serving: 370 calories, 19 g fat, 8 g saturated fat, 85 mg cholesterol, 440 mg sodium, 40 g carbohydrates, 2 g fiber, 8 g sugar, 10 g protein
Choosing the best wine is simply a matter of getting to know your own tastes. “When it comes to wine, you’re your own expert,” says Hy-Vee Wine & Spirits Manager Blair Zachariasen. “The bottle you choose is never wrong if it’s what you like.”

Whether you’re picking up the perfect gift for your wine-geek father-in-law, heading to an all-vegetarian holiday party or hosting a houseful of your own, it’s easier than you think to find a great bottle for the occasion. Simply head to Hy-Vee and have a chat with the pros in the Wine & Spirits Department—they’ve got the know-how needed to steer you right.

One such expert is Blair Zachariasen, Wine & Spirits Manager at the Hy-Vee in downtown Des Moines. Having undergone rigorous wine education programs, she’s earned the hard-won title of certified sommelier (among other distinctions), but “wine matchmaker” could just as well describe her role.

“I’m very invested in helping you find the right wine for your food, your needs and your budget. And to do this, I’ll do just about everything except go home and drink the wine with you,” Blair says.

How to Talk to a Wine Pro
There’s no need to bone up on wine-speak like “earthy” or “fruit-forward,” and no worries if you’ve never been able to detect aromas such as horehound candy or cassis in your wineglass. “I can tell a lot about the kinds of wines someone might like just by asking if they like cream in their coffee or prefer it black. Or if they like their beer light and refreshing or dark and heavy,” Blair explains.

To take your wine-sourcing skills up a notch, Blair suggests that you start snapping photos of wines you enjoy. “Even if I don’t have that particular wine in stock, I can point you to something similar or order it for you.”

Tips for Buying and Serving Wine
How much should you expect to spend for a good bottle of wine? Blair finds that the price-to-quality “sweet spot” lands somewhere around $12 to $15. “At that price, there are wines I can feel good about recommending, and you can feel good about enjoying with friends and family.”

For a money-saving option, look for Hy-Vee’s Castillo San Simón label. Produced exclusively for Hy-Vee, these wines cost $3 a bottle. They’re a great choice for serving a crowd or when making wine-based beverages, like holiday sangrias and mulled wine. Varieties include Moscato, Chardonnay, Cabernet Sauvignon, Tempranillo, Shiraz and a sweet red.

When determining how much wine you need, Blair says to figure on half a bottle of wine per person when a meal is served. For cocktail parties, she estimates that people tend to have two drinks the first hour and one drink each hour afterwards, but that covers all beverages.
Make the season a little sweeter

Sprinkle on some holiday joy with cards from Hallmark Signature, available in the card aisle at Hy-Vee.

Looking to spread even more cheer? You can find Hallmark boxed cards at Hy-Vee, too.

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**SELECT**

Choose plants with dark green foliage down to the soil. The colored “petals” are actually leaves, called bracts. The true flowers are the tiny buds at the center of each bract.

**TRANSPORTING**

Sleeve your poinsettia before you take it home, especially if outside temperatures are below 60°F. Sleeving also protects the plant from breaking.

**HOW TO CARE FOR A POINSETTIA PLANT**

**Sunlight**

Poinsettias like lots of bright, indirect sunlight plus a dark period at night. Place in a south-, east- or west-facing window; keep them away from heat vents, cold drafts or windowpanes.

**Temperature**

Daytime temperatures between 65°F and 75°F work best for prolonging the display of the colored bracts. Don’t let nighttime temperatures dip below 60 degrees.

**Watering**

Water the plant thoroughly when soil is dry to the touch. Let water run through the soil until it exits the bottom drainage holes. Make sure your poinsettia never stands in water.

GIVE THESE TRADITIONAL BLOOMS A NEW LOOK. THERE ARE MORE COLORS THAN EVER—STEMS OF WHITE POINSETTIAS ARE ESPECIALLY STUNNING IN A MODERN METALLIC VASE, FOUND AT YOUR HY-VEE FLORAL.

After cutting poinsettia stems, remove outer leaves and stand the stems in cool water for 30 minutes. Discard the cloudy water and replace it with fresh.
Delectably sweet in every swirl

Cinnamon

Coconut flakes enhance the flavor of a caramel without adding sweetness.

Creamy white chocolate and dried berries form a sweet and tangy topping.

A deep dark-chocolate coating and sea salt flakes heighten caramels' buttery flavor.

Almonds and pistachios add amazing crunch; cayenne pepper adds warm heat.
Buttery, melt-in-your-mouth caramels are addictive during the holidays, especially when they're homemade. Gather a few kitchen staples and an accurate candy thermometer and follow our easy steps for candy-making success. Toss in a few tasty additions to appease the chocoholics and nut lovers in your life, page 17.

CLASSIC CARAMELS

Total Time: 1 hour 15 minutes plus 2 hours standing time

Makes: 48 caramels

Hy-Vee nonstick cooking spray
6 Tbsp. Hy-Vee salted butter
1¼ cups Hy-Vee granulated sugar
1 cup packed Hy-Vee brown sugar
2 cups Hy-Vee heavy whipping cream
1¼ cups Hy-Vee light corn syrup
1 tsp. Hy-Vee vanilla extract

1. LINE a 9-in. baking pan with parchment paper, extending parchment over edges of pan. Lightly coat parchment with nonstick cooking spray; set aside.

2. PLACE butter in a heavy 3-qt. saucepan. Melt butter over low heat. Stir in granulated sugar, brown sugar, cream and corn syrup. Cook and stir over medium-high heat until mixture comes to boiling.

3. CLIP a candy thermometer to the side of the pan. Reduce heat to medium; continue boiling at a moderate, steady rate for 45 to 60 minutes or until the thermometer registers 248°F (firm-ball stage), stirring frequently.

4. REMOVE saucepan from heat; remove thermometer. Stir in vanilla. Quickly pour mixture into prepared pan. Let stand for 2 hours or until firm.

5. LIFT uncut caramels out of pan. Use a buttered knife to cut into 1½-in. pieces. Wrap each piece in waxed paper or plastic wrap. Store at room temperature for up to 2 weeks.

Per caramel: 100 calories, 3.5 g fat, 2.5 g saturated fat, 0 g trans fat, 10 mg cholesterol, 20 mg sodium, 17 g carbohydrates, 0 g fiber, 17 g sugar, 0 g protein

SUBTLE HINTS OF CAYENNE GIVE CARAMELS A NICE KICK. THE TASTE MAY DELIGHT YOU IF YOU'VE NEVER TRIED ANYTHING BEYOND THE CLASSIC CARAMEL.
Red Wine

SIP SANGRIA WITH A TWIST: THIS RED WINE DRINK EMBODIES WARM MULLING SPICES AND REFRESHING CITRUS, APPLES AND CRANBERRIES. ADD A BIT OF SPARKLING WINE, AND YOU’VE GOT THE HOLIDAYS IN A GLASS.

WINTER REDS
Chase away winter chills with one of these big, bold bottles of red.

ZINFANDEL
• Full-bodied with bright, fruity and spicy flavor notes
• Pairs well with barbecued meats and spicy dishes

MERLOT
• Black cherry, raspberry and plum flavor notes.
• Smooth texture
• Pairs well with many foods

CABERNET SAUVIGNON
• Full-bodied wine with dark fruit flavors; more complex with higher tannins
• Pairs well with hearty meats, such as steak or burgers

SHIRAZ
• Complex; full of earthy blackberry and black pepper notes
• Pairs well with garlic and onions and practically anything off the grill

MALBEC
• Dark red fruits, gritty tannins and a hint of toasty oak
• Pairs with beef, spicy red sauces and hard cheeses, such as Manchego

WINTER SANGRIA
Total Time 20 minutes plus 2 hours refrigerating time
Serves 8 (6 oz. each)

1 (750-ml.) bottle Zinfandel
10 whole cloves
10 star anise
4 cinnamon sticks plus more, for garnish
2 oz. sliced fresh ginger
1 cup orange juice
1 orange, sliced, plus more slices, for garnish
1 apple, cored and sliced, plus more slices, for garnish
1 cup fresh or thawed frozen cranberries
1 (750-ml.) bottle sparkling wine, chilled

1. COMBINE Zinfandel, cloves, star anise, 4 cinnamon sticks and ginger in a large pot. Bring to boiling; reduce heat. Simmer, covered, for 10 minutes. Strain mixture; discard spices. Stir orange juice, orange and apple slices, and cranberries into strained mixture. Chill in the refrigerator for 2 hours or up to 24 hours, stirring occasionally.

2. ADD sparkling wine to fruit mixture just before serving. Serve in glasses. Garnish drinks with cinnamon sticks and/or orange and apple slices, if desired.

Per serving: 50 calories, 0 g fat, 0 mg cholesterol, 0 mg sodium, 12 g carbohydrates, 2 g fiber, 7 g sugar, 1 g protein

LIVE IN EVERY BITE.

DELI PLATTERS
Let your family and friends catch up around delicious deli platters, while they share stories and snack on their favorite bites. Whether it’s over a holiday weekend or during a football game, keep them full with DI LUSSO ® Meats and Cheeses.

Discover more ways to bring people together this season with Di Lusso Deli Company.

Di Lusso
DELI COMPANY

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SEASONS | December 2017
20

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Edwards Pie:
select varieties
23.5 to 36 oz.
$5.99

A FRESH CUP
Brew coffee, tea, hot cocoa or iced
drinks in under one minute—at the
touch of a button.
Keurig K50 Brewer
$89.99
10% OFF
KITCHEN TOOLS, GADGETS AND DINNERWARE FOR YOUR HOLIDAY MEALS.

OFFER APPLIES TO ITEMS SHOWN ON THIS PAGE.

SPICE IT UP
Sleekly designed mills deliver freshly ground salt and pepper. Clear acrylic windows let you know when to refill. Cole & Mason, Derwent or Horsham Salt or Pepper Mill each Cole & Mason Button Salt and Pepper Mills 2-piece

PIE DELIGHT
Durable, oven-safe dishes let you make delicious seasonal pies from scratch. Anchor Hocking Deep Pie Plate or Mini Pie Plates 2-piece

INSTANT READ
Perfect for checking doneness of meats and other foods. Taylor Thermometers: select varieties

MODERN WHITE
LET THIS ATTRACTIVE DINNERWARE BE THE BLANK CANVAS FOR YOUR HOLIDAY MEALS. IT MIXES WITH OTHER PIECES EASILY.

BIA Dinnerware & Serveware: select varieties each 10% OFF

SERVE UP
**SPECIALTY GLASSES**
*BRING OUT THE UNIQUE FLAVORS OF YOUR FAVORITE CRAFT BEERS.*

- **Libbey Craft Beer 6-piece Set** $14.99

**SIMPLY STEMLESS**
Capture the flavor notes of your favorite wines in stemless glassware. Ideal for casual entertaining.

- **Libbey Wine Glass Tower 6-piece Set** $11.99

**UNCORKED**
This handy corkscrew folds together for easy transportation and storage.

- **Rabbit Zippity 2-Step Corkscrew** $6.99

**SEAL AND SAVE**
Keep opened bottles of wine fresh with colorful stoppers that fit most types and sizes of wine bottles.

- **Rabbit Wine Bottle Stoppers** 10% OFF

**TASTE TEST**
Bring the beer-tasting home with your personal beer flight set. Sample glasses are shaped for different types of brews.

- **Libbey Craft Beer Flight with Tray** $19.99
MIX IT UP
Use this versatile hand mixer to blend batters, whip egg whites and mix stiff cookie doughs. Also available in red and black.
KitchenAid 5-Speed Hand Mixer $39.99

FRESH BAKED DAILY
Fill your kitchen with the aroma of fresh-baked treats—cakes, cookies and more!
Wilton Bakeware: select varieties 25% OFF

BEST IN BAKING!
BAKWARE AND KITS FOR KIDS LET THE WHOLE FAMILY IN ON THE FUN.

KIDS CAN BAKE
Our kits include everything kids need to whip up festive treats for the whole family.
Handstand Kitchen Deluxe Baking Set $25.00
Handstand Kitchen Intro to Baking Set $16.00
Handstand Kitchen Cookies for Santa Baking Set $25.00

DECORATE LIKE A PRO
Let your inner artist come out with icings and sprinkles that help you save time and create beautiful holiday cookies!
Wilton Assorted Cake Decorations: select varieties 25% OFF
INDULGE

SAY CHEESE!
Start every occasion with a tasty cheese platter and the right tools.

Twine Accessories: select varieties 15% OFF

MOC Maple Cutting Board: select varieties 10% OFF

INDULGE

SWEET INDULGENCE
Bite into an incredible combo of rich Belgian chocolate and refreshing mint. V Chocolates: select varieties 5 or 6 oz. $9.99

SEAFOOD GADGETS
Crack lobster claws and cut through shells with handy tools that release the meat easily. Norpro Seafood Utensils: select varieties 15% OFF

FINES DING
This beautifully packaged set has all the tools and tricks for throwing a lobster bash. BIA Lobster Tool Set $34.99

A CUT ABOVE
These handy knives glide through a variety of cheeses, from a semihard-texture Asiago to a soft Brie. Boska Holland Copenhagen Cheese Tools: select varieties $9.99

TAKES THE HEAT
Set a hot pan or mug on heat-resistant silicone material to protect your countertop or table. Modgy Silicone Trivet $10.99 Modgy Coaster 4-piece Set $12.99

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ONE STOP
GIFTS OR STOCKING STUFFERS—FIND SOMETHING HERE FOR EVERYONE.

EVERYTHING IN ITS PLACE
Keep the kids’ rooms tidy with storage solutions so cute that they’ll want to help clean up.

- 3 Sprouts Children’s Storage Box or Hamper: select varieties each $14.99
- 3 Sprouts Children’s Storage Toy Chest or Play Mat: select varieties each $19.99
- 3 Sprouts Children’s Hangers $5.99

OOEY GOOEY FUN
Hop on the slime bandwagon—it’s like making your own science experiment.

- Cra-Z-Art Nickelodeon Slime: select varieties each $9.99

SANTA’S CALLING
Take back your phone and give the little ones their own.

- Fisher-Price or Mattel Toys: select varieties $7.99

OFF TO THE RACES
Here’s a wheely good gift for any Hot Wheels collector.

- Hot Wheels: select varieties 10/$10.00

PRODUCTIVE PLAY
Keep little hands busy with well-crafted puzzles and activities.

- Melissa & Doug Products: select varieties 20% OFF

COZY COMFORTS
Let your loved ones snuggle into a pair of warm, fuzzy socks.

- Ladies’ Cozy or Plush-Lined Socks: select varieties 1 or 3 pk. $4.00

TALKING TECH
Give your kids a friend that will help them learn directions and get up and dance.

- Fisher-Price Teach ’n Tag Movi $69.99

CARE FOR YOUR HAIR
Count on these accessories to look your best for the holidays.

- Conair or Scunci Hair Accessories: select varieties 25% OFF
EARLY TO RISE
Jump-start somebody’s day with this coffee jackpot. Starbucks coffee is paired with coffee mugs, chocolate and caramel sauces, biscotti and hot cocoa for warm bliss. $90.00

DA BOMB
Pamper a loved one with colorful and fragrant bath bombs and an exfoliating loofah fit for recreating the spa at home. $35.00

PICKED TO PERFECTION
Impress the party host with all the elements of a cheese tray—unique cheeses, crackers, chocolate, a cheese board, fruit spreads and dark chocolate wafers. It’s truly gourmet perfection. $65.00

BOTTLES & BITES
Delight a gourmet food lover with two classic wines, crisp bruschettini and crackers, premium fruit spread and decadent Zotter chocolate. $80.00

SARTORI DELUXE
Give the tasty gift of award-winning Sartori artisan cheeses along with wine and assorted crackers. Also included are a cheese slicer and cutting board. $80.00

ICE CREAM + BROWNIES
Yes, an impressive dessert can contain just three ingredients. Change up the flavors with different bar cookies and ice creams, page 65.
BRING SOME CHRISTMAS MAGIC INTO YOUR HOME WITH A BEAUTIFULLY DECORATED GINGERBREAD HOUSE. CANDIES AND SPRINKLES ENCHANTEDLY DECK OUT BASIC HOUSE PANELS THAT COME IN A KIT. WE GIVE LOTS OF IDEAS!

WHITE ICING IS THE GLUE THAT HOLDS IT ALL TOGETHER.
Build snowmen out of mini powdered donuts and marshmallows. Rectangular candies work for stepping-stones.

Pile shredded coconut around your gingerbread house as fluffy snow.

Yogurt pretzels and white-chocolate candies make attractive trims for a gingerbread house.

Winter Wonderland

This tall frosty structure uses two Wilton gingerbread house kits. You’ll also need to make one or more batches of Royal Icing (find recipe at hy-vee.com/recipes). Join side walls in pairs with icing along a long edge to make two taller side panels. Cut off the peaks on two of the peaked panels; join each trimmed panel to the bottom edge of a peaked panel using Royal Icing. You’ll need the roof from just one kit. Assemble house according to kit directions. Decorate as desired. We spread Royal icing on the side panels and dusted them with white sparkling sugar and piped icicles along the roofline. Round white Smarties candies attached with Royal icing fill the gables. To make the trees, see page 6.

25% off Wilton Gingerbread Kit: select varieties
Attach Life Savers to windows as wreaths. Rock candy on sticks form trees. Build a gate with Jolly Rancher sour chewy bites. Green apple licorice for posts and mint chips for Christmas lights. Green Spree candies can become round shingle roofs.

Let gummy bears stand near the house. Use M&M candies for house trims and decorative stones.

Use green apple licorice for posts and mint chips for Christmas lights. Green Spree candies can become round shingle roofs.

Attach Life Savers to windows as wreaths. Rock candy on sticks form trees. Build a gate with Jolly Rancher sour chewy bites.

Let gummy bears stand near the house. Use M&M candies for house trims and decorative stones.

Rustic Cabin

For your own cabin in the woods, assemble house panels as directed on Wilton Gingerbread House kit. For the door, spread Royal Icing (find recipe at hy-vee.com/recipes) onto a graham cracker and top it with a caramel; add a candy pearl knob. Cover house panels in Royal Icing. Attach Pirouette cookies to the side and back panels to resemble logs and toffee bits along the bottom of each panel for stone. Line the roof with frosted shredded wheat cereal. Pipe Royal Icing icicles around the roofline; pipe the windows and other white details. Tint some of the icing green; pipe the garland and wreaths. Attach a gumdrop above the door. Dust all with powdered sugar “snow.”
Assemble this Hansel & Gretel house according to Wilton Gingerbread House kit directions. Pipe Royal icing details on the front. Find Royal icing recipe at hy-vee.com/recipes. Spread Royal icing into a door shape and coat with red sanding sugar. Attach mini Starburst candies to the roof; add peppermint sticks at the corners and on the roof peak. Decorate side panels by attaching petite mints with icing.
Chicken with Thyme and Lemon

Shake up your holiday menu this year with main dishes that are much easier than roasting a whole turkey. For a small gathering, try beef tenderloin. For prep work, simply rub it with freshly ground pepper and salt. Or give chicken a go by serving a whole roasted bird with a refreshing fruit compote. Even a hearty pasta soup with crusty bread brings special warmth to a holiday meal. When you change things up by adding new flavors, no one will miss the big bird. Scaling down on the meat is beneficial too. Your meal cooks faster and you’ll free oven space for side dishes.

If you’re bound to ruffle some feathers for not sticking with the classics, make it easy by ordering a pre-made holiday meal from your local Hy-Vee. (See two options, pages 38–40.) You can then focus your energy on trimmings and decor without breaking a sweat. For prep work, simply rub it with freshly ground pepper and salt. Or give chicken a go by serving a whole roasted bird with a refreshing fruit compote. Even a hearty pasta soup with crusty bread brings special warmth to a holiday meal. When you change things up by adding new flavors, no one will miss the big bird. Scaling down on the meat is beneficial too. Your meal cooks faster and you’ll free oven space for side dishes.

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### Ingredients
- 1 lemon, cut into wedges
- 1 orange, cut into wedges
- 4 cloves garlic, smashed
- 2 sprigs rosemary
- 1 (5-lb.) Hy-Vee roasting chicken
- Hy-Vee nonstick olive oil cooking spray
- 2 Tbsp. Hy-Vee lemon pepper seasoning
- 1 recipe Cranberry-Pear Compote, below

### Instructions
1. PREHEAT oven to 425°F. Stuff lemon and orange wedges, garlic and rosemary into cavity of chicken. Tie legs together with 100-percent-cotton kitchen string. Place chicken, breast side up, on rack in roasting pan. Lightly coat chicken with nonstick spray. Sprinkle with lemon pepper seasoning.
2. ROAST, uncovered, for 10 minutes. Reduce temperature to 375°F and roast chicken for 60 to 70 minutes or until an instant-read thermometer registers 175°F in the thigh and drumsticks move easily in their sockets. Prepare Cranberry-Pear Compote while chicken is roasting.
3. REMOVE chicken from oven and let stand for 15 minutes. Serve chicken with compote.

### Cranberry-Pear Compote
- Peel, core and slice 2 pears; place in a medium saucepan. Stir in ¼ cup packed Hy-Vee brown sugar, 2 Tbsp. Hy-Vee salted butter, 1 Tbsp. grated fresh ginger and 1 (1-in.) cinnamon stick. Cook and stir over medium heat until sugar dissolves. Add 2 cups fresh or frozen cranberries and ½ cup Hy-Vee lemon-lime soda. Bring mixture to boiling; reduce heat. Simmer, covered, for 10 minutes or until berries pop and sauce thickens. Remove cinnamon stick. Serve warm.

### Nutrition Information
- Per serving: 580 calories, 30 g fat, 10 g saturated fat, 0 g trans fat, 45 mg cholesterol, 500 mg sodium, 28 g carbohydrates, 4 g fiber, 20 g sugar, 48 g protein

### Holiday Touches
- Turkey platter: Surround the bird with fresh herbs or roasted root vegetables. Or add citrus fruits, red grapes and pomegranates.
- Sides and salads: Sprinkle crumb toppings or chopped fresh herbs on veggie bakes. Or add toasted nuts and/or artisan cheese crumbles to a green salad.
- Dinner rolls: Warm them in a 250°F oven, then brush with melted butter and sprinkle with flaky sea salt to add pops of flavor.

### Total Time
1 hour 20 minutes plus standing time

Serves 6

Shake up your holiday menu this year with main dishes that are much easier than roasting a whole turkey. For a small gathering, try beef tenderloin. For prep work, simply rub it with freshly ground pepper and salt. Or give chicken a go by serving a whole roasted bird with a refreshing fruit compote. Even a hearty pasta soup with crusty bread brings special warmth to a holiday meal. When you change things up by adding new flavors, no one will miss the big bird. Scaling down on the meat is beneficial too. Your meal cooks faster and you’ll free oven space for side dishes.

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Hy-Vee nonstick olive oil cooking spray
12 oz. Hy-Vee ham steak, chopped
1 Hy-Vee large egg, lightly beaten
4 Hy-Vee honey graham crackers, crushed (about ¾ cup crumbs)
½ cup buttermilk
2 Tbsp. chopped fresh parsley
6 oz. ground pork
6 oz. ground beef
12 (1-in.) white cheese curds, such as Gouda
1 recipe Tomato and Cider Vinegar Sauce, below right

1. PREHEAT oven to 400°F. Lightly coat a 3-qt. baking dish with cooking spray; set aside. Add ham to a food processor. Cover and process for 30 seconds or until minced; set aside.

2. COMBINE egg, graham cracker crumbs, buttermilk and parsley in a large bowl. Add ham, pork and beef; mix well. Divide meat mixture into 12 portions. Press a cheese curd into each portion and, using wet hands, shape into a ball with cheese curd in the center. Place ham balls in prepared baking dish.

3. PREPARE Tomato and Cider Vinegar Sauce. Spoon 2 cups sauce over ham balls; set remaining aside. Here’s a robust flavor combo: ham balls made from three ground meats, stuffed with Gouda cheese and baked in a tangy tomato sauce. Basting the ham balls as they bake gives them amazing flavor.

4. BAKE ham balls, uncovered, for 30 minutes or until an instant-read thermometer inserted into center reads 165°F, basting ham balls occasionally with sauce. Reheat reserved Tomato-Cider Vinegar Sauce and serve with the ham balls.

Per serving: 750 calories, 23 g fat, 21 g saturated fat, 105 mg cholesterol, 1,560 mg sodium, 99 g carbohydrates, 3 g fiber, 35 g protein

Hy-Vee seafood stuffed pasta shells
24 dry jumbo pasta shells
1 lb. fresh or thawed frozen shrimp, peeled, devided and tails removed (16 to 20 ct.)
2 Hy-Vee large eggs, lightly beaten
3 cups Hy-Vee whole milk ricotta cheese
1 (16-oz.) pkg. refrigerated lump crabmeat
1¼ cups Hy-Vee shredded Italian cheese blend (5 oz.)
3 Tbsp. finely chopped fresh Italian parsley, divided
2 Tbsp. Hy-Vee Select extra virgin olive oil
Kosher salt
1 (16-oz.) jar Hy-Vee creamy Alfredo sauce

1. COOK pasta according to package directions. Drain. Rinse with cold water; drain again. Rinse shrimp; pat dry with paper towels; set aside.

2. PREHEAT oven to 350°F. Combine eggs, ricotta cheese, crabmeat, Italian cheese blend and 2 Tbsp. parsley in a large bowl. Set aside.

3. HEAT oil in an extra-large skillet over medium-high heat. Lightly season shrimp with salt; add to skillet. Cook and stir for 3 minutes or until shrimp are opaque. Add cooked shrimp to ricotta mixture.

4. SPOON 2 rounded Tbsp. shrimp-ricotta mixture into each pasta shell. Combine Alfredo sauce and, if desired, dry sherry in a medium saucepan. Cook over medium heat until heated through. Pour 1 cup sauce in an ungreased 9×13×2-in. baking dish. Arrange stuffed shells on top of sauce. Spoon about 1 Tbsp. remaining sauce over each shell.

5. COVER dish with foil and bake for 20 minutes. Remove foil and bake for 10 minutes more or until heated through. Sprinkle with remaining parsley before serving. Sauce: With remaining Alfredo sauce and white wine, sauté fresh lemon juice, garlic and fresh parsley.

Per serving: 480 calories, 27 g fat, 14 g saturated fat, 205 mg cholesterol, 930 mg sodium, 39 g carbohydrates, 1 g fiber, 3 g sugar, 35 g protein
**Cheese-Stuffed Tortellini Soup**

Cheese-stuffed tortellini, white beans, and fresh veggies make a standout soup that even meat lovers will enjoy. Simmer a Parmesan rind in the broth to add richness.

**HEARTY BOWLS**

<table>
<thead>
<tr>
<th>Vegetable-Cheese Tortellini Soup</th>
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<tbody>
<tr>
<td><strong>Total Time</strong>: 1 hour plus standing time</td>
</tr>
<tr>
<td><strong>Serves</strong>: 8</td>
</tr>
<tr>
<td>2 tsp. kosher salt</td>
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<tr>
<td>1 (2-lb.) center-cut beef tenderloin roast, trimmed</td>
</tr>
<tr>
<td>3 Tbsp. Hy-Vee Select extra virgin olive oil</td>
</tr>
<tr>
<td>1 sprig rosemary or thyme</td>
</tr>
<tr>
<td>2 cloves garlic, thinly sliced</td>
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</tbody>
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1. **PREHEAT** oven to 425°F. Rub salt all over tenderloin.
2. **SIFT** cracked peppercorns through a fine-mesh strainer; discard finer particles. Sprinkle remaining cracked peppers on a work surface. Roll tenderloin in peppercorns to coat, using hands to press peppercorns evenly into meat.
3. **HEAT** oil in an extra-large skillet over medium-high heat. Place coated tenderloin, rosemary and garlic in skillet. Quickly brown meat on all sides, turning as needed. Spoon oil over meat several times.
4. **PLACE** roast on a rack in a shallow roasting pan. Insert an ovenproof meat thermometer into center of roast. Roast, uncovered, for 35 to 40 minutes or until meat thermometer reaches 135°F. Cover meat with foil; let stand for 15 minutes before serving (temperature of meat will rise to 145°F during standing).
5. **PREPARE** Blue Cheese Butter while roast stands. Cut meat into slices and serve with Blue Cheese Butter.

**Blue Cheese Butter**

Combine ½ cup softened Hy-Vee unsalted butter, ¼ cup softened artisinal blue cheese and 1 Tbsp finely chopped shallots.

Per serving: 200 calories, 11 g fat, 2 g saturated fat, 35 mg cholesterol, 570 mg sodium, 0 g fiber, 0 g sugar, 23 g protein.

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**VEGETABLE-CHEESE TORTELLINI SOUP**

| **Total Time**: 55 minutes  |
| **Serves**: 8               |
| 2 Tbsp. Hy-Vee Select extra virgin olive oil |
| 2 medium carrots, finely chopped |
| 1 medium onion, finely chopped |
| 2 Tbsp. minced garlic         |
| 1 Tbsp. Hy-Vee dried Italian seasoning |
| ½ cup dry white wine, optional |
| 3 (32-oz.) containers Hy-Vee vegetable cooking stock (12 cups) |
| 1 (20-oz.) pkg. refrigerated cheese-filled tortellini (4 cups) |
| 2 cups peeled, chopped sweet potatoes |

**Total Time**: 1 hour plus standing time  
**Serves**: 8  
2 tsp. kosher salt  
1 (2-lb.) center-cut beef tenderloin roast, trimmed  
3 Tbsp. Hy-Vee Select extra virgin olive oil  
1 sprig rosemary or thyme  
2 cloves garlic, thinly sliced  
1 recipe Blue Cheese Butter, below  

1. **HEAT** oil in a large pot over medium heat. Add carrots, onion, garlic and Italian seasoning. Cook for 10 minutes or until vegetables are crisp-tender, stirring occasionally. If desired, add wine. Simmer mixture until liquid has reduced and vegetables are glazed, stirring frequently.
2. **ADD** stock to pot. Bring mixture to boiling; reduce heat. Simmer, covered, for 10 minutes. Add tortellini, sweet potatoes, beans and kale. Simmer, covered, for 8 to 10 minutes or until sweet potatoes are tender. Season with pepper, to taste.
3. **SERVE** soup topped with shredded Parmesan cheese, if desired.

Per serving: 360 calories, 9 g fat, 3 g saturated fat, 0 g trans fat, 30 mg cholesterol, 1,250 mg sodium, 57 g carbohydrates, 6 g fiber, 6 g sugar, 13 g protein.
Family Gathering

WHAT YOU GET
14- to 16-lb. Butterball® Turkey
8- to 10-lb. CarveMaster® Ham
2 Large Mashed Potatoes
1 Small Mashed Potatoes
Turkey Gravy (48 oz.)
2 Dozen Brown and Serve or
Jumbo Honey Butterflake Rolls
Choice of 3 Double Large Sides
Choice of 2 (10-in.) Cheesecake Factory® Bakery Desserts.
Serves 20. $299.99
(only $14.99 per person)

SIDE DISH OPTIONS
- Green Bean Casserole with Dried Onion Topping
- Mashed Potatoes with Butter and Parsley Topping
- White Cheddar Macaroni with Panko Topping
- Sage Bread Dressing with Diced Celery Topping
- Holiday Potatoes with Cheddar Cheese
- Corn Bake with Cheddar Cheese
- Sweet Potato Casserole with Streusel Topping
- Mayan Cauliflower Rice Salad

DESSERT OPTIONS
- White Chocolate Raspberry Cheesecake
- Fudge Cake
- Traditional Cheesecake
- Red Velvet Cheesecake

ADDITIONAL OPTIONS
- View all pre-made meal options at hy-vee.com or call your local Hy-Vee.
Hang up the apron and let Hy-Vee prepare your holiday meal.

From traditional turkey dinners to prime rib feasts and more, Hy-Vee can help you serve a family of four or a full house of twenty. We’ll even prepare the sides and dessert. Spend more time with company, less time in the kitchen. Order your pre-made holiday meal today.
World of Shopping. It’s on everyone’s minds these days. If you’re fresh out of ideas, head to your Hy-Vee and fill a gift basket with hand-selected items anyone is sure to love. Wines, snacks, candies and chocolate—endless selections allow you to choose the exact right specialty items. Check out the ideas that follow. If you’re short on time, look for premade baskets that contain food, beverages, soaps, candles and fragrances. Baskets come in many themes, such as Cheers!, a basket of beers and snacks, and Perfect Pairing, a basket of wine, dark chocolate and assorted crackers.

Sit! Speak!
Give a dog owner treats, toys and supplies for that furry best friend. All of the items needed are in the pets aisle: biscuits, leashes, collars and an array of toys, as well as storage containers like this lidded, Christmas-red dog food tin, right.

Soothing Spa
Pamper yourself or a loved one with a collection of lovely, fragrant products from Zum, all tucked into a basket. Left: The Zum! Zum! basket ($60) available at Hy-Vee contains products for some luxurious spa time: soap bars made with goat’s milk and essential oils, body mist, paraben-free body lotion, exfoliating loofah and mood-setting candle.

Sweet Surprise
Give everything needed for a fun evening of cookie baking. Left: Hy-Vee cookie mix and frosting, sprinkles, icing and piping tools fit neatly in a baking pan, all wrapped in a wide ribbon and topped with a gourmet cookie cutter.
Gift of Gadgets

Give the hostess with the mostest a special gift of kitchen utensils—whisks, large spoons, spatulas, rolling pin, candy thermometer and the like. Stuff them into a cute oven mitt, below, and wrap it simply with ribbon and a sprig (evergreen for Christmas, an herb for other occasions). You’re sure to win an invitation to another dinner or party.

Brew Basket

Have a beer-lover on your list? Present him (or her) with an awesome basket full of bottles plus the carrier and glasses for a beer flight (Libbey Craft Brews Beer Flight). Attach a bottle opener and a clever seasonal message with some twine. Toss in some great munchies. Find the wire basket in the Floral Department at your Hy-Vee.

Beauty Box

Stroll the cosmetics aisle to find beauty products that you can arrange attractively in a simple white box. Tie on a big red bow and feel good about this day-brightening gift.
HY-VEE IS ON THE CUTTING EDGE—OR SHOULD THAT BE WEDGE?—OF ARTISAN CHEESE. MOST STORES EMPLOY CHEESE SPECIALISTS AND STOCK DELICIOUS ARTISAN CHEESES FROM ACROSS THE U.S.

American cheeses are enjoying a culinary renaissance. For the last decade or so, artisan cheese makers have flourished as their cheeses gained more recognition and prestige. All types of cheeses—blues, Cheddars, mozzarella, triple creams, Alpine-style cheeses and more—are crafted by small creameries across the U.S. The artisan descriptor means cheese has been produced largely by hand in small batches.

These cheeses are now winning big-time at competitions. When Arielle Neher, one of Hy-Vee’s top cheese experts, attended the annual American Cheese Society conference and competition in Denver in July, she was surprised at the sheer number of entries. North America’s foremost cheese competition included 123 categories and drew a record 2,024 entries from 281 companies—a 10 percent increase over the previous year.

“For a long time, just a few producers would sweep all the categories. This year, there were a lot of little producers winning as well,” Arielle says. “They had a bigger presence overall.”

Arielle attends the annual educational conference to scout cheeses and observe trends for Hy-Vee. This year she noted a keen interest in the types of milk used in cheeses.

“Consumers are paying attention to the nutritional value of the milk in cheese,” she says. “People are increasingly looking for alternate milks, such as goat’s milk, which is easier to digest, and pasture-raised sheep’s milk, which contains high amounts of calcium and protein.”

The Best in Show award went to Farms for City Kids Foundation/Spring Brook Farm in Reading, Vermont, for its Tarentaise Reserve cheese. This washed-rind, semihard cheese is made from Jersey cow’s milk. Second overall was St. Malachi, a pasteurized Alpine-style cheese from The Farm at Doe Run in Pennsylvania. It is firm with a hard rind, much like Parmesan or pecorino cheese.

Third Place went to one of Arielle’s favorites, Harbison from Vermont’s Cellars of Jasper Hill. Harbison, a soft, creamy cheese, comes hand-wrapped in strips of spruce bark.

Find some of the ACS winners—available at Hy-Vee—and Arielle’s ideas for serving them on pages 48–49.
Arrange an artful and delicious cheese and charcuterie tray. Include a few prizewinning cheeses to impress your party guests. Hy-Vee cheese expert Arielle Neher recommends this collection of complementary nibbles.

**Cheeses**
- Saint Angel Triple Cream
- Cranberry Wensleydale
- Milton Creamery Prairie Breeze Cheddar
- Caves of Faribault Jeff’s Select Gouda
- Point Reyes Original Blue

**Accompaniments**
- Divina Sour Cherry Spread
- Bella Maria Piedras de Chocolate
- Balla Risara Caramelized Pecans
- Savannah Bee Honey for Cheese
- Dried apricots, figs, cranberries
- Bella Maria Caramelized Pecans
- Savannah Bee Honey for Cheese
- Dried apricots, figs, cranberries
- DeLallo Olive Medley
- Garnish of rosemary sprigs

Check your local Hy-Vee for special events that feature artisan cheeses.

**THE PERFECT INTRO**
*If you are new to artisan cheeses, Arielle Neher recommends you start with Milton Creamery Prairie Breeze Cheddar, a midway cheese with a bit of sweetness that goes well with fruit.*

**cheese appetizers**
Showcase prizewinning cheeses on crackers and breads.

1. Purple Haze chèvre, lemon cookie brittle, honey
2. Cheese Alphabet, croccantini, sweet tangy pepper drops
3. Heckstone, Hy-Vee Bakery artisan settler’s bread
4. Milton Creamery Quark, olive oil torta, Marcona almonds, honey
5. Reading Raclette, cornichons, mustard, baguette slices
6. Deer Creek The Stag, apple, oatcakes, milk caramel
7. Point Reyes Farm, ‘nduja, garlic herb crackers
8. Condon Farms, caramelized pears, fig spread, honey
9. Dolceterra Blue, cranberry chutney, poppy seed crackers
10. Balsamic and Cipolline Onion, sundried tomato, pasta chips
Hard work and passion go into every high-quality artisan cheese. Four Hy-Vee Certified Cheese Professionals (CCPs) know this all too well after hoofing, flipping and hand-rubbing cheese wheels during a visit to the Sartori Company cheese factory in Antigo, Wisconsin. An honor and privilege for them, the actual cheese making came after they each spent countless hours studying about cheese to pass the American Cheese Society CCP exam.

Famous for its BellaVitano® artisan cheese, Sartori is a fourth-generation family business that has grown into one of the country’s most respected and awarded cheese companies. Just before the Hy-Vee visit, Sartori took top honors in the U.S. Championship Cheese Contest for its hand-coated Black Pepper BellaVitano cheese, developed by experienced Sartori team members, including Master Cheesemaker Mike Matucheski. You’ll want to sample it if you get a chance. The salty, spicy punch of the pepper delightfully contrasts with the rich, nutty creaminess of the semifirm cheese.

What does it take to make a great cheese like this? “High-quality milk," Mike says. “We have a good relationship with our dairy farmers and that’s so important, because the cows need to produce premium-grade milk, which in turn ensures consistent taste and quality in our cheese.”

The BellaVitano cheese-making process begins early in the morning, Mike says. A special culture goes into the milk to give BellaVitano cheese its complex flavor and creamy characteristics. Next the milk is separated into curds and whey. The curd gets cut and salted, then placed in round plastic molds (hoops) and pressed. This critical step is what forms the cheese.

Next the cheese sits overnight in a temperature-controlled room. Once put into the hoops and sealed with a brie soap so rinds can form. The wheels go into a curing room for several months of aging. One more process follows—that of flavoring the cheese. After the Hy-Vee group hand-rubbed a few wheels with black pepper, they tasted several Sartori cheeses, many top award winners. “Winning awards for our cheese is nice, but the real joy comes from making great cheese that people love to eat and share with their friends and family,” Mike says.

1. **Preheat** oven to 400°F. Lightly coat a mini muffin pan with nonstick spray. Set aside.

2. **Combine** milk, butter and salt in a saucepan. Heat over medium-low heat until butter is melted, stirring occasionally. Remove from heat. Whisk in flour, cheese and parsley. Whisk in eggs, one at a time, until mixture is smooth. Fill each muffin cup with 2 Tbsp. batter. Bake for 15 to 20 minutes or until golden brown. Serve immediately.

Per serving (two cheese balls): 200 calories, 13 g fat, 8 g saturated fat, 0 g trans fat, 70 mg cholesterol, 360 mg sodium, 18 g carbohydrates, 0 g fiber, 1 g sugar, 4 g protein.

**Stuffed Cheese Straws**

This super easy double-cheese snack pairs well with cocktails. Press shredded cheddar cheese into a sheet of puff pastry, cut strips and stuff with mozzarella string cheese. See recipe, HY-VEE.COM/RECIPES

**Brazilian Cheese Balls**

Total Time 30 minutes
Serves 10 (two cheese balls each)

- Hy-Vee nonstick olive oil cooking spray
- 1 cup Hy-Vee 2% reduced-fat milk
- 1/4 cup Hy-Vee unsalted butter, cut up
- 1 tsp. kosher salt
- 1/2 cup all-purpose flour
- 1 cup Hy-Vee grated Parmesan cheese
- 1 Tbsp. finely chopped fresh parsley
- 2 Hy-Vee large eggs

1. **Preheat** oven to 400°F. Lightly coat a mini muffin pan with nonstick spray. Set aside.

2. **Combine** milk, butter and salt in a saucepan. Heat over medium-low heat until butter is melted, stirring occasionally. Remove from heat. Whisk in flour, cheese and parsley. Whisk in eggs, one at a time, until mixture is smooth. Fill each muffin cup with 2 Tbsp. batter. Bake for 15 to 20 minutes or until golden brown. Serve immediately.

Per serving (two cheese balls): 220 calories, 15 g fat, 8 g saturated fat, 0 g trans fat, 70 mg cholesterol, 360 mg sodium, 16 g carbohydrates, 0 g fiber, 1 g sugar, 4 g protein.
YOU DON’T HAVE TO BE A BARTENDER TO WHIP UP A SOUL-WARMING DRINK THIS HOLIDAY SEASON. STIR A FAVORITE LIQUEUR OR TWO INTO HOT COFFEE, CIDERS OR OTHER SOOTHING DRINKS TO STAY TOASTY ALL WINTER LONG.

SPANISH COFFEE
Total Time 10 minutes
Serves 1 (10 oz.)
1 shot orange liqueur (1½ oz.)
½ cup hot brewed coffee
1 tbsp. sanding sugar
⅛ cup thawed frozen Hy-Vee whipped topping
Hy-Vee ground cinnamon, for garnish
⅓ (1-in.-wide) orange peel strip

1. POUR orange liqueur onto a small plate. Place sanding sugar on another small plate. Dip the rim of a heatproof glass mug into the orange liqueur and then into the sugar to coat. Pour coffee, coffee keur and remaining orange liqueur in prepared mug, stirring to combine. Top drink with whipped topping and, if desired, sprinkle with cinnamon.

2. FLAME drink by holding outer side of orange peel strip toward the whipped topping. Light a match and squeeze the strip so oils drip into the drink. If desired, sprinkle additional cinnamon on the drink to add more dramatic sparks.

NOTE: Use caution and keep highly flammable objects away from the area in which you’ll light the cocktail.

Per serving: 520 calories, 6 g fat, 19 g saturated fat, 8 g trans fat, 15 mg cholesterol, 1553 mg sodium, 42 g carbohydrates, 3 g fiber, 3 g sugar, 0 g protein

S’mores Hot Chocolate Cocktails
Total Time 30 minutes
Serves 6 (8 oz. each)
2 Hy-Vee graham crackers, finely crushed
1 (10-oz.) bag Hy-Vee bittersweet chocolate chips
4 cups Hy-Vee 2% reduced-fat milk
¼ cup Hy-Vee granulated sugar
4 oz. chocolate liqueur (⅔ cup)
1½ cups Hy-Vee miniature marshmallows

1. PLACE cracker crumbs in a shallow dish. Melt chocolate chips according to package directions. Dip rim of six mugs into melted chocolate, then into cracker crumbs; set aside. Reserve remaining melted chocolate.

2. COMBINE milk and sugar in a medium saucepan. Cook over medium heat until sugar is dissolved, stirring occasionally. Remove from heat. Add reserved chocolate and liqueur to saucepan; whisk until smooth.

3. POUR chocolate mixture into mugs. Top each drink with ¼ cup marshmallows. If desired, use a handheld kitchen torch to toast the marshmallows.

Per serving: 500 calories, 19 g fat, 13 g saturated fat, 0 g trans fat, 15 mg cholesterol, 110 mg sodium, 63 g carbohydrates, 3 g fiber, 48 g sugar, 0 g protein

* Bonus Feature: Learn how to make a S’mores Hot Chocolate Cocktail. Watch the video at youtube.com/HyVee
**Orange Brandy Hot Toddy**

**Total Time**: 10 minutes  
**Serves**: 2 (8 oz. each)

- 2 cups water  
- 2 Tbsp. Hy-Vee honey  
- 1 cinnamon stick  
- 1 shot orange liqueur (1½ oz.)  
- 1 shot cinnamon schnapps, such as Brandy  
- 1 shot lemon juice  
- 1 lemon, thinly sliced, for garnish

1. **COMBINE** water, honey, and cinnamon stick in saucepan. Bring to boiling, stirring to dissolve honey. Remove from heat; let stand for 10 minutes. Remove cinnamon stick. Stir in orange liqueur, brandy, and lemon juice. Pour mixture into mugs. If desired, garnish with lemon slices.

**Per serving**: 200 calories, 0 g fat, 0 g saturated fat, 0 mg cholesterol, 35 mg sodium, 12 g carbohydrates, 0 g fiber, 0 g sugar, 0 g protein

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**Golden Russian**

**Total Time**: 10 minutes  
**Serves**: 2 (12 oz. each)

- 2 cups Hy-Vee whole milk  
- ¼ cup Hy-Vee granulated sugar  
- 2 oz. coffee liqueur (¼ cup)  
- 2 oz. cinnamon schnapps, such as Goldschlager (¼ cup)  
- 1 tsp. Hy-Vee vanilla extract  
- ½ cup thawed frozen Hy-Vee whipped topping  
- Gold sprinkles, for garnish

1. **COMBINE** milk and sugar in a small saucepan. Cook over medium heat until sugar is dissolved, stirring occasionally. Remove from heat. Stir in coffee liqueur, cinnamon schnapps, and vanilla. Divide mixture between two heatproof glasses. Top with whipped topping. If desired, top with gold sprinkles.

**Per serving**: 480 calories, 11 g fat, 8 g saturated fat, 0 g trans fat, 25 mg cholesterol, 110 mg sodium, 63 g carbohydrates, 0 g fiber, 61 g sugar, 8 g protein

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**Brandy Mulled Cider**

**Total Time**: 25 minutes  
**Serves**: 8 (8 oz. each)

- 1 vanilla bean  
- 1 (64-oz.) bottle Hy-Vee apple cider  
- ½ cup sugar  
- 2 oz. orange juice  
- 3 cinnamon sticks, plus more for garnish  
- 10 whole allspice  
- 10 whole cloves

1. **HALVE** vanilla bean crosswise; reserve one half for another use. Split remaining half and scrape out seeds; add seeds to a large pot, reserving vanilla pod. Stir in apple cider, sugar, and orange juice. Over medium heat until sugar is dissolved, stirring occasionally. Remove from heat. Stir in cinnamon sticks, allspice, and cloves. Cover and let stand for 10 minutes. Simmer, covered, for 10 minutes. Remove and discard spice bag. Stir in brandy.

2. **SERVE** cider in mugs. Garnish with apple slices and cinnamon sticks, if desired.

**Per serving**: 190 calories, 0 g fat, 0 g saturated fat, 0 mg cholesterol, 25 mg sodium, 38 g carbohydrates, 1 g fiber, 34 g sugar, 0 g protein

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**GLASSWARE**

To serve hot drinks, you’ll need heatproof glassware, including coffee mugs and tall cocktail glasses with handles. Preheat the glasses to keep drinks hot and steamy. When you’re serving several people, heat water in a teapot and pour it into the glasses while you prepare the drinks. For a single drink, warm a water-filled glass in the microwave on high for 20 to 30 seconds.

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**TIPS & TRICKS**

**Barware**

Good news: You don’t need a lot of special equipment to make our featured cocktails. Stock a jigger measure, bar spoon, lemon zester, sharp knife and matches or a lighter and you’ll be ready to turn out a surprising number of drinks. Consider investing in a kitchen torch and butane as well. Nothing browns marshmallows better! See S’mores Hot Chocolate Cocktails, page 53.

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**THE GOOD STUFF**

For the holidays, you’ll want to round out your collection of classic bar liquors—vodka, gin, rum and whisky—with a few top shelf extras. All are available at the Wine & Spirits Department of your local Hy-Vee. Good bottles to have on hand include brandy, cinnamon-flavored schnapps, dark rum, coffee liqueur, orange liqueur, chocolate liqueur, hard cider and some sparkling wine for a bit of bubbly fun.
INFUSE SOME SPARKLE AND SHINE INTO YOUR HOLIDAY DECOR WITH THIS MIX OF DIY PROJECTS. YOU’LL ENJOY MAKING THEM AND SHOWING THEM OFF!

**Infuse Foil Trees**
Create shimmering trees with candy kisses hot-glued to Styrofoam cones.

**Tobin Bennett**

**Festive Foil Trees**
Create shimmering trees with candy kisses hot-glued to Styrofoam cones.

**Tree-mendous!**
Left: Give your table holiday flair with handcrafted place cards. For each tree, cut three cupcake liners from the edges to the center. Wrap each liner to form a cone; secure with tape. Cut 1-in. slits around the edges. Stack the cones. Insert a skewer; secure with glue. Trim skewer “trunk” and insert into a candy cup. Cut pennants from scrapbook paper and add guests’ names.

**Strung with cheer**
Below: Tuck greeting cards into a candy garland that adds a layer of fun to a DIY tree. Cut a triangle out of 32-in.-square plywood and paint it, then pound in finishing nails halfway along the edges, spacing about 8 in. apart. Outline the tree with an 8-ft. length of string; wind the string around the nails to secure it. Thread candies onto a 7-ft. length of string; zigzag string between nails as shown. Top the tree with a gold tinsel pompom.

**Frosty the donut**
Below left: Kids will want to help craft this whimsical snowman. Spread canned buttercream frosting on a Hy-Vee Bakery vanilla cupcake. Place a snack-size powdered donut on top, followed by a Hy-Vee Bakery powdered donut hole. Dot on eyes and mouth with black icing. Insert an orange gumdrop piece for the nose. Use fruit leather, such as Fruit Roll-Ups brand, to fashion a hat and scarf.

**Eat, Decorate, and Be Merry**

**SEASONS hy-vee.com**
Cute cocoa-mix ornaments

Snag this idea for a last-minute gift.

Gather a few clean clear-plastic ornaments, found at crafty and home stores. Using a funnel, fill each ornament halfway with hot cocoa mix. Add desired amounts of Kraft Jet-Puffed mini marshmallows and candy, such as crushed candy canes or mini chocolate chips. Pop on the ornament cap, add a bow, and you have a wonderful gift recipients can hang on a tree or empty into a cup of hot water!

Kraft Jet-Puffed
Marshmallows or
Marshmallow Creme:
select varieties
13 or 16 oz.  $1.99
SOMETHING AMAZINGLY SWEET—IT’S WHAT EVERYBODY LOOKS FORWARD TO BUT NOBODY HAS TIME TO MAKE. CALL ON BOXED MIXES, BAKERY GOODS AND READY-MADE DOUGHS TO PREPARE MAGNIFICENT PASTRIES AND DESSERTS WHEN YOU’RE IN THE MOOD TO IMPRESS.

PHOTOS Cameron Sadeghpour

VANILLA MASCARPONE CREAM: Combine 1 (8-oz.) container mascarpone cheese, 1 Hy-Vee vanilla-flavor pudding snack cup, 2 Tbsp. Hy-Vee powdered sugar and 1 tsp. Hy-Vee vanilla extract.

CHOCOLATE-ESPRESSO SAUCE: Place 4 oz. chopped bittersweet chocolate in a small heatproof bowl. Combine ½ cup Hy-Vee heavy whipping cream and 2 tsp. ground espresso beans in a microwave-safe measure and microwave on high for 1 minute or just until boiling. Strain mixture through a fine-mesh sieve placed over the chocolate; discard espresso solids. Let chocolate-espresso mixture stand for 1 minute, then whisk until smooth.

Per serving: 540 calories, 42 g fat, 24 g saturated fat, 250 mg sodium, 61 g carbohydrates, 1 g fiber, 9 g sugar, 9 g protein

oh-so-easy pastry cream!
Mascarpone cheese and ready-made vanilla pudding form the secret shortcut for the pastry cream filling in these crisp, tender pastries.

Total Time | 1 hour plus cooling time.  Serves 6
1 cup water
¼ cup Hy-Vee salted butter, cut up
½ tsp. Hy-Vee granulated sugar
½ cup Hy-Vee all-purpose flour
2 Hy-Vee large eggs
1 recipe Vanilla Mascarpone Cream, right
1 recipe Chocolate-Espresso Sauce, right
Hy-Vee powdered sugar, for garnish

1. PREHEAT oven to 400°F. Line a baking sheet with parchment paper. Draw six 2¼-in. circles 2 in. apart on parchment. Turn paper over on baking sheet; set aside.

2. COMBINE water, butter, granulated sugar and salt in a saucepan. Bring to boiling. Immediately add flour all at once. Cook and stir vigorously with a wooden spoon for 2 minutes. Remove from heat; cool for 5 minutes. Add 2 eggs, one at a time, beating well with a wooden spoon after each addition.

3. FILL a pastry bag fitted with a ½-in. plain tip with dough. Pipe dough in spirals onto parchment, starting at edge of each circle and working toward the center, gradually lifting bag. Brush beaten egg over dough, slightly smoothing the surfaces. Bake for 25 to 30 minutes or until golden and firm. Use wooden toothpick to poke holes into each pastry to allow steam to escape. Transfer to a wire rack and cool.

easy butterscotch-meringue tarts

Total Time 45 minutes plus cooling and refrigerating time  
Serves 12 (1 tart each)

2 Hy-Vee large eggs  
½ cup Hy-Vee salted cashews  
1% cup Hy-Vee all-purpose flour  
½ cup cold Hy-Vee salted butter, cut up  
½ cup Hy-Vee sugar, divided  
2 Tbsp. cold water  
1 (3.5-oz.) pkg. cook-and-serve butterscotch pudding mix  
1¾ cups Hy-Vee 2% reduced-fat milk  
¼ tsp. cream of tartar  
1. PREHEAT oven to 400°F. Separate egg yolks from whites; set aside. Place cashews in a food processor. Cover and process until finely ground. Add flour, butter and ¼ cup sugar to food processor. Process until mixture is crumbly. Transfer to a large bowl.

2. COMBINE egg yolks and water in a small bowl. Gradually stir egg yolk mixture into flour mixture. Using your fingers, gently knead dough just until a ball forms. Divide dough into 12 portions; press each portion into the bottom and up the sides of an ungreased 2½-in. muffin cup. Prick dough all over with a fork. Bake about 10 minutes or until light brown. Cool in pan on a wire rack. Reduce oven temperature to 350°F. Meanwhile, prepare filling and meringue.

3. COMBINE pudding mix and milk in a small saucepan. Cook according to package directions. Cover and keep warm.

4. FOR MERINGUE, add cream of tartar to egg whites. Beat with an electric mixer on medium about 1 minute or until soft peaks form (tips curl). Gradually add remaining ¼ cup sugar 1 tsp at a time, beating on high until stiff peaks form (tips stand straight).

5. PLACE a large rimmed baking pan over the top of the muffin pan. Invert the pans together to release tart shells. Turn tart shells right sides up. Divide warm butterscotch filling among tart shells. Immediately spoon meringue over filling. Bake about 15 minutes or until tops are golden. Cool on a wire rack for 1 hour. Cover and refrigerate within 2 hours. Chill for 4 to 6 hours before serving.

Per serving: 220 calories, 12 g fat, 6 g saturated fat, 55 mg cholesterol, 135 mg sodium, 24 g carbohydrates, 1 g fiber, 12 g sugar, 5 g protein

proof is in the pudding

Butterscotch pudding from a mix fills these mini tarts with sweet caramelized goodness. They’re too good to ever turn down!

shape and bake

Crescent roll dough in a can becomes buttery, flaky breakfast pastry. Alternately fold opposite strips of dough at an angle across the filling.
margarita zingers

**Total Time:** 45 minutes plus cooling time

**Makes:** 13 cookie sandwiches

- ⅓ cup Hy-Vee granulated sugar
- 2 tsp. lime zest, divided
- 1 (16.5-oz.) pkg. Hy-Vee refrigerated sugar cookie dough
- 1½ Tbsp. Hy-Vee salted butter, softened
- 1½ cups Hy-Vee powdered sugar, divided
- 2 to 3 Tbsp. lime juice
- ½ tsp. Hy-Vee Himalayan pink salt

1. PREHEAT oven to 350°F. Combine granulated sugar and 1 tsp. lime zest in a shallow dish.

2. SHAPE cookie dough into ¾-in. balls. Roll balls in sugar-lime mixture. (Reserve extra sugar-lime mixture.) Place balls 2 in. apart on ungreased cookie sheets. Bake for 10 to 12 minutes or until edges are firm. Transfer cookies to a wire rack; cool.

3. PLACE butter and remaining 1 tsp. lime zest in a small mixing bowl. Beat with an electric mixer on medium for 30 seconds. Gradually add powdered sugar. Beat in enough lime juice so icing reaches spreading consistency.

4. STIR salt into reserved sugar-lime mixture. Spread icing over bottom of one cookie; press the bottom of a second cookie into the icing. Roll outside edge of cookie in sugar-salt mixture. Repeat with remaining cookies and icing.

Per cookie sandwich: 240 calories, 8 g fat, 3.5 g saturated fat, 0 g trans fat, 5 mg cholesterol, 280 mg sodium, 43 g carbohydrates, 2 g fiber, 31 g sugar, 1 g protein

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**ONLY 3 INGREDIENTS**

pistachio-brownie ice cream dessert

**Total Time:** 10 minutes plus freezing time

**Serves:** 12

- 1 (48-oz.) container pistachio–almond ice cream, softened (6 cups)
- 9 or 10 Hy-Vee Bakery frosted fudge brownies
- Chopped pistachios, for garnish

1. LINE a 9x5-in. loaf pan with parchment paper, leaving about 1 in. of parchment extending over the edges of the pan. Spoon ice cream into prepared pan, spreading evenly. Place a single layer of brownies, frosting sides down, on top of ice cream, trimming edges to fit. Cover and freeze for 6 hours or overnight.

2. TO SERVE, use parchment to lift uncut dessert out of pan. Peel off parchment and slice dessert. Garnish with chopped pistachios.

Per serving: 490 calories, 28 g fat, 10 g saturated fat, 0 g trans fat, 60 mg cholesterol, 220 mg sodium, 54 g carbohydrates, 2 g fiber, 37 g sugar, 9 g protein

Start with fudgy Hy-Vee Bakery brownies for the chocolate base of this ice cream dessert. You can freeze this for up to 1 month.
A simple no-bake goody to go!

Dip Skippy peanut butter balls into melted white baking chocolate for an irresistible treat everyone will love. Find the recipe at PEANUTBUTTER.COM/RECIPES/DESSERTS/CHOCOLATE-COVERED-PEANUT-BUTTER-BALLS.
PARTY FLAVORS

For an easy appetizer, combine chopped dill pickles with cream cheese. Spoon into baked wonton wrappers. Top with slices of lunch meat and garnish with fresh dill.

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SANTA’S BELLY COOKIES

Makes 24 Cookies

(396)

Prep Time: 40 Minutes
Start to Finish: 1 Hour 20 Minutes

3 package (16 oz) Pillsbury™ Ready To Bake™ refrigerated sugar cookies
24 large marshmallows
1 container (1 lb) vanilla creamy ready-to-spread frosting
Red, yellow and black gel food colors
48 white vanilla baking chips (for Santa’s suit buttons)

These fun and festive cookies are sure to add a little bit of jolly to your holiday! Also great to leave out for Santa and his helpers.

1. Preheat oven to 375°F. On ungreased cookie sheet, place dough rounds 2 inches apart. Bake 10 to 12 minutes or until edges and lightly golden brown. Meanwhile, slightly flatten marshmallows.

2. Remove from oven and top each cookie with marshmallow. Return to oven, and bake 1 to 3 minutes or until slightly softened.

3. Remove cookies from cookie sheets; cool completely on cooling racks. Meanwhile, separate frosting into 3 small bowls, using 1/4 cup to make red frosting, 1/4 cup for yellow frosting and 1/4 cup for black frosting. Add food color to each, and mix to get blended colors (red, yellow and black). Frost and decorate cookies to look like Santa’s belly, using photos as a guide.

- As an alternative to yellow and black frosting try using colorful candies (black licorice, gumdrops, mini candy-coated chocolates) to resemble Santa’s belt and buckle.
- Store cookies in covered container.
- Peas help to flatten the marshmallows slightly before baking if they seem too puffy.
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