

seasons

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100

**MERRY
RECIPES,
SWEETS,
TRICKS,
ENTERTAINING
IDEAS + MORE**

HOT COCKTAILS

TO COZY UP WITH
PAGE 52



holiday
CHEERS

DECEMBER 2017
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Cheer IS Here





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Hy-Vee Seasons recipes are tested by the
Hy-Vee Test Kitchen food technologists to
guarantee that they are reliable, easy to
follow and good tasting.

Please recycle after use.

GET TO KNOW

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 Christmas comes, I'm excited about the special foods and connections that bring my family and friends together. I'm from Italy, and my cooking approach reflects the traditions my family has shared for years. I enjoy making pastisio, a cheesy 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.

This year, my wife, Jen, and I will entertain our son and other relatives living nearby. We'll start with cheese and charcuterie, play a few rounds of cards and watch Christmas movies. Later, we'll gather together for my spaghetti supper. It's my favorite time, because I get to visit with family while I cook.

My inspiration for cooking stemmed from watching my grandmother cook while I grew up. She was a brilliant chef! I started cooking at age 12—first in my father's bakery and then in restaurants in Positano, a beautiful cliffside town on the Amalfi Coast in Italy. I've worked in restaurants most of my life as a cook, a menu developer and eventually as a sommelier. Now I create recipes for our chef-inspired meals, which come with packaged premeasured ingredients that customers take home and prepare for an easy home-cooked meal. Naturally, my Italian roots have kicked in with my

Seafood Zuppetta and Moroccan Couscous Chicken.

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 those 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 32), 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

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OUR FEATURED INSTAGRAM READERS



MANDY G. MAKES HOLIDAY TREE CAKES USING
HY-VEE CUPCAKES, SUGAR CONES AND TINTED ICING.



TERRI Z. WHIPS UP A REFRESHING POMEGRANATE-
STRAWBERRY SLUSHY FOR A HOLIDAY BRUNCH.

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Upload your photos with the hashtag
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specials, flourishing florals
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1 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.



2. 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.

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.



PHOTOS Tobin Bennett



BANANA

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our produce pick | **IN SEASON**

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.

need to know

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. Handle 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.

PHOTOS: Cameron Sadehpour and Tobin Bennett

Honey-Roasted Pear Toasts

Total Time 40 minutes
Serves 6

1 cup Hy-Vee no-sugar-added 100% apple juice
¼ cup Hy-Vee honey
4 star anise
4 whole cloves
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, 0 g trans fat, 85 mg cholesterol, 440 mg sodium, 40 g carbohydrates, 2 g fiber, 31 g sugar, 10 g protein

PERFECT PARTNERS: Naturally sweet pears poached in honey and spices pair well with Brie cheese and Hy-Vee Bakery cinnamon-swirl bread.

RED BARON

NEVER FLY SOLO



Red Baron Pizza:
select varieties
14.76 to 23.45 oz.
3/\$10.00



THE FESTIVE PAIR TO CALM MEALTIME CHAOS

GET TO KNOW

BLAIR ZACHARIASEN

Title
Wine & Spirits Manager at Hy-Vee on Court Avenue in Des Moines, Iowa

Years at Hy-Vee
3 years

Professional Certifications

- Certified Sommelier
- Advanced Certificate of Wines and Spirits
- Certified Specialist of Wine

Blair's Top Picks for Holiday Entertaining

• Chenin Blanc: "These food-friendly whites offer pleasant orchard-fruit flavors, balanced acidity and a soft finish. Look for bottles from South Africa, Washington state and Vouvray, France."
• Merlot: "Medium in body, tannins, acid, fruit and alcohol, these underrated reds strike a happy medium in so many ways. Look for bottles from Chile, Washington state and Tuscany."

What's in Her Glass?

For most sommeliers, choosing a favorite wine is like choosing a favorite child, but when pressed, Blair gives a nod to wines from Alsace in eastern France. "Dry Rieslings from that area of France have mouthwatering acidity and aromatic fruit notes. And they're super versatile for salads, fish, poultry and more."



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."

our kind of matchmaker

WINE & SPIRITS MANAGER BLAIR ZACHARIASEN THRIVES ON HELPING HER CUSTOMERS FIND BOTTLES THEY LOVE. YOUR LOCAL HY-VEE WINE PRO CAN DO THE SAME FOR YOU.

Whether you're picking up the perfect gift for your wine-geek father-in-law, heading to an all-vegan holiday party or hosting a houseful yourself, 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. Talking to a wine pro at Hy-Vee is as easy as answering a few questions. "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 good 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.

PHOTO Tobin Bennett

WOW THE CROWD
WITH PERFECT
FUSIONS OF FLAVOR

TERIYAKI PINEAPPLE

Skewer with chunks of pineapple, red and green peppers and red onion and brush with teriyaki sauce.

CARAMELIZED ONION

Create meatball sliders with toasted sesame buns, sautéed onions and fresh arugula.

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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.



from the Hy-Vee Floral Department | **BLOOMS**

Poinsettias

need to know

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.

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.



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PHOTO Tobin Bennett



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The Classic

Caramels

PHOTOS: Cameron Sadsghipour and Tobin Bennett

candy, please

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
1½ cups Hy-Vee granulated sugar
1 cup packed Hy-Vee brown sugar
2 cups Hy-Vee heavy whipping cream
1½ cups Hy-Vee light corn syrup
1 tsp. Hy-Vee vanilla extract

1. LINE a 9×9-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 1×1½-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.



STEPS TO LUSCIOUS CARAMELS



1. Bring the caramel mixture to boiling to dissolve the sugars.



2. Cook on medium heat until candy thermometer registers 248°F, stirring frequently.



3. Quickly pour caramel mixture into parchment-lined baking pan.






4. Use a buttered knife to cut the cooled caramels.



* Bonus Feature:
Learn how to make classic caramels.
Watch the video at [youtube.com/HyVee](https://www.youtube.com/HyVee)

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Red Wine

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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 g saturated fat, 0 g trans fat, 0 mg cholesterol, 0 mg sodium, 12 g carbohydrates, 2 g fiber, 7 g sugar, 1 g protein

WINTER REDS

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



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



MERLOT
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• 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

PHOTOS: Tobin Bennett



Di Lusso Peppered Smoked Ham or Havarti Cheese 7.99 lb.

Serving Suggestion
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OFFER APPLIES TO ITEMS SHOWN ON THIS PAGE



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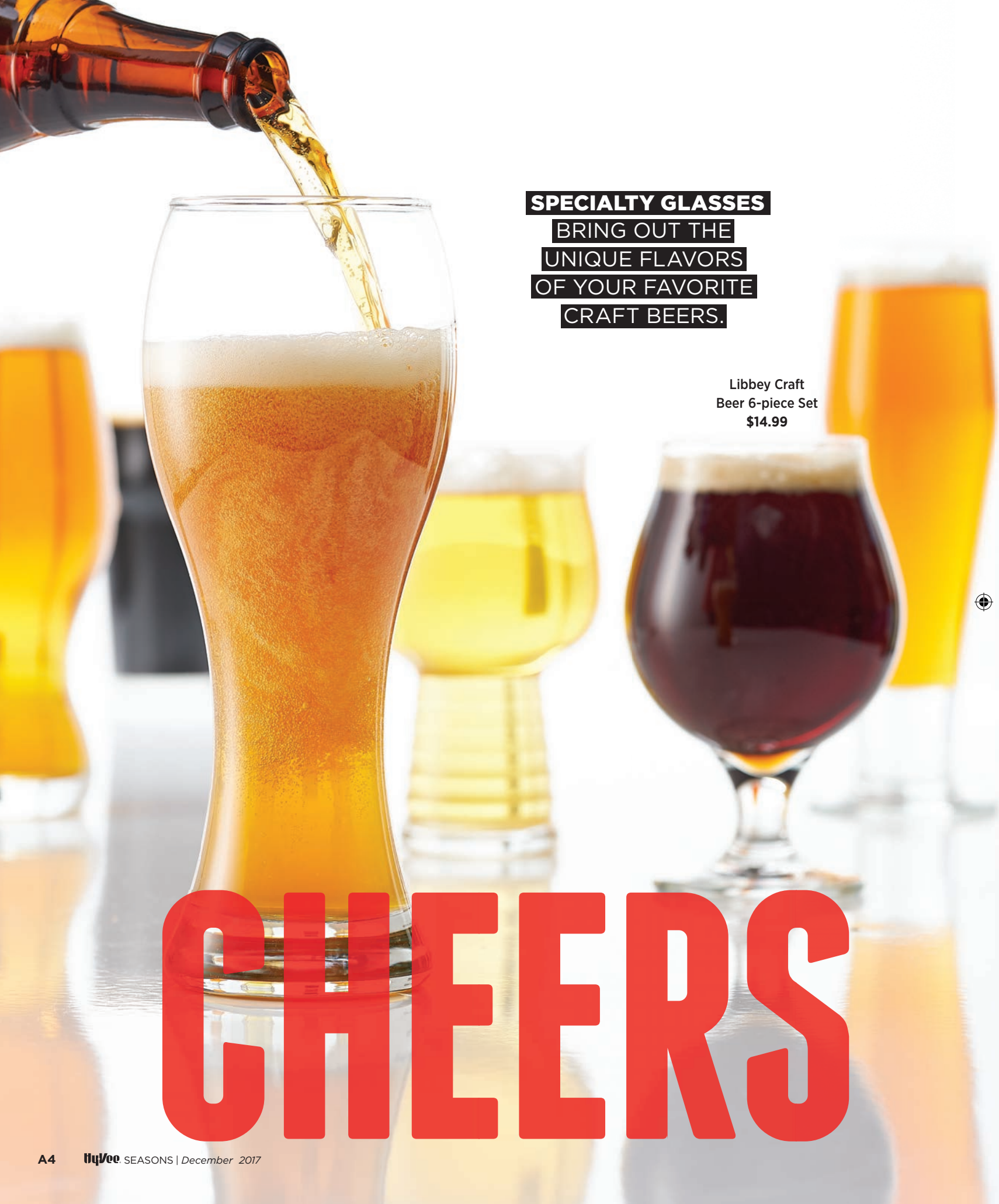
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MODERN WHITE

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Libbey Craft
Beer 6-piece Set
\$14.99

CHEERS



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!
BAKEWARE 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



Tis the season

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



MDC Maple Cutting Board:
select varieties
10% OFF

Twine Accessories:
select varieties
15% OFF

SAY CHEESE!
START EVERY
OCCASION WITH
A TASTY CHEESE
PLATTER AND THE
RIGHT TOOLS.

INDULGE



FINE DINING
This beautifully packaged set has all the tools and tricks for throwing a lobster bash. **BIA Lobster Tool Set \$34.99**



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

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



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





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: (toys not included) 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**



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**

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**





HY-VEE GIFT BASKETS
THE PERFECT GIFT FOR ANY OCCASION!
FOR MORE INFORMATION OR TO PLACE YOUR ORDER, PLEASE VISIT YOUR LOCAL HY-VEE STORE.

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**

GIVING MADE EASY



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**



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 Zöet chocolate. **\$80.00**



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**



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*.

December '17

HOME SWEET HOME | BREAK WITH TRADITION | THE MOST WONDERFUL TIME OF THE YEAR | THE BIG CHEESE
WARM AND COZY COCKTAILS | EAT, DECORATE AND BE MERRY | SWEET AND SIMPLE

PHOTO Cameron Sadeghpour



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.

PHOTOS Tobin Bennett and Greg Scheidemann



Build snowmen out of mini powdered donuts and marshmallows. Rectangular candies work for stepping-stones.

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

Pile shredded coconut around your gingerbread house as fluffy snow.

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



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."





Turn a Dum Dums pop into a lamppost. Licorice bites make good shingles and tiles. Decorate the roof with peppermint candies.

Stack a few Jolly Rancher sour chewy bites for a chimney. Set Spree candies as stepping-stones.

Make Rips licorice bite-size pieces into bows and add holly berries to wreaths using red hots. Add candy cane poles for accents.

Go to hy-vee.com for details on our Home for the Holidays Gingerbread contest.



Candyland

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.

break with *tradition*

NEW HOLIDAY MAIN DISHES

PHOTOS: Tobin Bennett and Greg Scheidemann

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. Pre-made holiday meals include turkey, ham, prime rib and even lasagna, as well as Hy-Vee's line of Hickory House smoked meats. Side dishes run the gamut of traditional holiday offerings, such as dressings, veggie casseroles, salads and large honey butterflake rolls that taste like buttery croissants. Get a jump on the holiday food now by ordering your pre-made holiday meal in person, by phone or online at hy-vee.com/shop

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

1 lemon, cut into wedges
½ 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*

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.

Per serving: 580 calories, 30 g fat, 10 g saturated fat, 0 g trans fat, 160 mg cholesterol, 500 mg sodium, 28 g carbohydrates, 4 g fiber, 20 g sugar, 48 g protein

Chicken with Thyme and Lemon



Stuffed Iowa Ham Balls

Total Time 1 hour 5 minutes
Serves 6 (2 ham balls each)

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 $\frac{3}{4}$ cup crumbs)
 $\frac{1}{2}$ 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.

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.

Tomato and Cider Vinegar Sauce: Combine 2 (10.75-oz.) cans Hy-Vee tomato soup, 2 cups packed Hy-Vee brown sugar, 1 cup Hy-Vee apple cider vinegar, $\frac{1}{4}$ cup Hy-Vee yellow mustard and 1 Tbsp. Hy-Vee black pepper in a large saucepan. Cook and stir over medium heat until bubbly.

Per serving: 750 calories, 23 g fat, 10 g saturated fat, 0 g trans fat, 135 mg cholesterol, 1,560 mg sodium, 99 g carbohydrates, 3 g fiber, 83 g sugar, 36 g protein

TRUE COMFORT

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.

Seafood-Stuffed Shells

Total Time 1 hour
Serves 8 (3 stuffed shells each)

24 dry jumbo pasta shells

1 lb. fresh or thawed frozen shrimp, peeled, deveined and tails removed (16 to 20 ct.)

2 Hy-Vee large eggs, lightly beaten

3 cups Hy-Vee whole-milk ricotta cheese

1 (6-oz.) pkg. refrigerated lump crabmeat

$1\frac{1}{4}$ 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

2 Tbsp. dry sherry, optional

Lemon halves, for serving

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. Serve with remaining Alfredo sauce and squeeze fresh lemon juice over shells.

Per serving: 480 calories, 27 g fat, 14 g saturated fat, 0 g trans fat, 205 mg cholesterol, 930 mg sodium, 39 g carbohydrates, 1 g fiber, 3 g sugar, 35 g protein



FESTIVE SEAFOOD

Shell pasta stuffed with a shrimp-and-crab filling and topped with Alfredo sauce taps into an Italian Christmas. Add punches of flavor with dry sherry, lemons and fresh parsley.

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

1 (14.5-oz.) can cannellini beans, rinsed and drained
½ (5-oz.) pkg. baby kale
Hy-Vee black pepper, to taste
Hy-Vee shredded Parmesan cheese, optional

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

HEARTY BOWLS

Cheese-stuffed tortellini plus 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.

Vegetable-Cheese Tortellini Soup



Total Time 1 hour plus standing time
Serves 8

2 tsp. kosher salt
1 (2-lb.) center-cut beef tenderloin roast, trimmed
½ cup freshly cracked Hy-Vee peppercorn medley
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. 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, ½ cup softened artisan blue cheese and 1 Tbsp. finely chopped fresh Italian parsley.

Per serving: 290 calories, 22 g fat, 10 g saturated fat, 0 g trans fat, 95 mg cholesterol, 600 mg sodium, 0 g carbohydrates, 0 g fiber, 0 g sugar, 23 g protein

BISTRO-STYLE

A bright herb butter with blue cheese adds gusto to a premium piece of beef. It's a refreshing change from traditional sauce.



Peppercorn-Crusted Beef Tenderloin

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
Cheesy Corn Bake with Cheddar
Sweet Potato Casserole with
Streusel Topping
Mayan Cauliflower Rice Salad

Sweet Potato Ginger Salad
Sweet Cranberry Relish
Honey Citrus Waldorf Salad
Apple Crisp
Apple Pie
Banana Cream Pie
French Silk Pie
Pumpkin Pie

DESSERT OPTIONS

White Chocolate Raspberry
Cheesecake
Fudge Cake
Traditional Cheesecake
Red Velvet Cheesecake

DELICIOUS
PRE-MADE
MEALS FROM
Hy-Vee

ADDITIONAL OPTIONS

View all pre-made meal
options at hy-vee.com or
call your local Hy-Vee.

Prime Rib Dinner

WHAT YOU GET

5- to 6-lb. Hormel® USDA Select Prime Rib
2 Large Mashed Potatoes
Beef Gravy (32 oz.)
1 Dozen Brown and Serve or Jumbo Honey Butterflake Dinner Rolls
Choice of 2 Large Sides
(see Side Dish options, *page 38*)

Serves 8 \$139.99
(only \$17.50 per person)

SIDES SHOWN

Honey Citrus Waldorf Salad
Mashed Potatoes with Butter and Parsley Topping
Cheesy Corn Bake with Cheddar

DELICIOUS
PRE-MADE
MEALS FROM
Hy-Vee®



Before



After



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.

Hy-Vee®

the most Wonderful time of the year

Gift 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.

PHOTOS Tobin Bennett



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.

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.



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.

the big Cheese

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.

PHOTOS Tobin Bennett

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, mozzarellas, 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

or buffalo'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*.

PRIZE CHEESE SAMPLER

1. Farmstead Cheese Company
Point Reyes Toma—
Semihard, creamy, buttery
cow's milk cheese
2. Deer Creek The Stag—Gold
and nutty specialty Cheddar
3. Cypress Grove Purple
Haze—Fresh goat's milk
cheese with lavender and
fennel pollen
4. Jasper Hill Farm Harbison—
Spreadable bloomy-rind cheese
wrapped in spruce bark
5. La Bottega di BelGioioso
Artigiano aged balsamic and
cipolline onion—Creamy, nutty
cheese rubbed with balsamic
vinegar and cipolline onions,
produced in Italy
6. Milton Creamery Prairie
Breeze Cheddar—Dry, crumbly
aged cheese with pleasant
nutty tones
7. Roelli Cheese Haus
Dunbarton Blue—White
Cheddar with blue veining and
mild earthy flavor



AN EASY CHEESY PLATTER



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
- 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 cheese.



THE PERFECT INTRO

IF YOU ARE NEW TO ARTISAN CHEESES, ARIELLE NEHER RECOMMENDS YOU START WITH MILTON CREAMERY PRAIRIE BREEZE CHEDDAR, A MIDWEST 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 | 5 Reading Raclette, cornichons, mustard, baguette slices | 9 Point Reyes Toma, 'nduja, garlic-herb crackers |
| 2 Chevo Aleppo, croccantini, sweet tangy pepper drops | 6 Bonne Bouche, cranberry poppy-seed crisps | 10 Caveman Blue, caramelized pecans, fig spread, crisps |
| 3 Harbison, Hy-Vee Bakery artisan settler's bread | 7 Widmer's Brick, mini toasts, ham, pub-style mustard | 11 Dunbarton Blue, cranberry chutney, poppy-seed cracker |
| 4 Milton Creamery Quark, olive oil torta, Marcona almonds, honey | 8 Deer Creek The Stag, apple, oatcakes, milk caramel | 12 Balsamic and Cipolline Onion, sundried tomato, pasta chips |



* Bonus Feature: Learn how to create a holiday-theme charcuterie spread. Watch the video at youtube.com/HyVee



THE ART OF CHEESE MAKING

Hard work and passion go into every high-quality artisan cheese. Four Hy-Vee Certified Cheese Professionals (CCPs) know this all too well after hooping, 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 hardened, the cheese wheels come out of the hoops and receive a brine bath 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. Hy-Vee Certified Cheese Specialists (CCPs) join Sartori Master Cheesemaker Mike Matucheski, center right, at the Sartori facility in Antigo, Wisconsin. From left, Hy-Vee CCPs Katie McKenna, Merrill Klemm and Chris Luken hold tokens of recent awards won by Sartori, most notably its Black Pepper BellaVitano cheese. **2.** Hy-Vee CCP Merrill Klemm checks out the curds. **3.** Hy-Vee CCP Chris Luken stacks hooped cheese with Sartori cheesemaker Anthony Jacquez. **4.** Hy-Vee CCPs, who became temporary cheesemakers were, from left, Katie McKenna and Arielle Neher, Des Moines, Iowa, and Merrill Klemm and Chris Luken, Cedar Rapids, Iowa. **5 and 6.** Sartori BellaVitano cheese line comes in 11 flavors, including merlot, chai and chipotle.

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

½ cup Hy-Vee unsalted butter, cut up

1 tsp. kosher salt

1½ cups tapioca 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): 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

30
minutes
or less

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



WARM AND COZY COCKTAILS

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 COFFEES, CIDERS OR OTHER SOOTHING DRINKS TO STAY TOASTY ALL WINTER LONG.

PHOTOS Tobin Bennett

30 minutes or less SPANISH COFFEE

Total Time 10 minutes
Serves 1 (10 oz.)

1 shot orange liqueur (1½ oz.)
1 Tbsp. sanding sugar
¾ cup hot brewed coffee
1 shot coffee liqueur (1½ oz.)
⅓ cup thawed frozen Hy-Vee
whipped topping
Hy-Vee ground cinnamon,
for garnish
1 (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 liqueur 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 flame as they 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: 630 calories, 4 g fat, 4 g saturated fat, 0 g trans fat, 0 mg cholesterol, 10 mg sodium, 42 g carbohydrates, 0 g fiber, 35 g sugar, 0 g protein

30 minutes or less 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 (½ cup)
1½ cups Hy-Vee miniature marshmallows

1. **PLACE** cracker crumbs in a shallow dish. Melt chocolate chips according to package directions. Dip rims 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, 9 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 20 minutes

Serves 3 (6 oz. each)

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

1. **PLACE** 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: 190 calories, 0 g fat, 0 g saturated fat, 0 g trans fat, 0 mg cholesterol, 5 mg sodium, 12 g carbohydrates, 0 g fiber, 11 g sugar, 0 g protein

HOT GOLD 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



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.

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).

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.



BRANDY MULLED CIDER

Total Time 25 minutes

Serves 8 (8 oz. each)

1 vanilla bean
1 (64-oz.) bottle Hy-Vee apple cider
¼ cup sugar
½ cup orange juice
3 cinnamon sticks, plus more for garnish
10 whole allspice
10 whole cloves
Cheesecloth and kitchen string
½ cup brandy, such as E&J Brandy
1 Honeycrisp apple, cored and thinly sliced, for garnish

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.

2. **PLACE** vanilla bean pod, cinnamon sticks, allspice and cloves in the center of a double-thick, 6-in. square of 100-percent-cotton cheesecloth. Tie closed with clean kitchen string. Add bag to pot. Bring mixture to boiling; reduce heat. Simmer, covered, for 10 minutes. Remove and discard spice bag. Stir in brandy.

3. **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 g trans fat, 0 mg cholesterol, 25 mg sodium, 38 g carbohydrates, 1 g fiber, 34 g sugar, 0 g protein

EAT. DECORATE AND BE MERRY

INFUSE SOME SPARKLE AND SHINE INTO YOUR HOLIDAY DECOR WITH THIS FUN MIX OF DIY PROJECTS. YOU'LL ENJOY MAKING THEM AND SHOWING THEM OFF!

PHOTOS 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.

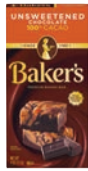
Kosy the donut

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.

String 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 pom-pom.





Baker's Baking Chocolate:
select varieties
4 oz. \$2.28



Baker's Angel Flake
Coconut
14 oz. \$2.88



Capri Sun Organic:
select varieties
10 pk. \$4.29



McCafé, Gevalia, MAX
K-Cups or Bag Coffee:
select varieties
6 to 12 ct. or 12 oz.
\$6.99



Planters P3 Snack Pack:
select varieties
3 pk. \$4.29



Planters Signature or
Mixed Nuts:
select varieties
7 to 10.3 oz. \$4.99



Oscar Mayer, Velveeta,
TGI Friday's or
Delimex Snacks:
select varieties
7.75 to 23 oz. 2/\$11.00



Cute cocoa-mix ornaments

Snag this idea for a last-minute gift. Gather a few clean clear-plastic ornaments, found at crafts 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



glistening snowflake cake

Turn delicious holiday cutout cookies into a wintry centerpiece. Prepare your favorite sugar cookie dough and cut out with snowflake-shape cutters. Frost baked cookies with Royal Icing. Find the recipe at Hy-Vee.com/recipes

When icing is completely dry, stir a few drops of vodka into small amounts of gel food coloring in a variety of shades and colors. Using small paintbrushes, paint the gel coloring on the iced cookies. Let dry.

Use additional Royal Icing as glue to attach a wooden skewer to the back of each cookie. Carefully stick skewers into a three-layer cake frosted with buttercream. (Order a cake at your Hy-Vee Bakery.) For a frosty look, embellish the cake with sprinkles or shredded coconut.

*
A CAKE STAND ADDS HEIGHT AND DRAMA TO THIS WINTER WONDERLAND, WHICH DOUBLES AS A CENTERPIECE AND DESSERT.

SWEET and SIMPLE

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

espresso sauce cream puffs

Total Time 1 hour plus cooling time **Serves** 6

½ cup water
¼ cup Hy-Vee salted butter, cut up
½ tsp. Hy-Vee granulated sugar
¼ tsp. Hy-Vee salt
½ cup Hy-Vee all-purpose flour
2 Hy-Vee large eggs
1 Hy-Vee large egg, lightly beaten
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.

4. CUT puffs crosswise in half. Spoon Vanilla Mascarpone Cream into puff bottoms. Replace tops. Pour Chocolate-Espresso Sauce over tops. If desired, sift with powdered sugar.

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, 0.5 g trans fat, 185 mg cholesterol, 250 mg sodium, 18 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.



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
1¼ cups 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
1¼ 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 Tbsp. 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, 0 g trans 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.



Total Time 1 hour plus cooling time **Serves** 8

½ (8-oz.) pkg. Hy-Vee cream cheese, softened
2 Tbsp. Hy-Vee granulated sugar
1 large egg yolk
1 tsp. orange zest
1 tsp. orange juice
1 (8-oz.) can refrigerated crescent dough sheet
¾ cup canned Hy-Vee whole berry cranberry sauce
2 Tbsp. Hy-Vee sliced almonds, toasted
½ cup Hy-Vee powdered sugar
2 to 3 tsp. Hy-Vee whole milk
1 tsp. Hy-Vee vanilla extract

1. LINE a baking sheet with parchment paper; set aside.

2. PLACE cream cheese, granulated sugar, egg yolk, and orange zest and juice in a small mixing bowl. Beat with an electric mixer on medium until thoroughly combined. Set aside.

3. UNROLL dough sheet on prepared baking sheet; press into a 13×10-in. rectangle. Spread cream cheese mixture in a 2-in.-wide lengthwise strip in center of rectangle. Top cream cheese mixture with cranberry sauce. Make 2-in.-long cuts in dough from the edges toward the center at ½-in. intervals. Starting at one end, alternately fold opposite strips of dough at an angle across filling. Slightly press strips together to seal. Chill in the refrigerator for 15 minutes.

4. PREHEAT oven to 375°F. Bake for 15 to 20 minutes or until golden brown. Remove from baking sheet. Cool on a wire rack for 20 minutes. Sprinkle almonds on top.

5. COMBINE powdered sugar, milk and vanilla for vanilla glaze. Drizzle glaze over pastry.

Per serving: 270 calories, 17 g fat, 8 g saturated fat, 0 g trans fat, 50 mg cholesterol, 320 mg sodium, 23 g carbohydrates, 0 g fiber, 11 g sugar, 5 g protein

cranberry-orange bread

margarita zingers

Total Time 45 minutes
plus cooling time
Makes 13 cookie sandwiches

½ 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

* easy-does-it dough

Doctor up purchased sugar cookie dough with lime and Himalayan pink salt. This refreshingly sweet, salty and tangy combo may become your new signature holiday cookie. The best part? The whole batch is done in less than an hour.



* no-bake brownies

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.



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 9×5-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 8 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



ho

ho

ho

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



Skippy P.B. Bites:
select varieties
5 to 6 oz. \$3.28



Skippy Peanut Butter:
select varieties
26.5 oz. or 28 oz. \$4.29



Skippy Peanut Butter:
select varieties
40 oz. \$5.49

ALL DRESSED UP FOR THE HOLIDAYS

CHOCOLATE-DIPPED CHRISTMAS OREOS

Using forks or dipping tools, dip Oreo cookies into melted dark chocolate until completely coated. Lift cookies from coating, letting excess chocolate drip into the bowl. Place cookies on a baking sheet lined with parchment or waxed paper and let stand until chocolate sets. Fill a decorator bag with white or tinted icing and pipe your favorite holiday design on top and add a candy.



Oreo Cookies:
select varieties
10.1 to 15.35 oz. \$2.68



Nabisco Pie Crust:
select varieties
6 oz. \$1.99



Honey Maid Grahams
or Nilla Wafers:
select varieties
11 to 14.4 oz. \$3.28

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.



Mt. Olive Pickles:
select varieties
16 to 32 oz. \$2.68

Arla Cream Cheese:
select varieties
7 oz. \$2.99

Buddig Sliced
Lunch Meat:
select varieties
2 oz. 10/\$7.00

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BEST BAKING



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SANTA'S BELLY COOKIES

Makes 24 Cookies
Prep Time: 40 Minutes
Start to Finish: 1 Hour 20 Minutes

1 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. Heat oven to 350°F. On ungreased cookie sheet, place dough rounds 2 inches apart. Bake 10 to 12 minutes or until edges are light golden brown. Meanwhile, slightly flatten marshmallows.
2. Remove from oven, and top each cookie with marshmallow. Return to oven, and bake 1 to 2 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 1/4 cups 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 desired colors (red, yellow and black). Frost and decorate cookies to look like Santa's belly, using photo as a guide.



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



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BEFORE USE

2 APPLY
AT 3 TO 5 INCHES

3 GENTLY RUB
FOR IMMEDIATE RELIEF



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Aquaphor
HEALING OINTMENT

Advanced Therapy
For dry, cracked, or irritated skin
Clinically proven to restore smooth, healthy skin

Skin Protectant
Preservative & Fragrance Free
Dermatologist recommended

NET WT 3.5 OZ. 98g

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