



celebrate the season

holiday entertaining recipes

Triscuit, Herb Cheese & Roasted Tomato Topper

6 cherry or grape tomatoes, halved
1 Tbsp. olive oil
Pinch freshly ground black pepper
6 Brown Rice Triscuit® Tomato & Sweet Basil Crackers
2 Tbsp. garlic and herb cheese spread
6 sprigs fresh parsley

Heat oven to 400°F. Place tomatoes in shallow pan; drizzle with oil. Sprinkle with pepper. Bake 20 to 30 min., stirring occasionally. Spread crackers with cheese spread; top with tomatoes and parsley. Serve warm.

Make Ahead

Roast additional tomatoes for later use. Just increase all ingredients accordingly and prepare as directed. Then, refrigerate the leftover roasted tomatoes until ready to sprinkle over salads or pasta, or to use as toppings for additional Triscuit Crackers.





Baba Ghanoush (Eggplant Dip)

1 eggplant, unpeeled
 1 Tbsp. mayonnaise
 2 Tbsp. Dannon® Oikos® Plain Greek Nonfat Yogurt
 2 Tbsp. Tahini
 2 Tbsp. fresh lemon juice
 2 garlic cloves
 1/2 tsp. salt

- 1.** Preheat broiler. Line a baking sheet with foil and spray with vegetable cooking spray. Cut eggplant in half lengthwise and place face down on foil. Broil for 14 to 16 minutes, until skin is blackened and flesh is cooked and softened. Turn eggplant over and let cool on baking sheet for 15 minutes.
- 2.** When eggplant is cool enough to touch, use a teaspoon to remove as many seeds as you can, but try to retain juices. Discard charred skin and scoop flesh and any tiny seeds into a food processor or blender for a smoother texture. For a chunkier dip, mash eggplant in a bowl with a fork.
- 3.** Mix or process roasted eggplant with mayonnaise, yogurt, tahini, lemon juice, garlic (mince if mixing by hand), and salt until well combined.
- 4.** Serve cold or at room temperature with fresh veggies, pita chips, or pita bread wedges.

Roasting the eggplant gives the dip a pleasing smoky flavor. A great dip to serve at parties. May be frozen.

Ritz Crab Balls with Sriracha Aioli

1/4 cup mayonnaise
 2 Tbsp. Dijon mustard
 1/2 tsp. Sriracha sauce (hot chili sauce)
 1/4 cup Dole® Crushed Pineapple, well drained, reserving 1 Tbsp. juice for sauce
 1 lb. fresh crabmeat, well picked over
 1/4 cup finely chopped red peppers
 2 Tbsp. finely chopped red onions
 1 tsp. finely chopped fresh jalapeño peppers
 1 tsp. seafood seasoning
 2 eggs, beaten
 1 3/4 cup finely crushed Ritz® Crackers, divided
 Oil, for frying

- 1.** Mix first 3 ingredients until blended. Stir in pineapple juice; set aside. Combine crushed pineapple with next 6 ingredients; stir in 1 cup cracker crumbs. Refrigerate sauce and crab mixture 1 hour.
- 2.** Shape crab mixture into 42 (1-inch) balls; coat with remaining cracker crumbs.
- 3.** Heat 1 inch of oil in medium saucepan to 350°F on medium-high heat. Add crab balls, in batches; cook 2 to 2 1/2 min. or until golden brown. Remove from pan with slotted spoon; drain on paper towels. Serve with Sriracha aioli sauce.



Crab balls can be fried ahead of time. Cool, then place in airtight container and freeze up to 2 weeks. When ready to serve, place frozen balls in single layer on a rimmed baking sheet. Bake at 350°F for 15 min. or until heated through. Serve with Sriracha Aioli sauce.



Add porcini, crimini, and shiitake mushrooms and thyme, and sauté until mushrooms are golden brown and softened, about 5 minutes. Set aside.

4. Make the sauce. Add reserved porcini liquid to the roasting pan and scrape any browned bits from the bottom. Transfer to a medium saucepan and heat on stovetop over medium-high heat. Add broth and wine. There should be about 3 cups of liquid. Bring to a boil and reduce by a third, to about 2 cups (about 5 minutes).

5. Pour 1 cup of the sauce mixture into a medium bowl. Whisk in cornstarch, making sure there are no lumps. Whisk cornstarch mixture back into saucepan. Keep whisking for 1 minute, until ingredients are blended and begin to thicken. Turn off heat. Mix in salt and pepper.

6. Add mushroom mixture to sauce. Heat on medium-high for 2 minutes, until mushrooms are heated through.

7. Cut beef in half, then carve each half against the grain into 1/2-inch slices and place on platter. Add any accumulated beef juices from the platter and stir into mushroom sauce. Ladle sauce down the middle of the beef on the platter. Sprinkle parsley over all. Serve immediately, with remaining mushroom sauce in a gravy boat on the side.



Roast Beef with Wild Mushroom Sauce

1 oz. porcini mushrooms, dried
 1 1/2 cup boiling water
 1 Tbsp. Taste of Inspirations® Garlic Dipping Oil
 3 lb. Taste of Inspirations Angus Beef Boneless Strip Loin Steak
 6 garlic cloves, minced
 6 oz. sliced fresh crimini mushrooms
 3 1/2 cups shiitake mushrooms
 2 Tbsp. fresh thyme leaves, coarsely chopped
 1 cup beef broth, low sodium
 1 cup dry red wine
 2 Tbsp. cornstarch
 1/2 tsp. sea salt,
 1/2 tsp. black pepper, ground
 1 Tbsp. finely chopped parsley

1. Place dried porcini mushrooms in a medium bowl or glass measuring cup. Pour boiling water over them and steep 20 minutes. Drain, reserving steeping liquid, and slice porcini. Set aside.

2. Preheat oven to 400°F. Place in a roasting pan and let stand at room temperature for 15 minutes. Roast beef at 400° for 10 minutes. Reduce heat to 325° and continue roasting for 1 hour, then test for doneness. (Rare meat is ready when thermometer reads 130°. For medium rare, 135°; for medium, 140°; and for well done, with no pink, 150°.) When roast has reached desired doneness, remove from oven and transfer to a large platter, tenting with foil. The temperature will keep rising about 10° after roast is removed from the oven. Allow to rest at least 15 minutes. This enables the meat to set, and it will also retain more juices. Reserve roasting juices in pan.

3. While beef is roasting, heat oil in a large nonstick skillet over medium-high heat. Add garlic and sauté 1 minute, until fragrant.

Broccoli Cauliflower Casserole

1/2 cup plain dry bread crumbs
 1/4 cup plus 2 Tbsp. grated Parmesan cheese, divided
 2 Tbsp. butter, melted
 1 1/2 tsp. McCormick® Perfect Pinch® Italian Seasoning, divided
 1 package (16 ounces) frozen broccoli florets, thawed
 1 package (16 ounces) frozen cauliflower florets, thawed
 2 Tbsp. butter
 1 large onion, chopped (1 cup)
 2 Tbsp. flour
 1 tsp. McCormick® Garlic Salt
 1/4 tsp. McCormick® Course Ground Black Pepper
 1 1/4 cups milk
 4 oz. (1/2 package) cream cheese, cubed

1. Preheat oven to 350°F. Mix bread crumbs, 2 Tbsp. of the Parmesan cheese, melted butter, and 1/2 tsp. of the Italian seasoning in small bowl. Set aside. Cut up any large broccoli or cauliflower florets into bite-size pieces.

2. Melt 2 Tbsp. butter in large skillet on medium heat. Add onion; cook and stir about 5 minutes or until tender. Stir in flour, remaining 1 tsp. Italian seasoning, garlic salt and pepper. Add milk; cook and stir until thickened and bubbly. Add cream cheese and remaining 1/4 cup Parmesan cheese; cook and stir until cream cheese is melted. Add vegetables; toss gently to coat. Spoon into 2-quart baking dish. Sprinkle top evenly with crumb mixture.

3. Bake 40 minutes until top is lightly browned.



Roast Pork Loin with Apricot Spinach Stuffing

9 1/2 Tbsp. dried apricot halves
1/2 slice crusty sandwich roll
1/4 cup white onion
3 cups baby spinach
1/4 cup butter, unsalted
2 Tbsp. canned light chicken broth, fat free, reduced sodium
1/4 tsp. sage, ground
1 Tbsp. fresh parsley, chopped
1/4 tsp. salt
1/8 tsp. black pepper
1 3/4 lb. roasted lean pork roast, center loin
1 Tbsp. vegetable oil

- 1.** Preheat oven to 375°F. Prepare stuffing by covering apricots with water and soaking for several hours, draining and chopping them; set aside.
- 2.** Cut just enough bread into 1/3-inch pieces to measure 1 cup and spread evenly in a shallow baking pan; toast bread in oven, stirring occasionally, until golden, about 10 minutes; then transfer to a bowl. (Leave oven on for pork.)
- 3.** In a large skillet over medium heat, cook onion in butter for about 3 to 5 minutes, until translucent; add spinach and cook an additional 3 minutes until wilted. Add apricots, bread, broth, sage, parsley, salt and pepper; toss to combine ingredients and remove from heat.
- 4.** To stuff the roast, start in the middle of one end, insert a sharp long knife lengthwise toward center of loin. Repeat at opposite end of loin to complete incision running lengthwise through middle.
- 5.** Open up incision with your fingers, working from both ends to create a 1-1/2-inch wide opening; then fill with stuffing, pushing from both ends toward center. Pat pork dry and season well with salt and pepper.
- 6.** Heat oil in a 12-inch heavy skillet over high heat until very hot and just smoking, then brown pork over all sides, about 2 minutes.
- 7.** Transfer to roasting pan and roast until a meat temperature is 160° F, about 45 to 50 minutes. Transfer to cutting board and let stand 20 minutes before slicing

Holiday Standing Rib Roast

1 (4-rib, 9 to 10 lb.) Taste of Inspirations® Angus Standing Rib Roast, trimmed of excess fat
1 tsp. sea salt, divided
1 1/2 tsp. black pepper, freshly ground, divided
3 Tbsp. finely chopped fresh thyme, or 1 Tbsp. dried thyme, divided
8 garlic cloves, thinly sliced
24 small boiling onions or cipollini onions, peeled
24 each small new potatoes, whole, or 6 Yukon Gold potatoes, peeled and quartered
1 dash fresh thyme sprigs (optional garnish)
4 eggs
4 cups milk
2 cups all-purpose flour, sifted

1. Preheat oven to 450°F. Season beef all over with 1/2 tsp. of the salt, 1 tsp. of the pepper, and 2 Tbsp. of the fresh thyme (or 2 tsp. dried). Using a small, sharp knife, make small slits in the fat along the top of the beef and gently insert the garlic slices. Place the beef fat side up on a rack in a large roasting pan. Roast for 20 minutes.

2. Place onions and potatoes in a bowl and toss with remaining 1/2 tsp. salt, 1/2 tsp. pepper, and 1 Tbsp. fresh thyme (or 1 tsp. dried).

3. Reduce oven temperature to 325°F and roast the meat for another 30 minutes; then add the potatoes and onions to the pan, surrounding the beef. Stir the vegetables well to coat with juices collected on the bottom of the roasting pan. Continue roasting until the internal temperature reaches 140° for medium-rare meat, about 1 hour and 30 minutes more. Baste the beef and the vegetables once or twice so they brown evenly. (Check the meat's internal temperature. The beef will continue to cook once it's removed from the oven, so be careful not to overcook it.)

4. When meat reaches the desired temperature, remove from oven and place on a carving board; cover loosely with foil for 10 to 15 minutes before carving.

5. Place meat on a platter and surround with potatoes, onions, and thyme sprigs, if using. Pour any remaining pan juices on top. Serve immediately.



Rosemary-Mint Roasted Leg Of Lamb

6 cloves garlic
1 1/2 cups fresh mint leaves
3/4 cup fresh rosemary leaves
3/8 tsp. salt
2 Tbsp. extra-virgin olive oil
1 (4 lb.) boneless half leg of lamb, butterflied (netting removed)
1/4 tsp. freshly ground black pepper
Sprigs of mint for garnish (optional)
Lemon slices for garnish (optional)

1. Add garlic, mint, rosemary, and salt to a food processor. Pulse until chunky. Add oil through the feeder tube, and continue to process until mixture is puréed.

2. Place lamb on a cutting board. Roll it out, fat-side down, into one flat piece and cut off any gristle. Spread mint mixture over the surface of the lamb. Roll up the lamb lengthwise and use butcher's twine to tie it every 1 to 2 inches to hold it together. Place in a resealable plastic bag and refrigerate for at least 2 hours and up to 24 hours.

3. Remove from fridge 30 minutes prior to cooking. Preheat oven to 450°F. Season lamb with pepper and place in a roasting pan. Cook 20 minutes, then lower heat to 325° and cook until an instant-read thermometer reads 135° for medium-rare, about 50 to 70 minutes. (Check a couple areas of the lamb to make sure they register the same temperature.)

4. Remove lamb from oven and let rest 15 minutes. Place on a cutting board, cut twine off the lamb, and cut lamb into 1/4-inch slices. Place slices on a serving platter, garnished with sprigs of mint and lemon slices if desired.



Fresh Express Apple Cranberry Salad

1 pkg. (6.5 oz.) Fresh Express® Sweet Butter™
(or half bag of Family Size)
1/2 cup pecans, halved
1 bag Chiquita® Juicy Red Apple Bites™
1/4 cup dried cranberries
1/2 cup bleu cheese, crumbled

Your favorite vinaigrette dressing

Place greens into a large salad bowl. Top with desired amount of pecans, apples, and cranberries. Add bleu cheese crumbles and drizzle dressing over salad.





Peppermint Oreo Cookie Balls

6 candy canes, finely chopped (about 1/3 cup), divided
 1 pkg. (8 oz.) brick cream cheese, softened
 36 Oreo® Cookies, finely crushed
 4 pkg. (4 oz. each) semi-sweet baking chocolate, melted

- 1.** Reserve 1 Tbsp. chopped candy. Mix remaining candy with cream cheese and cookie crumbs until well blended.
- 2.** Shape into 48 (1-inch) balls. Freeze 10 min. Dip balls in melted chocolate; place in single layer in shallow waxed paper-lined pan. Sprinkle with reserved candy.
- 3.** Refrigerate 1 hour or until firm.

How to Easily Dip Cookie Balls

To easily coat cookie balls with the melted chocolate, add balls, in batches, to bowl of melted chocolate. Use 2 forks to roll balls in chocolate until evenly coated. Remove balls with forks, letting excess chocolate drip back into bowl. Place balls in prepared pan; let stand until chocolate coating is firm.

Note: If any melted chocolate remains after all balls are coated, store in tightly covered container at room temperature to use at another time.

Pumpkin Nut Cake

3 cups all-purpose flour
 2 tsp. baking soda
 1 tsp. baking powder
 1 tsp. salt
 1 tsp. ground cinnamon
 1 tsp. ground ginger
 3 eggs
 1 cup granulated sugar
 1/2 cup light brown sugar
 1 cup Dannon® Oikos® Plain Greek, Nonfat Yogurt
 1 can (about 15 oz.) pumpkin puree
 3/4 cup canola oil
 1 cup walnuts or pecans, toasted and chopped
 Confectioners' sugar
 Ice cream (optional)

- 1.** Heat the oven to 350°F. Lightly grease a 10-inch Bundt pan (12-cup capacity). Sift together the flour, baking soda, baking powder, and spices. Set aside.
- 2.** In the bowl of an electric mixer, add the eggs. Beat at medium speed for 2 to 3 minutes. Add the sugars 1 Tbsp. at a time over 6 to 7 minutes. Beat until the mixture is thick and pale. Add the pumpkin and beat for 1 minute. Pour in the oil in a slow, steady stream. Reduce the speed to low. Add the flour mixture and mix until just incorporated. Fold in the nuts.
- 3.** Pour the batter into the pan and bake for 60 to 70 minutes. Cool the cake for 10 to 15 minutes and remove from the pan. Sprinkle with the confectioners' sugar. Serve with ice cream, if desired.





Chocolate Mandarin Orange Cake

2 cans (15 oz. each) Dole® Mandarin Oranges
1 box (2 layer) devil's food cake mix
3 eggs
1/2 cup vegetable oil
1 orange, peel grated (optional)
1 pkg. (4-serving size) JELL-O® Vanilla Instant Pudding
2 cups Cool Whip® Whipped Topping, thawed
1 cup heavy whipping cream
1 cup semisweet chocolate

- 1.** Preheat oven to 350°F. Spray 2 (9-inch) cake pans with cooking spray. Drain each can of mandarin oranges, keeping each, fruit and syrup, reserved separately.
- 2.** Combine cake mix, juice from one mandarin orange can, eggs, oil, and orange peel in a large bowl; beat 2 minutes.
- 3.** Pour cake mix into prepared cake pans. Layer mandarin oranges from one can over each cake and gently press them into the cake batter so they are submerged.
- 4.** Bake 25 to 30 minutes or until toothpick inserted in center comes out clean. Cool in pan 10 minutes. Remove from pan onto wire rack; cool completely.
- 5.** Pour 1/2 cup reserved juice from second can of oranges in bowl with pudding mix; whisk for 2 minutes or until completely dissolved.
- 6.** Remove 12 orange slices for garnish from second can and dry with paper towel; set aside.
- 7.** Fold in whipped topping and remaining mandarin oranges. Spread mandarin frosting on top of first layer of cake and out to the edges. Place second layer on top of first layer.
- 8.** Melt cream in small saucepan until just beginning to steam (do not boil). Remove from stove and stir in chocolate. Stir until well blended.
- 9.** Pour chocolate mixture over cake and garnish with reserved mandarin oranges. Refrigerate half hour before serving. Store leftover cake in refrigerator.



good morning!

quick and easy breakfast treats

Blueberry Lemon Coffee Cake

1 package Krusteaz® Wild Blueberry Muffin Mix
1/3 cup milk or water
2 eggs
1/2 cup lemon yogurt
1 can blueberries, drained and rinsed (included with muffin mix)
3 Tbsp. packed brown sugar
2 Tbsp. all-purpose flour
3 Tbsp. butter or margarine, cold

1. Preheat oven to 350°F. In medium bowl, blend together muffin mix, milk or water, eggs and lemon yogurt. Fold in blueberries. Spoon batter into lightly greased 8x8x2-inch pan.
2. In small bowl, mix together brown sugar and flour. Cut in butter with fork or pastry blender until mixture is crumbly. Sprinkle topping over batter. Bake 30-35 minutes.

Maple Banana Pull-Aparts

1 package Krusteaz® Banana Nut Muffin Mix
1/2 cup warm water
1 1/2 tsp. active dry yeast
1/3 cup oil
3 eggs
1 tsp. cinnamon
1/2 cup all-purpose flour
1/2 cup (1 stick) butter
1 cup maple syrup
1/2 cup chopped walnuts

1. In medium bowl, stir together muffin mix, water, yeast, oil, eggs and cinnamon until well blended. Add flour; stir for 20 strokes. Let rest for minimum two hours (or up to 10 hours) in warm place.
2. Preheat oven to 350°F. In 13x9x2-inch baking pan, heat butter, maple syrup and nuts until butter is melted. With rounded tablespoons, place dough in warm pan. Bake 25-30 minutes.

sweet holiday treats

the perfect finish to your holiday table

Peppermint Bark Brownies

Brownies:

1 pouch Ghirardelli® Triple Chocolate Brownie Mix
1/3 cup water
1/3 cup vegetable oil
1 egg

Peppermint Topping:

2 cups (12 oz) Ghirardelli® Classic White Baking Chips
1 tsp. vegetable oil
1/3 cup crushed peppermint candy
(about 16 hard round candies)

Brownies:

1. Preheat oven to 325°F. In medium bowl, stir together brownie mix, water, oil and egg until blended.
2. Spoon into lightly greased 13x9x2-inch pan. Bake 24-26 minutes. Let brownies cool completely.

Peppermint Topping:

1. Place baking chips and vegetable oil in small bowl.
Microwave at 50% power for approximately 2-3 minutes, stirring every 30 seconds.
2. Spread melted white chocolate over cooled brownie.
Sprinkle with crushed peppermint candy. Let topping set before cutting. Makes 24 brownies.





Black Bottom Cherry Cheesecake Bars

1 cup Ghirardelli® 60% Cacao Bittersweet
Chocolate Baking Chips (divided)
1/2 cup unsalted butter
Nonstick cooking spray
1 1/2 cups granulated sugar
2 large eggs
1 tsp. vanilla extract
1 cup all-purpose flour
1/4 tsp. baking soda
1/4 tsp. salt
2 (8-ounce) packages cream cheese, softened
1 cup cherry preserves
1/2 tsp. almond extract
5 to 6 drops red food coloring (optional)
2 large eggs, lightly beaten
1 tsp. shortening

1. In a medium saucepan, heat and stir 3/4 cup baking chips and butter over very low heat until melted and smooth. Remove from heat; cool.

2. Preheat oven to 350°F. Line a 9x9x2-inch baking pan with foil, extending the foil over the edges of the pan. Coat with nonstick cooking spray; set aside.

3. Stir sugar into the cooled chocolate mixture in saucepan. Add the two eggs, one at a time, beating with a wooden spoon just until combined. Stir in vanilla.

4. In a small bowl, stir together flour, baking soda, and salt. Add flour mixture to chocolate mixture, stirring just until combined. Spread batter evenly in the prepared pan.

5. In a large bowl, beat cream cheese with an electric mixer on medium speed just until smooth. Add cherry preserves, almond extract, and, if desired, food coloring. Beat on medium speed just until combined. Using a spatula or wooden spoon, stir in the remaining two lightly beaten eggs (do not overmix). Carefully spoon cherry mixture over the brownie layer; spread evenly to cover the brownie layer.

6. Bake 50 minutes or until edges are puffed and set (center will still jiggle when pan is slightly shaken). Cool in pan on a wire rack for 1 hour. Chill at least 2 hours before cutting.

7. Using edges of the foil, lift the uncut brownies out of the pan. Cut into bars.

8. In a small microwave-safe bowl, combine the 1/4 cup baking chips and the shortening. Microwave 50% power for 1 minute. Remove and stir. If chocolate is not melted, return to microwave and repeat heating step, stirring every 30 seconds to avoid scorching. Drizzle bars with melted chocolate mixture. Refrigerate in an airtight container for up to 3 days, or freeze for up to 3 months.

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