



# CELEBRATE THE HOLIDAYS

Holiday entertaining recipes  
& valuable coupons



# APPETIZERS

The perfect beginning to any meal.



## Feta, Bacon & Fig Parcels with Fresh Thyme

Prep Time: 20 minutes  
Cook Time: 15 minutes  
Serves 12

1 pkg. Wewalka refrigerated Puff Pastry  
8 oz. feta cheese, cut into 1-inch cubes  
6 oz. bacon, cooked and crumbled  
6 whole dried figs, halved\*  
fresh thyme  
egg wash (1 egg and 2 Tbsp. water, beaten)

1. Preheat oven to 400°F.
2. Unroll the puff pastry on the enclosed parchment paper and place on a baking sheet. Cut the puff pastry into 12 squares (4x3). Place one fig half, one cube of feta and some crumbled bacon into the center of each square. Season with fresh thyme leaves.
3. Fold each parcel over to make tiny pockets, sealing all the ingredients inside. Spread out the parcels, seam side down, on the parchment paper and brush with egg wash. Bake for 15 minutes or until golden and puffed. Serve warm.

\*You can substitute figs for other dried fruits, such as prunes or dates.

## Roasted Turkey & Sweet Potato Ritzwich

Prep Time: 5 minutes  
Cook Time: 5 minutes  
Makes 6 servings, 1 cracker sandwich each

12 Ritz Crackers  
2 Tbsp. mashed sweet potatoes  
2 oz. sliced roasted turkey breast, cut into 6 pieces  
1 Tbsp. whole berry cranberry sauce

1. Preheat oven to 350°F.
2. Place 6 crackers in single layer on baking sheet; top with potatoes and turkey.
3. Bake 3 to 5 minutes or until heated through.
4. Top with cranberry sauce and remaining crackers to make 6 cracker sandwiches.

## Orange & Port Glazed Turkey Meatballs

Prep Time: 30 minutes  
Cook Time: 25 minutes  
Serves 11

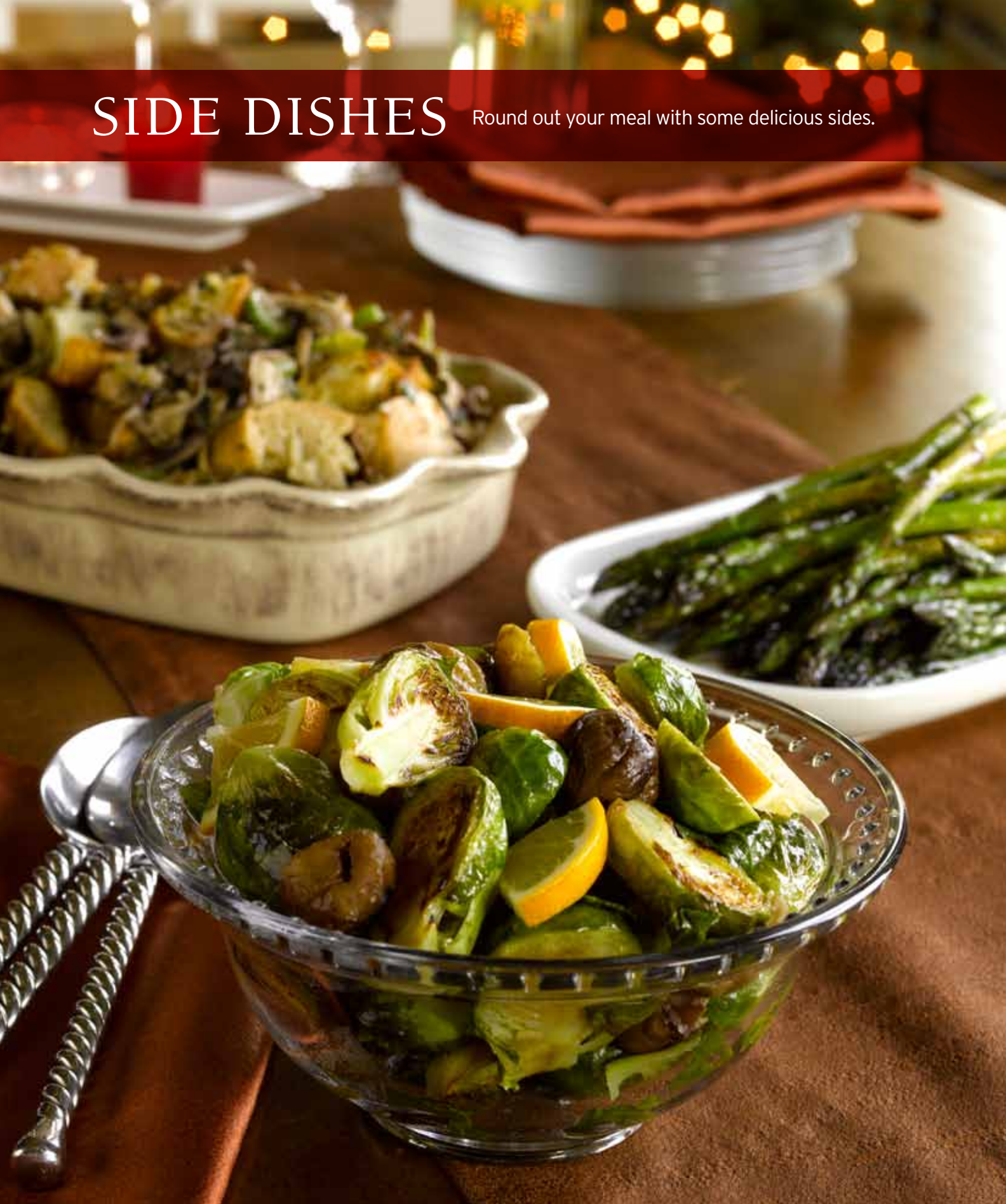
4 Tbsp. butter or margarine, divided  
1/2 cup finely chopped onion  
1 rib celery, finely chopped (about 1/4 cup)  
1 lb. lean ground turkey  
1 egg  
1/4 cup plain dry bread crumbs  
1/4 cup dried cranberries, chopped  
1/8 tsp. McCormick® dried thyme leaves, crushed  
1/2 tsp. salt  
1/8 tsp. McCormick® ground black pepper  
1/2 cup orange marmalade  
2 Tbsp. port wine or grape juice  
1 tsp. apple cider vinegar  
1/4 tsp. McCormick® ground cinnamon

1. Melt 2 tablespoons butter/margarine in 12-inch nonstick skillet over medium-high heat and cook onion and celery, stirring frequently, 5 minutes or until vegetables are tender. Remove from heat and cool slightly.
2. Combine ground turkey, egg, bread crumbs, cranberries, onion mixture, thyme, salt and pepper in medium bowl; shape into 44 (1-inch) meatballs.
3. Melt 1 tablespoon butter/margarine in same skillet and brown half of the meatballs over medium heat, turning frequently, 7 minutes or until golden brown and almost cooked. Remove meatballs and set aside; repeat with remaining meatballs.
4. Return meatballs to skillet, then stir in marmalade blended with port, vinegar and cinnamon. Cook over medium heat, stirring gently, 5 minutes or until sauce is thickened and meatballs are cooked.



# SIDE DISHES

Round out your meal with some delicious sides.



## Roasted Chestnuts and Brussels Sprouts

Prep Time: 20 minutes  
Cook Time: 1 hour, 5 minutes  
Serves 6

1/2 lb. raw chestnuts in the shell  
2 lb. Brussels sprouts, trimmed and quartered  
3 Tbsp. water  
2 Tbsp. olive oil  
1/4 tsp. kosher salt  
1/4 tsp. freshly ground black pepper  
2 Tbsp. fresh lemon juice, or to taste  
1 handful lemon wedges (optional garnish)

1. Preheat oven to 425°F.
2. Cut an x in the rounded side of each chestnut, cutting through the shell. Put chestnuts in a roasting pan or rimmed baking sheet, cut side up, and roast until the shells burst open, 20 to 30 minutes. Wrap the chestnuts in a dish towel and set aside for 5 minutes. When cool enough to handle, remove and discard shells. Cut each chestnut into quarters.
3. Place peeled chestnuts, Brussels sprouts, water, olive oil, salt, and pepper in the same pan. Toss to mix well and roast 20 minutes. Stir to redistribute, then roast another 10 to 15 minutes, until Brussels sprouts are tender when pierced with a fork and beginning to brown in patches. Drizzle 2 tablespoons lemon juice over the mixture, stir, taste, and add additional lemon juice if desired. Transfer to a serving bowl and serve immediately, garnished with lemon wedges if desired.

## Baked Stuffing with Many Mushrooms

Prep Time: 25 minutes  
Cook Time: 1 hour, 45 minutes  
Serves 10

1/2 oz. dried porcini mushrooms  
1 cup hot water  
1 1/2 cups low-sodium vegetable broth, or as needed  
2 (11 oz.) Nature's Place® All Natural French Baguettes, cut into 1-inch cubes (about 11 packed cups)  
3 Tbsp. olive oil  
2 medium onions, chopped  
3 cloves garlic, finely chopped  
2 (5 oz.) pkgs. sliced shiitake mushroom caps  
8 oz. portobello mushroom caps, cut in half crosswise and sliced  
8 oz. baby bella (cremini) mushrooms, sliced  
3 ribs celery, cut into 1/3-inch slices  
1 Tbsp. chopped fresh thyme or 1 tsp. dried  
3 eggs  
1/2 tsp. kosher salt  
1/2 tsp. freshly ground black pepper  
1/3 cup chopped fresh parsley

1. Preheat oven to 350°F. Spray a 9-by-13-inch baking pan with vegetable cooking spray.
2. In a medium bowl, combine porcini and hot water. Let stand until mushrooms soften, about 20 minutes. Use a slotted spoon to transfer mushrooms to a cutting board and chop finely; set aside. Strain the soaking liquid through a cheesecloth or a fine-mesh strainer into a 4-cup measuring cup, leaving any sediment behind. Add enough broth to measure a total of 2 1/2 cups liquid.
3. While porcini soak, place bread cubes on a large baking sheet. Bake until lightly crisp, tossing the cubes a few times, about 12 minutes. Let cool on the sheet.
4. In a large stockpot, heat oil over medium heat. Add onions and garlic and cook, stirring occasionally, until softened, about 8 minutes. Raise heat to medium-high and add the shiitake, portobello, and baby bella mushrooms and celery. Cook, stirring frequently, until all the liquid from the mushrooms evaporates, about 18 to 20 minutes. Stir in the thyme and reserved porcini; cook 1 minute more. Remove from heat and let cool to lukewarm, about 15 to 20 minutes. Add bread cubes to pot and stir to distribute mushroom mixture evenly.
5. In a large bowl, whisk eggs. Whisk in porcini-broth liquid, salt, and pepper. Stir the liquid into the bread mixture until liquid is absorbed, about 1 minute. Add parsley and mix to distribute.
6. Transfer stuffing to prepared pan and cover pan with foil. Bake for 40 minutes. Remove foil and bake until cooked through and the top is browned and crisp, about 25 to 30 more minutes. Serve warm.

## Oven Roasted Asparagus with Balsamic Butter

Prep Time: 10 minutes  
Cook Time: 6 minutes  
Serves 4 to 16

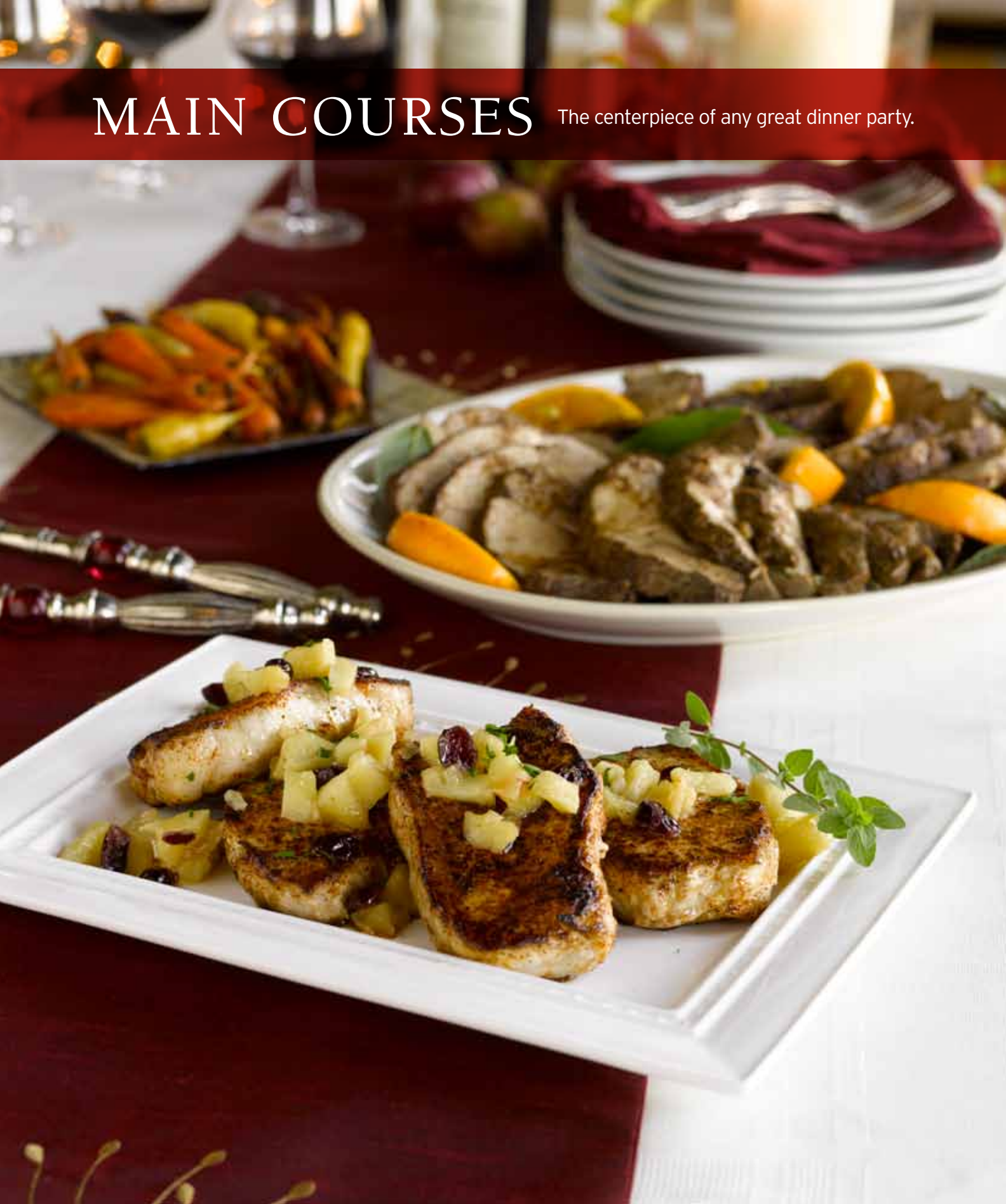
1 1/4 tsp. extra virgin olive oil  
1 Tbsp. butter, unsalted, melted  
1 tsp. balsamic vinegar  
1/4 tsp. kosher salt  
1/8 tsp. black pepper, freshly ground  
16 oz. fresh asparagus, washed, drained, woody stems removed

1. Preheat oven to 400°F. Line a cookie sheet with foil and grease with 1/4 teaspoon of the olive oil. Set aside.
2. In a medium mixing bowl, combine the remaining oil, butter, vinegar, salt, and pepper. Mix well. Add asparagus to bowl and toss well.
3. Spread asparagus on cookie sheet and roast for 6 minutes. Roast up to 2 additional minutes if a more tender asparagus is desired.
4. To serve, drizzle with pan drippings.



# MAIN COURSES

The centerpiece of any great dinner party.



## Pork Chops with Apple Relish

Prep Time: 30 minutes

Cook Time: 25 minutes

Serves 4

2 Tbsp. butter

3 apples, peeled, cored and diced (Pink Lady® or McIntosh)

1/2 small onion, diced (about 1/2 cup)

1 tsp. apple cider vinegar

1/3 cup dried cranberries

1 Tbsp. honey

4 (4 oz.) boneless center-cut pork loin chops

1 tsp. chipotle powder

1. For the relish, melt butter in a nonstick skillet over medium-high heat. Add apples, onion and vinegar; sauté 4 minutes or until lightly browned. Add cranberries and honey; bring to boil. Reduce heat to low; simmer 10 to 15 minutes or until apples are tender, stirring occasionally.

2. For the pork, coat a large skillet with nonstick cooking spray, and place over medium-high heat. Season both sides of pork with chipotle powder, and salt to taste. Cook pork 4 minutes per side or until an instant-read thermometer registers 145°F. Let stand 3 minutes before serving. Serve pork with apple relish.

## Masala Spiced Lamb Roast

Prep Time: 5 minutes

Cook Time: 1 hour, 30 minutes\*

Serves 8 to 12

1 Tbsp. garam masala

2 tsp. garlic powder

1 tsp. chili powder

1 (3- to 4-lb.) boneless leg of lamb

2 to 3 Tbsp. olive oil

2 to 3 bay leaves

1 lemon, juiced

1. Preheat oven to 350°F. In a small bowl combine garam masala, garlic powder and chili powder. Rub lamb with oil. Evenly rub spice rub over lamb to coat. Season with salt and pepper. Place lamb in a large baking dish. Add bay leaves, and drizzle with lemon juice.

2. Cover baking dish with foil and bake 1 hour. Remove foil, and bake 30 to 45 minutes more or until an instant-read thermometer registers 145°F.

3. Transfer lamb to a cutting board. Let stand 10 minutes. Thinly slice against the grain, and serve.

\*10 minutes stand time extra

## Spice-Crusted Standing Rib Roast

seen on cover

Prep Time: 15 minutes

Cook Time: 2 hours, 15 minutes

1 (10-lb.) bone-in standing beef rib eye roast (4 ribs)

6 garlic cloves, peeled

3 Tbsp. whole coffee beans

1 tsp. coriander seeds

1 tsp. cumin seeds

1 Tbsp. coarse-grain brown mustard

1 tsp. brown sugar

1 tsp. salt

1/2 tsp. Worcestershire pepper blend or coarsely ground black pepper

1. Preheat oven to 500°F. Let beef stand, covered, at room temperature while oven preheats. Meanwhile, place garlic in a small food processor or blender. Pulse until coarsely chopped. With the motor running, add coffee beans, coriander and cumin; process until finely chopped. Transfer to a small bowl; stir in mustard, brown sugar, salt and pepper blend. Place beef, bone side down, in a shallow roasting pan. Rub evenly with garlic mixture.

2. Roast, uncovered, 15 minutes. (Do not open oven.) Reduce oven temperature to 325°F. Roast 2 to 2 1/4 hours more (140°F for medium-rare) or to desired doneness. Transfer beef to a serving platter. Let stand 15 minutes before carving.



# DESSERTS

No meal is complete without a sweet ending.



## Betty Crocker Raspberry Thumbprint Cookies

Prep Time: 1 hour, 10 minutes  
Total Time: 1 hour, 10 minutes

1 pouch (1 lb. 1.5 oz.) Betty Crocker™ sugar cookie mix  
1/2 cup butter or margarine, softened  
1 egg  
3 Tbsp. Gold Medal™ all-purpose flour  
1/3 cup seedless raspberry jam  
1 cup white vanilla baking chips  
red or green sugar, if desired

1. Heat oven to 375°F. In large bowl, stir cookie mix, butter, egg and flour until dough forms.
2. Roll dough into 3/4-inch balls; place 2 inches apart on ungreased cookie sheet. Using thumb or handle of wooden spoon, make indentation in center of each cookie. Spoon about 1/4 teaspoon jam into each indentation.
3. Bake 8 to 10 minutes or until edges are light golden brown. Cool 5 minutes; remove from cookie sheet to wire rack.
4. In small microwavable bowl, microwave baking chips on high 1 to 2 minutes or until chips are melted; stir until smooth. Spoon melted chips into small resealable plastic bag; cut small hole in corner of bag. Squeeze bag gently to drizzle melted chips over cookies. Sprinkle with colored sugar.

## Mini Dark Chocolate Pudding Cakes

Prep Time: 20 minutes  
Bake Time: 20 minutes  
Serves 6

1/2 cup all-purpose flour  
3/4 cup sugar  
1 tsp. baking powder  
1/4 tsp. salt  
1/3 cup half-and-half  
1/4 cup chocolate-hazelnut spread  
1/2 cup Ghirardelli® 60% Cacao Bittersweet Chocolate Baking Chips  
1/4 cup Ghirardelli® Unsweetened Cocoa Powder  
3/4 cup boiling water

1. Preheat oven to 350°F. In a medium bowl, combine flour, 1/4 cup of the sugar, the baking powder, and salt. Add half-and-half. Whisk until smooth. Stir in chocolate-hazelnut spread and Ghirardelli® 60% Cacao Bittersweet Chocolate Baking Chips.
2. Divide batter evenly among six 5- to 6-ounce oven-safe ramekins or bowls. Place in a 15x10x1-inch baking pan. Set aside. In a small bowl, stir together the remaining 1/2 cup sugar and the Ghirardelli® Unsweetened Cocoa Powder. Gradually stir in boiling water. Pour evenly over batter in ramekins.
3. Bake, uncovered, for 20 to 25 minutes or until a wooden toothpick inserted into cake portion comes out clean. Centers will indent slightly when done. If desired, top each cake with a small scoop of vanilla ice cream, fresh raspberries, and/or chopped toasted hazelnuts.

## King Arthur Flour's Original Cake Pan Cake

Prep Time: 5 to 10 minutes  
Bake Time: 30 to 35 minutes  
Serves 16

1 1/2 cups King Arthur Unbleached All-Purpose Flour  
1 cup sugar  
1/4 cup Dutch-process cocoa or natural cocoa  
1/2 tsp. salt  
1/2 tsp. espresso powder, optional  
1 tsp. baking soda  
1 tsp. vanilla extract  
1 Tbsp. vinegar, cider or white  
1/3 cup vegetable oil  
1 cup cold water

1. Preheat oven to 350°F. Lightly grease an 8-inch square or 9-inch round pan that's at least 2 inches deep. If you don't have a 2-inch-deep pan in either of those sizes, use a 9-inch square pan.
2. Traditional method: Measure all the dry ingredients into the prepared pan. Blend the ingredients together thoroughly with a fork or whisk and scoop out three holes, or indentations. Pour the vanilla into the first hole, the vinegar into the second, and the vegetable oil into the third. Take the cup of water and pour it directly over everything in the pan. Stir all the ingredients together with a fork until well blended.
3. Updated method: Whisk the dry ingredients together in a medium-sized bowl. Whisk the vanilla, vinegar, vegetable oil, and water in a separate bowl. Pour the wet ingredients into the bowl of dry ingredients, stirring until thoroughly combined. Pour the batter into the prepared pan.
4. Bake the cake for 30 to 35 minutes, until a toothpick inserted into the center comes out clean, or with a few moist crumbs clinging to it.
5. Serve the cake right from the pan; warm from the oven, it's wonderful with a big glass of milk.
6. Or, once cool, frost the cake with this simple chocolate frosting: Heat 1 1/2 cups chocolate chips with 1/2 cup half-and-half until the chips melt. Stir until smooth, and pour/spread over the cake.



# Every party needs a platter!

Made fresh to order from delicious, high-quality ingredients, so you know your crowd will be happy (and full). Please place your order in advance. Allow 24 hours for phone orders and 48 hours for orders online at [hannaford.com/party](http://hannaford.com/party) - then pick them up in-store the day of your event.



## cheeses



### Cheese & Crackers

Muenster, sharp cheddar, pepper jack, smoked Swiss, and creamy Boursin with our collection of fine crackers.

SERVES 20 \$34.99



### Cheese & Fruit

Smoked Gouda, imported Swiss, sharp cheddar and Havarti with dill, plus red & green grapes and fresh, ripe strawberries.

SERVES 25 \$44.99



### Fine Cheeses

Our very best selection from around the world - artisanal blue, triple cream Brie, Gruyère, imported Gouda, and Boursin - with red & green grapes. An excellent introduction.

SERVES 15 \$34.99

## sandwiches



### Signature Sandwich Platter

Fantastic variety of fresh sandwiches featuring our very best premium deli meats & cheeses on dense, chewy ciabatta rolls.

8 sandwiches (16 halves) \$34.99



### Mini Croissant Sandwiches

Our flaky, all-butter croissants filled with all-white-meat chicken, tuna, ham, seafood and egg salads.

MEDIUM serves 24 \$36.99  
LARGE serves 36 \$49.99



### Finger Roll Platter

Fresh-baked finger rolls stuffed with all-white-meat chicken, tuna, egg, ham and seafood salads.

MEDIUM serves 24 \$34.99  
LARGE serves 36 \$44.99

## platters



### Italian Meat & Cheese Platter

Authentic old-world meats & cheeses, including Genoa salami, pepperoni, hot capicola, prosciutto, mozzarella and provolone.

SERVES 20 \$39.99



### The Classic

The essentials of any good party, all on one platter. Roast beef, cooked ham, turkey and smoked turkey with American & Swiss cheese.

MEDIUM serves 20 \$39.99  
LARGE serves 40 \$59.99



### Royal Delight

Our most popular premium deli cuts and cheeses. Roast beef, cooked ham, turkey breast, Genoa salami, imported Swiss, and provolone.

MEDIUM serves 20 \$39.99  
LARGE serves 40 \$59.99



### Snack Pleaser

Bite-sized Swiss, Muenster, sharp cheddar, pepperoni, pepper jack, Genoa salami, cooked ham and turkey with gourmet olives.

SERVES 20 \$34.99



### Taste of Inspirations® Platter

Our best premium deli meats & cheeses, including honey turkey, baked ham, smoked Swiss, and more, plus gourmet olives.

MEDIUM serves 20 \$44.99 LARGE serves 40 \$69.99



Need something  
extra special for your  
special occasion?

# ask the experts

Not sure how to prepare something?  
Need a special cut? Our master butchers know  
their stuff. They'll be happy to custom cut your  
order, and they've got plenty of tips and recipes  
to help you make the most of your holiday.



## The Season's Best

Elegant entertaining solutions - fresh, fully prepared, and ready to cook.



[ Stuffed Entrées ]



[ Custom-Cut Pork Roasts ]



[ Elegant Beef Roasts ]



[ Fresh Lamb Roasts ]



[ Glazed Spiral-Cut Hams ]



Visit your neighborhood Hannaford butcher shop for more delicious entertaining solutions.