

HARVEYS

FLAVOR

A NEW MAGAZINE OF RECIPES
AND SEASONAL INSPIRATION

FREE
with card

Turkey time!

+
COUPONS
INSIDE!

TURKEY WITH SAGE-BROWN BUTTER GRAVY, PAGE 15

NOVEMBER 2016



A Thanksgiving
feast by
CURTIS STONE
ON PAGE 12



INTRODUCING

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MEET OUR PARTNERS



CURTIS STONE

Curtis Stone is an award-winning chef, *New York Times* best-selling author, and busy dad of two young boys. His two critically acclaimed restaurants, Maude and Gwen, have received rave reviews from the media, and he has appeared on a number of top-rated cooking programs.



ROBIN KELLEHER

Robin Kelleher is president and CEO of Hope For The Warriors®, the organization she co-founded in 2006 that works to restore hope to service members, veterans, and military families across the U.S.

So much *Flavor* to be thankful for!

At Harveys, we know that November is as much about kicking off the holiday season as it is about putting delicious, easy-to-assemble food on the table in between parties and feasts. That's why, in this issue, you'll see chef Curtis Stone's take on a **festive Thanksgiving menu** (page 12), as well as a series of weeknight dinner ideas (page 27)—like a **lemony sheet pan chicken** and a **homemade pizza**—that feature only five ingredients each. Another quick meal suggestion? Pick up one of our new **Prestige Premium Pasta Sauces** (page 35), pair with pasta, and round it out with one of our **award-winning or seasonal pies** in flavors like pumpkin and pecan (page 22). Plus, we'll help you stretch your budget this holiday season with tips for **maximizing flower arrangements** (page 23) and **coupons**. On page 34, we catch up with **Hope For The Warriors**, a nonprofit we've partnered with to help our nation's military families.

Have a question for the *Flavor* team or want to show us what you've cooked up from our pages? Send us an email at flavor@jhharveys.com or post a photo with the hashtag **#HarveysFlavor**. We'll be sure to retweet, like, and share your pics.

Happy Thanksgiving!

—Gina Bastiani, **MAGAZINE MANAGER**

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REAL LEAF-BREWED TEA

WITHOUT THE FINE PRINT



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TEA-MARINATED GRILLED SALMON WITH GINGERY ASIAN GREENS & CUCUMBER SALAD

BY GAIL SIMMONS

SERVES 4

For the salmon:

- 1 cup Pure Leaf® Unsweetened Iced Tea
- ¼ cup soy sauce
- 1 tablespoon lime zest
- ¼ cup fresh lime juice
- 2 tablespoons fresh grated ginger
- 1 tablespoon fresh minced garlic
- 2 tablespoons honey
- ¼ teaspoon chili flakes
- 5 tablespoons canola oil, plus more for grilling
- 4 6-oz. wild salmon filets, rinsed and patted dry

For the salad:

- 6 oz. mizuna, wild arugula or baby spinach
- 1 hothouse cucumber, halved lengthwise and thinly sliced into half moons
- 4 scallions, trimmed and thinly sliced
- ½ teaspoon salt
- 2 teaspoons sesame oil
- 1 teaspoon sesame seeds

RECIPE

- In a large bowl mix together the Pure Leaf® Unsweetened Iced Tea, soy sauce, lime zest and juice, ginger, garlic, honey and chili flakes. Add the canola oil in a slow, steady stream, whisking constantly to combine. Reserve 3 tablespoons of the marinade in a separate bowl and pour the rest into a large, sealable plastic bag. Add the salmon filets to the bag making sure they are fully submerged and removing as much air as possible before sealing. Place bag in fridge and allow to marinate for an hour.
- Meanwhile, assemble the salad: In a large bowl toss together the mizuna, cucumber and scallions. Set aside. Whisk salt and sesame oil into remaining marinade. Set aside separately.
- Light a grill to medium-high heat and lightly oil the grate. Remove salmon from marinade and gently pat dry. Discard marinade. Grill salmon, skin side down, for 4 minutes. Carefully turn salmon over and grill to medium rare, about 4 minutes longer. Remove from grill and allow to rest.
- Toss salad with reserved dressing. Arrange on a platter and place salmon over salad. Sprinkle with sesame seeds and serve immediately.



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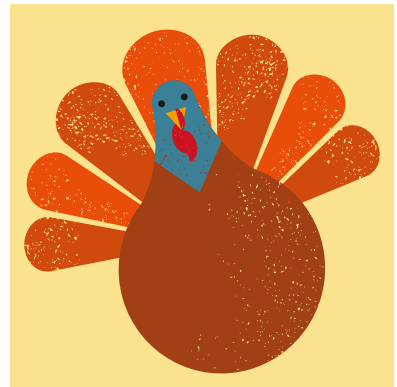
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How do you spend the Thanksgiving holiday?

Sweeten Your Holidays with OREO® Cookie Ball Cutouts



ALL YOU NEED



+



+



OREO® Cookie Ball Cutouts

Prep Time: **30 min** | Total Time: **2 hr** | Makes **48 servings**

WHAT YOU NEED

1 pkg. (8 oz.) brick cream cheese, softened

36 OREO Cookies, finely crushed

12 oz. semi-sweet baking chocolate

Suggested decorations: sprinkles, nonpareils, colored sugar, melted candy coating wafers, decorating icing or gel

MAKE IT

Mix cream cheese and cookie crumbs until blended; place on sheet of parchment paper. Roll out to 1/8-inch thickness. Use 1-inch cookie cutters to cut into desired shapes, rerolling trimmings as necessary. Place cutouts on parchment-covered baking sheet.

Refrigerate 30 min. or until firm.

Melt chocolate as directed on package. Dip cutouts, 1 at a time, into chocolate, turning to evenly coat both sides of each cutout. Return to prepared baking sheet. Decorate as desired.

Refrigerate cutouts 1 hour or until chocolate is firm. Keep refrigerated.

Recipe Tips These festive cutouts can be refrigerated in airtight container up to 2 weeks before serving. This makes them the perfect treat to have on hand for serving any unexpected guests. They also make the perfect hostess gift for taking to holiday parties.

Substitute Prepare using white baking chocolate.

Nutrition Information Per Serving:

110 Calories, 6 g total fat, 3 g saturated fat, 5 mg cholesterol, 60 mg of sodium, 12 g carbohydrate, 1 g dietary fiber, 8 g sugars, 1 g protein

See more Recipes at SnackWorks.com and \$2 coupon savings in back!



Ripe to Perfection



IN SEASON NOW

Spud-tacular Taters

Pick up in-season potatoes—in every color, shape, and size imaginable—for dinner tonight. Put these varieties to use in the recipes ahead.



RUSSET

The delicate flavor and fluffy texture of baked russets pair well with everything from traditional sour cream and chives to spicy and bold Mediterranean or Latin flavors.



YELLOW

Throw these potatoes on the grill until their skins are crispy for a slightly sweet, caramelized side. Their creamy texture means you can use less or no butter for lighter, healthier dishes.



SWEET

Bake these sweet spuds and load them up with your favorite toppings or cut them into wedges and roast for a healthy take on fries.



RED

Use this small, smooth variety in classic potato salad or add to fall soups and stews.



BLUE

Preserve the blue potato's pretty hue by cooking them in the microwave, then add to green salads to play up their nutty flavor.

Ripe to Perfection



EASY

ENTERTAINING

Inspired by the classic dish potato gratin, these individual-sized scalloped potato cups make the perfect side dish for a holiday dinner party. Bonus: The leftovers go great with eggs the next morning!

Scalloped Potato Cups

SERVES 10 to 12

PREP 10 min.

COOK 40 min.

GLUTEN-FREE **VEGETARIAN**

INGREDIENTS

- 8 Tbsp. unsalted butter, melted
- 4 shallots, thinly sliced
- 2 russet potatoes (8 oz. each), peeled and thinly sliced
- 2 small sweet potatoes (6 oz. each), peeled and thinly sliced
- 1½ cups grated Parmesan cheese
- 4 tsp. chopped fresh thyme
- ¾ tsp. garlic salt
- ¾ tsp. pepper
- ½ cup heavy cream

→ **PREHEAT** oven to 375°. Brush a muffin tin with 1 Tbsp. butter. Combine 4 Tbsp. butter with shallots in a large skillet over medium-high and cook, stirring occasionally, until lightly browned, 3 to 5 minutes.

→ **TOSS** potatoes, sweet potatoes, and 3 Tbsp. butter in a large bowl. Gently mix in 1 cup cheese, 3 tsp. thyme, garlic salt, and pepper.

→ **LAYER** potato mixture evenly into muffin cups, pressing down until even and tightly packed. Drizzle each cup with 2 tsp. heavy cream. Cover tin with foil and place on a baking sheet.

→ **BAKE** until potatoes are just tender, about 25 minutes. Uncover, sprinkle with remaining ½ cup cheese, and broil until browned in spots, 3 to 5 minutes. Gently loosen sides of each potato cup with a paring knife; let sit 5 minutes. To serve, invert cups onto a baking sheet, gently flip over, and garnish with reserved thyme.



Spicy Sweet Potato Wedges with Ranch

👤 SERVES 4 to 6

🕒 PREP 5 min.

🕒 COOK 15 min.

VEGETARIAN

TIP If you can't find chipotle, use chili powder.

INGREDIENTS

- 4 small sweet potatoes, each peeled and cut lengthwise into 8 wedges
- 2 Tbsp. olive oil
- $\frac{3}{4}$ tsp. ground chipotle
- $1\frac{1}{2}$ tsp. salt
- $\frac{1}{2}$ tsp. pepper
- $\frac{2}{3}$ cup sour cream
- 2 tsp. ranch seasoning
- 1 Tbsp. chopped fresh chives

→ **PREHEAT** oven to 425°. On a baking sheet, toss sweet potatoes with oil, chipotle, salt, and pepper and arrange in one even layer. Roast until tender and browned in spots, turning halfway through, 15 to 20 minutes.

→ **STIR** together sour cream, ranch seasoning, and chives. Serve with sweet potatoes.



TIP

Serve this hearty soup with dinner rolls from our bakery and a simple green salad tossed with your favorite dressing.

Loaded Baked Potato Soup

 **SERVES 4**

 **PREP 10 min.**

 **COOK 20 min.**

GLUTEN-FREE

INGREDIENTS

- 6 slices bacon, chopped
- 1 large onion, diced
- 6 garlic cloves, finely chopped
- 2 ½ lb. baking potatoes, such as russet or Idaho, peeled and cut into 1" pieces
- 4 cups low-sodium chicken broth
- 1 cup water
- 1 cup heavy cream
- ½ cup shredded cheddar cheese
- ½ cup sour cream, thinned with 1 Tbsp. water
- ¼ cup chopped scallions

→ **COOK** bacon in a large pot over medium-high until crisp, about 5 minutes; transfer to a paper-towel-lined plate.

→ **SAUTÉ** onion and garlic in pot with bacon fat over medium until softened, about 6 minutes. Increase to medium-high and stir in potatoes, broth, and water. Cover and cook until potatoes are tender, 15 to 18 minutes. Purée in a blender until smooth, working in batches if necessary. Return to pot.


→ **WHISK** in heavy cream and ¼ cup cheese. Season with salt and pepper to taste and divide soup among bowls. Top evenly with sour cream, remaining ¼ cup cheese, bacon, and scallions and serve.

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is the
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A photograph of a Thanksgiving meal. In the center is a large, roasted turkey on a white platter with carving knives. To the left is a bowl of mashed potatoes. In the foreground are two bowls of collard greens with meat. To the right is a bowl of stuffing. In the background is a basket of bread rolls and a small pie.

A Family Thanksgiving Feast

BY CURTIS STONE

Make this year a holiday to remember with chef Curtis Stone's takes on the classics. From a tender, juicy turkey with a fragrant gravy to smoky collards and rich mashed potatoes, we've got everything you need for the big day—including, of course, the pie.



Curtis Stone's Thanksgiving Menu

Turkey with Sage-Brown
Butter Gravy

Smoky Braised Collards

Buttermilk Mashed Potatoes

Bacon and Green Onion
Stuffing

Fresh Pumpkin Pie

» Find more recipes on our website!

Thanksgiving with Curtis



Curtis Stone is an award-winning chef, *New York Times* best-selling author, and busy dad of two young boys.

There is something really special about a home-cooked meal in general, especially around the holidays,” says chef Curtis Stone, who celebrates Thanksgiving at home in Los Angeles with his large extended family, which includes his wife, actress Lindsay Price, and their two young boys. On the table, there’s always the turkey, and plenty of in-season veggies like greens and squash, as well as some dishes that are particular to Lindsay’s Korean-American family. “It’s a pretty traditional affair,” he laughs, “except for the kimchi.” After the meal, the family makes the time for an important tradition: Reflecting on what they’re thankful for. They each pick out a black-eyed pea from a bowl, dropping it into a bottle while sharing their thoughts. “Thanksgiving is such a special holiday,” Curtis says. “There’s not much else to concentrate on apart from delicious food and gratitude.”

The recipes you’ll find on the following pages are part of another Stone family tradition—taste-testing dad’s recipes in advance. The chef develops holiday recipes early, and tests them out on his wife and kids. “We have a springtime Thanksgiving outside with some white wine,” he laughs. “If there are any disappointments, then I go back to work.” The resulting menu here—from a roast turkey with sage-butter sauce and velvety mashed potatoes to smoky collards and a sweet and earthy from-scratch pumpkin pie—will inspire new traditions with your family, too.





Turkey with Sage-Brown Butter Gravy

👤 SERVES 8

⌚ PREP 10 min., plus 20 min. to rest turkey

⌚ COOK 2¾ hours

TIP Butter mixture can be made up to 1 day ahead, covered and refrigerated. Rewarm before using. Turkey can be cooked up to 40 minutes before carving, held in a warm place. Gravy can be made up to 40 minutes ahead, kept warm.

INGREDIENTS

- 1 14- to 16-lb. whole turkey
- 2 yellow onions, coarsely chopped
- 2 carrots, coarsely chopped
- 3 celery stalks, coarsely chopped
- ¾ cup (1½ sticks) unsalted butter, divided
- ½ oz. fresh sage, stems and leaves separated (about ⅓ cup leaves; stems reserved)
- 1 tbs. Worcestershire sauce
- 4 cups reduced-sodium chicken broth
- ⅓ cup unbleached all-purpose flour

TO ROAST TURKEY

1. Preheat oven to 425°F.

2. Thoroughly pat turkey dry. Season inside of turkey with salt and pepper. Stuff main turkey cavity with half of chopped onions, carrots, and celery and tie turkey legs together with butcher's twine. Place remaining onions, carrots, and celery in a large roasting pan with a V-rack. Place turkey on rack.

3. In a small saucepan, melt ½ cup butter with sage stems and Worcestershire sauce. Remove pan from heat. Brush some melted butter mixture all over turkey and sprinkle turkey all over with salt and pepper.

4. Place pan in oven and roast for 30 minutes. Reduce oven temperature to 325°F and roast, basting turkey every 30 minutes with melted butter mixture until a meat thermometer reads 165°F when inserted into part of thigh nearest to thigh-hip joint, 1 hour 45 minutes to 2 hours (if skin starts to get dark in spots, cover with foil).

5. Transfer turkey to a carving board (do not clean out roasting pan), and rest at room temperature for 20 minutes before carving.

MEANWHILE, TO MAKE GRAVY

6. Carefully pour pan drippings from roasting pan into measuring cup and set aside for about 5 minutes to allow oil to rise above juices; spoon off oil and reserve pan juices. Set roasting pan on stove over medium-high heat. Add pan juices and broth and bring to a simmer, stirring to scrape up brown bits. Strain pan juices and discard solids.

7. In a medium heavy saucepan over medium-high heat, melt remaining ¼ cup butter. Swirl in pan until butter is light brown, about 2 minutes. Stir in sage leaves and cook for about 1 minute, or until sage leaves are crisp. Remove pan from heat and, using a slotted spoon, remove sage leaves. Sprinkle sage leaves with salt and reserve.

8. Return pan to medium heat, stir in flour, and cook, stirring, for 1 minute. Whisk in pan juices and bring mixture to a simmer. Simmer for about 3 minutes, or until gravy thickens slightly. Season gravy with salt and pepper.

TO SERVE

9. Carve turkey and serve with gravy and crispy sage leaves.



Smoky Braised Collards

PERSONS SERVES 8

CLOCK PREP 15 min.

CLOCK COOK 2 ¼ hours

MAKE-AHEAD Collard greens can be cooked up to 2 days ahead, cooled, covered, and refrigerated. Rewarm covered over medium-low heat.

INGREDIENTS

- 2 tbs. olive oil
- 1½ lb. boneless pork shoulder, well trimmed of excess fat, cut into 2- to 3-inch chunks
- 1 yellow onion, thinly sliced
- 2 garlic cloves, finely chopped
- ½ tsp. red pepper flakes

- 4 cups reduced-sodium chicken broth
- 3 tbs. cider vinegar
- 1 tbs. dark brown sugar
- 1 12-oz. smoked ham hock
- 3 lb. collard greens, well rinsed, tough stems removed, leaves very coarsely chopped (1½ lb. chopped leaves)

1. Heat a large Dutch oven or other large pot over medium-high heat. Add oil and heat until very hot but not smoking. Add pork and cook, turning occasionally, for about 8 minutes, or until browned all over. Transfer pork to a plate.

2. Add onions, garlic, and red pepper flakes to pot, reduce heat to medium and cook, stirring often,

for about 5 minutes, or until onions soften. Return pork to pot, add broth, vinegar, brown sugar, 1 cup water, and 2 tsp. salt, and bring to a simmer. Add ham hock. Reduce heat to medium-low, cover, and simmer for 1 hour.

3. Working in batches, add collard greens, letting each addition wilt before adding next. Partially cover and simmer for about 1 hour longer, or until pork is very tender and collard greens are tender.

4. Transfer ham hock to a cutting board. Flake meat into bite-size pieces and discard rind and bone. Stir ham meat into greens. Spoon greens into a serving dish and serve hot.



Buttermilk Mashed Potatoes

PERSONS 8

PREP 15 min.

COOK 45 min.

MAKE-AHEAD Buttermilk mashed potatoes can be made up to 1 day ahead, covered and refrigerated. Rewarm over medium-low heat.

INGREDIENTS

- 3 ½ lb. Yukon Gold potatoes
- 10 tbs. unsalted butter, melted, divided
- 1 cup whole milk, warmed
- 1 cup buttermilk, room temperature

1. Place potatoes in a large pot and add enough cold salted water to cover them by 1 inch. Bring water to a boil over high heat, then reduce heat to medium, and simmer for about 35 minutes, or until potatoes are tender but not bursting apart.

2. While still hot, peel potatoes and press through a food mill or potato ricer into same saucepan. Alternatively, use a potato masher for a coarser texture.

3. Stir 8 tbs. butter and milk and then buttermilk into potatoes. Season with salt and pepper and keep warm. Drizzle remaining 2 tbs. butter over and serve.

Thanksgiving with Curtis



Bacon and Green Onion Stuffing

👤 SERVES 8

🕒 PREP 10 minutes

🕒 COOK 1 hour and 25 minutes,
plus cooling time

MAKE-AHEAD Unbaked stuffing can be made up to 6 hours ahead and refrigerated; add 10 minutes to baking time.

INGREDIENTS

- 1½ lbs. French or Italian bread, cut into ¾-inch cubes
- 12 slices bacon, coarsely chopped
- 2 yellow onions, finely chopped (about 3 cups)
- 5 celery ribs, cut into ¼-inch pieces (about 2 ¼ cups)
- 6 large sprigs of fresh thyme
- 2 large sprigs of fresh rosemary
- 6 garlic cloves, finely chopped
- ¾ cup dry white wine
- 2½ cups reduced-sodium chicken broth
- 2 sticks (8 oz. total) unsalted butter, cut into ½-inch cubes, plus butter to coat baking dish
- 8 green onions, thinly sliced
- ⅓ cup finely chopped fresh flat-leaf parsley
- 2 large eggs, lightly beaten

METHOD

1. Preheat oven to 350°F. Butter a 13x9-inch baking dish.
2. Spread bread on 2 large, rimmed baking sheets. Bake for about 15 minutes, or just until dried but not browned. Cool.
3. Meanwhile, heat a large deep skillet over medium-high heat. Add bacon and cook, stirring often, for about 7 minutes, or until crisp. Using a slotted spoon, transfer bacon to a plate. Pour off all but ⅓ cup bacon grease.
4. Add onions to same skillet and cook, stirring occasionally, for about 3 minutes, or until tender. Add celery, thyme, and rosemary and cook, stirring occasionally, for about 4 minutes, or until onions are translucent. Stir in garlic and continue cooking, stirring often, for about 6 minutes, or until vegetables begin to brown. Add wine and cook for about 4 minutes, or until wine has evaporated but vegetables are still very moist.
5. Add broth and butter, bring to a simmer, and simmer for about 8 minutes, or until liquid is reduced by half. Transfer mixture to a large bowl and cool slightly; remove and discard thyme and rosemary stems.
6. Stir green onions and parsley into vegetable mixture. Add bread cubes, reserved bacon, 2 tsp. salt, and ½ tsp. pepper and mix well. Mix in eggs. Spread stuffing in prepared baking dish and cover with aluminum foil.
7. Bake for 50 minutes, or until stuffing is heated through and puffed. Remove foil and bake for about 20 minutes, or until golden brown. Serve hot.





“The center of this pie is almost like a custard, because of the eggs. And roasting the pumpkin yourself gives it a nice sweetness and a beautiful fresh flavor.”



Fresh Pumpkin Pie

👤 SERVES 8 to 10

⌚ PREP 45 min., plus 3 hours cooling and chilling time

⌚ COOK 1 hour 50 min.

MAKE-AHEAD Dough can be made up to 2 weeks ahead and frozen. Pie filling can be made up to 2 days ahead and refrigerated; bring to room temperature before using.

INGREDIENTS

- 1¼ cups unbleached all-purpose flour
- ¾ cup granulated sugar, divided
- 8 tbs. (1 stick) cold unsalted butter, cut into small pieces
- 2 1½-lb. sugar pie pumpkins
- 2¾ cups heavy cream, divided
- 2 large eggs
- ¼ cup packed golden brown sugar
- 1 tsp. each ground cinnamon and ground ginger
- ¾ tsp. freshly ground nutmeg
- ⅓ tsp. ground cloves

TO MAKE CRUST:

1. In a food processor, pulse flour, 1 tbs. granulated sugar, and ½ tsp. salt to blend. Add butter and pulse about 10 times, or until butter is in pea-size pieces; do not over process. While pulsing, add 3 tbs. ice water, then pulse just until moist clumps of dough form, adding more water 1 tsp. at a time, if necessary. Shape dough into a disc, wrap, and refrigerate for about 1 hour, or until firm.

TO MAKE FILLING:

2. Position a rack in center of oven and preheat oven to 425°F.

3. Place pumpkins on a baking sheet and roast for about 25 minutes, or until they are slightly tender. Using a small sharp knife, pierce pumpkins 4 to 5 times to allow steam to escape. Continue roasting for about 20 minutes, or until pumpkins have softened and a knife can easily pierce through skin. Cool pumpkins for 10 minutes.

4. Cut pumpkins in half. Using a large spoon, scoop seeds from pumpkins and discard. Scrape softened flesh from skin and place in a blender. Discard skin. You should have about 1 lb. softened pumpkin. Purée hot pumpkin until smooth, adding ¼ cup cream to help move pumpkin around, if necessary. Cover and let stand for 5 minutes to allow steam to soften pumpkin further. Transfer purée to a large bowl and cool. You should have about 2 cups of purée.

5. Whisk remaining granulated sugar, 1 cup cream, eggs, brown sugar, spices, and ½ tsp. salt into pumpkin purée. Reserve filling at room temperature.

TO BLIND BAKE CRUST:

6. Unwrap dough, set it on a floured surface, and lightly dust top of dough. Roll out dough to a 12-inch round, occasionally rotating dough and dusting with flour to prevent

sticking. Brush away excess flour and transfer dough to a 9-inch pie dish, centering it in dish and allowing excess dough to hang over edges. Lightly press dough into dish. Trim dough, leaving a 1-inch overhang. Fold overhang under itself and crimp edge. Freeze for 10 minutes, or until dough is very firm.

7. Lower oven temperature to 375°F. Line frozen dough with parchment paper, leaving an overhang, and fill with about 1 lb. dried beans. Bake for 20 to 25 minutes, or until edges are light golden. Remove beans and parchment paper and bake crust for 5 to 10 minutes, or until bottom of crust is pale golden.

TO FINISH PIE:

8. Pour enough pumpkin filling into hot crust to fill it completely but without it spilling over. Lower oven temperature to 350°F and bake pie for 30 to 35 minutes, or until filling around edges is set and center still jiggles slightly when pie is gently jostled (pie will continue to set as it cools). Transfer pie to a rack to cool completely, about 2 hours. Serve or refrigerate until firm.

TO SERVE:

9. In a medium bowl, whip remaining 1½ cups cream until soft peaks form. Cut pie into wedges. Top with whipped cream and serve.

HOW I USE UP LEFTOVERS

"I am seriously the leftover king. I love making a dish using up leftover turkey, which you can chop up with greens and fry with mashed potatoes in a little bit of butter. The flavors really mingle well together and it gets nice and crispy. It's perfect for breakfast. I also love to use turkey in salads or paninis with bacon, cheese, and more of those leftover greens."

- Curtis Stone





The Easiest Ever **Dessert Table**

During the Thanksgiving season, we sell about four times as many pies as we do the rest of the year—and for good reason! Just pick up two or three varieties from our bakery and a bouquet of flowers for the table, and you're on your way to an impressive dessert spread that's as easy to pull together as, well, pie.



SWEET POTATO PIES
are a true Southern classic—
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dollop of fresh whipped
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Maximize variety at the table with one of our **PECAN PIES**, which boast a buttery caramel filling.



Make the most of your **3 FOR \$12 FLORAL BOUQUET** by splitting it into two (as shown here) or more and styling stems into separate vases for the table.

A Bird in the Hand

A handheld take on a comfort food classic, these mini potpies are a great way to use up rotisserie chicken—or leftover Thanksgiving turkey. They're a fun dish for a mid-week gathering or a tasty on-the-go meal.



Individual Chicken Potpies

SERVES 4

PREP 5 min.

COOK 30 min.

INGREDIENTS

- 1 (13-oz.) package puff pastry, thawed
- 1¼ cups shredded rotisserie chicken (or leftover turkey)
- 1¼ cups frozen peas and carrots, thawed
- ½ cup canned cream of mushroom soup
- 1 Tbsp. chopped fresh sage, thyme, or rosemary
- 1 large egg, beaten

→ **PREHEAT** oven to 400°. Cut sheet of puff pastry into four quarters and roll each piece into a 7" square; transfer to a parchment-lined baking sheet.

→ **STIR** together chicken, peas and carrots, soup, and sage; season with salt and pepper to taste. Divide mixture among pastry squares and fold into triangles.

→ **BRUSH** pastry tops with egg and press edges together with a fork to seal. Cut four small slits in the top of each.

→ **BAKE** until puffed and golden-brown, about 30 minutes. Let cool 10 minutes before serving.

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SAVE WHEN YOU SHOP!

Check out these exclusive store coupons.

MANUFACTURER'S COUPON

EXPIRATION DATE: 1/31/2017

Reproduction, alteration, transfer or sale of this coupon or its contents is prohibited and is a criminal offense.

SAVE \$2

when you buy
ONE (1) package of **OREO** Cookies,
ONE (1) Cream Cheese AND
ONE (1) Baking Chocolate

TRY **OREO** COOKIE BALL CUTOUTS

RETAILER: Mondelez Global LLC or a subsidiary, will reimburse the face value of this coupon plus handling if submitted in compliance with its Coupon Redemption Policy, previously provided to you and available upon request. Cash value 1/100¢. Coupon can only be distributed by Mondelez Global LLC or its agent. **Mail to: Mondelez Global LLC 1538, NCH Marketing Services, P.O. Box 880001, El Paso, TX 88588-0001. Offer expires: 1/31/17. CONSUMER:** One coupon valid for item(s) indicated. Any other use constitutes fraud. **VOID IF COPIED, TRANSFERRED, PURCHASED OR SOLD. Valid only in the USA, FPOs and APOs.**

© Mondelez International group

See in store for coupon

STORE COUPON

10/26/16 - 11/30/16

\$1 off

**any one
Prestige Pasta Sauce**

24 oz. jar • With card



NEW!

See in
store for
coupon

Some exclusions apply. No cash value. Limit one coupon per transaction at time of purchase. Cannot be combined with any other offer. Cannot be reproduced.

BILO

HARVEYS

Winn/Dixie

CONSUMER: Only one coupon per purchase. You pay sales tax and/or deposit charge, where applicable. Coupon may not be assigned, transferred or reproduced. Any other use constitutes fraud. Cash value 1/100¢.

RETAILER: We will reimburse you for the face value plus 8¢ handling if you and the consumer have complied with our Coupon Redemption Policy available at the redemption address.

Mail coupons to: PEPSI-COLA COMPANY, CMS Dept. 12000, 1 Fawcett Drive, Del Rio, TX 78840

Coupon Expires: 2/1/17

See in store for coupon



MANUFACTURER'S COUPON | EXPIRES 2/28/17

©2016 TQOC

SAVE \$1.00

**on any two (2) boxes of
Quaker® Breakfast Flats.**



CONSUMER: Limit one coupon per specified item(s) purchased. This coupon good only on product sizes and varieties indicated. Consumer pays any sales tax. **RETAILER:** Quaker will reimburse you the face value of this coupon plus \$.08 shipping and handling if submitted in compliance with our redemption policy. Copies available upon request. Cash value \$.001. Void if transferred or copied and where prohibited, taxed or restricted by law. Offer good only in U.S.A., Puerto Rico, Guam, APO's and FPO's addresses. Mail coupons to: The Quaker Oats Company, CMS Dept. 30000, 1 Fawcett Drive, Del Rio, TX 78840. ©2016 TQOC. EXPIRES: FEBRUARY 28, 2017.

See in store for coupon



WEEKNIGHT WONDERS

We've got dinner covered with fresh and easy recipes that use just five ingredients each.

Italian Chicken Pizza

👤 SERVES 4

⌚ PREP 5 min.

⌚ COOK 15 min.

INGREDIENTS

- 1 lb. pizza dough
- 2 tsp. olive oil
- ½ cup Prestige Tomato Basil Pasta Sauce
- ¾ cup shredded Italian cheese blend
- 8 oz. Lip Lickin' Chicken Tenders, sliced into thin strips
- 12 fresh basil leaves

→ **SET** a rimmed baking sheet in the oven and preheat to 500°.

→ **ROLL** pizza dough into a 13" circle and brush with oil.

→ **REMOVE** preheated baking sheet from oven and transfer dough on top. Spread sauce over dough, leaving a 1" border. Sprinkle with cheese and top with chicken.

→ **BAKE** until crust is golden and cheese is melted, about 15 minutes. Top with basil leaves and serve.



Pizza Dough



Prestige Premium Tomato Basil Pasta Sauce



Southern Home Shredded Italian Cheese Blend



Lip Lickin' Chicken Tenders



Fresh Basil

Salt, pepper, and oils are considered pantry staples and aren't counted as one of the five ingredients.

Fast Five

Stuffed Tex-Mex Peppers

 **SERVES** 4 to 6

 **PREP** 5 min.

 **COOK** 35 min.

INGREDIENTS

- 3 large bell peppers, cut in half, seeds removed
- 1 lb. Hickory Sweet Hot Italian pork sausage, casings removed
- 2 cups cooked yellow rice
- 1 1/4 cups shredded pepper jack cheese
- 1/4 cup chopped fresh parsley

→ **PREHEAT** oven to 375°.

→ **ARRANGE** peppers, cut-side-up, in a 9x13" baking dish.

→ **COOK** sausage in a large nonstick skillet over medium-high until browned, about 5 minutes, stirring to break into small pieces. Stir in rice, 3/4 cup cheese, and 3 Tbsp. chopped parsley.

→ **STUFF** mixture into peppers and top with remaining 1/2 cup cheese. Cover dish tightly with foil and bake until peppers are tender, 25 to 30 minutes.

→ **REMOVE** foil, return to oven, and broil on top rack until cheese is bubbling and browned in spots, about 3 minutes. Sprinkle with remaining 1 Tbsp. parsley and serve.



Bell Peppers



Hickory Sweet
Hot Italian Sausage



Mahatma
Yellow Rice



Southern Home
Pepper Jack Cheese



Flat-Leaf Parsley

Lemony Sheet Pan Chicken with Roasted Vegetables

👤 SERVES 4
⌚ PREP 5 min.
⌚ COOK 45 min.

INGREDIENTS

- 4 bone-in, skin-on chicken thighs
- 3 Tbsp. Italian dressing
- Salt and pepper
- 1 lb. baby red potatoes, quartered
- 1 lb. carrots, cut into 1" pieces
- 1 lemon, cut into 8 thin slices

→ **PREHEAT** oven to 425°.

→ **COAT** chicken with 2 tsp. dressing and season with salt and pepper. Place chicken skin-side-up on a rimmed baking sheet.

→ **TOSS** potatoes and carrots with 2 Tbsp. dressing in a large bowl and season with salt and pepper. Arrange vegetables and lemon slices around chicken on baking sheet and roast until vegetables are tender and chicken is cooked through, 40 to 45 minutes, stirring vegetables halfway through.

→ **BRUSH** chicken with remaining 1 tsp. dressing and serve with pan juices.



Chicken Thighs



Southern Home Italian Dressing



Baby Red Potatoes



Carrots






Lemon

FREEZE NOW, EAT LATER

Getting busy with holiday cooking doesn't mean that your weekday meals have to suffer. By putting in some extra prep time in the kitchen, you can make sure that your freezer is fully loaded with filling, homemade dishes—like meaty breakfast burritos and a hearty sweet-potato shepherd's pie—that reheat in minutes.



Make-Ahead Breakfast Burritos

 **MAKES** 8
 **PREP** 5 min.
 **COOK** 15 min.

INGREDIENTS

- 1 lb. breakfast sausage, casings removed
- 2 small red bell peppers, finely chopped
- 1 small red onion, finely chopped
- 1 tsp. chili powder
- Salt and pepper
- 2 Tbsp. unsalted butter
- 8 large eggs, beaten
- 1½ cups shredded Mexican cheese blend
- ¼ cup chunky salsa
- 8 (8") flour tortillas

→ **COOK** sausage in a large nonstick skillet over medium-high until cooked through, 5 minutes, stirring to break up into small pieces; transfer to a large bowl.

→ **STIR** peppers, onion, and chili powder into skillet, season with salt and pepper, and cook, stirring occasionally, until tender, about 5 minutes. Add to bowl with sausage.

→ **MELT** butter in now-empty skillet over medium heat. Add eggs and ½ cup cheese and cook, stirring constantly, until just cooked, about 3 minutes. Season with salt and pepper to taste and transfer to bowl.

→ **STIR** salsa and remaining 1 cup cheese into the bowl and let cool to room temperature. Divide filling among tortillas. Fold bottoms over filling, then fold sides. Tightly roll.

FREEZE IT

Seal each burrito in a sandwich bag or wrap in foil or plastic, transfer to a gallon-size re-sealable plastic bag, and freeze for up to 2 months.

REHEAT IT


To reheat, unwrap frozen burrito, wrap loosely with a paper towel, and microwave until warmed through, 2 to 3 minutes, turning halfway.






Sweet Potato Shepherd's Pie

 **SERVES** 4 to 6

 **PREP** 10 min.

 **COOK** 15 min.

INGREDIENTS

- 2 lb. sweet potatoes, peeled and cut into 1" pieces
- 6 Tbsp. unsalted butter
- Salt and pepper
- 1 lb. ground turkey
- 1 large onion, finely chopped
- 4 large garlic cloves, chopped
- 1 Tbsp. chopped fresh rosemary
- 1 cup white wine
- 1½ cups low-sodium chicken broth
- 1 Tbsp. all-purpose flour
- 2 oz. kale, trimmed and thinly sliced (about 2 cups)

→ **BOIL** a large pot of salted water. Add sweet potatoes, cover, and cook until tender, about 15 minutes. Drain potatoes and return to pot with 4 Tbsp. butter. Mash, season with salt and pepper, and set aside.

→ **MELT** 2 Tbsp. butter in a large skillet over medium. Cook turkey, stirring occasionally, until browned, about 5 minutes. Add onion, garlic, and rosemary and cook, stirring occasionally, until softened, 5 to 7 minutes. Add wine and cook until almost evaporated, about 5 minutes.

→ **WHISK** broth with flour in a small bowl and stir into skillet along with kale. Bring to a simmer and cook until sauce is thickened, 8 to 10 minutes; season with salt and pepper and transfer to a 10" pie dish; let cool.

→ **SMOOTH** potatoes on top. Let assembled pie fully cool to room temperature.

FREEZE IT

Cover finished, cool pie tightly with a layer of plastic wrap followed by foil, and freeze for up to 3 months.

REHEAT IT

To reheat, remove plastic and re-cover with foil. Bake at 350° until hot, 45 to 60 minutes. Brush with 1 Tbsp. melted butter and broil until golden in spots, 7 to 10 minutes.



Robin Kelleher, right, founded Hope For The Warriors in 2006.



THE VITALS

10,000

The number of service members and military families that Hope For The Warriors has helped since its founding in 2006.

50

The number of U.S. states in which Hope For The Warriors operates.

\$10

All it takes to support Hope For The Warriors this Veteran's Day. Simply pick up a bouquet of premium dozen roses Nov. 2 through 8, and \$1 from your purchase will be donated to the cause.

Hope For The Warriors

Ten years ago, Robin Kelleher co-founded **Hope For The Warriors**, a nonprofit dedicated to supporting military families. In July, we teamed up with them for #AllForHonor, a campaign that, thanks to your generosity at the register, led to a donation of over \$2 million—the largest in the program's history. Ahead of Veteran's Day on November 11, we caught up with Robin about the group's work.

Q What inspired you to start Hope For The Warriors?

A At the time, my husband was deployed and I had two babies at home. My friend and I also had a close friend whose husband was wounded in 2004. We saw the recovery process that their family went through and the struggles and challenges they had when they returned to the base. When a service member is injured, their families and communities are impacted as well. We wanted to unite the community around this and open up the conversation.

Q What kind of services do you offer?

A We believe the commitment our service members have made to this country deserves the best in terms of support. We offer financial assistance for things like mortgage payments, connect families to resources in their own communities like the VFW and local churches, and make sure our veterans are well-diagnosed and receiving benefits. We try to fill in the gaps of coverage and provide as much information as we can to service members and their families.

Q Is there increased need at Thanksgiving?

A Yes, in many parts of the country the climate changes, so there is increased need for warm clothing and assistance with heating bills. We also provide help at Thanksgiving and Christmas, whether that's providing food or financial assistance so that families can travel and be together at the holidays.

Q How will the \$2 million donation make a difference?

A It's phenomenal. It was the largest donation we have ever received and will allow us to hire more social workers and broaden our reach, especially in the Southeast, where we see a large veteran and active-duty community. Grocery stores can be the center of a community—it's where people get their food, and it can be a very social place. Because of that, the campaign really allowed us to get deep into local communities and be a support system there.

This interview has been edited and condensed.

What's New

Exciting products to try right now!

PRODUCT SPOTLIGHT

Raising the Jar

Turn pasta night into a crowd-pleaser with our new Prestige Premium Pasta Sauces in rich flavors like Marsala, Alfredo, Marinara, and more. The ready-to-serve Tomato Basil contains fresh Italian tomatoes, basil, and authentic olive oil—and instantly upgrades everything from lasagna to classic spaghetti.

No artificial
flavors or added
sugars here!



NEW!

Prestige Premium Tomato Basil
Pasta Sauce, \$4.49 ea.

Throw Your Dog a Bone

Finding nutritious, affordable food is a top priority when it comes to keeping your pets healthy and happy. Our new line of **Whiskers & Tails** products contains quality protein like beef and chicken. Plus, you'll find vitamins and minerals like calcium and zinc. They'll help your pets fuel up, get the nutrition they need, and develop strong bones and muscles—all necessary for a great game of fetch.



SHOPPING TIPS

LOOK AT THE LABEL

What goes into your pet's food matters just as much as what goes into your own! Keep your eyes peeled for ingredient lists with plenty of protein, which will fill up your pet without packing on the pounds, and vitamins to keep them healthy and happy.

TO TREAT OR NOT TO TREAT

Treats are just fine—in moderation, of course. Opt for treats with added vitamins, or dental treats that last longer and keep your dog entertained. And keep in mind that you can break treats apart and only feed your dog as much as you want to at one time.

SAVE A TRIP!

Did you know that the food you buy at the grocery store has all the same qualities as the food you'll find at a pet store? So the next time you're doing your weekly shop, hit up the pet aisles to cut down on errands.



PHOTOGRAPH VIA ISTOCK



COMING NEXT MONTH...

It's time for the holidays!

From appetizers, desserts, and a delicious feast menu to a gift guide for everyone on your list, find all you need to have a fabulous holiday season.



PLUS

Easy latkes

Five-minute fudge

In-season apples
and pears

You Told Us

Talking Turkey

We asked for your Thanksgiving dishes and traditions.

HOW DO YOU SPEND THANKSGIVING?

33%

Hosting family/friends at my house

30%

Going to a gathering hosted by family/friends

28%

Staying at home with the people I live with

4%

Eating at a restaurant

4%

Doing nothing in particular

1%

I do not celebrate

DO YOU DELEGATE TO YOUR GUESTS?

52%

I provide all the food and beverages

40%

My guests bring a dish

8%

↓
My guests bring a drink

DO YOU MAKE MORE TRIPS TO THE STORE IN PREPARATION?

51%

Yes

43%

About the same

6%

Less often—I plan ahead

DURING NOVEMBER, WE SELL 9.5 million pounds OF TURKEY—ENOUGH FOR 38 million TURKEY SANDWICHES!

"Every year I purchase my pumpkin pie from our bakery and add whipped topping to jazz it up!"

—Gina Bastiani, *FLAVOR* MAGAZINE MANAGER

"I cook a turkey and more fresh vegetables (bigger variety) than normal. My wife makes special pies and cakes the whole family likes. Our big thing is the family gets together, as our son and granddaughter live about 200 miles away." —Store Customer

SEG CUSTOMER EXPERIENCE TRACKER CONDUCTED THIS SURVEY OF 5,531 PARTICIPANTS.

FOR HAPPY AND HEALTHY PETS



Whiskers &Tails

Whiskers & Tails is committed to using only high quality protein and ingredients that are perfectly balanced, with just the right amount of vitamins and minerals, available at an everyday low price.



NEW!

BILO

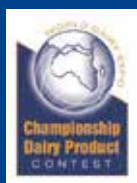
HARVEYS

Winn✓Dixie



Prestige

FRENCH VANILLA
ICE CREAM
VOTED BEST
IN AMERICA



1ST PLACE
AWARD
WINNER
★★★★★

MADE WITH REAL MILK AND CREAM
FOR THOSE INDULGENT MOMENTS

Exclusively at

BILO

HARVEYS

Winn/Dixie

Nutritional Info

November 2016

RIPE TO PERFECTION

Scalloped Potato Cups

GLUTEN-FREE VEGETARIAN

Per Potato Cup: 210 Cal; 15g Fat (9g Sat Fat); 45mg Chol; 300mg Sodium; 14g Carb; 2g Fiber; 2g Sugar; 7g Protein

Spicy Sweet Potato Wedges with Ranch

VEGETARIAN

Per Serving (for 6): 170 Cal; 9g Fat (3.5g Sat Fat); 15mg Chol; 610mg Sodium; 18g Carb; 3g Fiber; 4g Sugar; 2g Protein

Loaded Baked Potato Soup

GLUTEN-FREE

Per Serving: 670 Cal; 38g Fat (22g Sat Fat); 130mg Chol; 490mg Sodium; 63g Carb; 5g Fiber; 9g Sugar; 19g Protein

FEED YOUR FAMILY

Turkey with Sage-Brown Butter Gravy

Per Serving: 310 Cal; 13g Fat (4.5g Sat Fat); 130mg Chol; 1140mg Sodium; 6g Carb; 0g Fiber; 2g Sugar; 44g Protein

Smoky Braised Collards

Per Serving: 320 Cal; 18g Fat (5g Sat Fat); 70mg Chol; 110mg Sodium; 18g Carb; 8g Fiber; 5g Sugar; 26g Protein

Buttermilk Mashed Potatoes

GLUTEN-FREE VEGETARIAN

Per Serving: 320 Cal; 16g Fat (10g Sat Fat); 45mg Chol; 60mg Sodium; 39g Carb; 3g Fiber; 4g Sugar; 6g Protein

Bacon and Green Onion Stuffing

Per Serving: 580 Cal; 33g Fat (18g Sat Fat); 120mg Chol; 1000mg Sodium; 52g Carb; 4g Fiber; 6g Sugar; 16g Protein

Fresh Pumpkin Pie

GLUTEN-FREE VEGETARIAN

Per Serving (for 10): 440 Cal; 35g Fat (21g Sat Fat); 150mg Chol; 45mg Sodium; 31g Carb; 2g Fiber; 17g Sugar; 5g Protein

FRESH IDEA

Individual Chicken Potpies

Per Serving: 520 Cal; 29g Fat (8g Sat Fat); 85mg Chol; 760mg Sodium; 38g Carb; 3g Fiber; 4g Sugar; 23g Protein

FAST FIVE

Italian Chicken Pizza

Per Serving: 480 Cal; 16g Fat (5g Sat Fat); 35mg Chol; 930mg Sodium; 59g Carb; 4g Fiber; 2g Sugar; 24g Protein

Stuffed Tex-Mex Peppers

Per Serving (for 6): 320 Cal; 18g Fat (8g Sat Fat); 45mg Chol; 630mg Sodium; 22g Carb; 2g Fiber; 4g Sugar; 15g Protein

Lemony Sheet Pan Chicken with Roasted Vegetables

Per Serving: 460 Cal; 22g Fat (6g Sat Fat); 180mg Chol; 350mg Sodium; 30g Carb; 5g Fiber; 10g Sugar; 35g Protein

MEALS MADE EASY

Make-Ahead Breakfast Burritos

Per Serving: 440 Cal; 25g Fat (11g Sat Fat); 230mg Chol; 990mg Sodium; 31g Carb; 2g Fiber; 4g Sugar; 21g Protein

Sweet Potato Shepherd's Pie

Per Serving: 460 Cal; 22g Fat (6g Sat Fat); 180mg Chol; 350mg Sodium; 30g Carb; 5g Fiber; 10g Sugar; 35g Protein