

# HARVEYS

FREE  
WITH CARD

## FLAVOR

A MAGAZINE OF RECIPES  
AND SEASONAL INSPIRATION

# Celebrate Spring!

### EGGS, ALL DAY

Easy recipes for  
breakfast, snack time,  
and dinner, too!

Find chef  
Curtis Stone's  
coconut cake  
on page 19

20  
RECIPES  
INSIDE!

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SE GROCERS

# Prestige

## POPCORN

NEW!



A perfect balance of buttery caramel  
& rich cheddar cheese.

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# Morning Glories



Throughout this issue, we're shining a spotlight on one of our favorite mealtime staples—the nutrient-packed egg. It's the topping for our indulgent (but gluten-free) **brunch "pizza"** on page 12, the inspiration behind the **sweet and salty popcorn balls** on page 25, and the basis for our **"Achieving Egg-cellence"** feature on page 20, which shows you the many ways eggs can be great for snacks and dinnertime, too. Elsewhere, you'll find recipes for entertaining, including a showstopping **Easter feast from chef Curtis Stone** (page 14), as well as weeknight-friendly recipes that put seasonal produce like **fresh corn** (page 7) and **bright asparagus** (page 17) front and center.

We'd love to see what you're cooking up from our pages! Send us an email at [flavor@jhharveys.com](mailto:flavor@jhharveys.com) or post a photo with the hashtag **#HarveysFlavor**. We'll be sure to retweet, like, and share your pics. And for even more recipes, head to [HarveysSupermarkets.com/Flavor](http://HarveysSupermarkets.com/Flavor).

Enjoy!

—Gina Bastiani, **MAGAZINE MANAGER**



My picks for this month's must-try items and recipes.



1

I'll be trying our new **SE Grocers Waffle Fries** in my next batch of cheese fries (see page 32).

2

The next time brunch is at my place, I'll be making the **"pizza"** on page 12. It swaps hash browns for regular crust!

3

I can't wait to shuck fresh corn for the creative **grilled corn** recipes on page 8!

Ready your home for spring with 6" or 8" potted tulips or 10-stem fresh-cut tulips in a variety of seasonal hues.

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SE GROCERS

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# Sweet Tea

SOUTHERN STYLE



This Southern sweetness comes naturally.  
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or added colors.

EXCLUSIVELY AT **BILO** HARVEYS Winn/Dixie



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April 2017



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# build your own perfect salad

Mix & match flavors and textures to create many delicious + healthful options.  
Bon appétit!



→ → → greens

spinach, spring mix, half & half,  
arugula, power trio

← ← ←



Creamy

feta, avocado, mozzarella



PROTEIN

salmon,  
almonds,  
walnuts



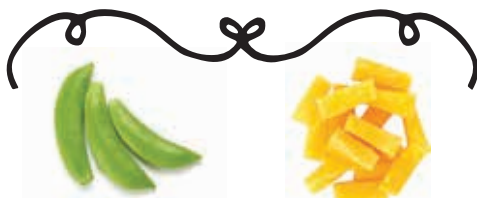
» CRUNCHY «

celery, cucumber,  
radishes, carrots



Juicy

oranges, tomatoes



Sweet

beets, broccollette,  
snap peas



AROMATIC

thyme, dill, fennel, tarragon



Chewy

orzo, dates, quinoa

→ →

Look for our money saving **Earthbound Farm** organic salad coupon on our coupon page located in the back of this magazine.

← ←



# Fresh Corn

For the sweetest (and tastiest) corn every time, let us give you an ear-ful of tips for buying, shucking, and cooking.

## BUYING

Corn is best purchased the day you intend to use it. Seek out firm, plump ears with slightly browned silk up top that's a bit sticky to the touch—no need to pull back the husk!

## PREPPING

After husking, remove pesky strands of corn silk easily with a stiff-bristled brush or even a (new) toothbrush. When cutting kernels off the cob, set the ear over the center hole of a bundt pan—the pan will catch the kernels for you!

## STORING

Store unhusked corn in a cool place until you're ready to use. For later use, boil husked cobs, let cool, remove kernels, and freeze in a resealable plastic bag for up to one year.

## ↑ USE IT UP!

While corn kernels get all the attention, don't overlook the cobs. Try adding them to soups and stock to boost flavor.





## Grilled Corn on the Cob

GLUTEN-FREE | VEGETARIAN

SERVES 4 PREP 15 MIN.

COOK 13 MIN.

- 4 ears corn, husks removed
- Salt and pepper
- 2 Tbsp. olive oil

**PREHEAT** grill over medium-high.

**FILL** a large pot with water and bring to a boil. Add corn and 1 tablespoon salt and simmer until kernels are just tender, about 3 minutes. Remove corn, rinse under cold water to cool, then pat dry with a clean kitchen towel.

**BRUSH** corn evenly with oil and season with salt and pepper. Grill with lid closed, turning occasionally, until kernels are blackened in spots, 5 to 10 minutes. Coat with desired toppings and serve.

### Time for Toppings!

#### Mexican Street Corn

Whisk 3 tablespoons **mayonnaise** with 2 teaspoons **fresh lime juice** and season with **salt and pepper** to taste. Brush **grilled corn** with mayonnaise mixture and sprinkle all over with 3 tablespoons **crumbled feta cheese**, ½ teaspoon **chili powder**, and 1½ tablespoons **chopped fresh cilantro**.

#### Pesto Parmesan

Stir together 2 tablespoons **melted unsalted butter** with 5 teaspoons **pesto**. Brush **grilled corn** with pesto mixture and sprinkle all over with 3 tablespoons **finely shredded Parmesan cheese** and 1½ tablespoons **chopped fresh basil**.

#### Spicy Sriracha

Stir together 3 tablespoons **softened unsalted butter** with 1 tablespoon **Sriracha sauce** and 1 teaspoon **honey** and season with **salt and pepper** to taste. Brush **grilled corn** with Sriracha mixture and sprinkle all over with 3 tablespoons **finely chopped honey-roasted peanuts** and 2 tablespoons **thinly sliced scallions**.

↑ Mexican Street Corn

↑ Pesto Parmesan

↑ Spicy Sriracha

### Save Time!

Instead of boiling the corn, microwave unhusked ears for 4 minutes. Let cool slightly, then remove husks and continue with the grilling step.





## Corn Fritters with Shrimp and Cilantro

**👤 SERVES 4** **⌚ PREP 15 MIN.**  
**⌚ COOK 15 MIN.**

- 1/2 cup all-purpose flour
- 2 large eggs
- 2 cups fresh corn kernels (from about 4 ears)
- 5 scallions, thinly sliced
- 2 garlic cloves, minced
- Salt and pepper
- 2 Tbsp. vegetable oil
- 1 Tbsp. unsalted butter
- 1/4 tsp. red pepper flakes
- 1 lb. peeled and deveined medium shrimp
- 1/2 cup sour cream
- 1/4 cup chopped fresh cilantro
- 1 lime, cut into wedges

**WHISK** together flour and eggs in a large bowl. Stir in corn, scallions, garlic, 1 1/2 teaspoons salt, and 3/4 teaspoon pepper.

**HEAT** 1 tablespoon oil in a large nonstick skillet over medium-high until shimmering. Using a 1/4-cup measure, scoop 4 portions of batter into skillet and fry until golden brown, flipping and gently flattening fritters halfway through, about 2 minutes per side. Transfer fritters to a wire rack and repeat with remaining 1 tablespoon oil and remaining batter.

**WIPE** out skillet with a paper towel. Heat butter and red pepper flakes over medium-high until butter is melted and hot. Pat shrimp dry with a paper towel, add to skillet, and cook until pink and cooked through, about 2 minutes per side; season with salt and pepper to taste.

**DIVIDE** fritters over plates and top with sour cream, shrimp, and cilantro. Serve with lime wedges.

## Skillet Cheddar-Jalapeño Cornbread with Honey Butter

**👤 SERVES 8** **⌚ PREP 10 MIN.**  
**⌚ COOK 25 MIN., PLUS 10 MIN. COOLING TIME**

### CORNBREAD

- 1 1/2 cups medium-ground cornmeal
- 1/2 cup all-purpose flour
- 1/2 tsp. baking powder
- 1/2 tsp. baking soda
- 1 1/2 tsp. salt
- 1 1/2 cups buttermilk
- 1 large egg
- 3/4 cup fresh corn kernels (from about 1 large ear)

- 2/3 cup shredded sharp cheddar cheese
- 1 large jalapeño, seeded and minced
- 3 Tbsp. unsalted butter

### HONEY BUTTER

- 1 stick unsalted butter, softened
- 3 Tbsp. honey
- 1/4 tsp. salt

**PREHEAT** oven to 450°. In a large bowl, whisk together cornmeal, flour, baking powder, baking soda, and salt and set aside.

**WHISK** together buttermilk and egg and stir into cornmeal mixture. Gently stir in corn, cheese, and jalapeño until combined.

**MELT** butter in a 10" cast-iron skillet and heat until foaming. Pour batter into skillet and bake until golden brown, 20 to 25 minutes. Let cool for 10 minutes.

**STIR** together butter, honey, and salt until combined and serve with cornbread.





# ALL IT TAKES IS ONE SIP



**SO SMOOTH AND RICH, IT CAN ONLY BE DUNKIN'**

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# Brunch Made Easy

Thanks to crowd-pleasing recipes that use only five ingredients each, you can gather friends and family around the table without breaking a sweat.

## Ham and Spinach Egg Cups

GLUTEN-FREE

MAKES 12 PREP 5 MIN.

COOK 20 MIN.

- 12 medium eggs
- ½ cup shredded mozzarella cheese
- 2 cups baby spinach, chopped
- ½ cup diced ham steak
- 1 small tomato, chopped

**PREHEAT** oven to 350°. Grease a 12-cup muffin tin.

**WHISK** together eggs and cheese in a large bowl and season with ½ teaspoon salt and ¼ teaspoon pepper. Stir in spinach, ham, and tomato. Using a ⅓-cup measure, divide mixture evenly among prepared muffin cups.

**BAKE** until egg cups are puffed and centers are just set, about 20 minutes.

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



Eggs



SE Grocers  
Shredded Mozzarella



Baby Spinach



Ham Steak



Tomato





## Hash Brown Brunch “Pizza”

GLUTEN-FREE

**⬆️ SERVES 4** **⌚ PREP 10 MIN.**

**⌚ COOK 50 MIN.**

- 2** slices thick-cut bacon, chopped
- 1** small red bell pepper, seeded and finely chopped
- 3** Tbsp. vegetable oil
- 20** oz. frozen shredded hash brown potatoes (about 4 cups)
- 1½** cups shredded sharp cheddar cheese
- 4** medium eggs

**PREHEAT** oven to 400°.

**COOK** bacon in a large skillet over medium-high until crisp, 8 to 10 minutes. Remove bacon with a slotted spoon and set aside. Pour off all but 2 teaspoons bacon fat from skillet, add chopped pepper, and cook, stirring occasionally, until tender, about 5 minutes. Transfer to a small bowl and set aside. Wipe out skillet with a paper towel.

**ADD** oil to skillet and heat over high until shimmering. Add potatoes, season with 2 teaspoons salt and ½ teaspoon pepper, and cook without stirring until bottoms are golden, 5 minutes. Stir and continue to cook

until potatoes are mostly golden, 5 to 8 minutes.

**TRANSFER** potatoes to a greased baking sheet and let cool. Toss with ⅔ cup cheese and form into a 9-inch round with a slightly raised crust.

**COMBINE** remaining ⅔ cup cheese with reserved peppers and sprinkle evenly over potatoes. Using the back of a spoon, create 4 shallow indents in the crust for the eggs. Crack an egg into each indent and bake until egg whites are just set, 15 to 20 minutes, rotating baking sheet halfway through. Sprinkle bacon evenly over top, cut into quarters, and serve.



## Sausage and Gravy Casserole

 **SERVES** 6 TO 8  **PREP** 5 MIN.  
 **COOK** 35 MIN.

- 2 lb. pork sausage roll
- 1/4 cup all-purpose flour
- 1 tsp. poultry seasoning
- 2 3/4 cups whole milk
- 8 oz. frozen chopped spinach, thawed and drained
- 1 (16-oz.) tube refrigerated biscuit dough

**PREHEAT** oven to 400°.

**COOK** sausage in a large nonstick skillet over high, breaking apart with a wooden spoon, until browned and crumbled, 8 to 10 minutes.

**STIR** in flour and poultry seasoning and cook for about 2 minutes. Stir in milk and cook over high until gravy is thickened, about 3 minutes. Stir in spinach and cook until warmed through, about 1 minute; season with salt and pepper to taste.

**TRANSFER** spinach mixture to a 9x13" baking dish. Cut biscuits into quarters, arrange evenly over dish, and bake until biscuits are golden and flaky, about 18 minutes. Let cool slightly and serve.

## Reinventing a Classic

Here, traditional Southern biscuits and gravy get turned into a hearty casserole with breakfast sausage and greens. You can make the sausage-spinach gravy mixture up to 1 day ahead for even easier day-of prep.

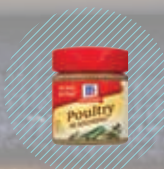


Pork Sausage Roll

+

Southern Home  
All-Purpose Flour

+



Poultry Seasoning

+

Southern Home  
Frozen Chopped Spinach

+

Southern Home  
Jumbo Biscuits



# Delicious Easter Eats

BY CURTIS STONE



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

Easter is a holiday marked by tradition, and at chef Curtis Stone's home, these traditions are centered around family and food. "Easter is great when you have young kids," he says. "It's another opportunity to get the family together, share a delicious meal, and spend time with one another." The festivities begin on Good Friday, with a zesty salmon dinner. "Salmon is such a nice fish this time of year," says Curtis, who serves up a roasted fillet family-style. On Easter Sunday, it's time for an egg hunt with chocolates (a tradition from his own childhood) with his two young boys. Once they've worked up an appetite, ham with a sweet and smoky glaze is on the menu, plus a decadent coconut cake for dessert. Balancing out all of the indulgence? "Lots of beautiful veggies, of course!" he says.



## Curtis Stone's Easter Menu

Honey-Bourbon Glazed Ham

Herb-Roasted Salmon with  
Cucumber-Yogurt Sauce

Corn Salad

Charred Asparagus Salad  
with Lemon-Shallot Dressing

Coconut Cake with  
Strawberry Sauce

» Find more recipes on our website!











## Honey-Bourbon Glazed Ham

**PERSONS** SERVES 8-10 **CLOCK** PREP 10 MIN.,  
PLUS 10 MIN. RESTING TIME  
**CLOCK** COOK 2 HOURS 35 MIN.

**MAKE-AHEAD** Glaze can be made up to 3 days ahead, covered, and refrigerated. Rewarm before using.

### HAM

- 2 carrots, peeled, cut into large chunks
- 2 celery stalks, cut into large chunks
- 1 yellow onion, cut into large chunks
- One 8- to 10-lb. cured, smoked, and fully cooked bone-in ham (shank end)

### GLAZE AND PAN SAUCE

- 1 cup honey
- $\frac{2}{3}$  cup apple cider vinegar
- $\frac{1}{2}$  cup bourbon
- 8 tbs. (1 stick) unsalted butter, divided
- $\frac{1}{4}$  cup packed brown sugar
- 1 tbs. Worcestershire sauce
- 1 tbs. chopped fresh thyme leaves

**POSITION** oven rack in lowest position and preheat oven to 350°F.

**PLACE** carrots, celery, and onion in a 13x9-inch baking dish. Remove all packaging from ham and pat dry. Run a small, sharp knife down back of ham

and, using your fingers, gently separate skin from fat. Remove and discard skin. Run knife over fat in a crisscross pattern to lightly score it all over. Place ham in baking dish. Cover dish tightly with foil and bake for  $1\frac{1}{2}$  to 2 hours, or until ham is warmed through (an instant-read thermometer inserted into thickest part of ham will register 110°F).

**MEANWHILE**, in a medium saucepan over medium heat, bring honey, vinegar, bourbon, 4 tbs. butter, sugar, and Worcestershire sauce to boil. Cook 8 to 10 minutes, or until reduced by half. Remove from heat. Reserve  $\frac{1}{2}$  cup glaze for pan sauce.

**INCREASE** oven temperature to 400°F.

**USE** a pastry brush to brush some of the remaining glaze all over ham. Return ham to oven uncovered and cook, basting it every 10 minutes with sauce, for 30 minutes, or until ham is evenly glazed and caramelized and an instant-read thermometer inserted into thickest part of ham registers 130°F.

**TRANSFER** ham to platter and rest 10 minutes. Strain pan drippings into tall, narrow container. Skim off fat that rises to surface. Reserve 2 cups pan juices.

**STIR** reserved pan juices, reserved glaze, 4 tbs. butter, and thyme in a small saucepan over medium heat until butter melts. Serve ham, spooning pan sauce over slices.

## Corn Salad

**PERSONS** SERVES 6 **CLOCK** PREP 10 MIN.  
**CLOCK** COOK 15 MIN.

**MAKE-AHEAD** Dressing can be made up to 2 hours ahead, covered, and kept at room temperature.

- 6 ears yellow corn, husks removed
- 2 red bell peppers, seeded and cut into 1-inch-wide strips
- 1 red onion, cut crosswise into  $\frac{1}{2}$ -inch-thick slices
- $\frac{2}{3}$  cup olive oil, divided
- 1 lemon, zested, juiced
- 1 lime, zested, juiced
- $\frac{1}{2}$  cup thinly sliced green onions
- $\frac{1}{4}$  cup fresh flat-leaf parsley leaves, coarsely chopped
- $\frac{1}{4}$  cup fresh mint leaves, coarsely chopped

**PREPARE** grill for medium-high heat. Coat corn, peppers, and red onion in 2 tbs. oil and season with salt and pepper. Grill vegetables, turning occasionally, until lightly charred, about 6 minutes for peppers, 8 minutes for onions, and 12 minutes for corn. Let cool.

**MEANWHILE**, to make dressing, in small bowl whisk lemon zest, 2 tbs. lemon juice, lime zest and 1 tbs. lime juice. Slowly whisk in  $\frac{1}{2}$  cup oil until blended. Season with salt and pepper.

**CUT** corn kernels off cobs into large bowl. Dice cooked peppers and onions and add to corn kernels. Stir in dressing, green onions, and herbs. Season with salt and pepper. Serve at room temperature.





## Herb-Roasted Salmon with Cucumber-Yogurt Sauce

**PERSONS** SERVES 6 **CLOCK** PREP 10 MIN.

**CLOCK** COOK 18 MIN.

**MAKE-AHEAD** Cucumber-yogurt sauce can be made up to 1 day ahead, covered, and refrigerated.

- 3 tbs. extra-virgin olive oil, divided
- One 2½-lb. to 3-lb. skin-on salmon fillet (from head end)
- 3 tbs. finely chopped fresh chives
- 3 tbs. finely chopped fresh dill
- 3 tbs. finely chopped fresh flat-leaf parsley
- 1 cup plain Greek yogurt
- 2 lemons, zested, juiced
- 1 garlic clove, minced
- ½ English cucumber, grated

**PREHEAT** oven to 450°F. Line baking sheet with parchment paper. Lightly brush center of parchment with 1 tsp. oil.

**PLACE** salmon, skin side down, on baking sheet. Brush with 1 tbs. oil and season with salt and pepper. In small bowl, mix chives, dill, and parsley; sprinkle over salmon. Transfer to oven and roast 16 to 18 minutes, or until salmon is cooked but still slightly rosy in center.

**MEANWHILE**, in medium bowl, mix remaining oil, yogurt, lemon zest, 3 tbs. lemon juice, and garlic. Stir in grated cucumber. Season with salt and pepper.

**RUN** long, offset spatula under salmon to loosen from parchment. Transfer salmon on parchment to platter. Carefully slide salmon off parchment onto platter.

**CUT** salmon on slight bias and gently lift away from skin. Serve with cucumber-yogurt sauce.

## Charred Asparagus Salad with Lemon-Shallot Dressing

**PERSONS** SERVES 6 **CLOCK** PREP 15 MIN.

**CLOCK** COOK 4 MIN.

**MAKE-AHEAD** Dressing can be made up to 1 day ahead, covered, and refrigerated.

- 2 bunches asparagus (about 2 lb.), woody ends trimmed
- 1 bunch green onions
- ⅓ cup extra-virgin olive oil, divided
- 2 tbs. finely chopped shallots
- 1 tbs. coarsely chopped drained capers
- 1 tbs. finely chopped fresh flat-leaf parsley
- 2 tsp. white wine vinegar
- 1 lemon, zested, juiced

**PREPARE** grill for high heat. On large baking sheet, toss asparagus and green onions with 1 tbs. oil and season with salt and pepper. Grill vegetables, turning as needed, for 2-4 minutes, or until asparagus and onions are lightly charred and crisp-tender.

**MEANWHILE**, in small bowl, whisk shallots, capers, parsley, vinegar, lemon zest, 2 tbs. lemon juice, ¼ tsp. salt, and ¼ tsp. pepper. Slowly whisk in ¼ cup oil.

**TRANSFER** vegetables to platter. Spoon dressing over and serve.



Try this dish for Passover, too!








Cook the cover!



## Coconut Cake with Strawberry Sauce

 **SERVES 12**  **PREP 50 MIN.**, PLUS 2 HOURS 15 MIN. INACTIVE TIME  **COOK 40 MIN.**

**MAKE-AHEAD** Cake can be assembled up to 3 days ahead, covered, and refrigerated. Cake is best served at room temperature.

### CAKE

- 1 cup (2 sticks) unsalted butter, softened, plus extra for brushing
- 3 cups cake flour, sifted, plus extra for dusting
- 5 large egg whites
- ½ cup whole milk
- 1 cup canned unsweetened coconut milk
- 4½ tsp. baking powder
- ½ tsp. kosher salt
- 2⅓ cups granulated sugar

### FROSTING AND FILLING

- 2 lb. cream cheese, softened
- 12 tbs. (1½ sticks) unsalted butter, softened
- 3 cups confectioners' sugar
- 1 tbs. pure coconut extract
- ⅓ cup canned unsweetened coconut milk
- 2 cups heavy cream, whipped to soft peaks
- 2¾ cups sweetened shredded coconut, divided
- Strawberry Sauce (see recipe)

**POSITION** rack in center of oven and preheat oven to 350°F. Lightly brush inside of two 8-inch round cake pans with softened butter and line bottoms with parchment paper. Dust sides of pans with flour and tap out excess flour.

**WHISK** egg whites, whole milk, and coconut milk in a small bowl to blend. In large bowl, mix flour, baking powder, and salt to blend. In another large bowl, using an electric hand mixer, beat butter and sugar on high speed 2 minutes, or until light and fluffy. Gradually add flour mixture, beating just until blended. Gradually add egg mixture, beating just until blended.

**DIVIDE** batter between prepared pans, using about 3½ cups per pan. Bake 35 to 40 minutes, or until toothpick inserted into center of cakes comes out with few moist crumbs attached. Cool cakes in pans 15 minutes. Run small knife around edges and invert cakes onto wire rack to cool completely (this will help level them out).

**BEAT** cream cheese, butter, confectioners' sugar, and coconut extract with an electric hand mixer on medium speed in large bowl 6 to 8 minutes, or until smooth and fluffy. Transfer 4½ cups of cream



cheese mixture to another bowl, and reserve as frosting. Stir coconut milk into remaining cream cheese mixture. Gently fold in whipped cream. Transfer filling to large resealable bag and cut 1-inch opening at bottom corner of bag.

**TRANSFER** cakes to level work surface. Brush away any loose crumbs. Using long serrated knife, halve each cake horizontally into two even layers. Dab some frosting on cake plate to keep cake from moving and center 1 cake layer; cut side up, on frosting. Place 2-inch strips of parchment paper under edges of cake to keep plate clean while assembling. Pipe thick ring of filling around edge of cake. Pipe enough filling to fill center while maintaining level with ring. Sprinkle ¼ cup shredded coconut over filling. Repeat layering 2 more times. Top with fourth cake layer; cut side down.

**USE** offset spatula to spread 2 cups reserved frosting over top and sides of cake to form smooth thin layer. Refrigerate cake 30 minutes, or until frosting is not tacky. Spread remaining frosting all over cake to form smooth coat and cover with 2 cups shredded coconut. Refrigerate cake 30 minutes, or until firm. Remove strips of parchment paper.

**SLICE** cake and serve with strawberry sauce.

## Strawberry Sauce

 **SERVES 12**  **PREP 2 MIN.**, PLUS 30 MIN. CHILLING TIME

**MAKE-AHEAD** Sauce can be made up to 2 hours ahead, covered, and refrigerated.

- 1 lb. small fresh strawberries, hulled, thickly sliced
- 3 tbs. granulated sugar
- 1 tbs. fresh lime juice

**TOSS** strawberries, sugar, and lime juice to coat in a large bowl. Set aside, tossing occasionally, for 30 minutes, or until sugar dissolves and strawberries soften slightly.



# ACHIEVING *Egg-cellence*

Whether you like your eggs deviled, poached, or fried, we've got you covered with chef-tested and -approved techniques and recipes suitable for any time of day.



## THE TECHNIQUE

### *hard-boiled eggs*

1 Fill a medium saucepan with 4 inches of water, add 1 Tbsp. white vinegar, and bring to a boil over high.

2 Using a slotted spoon, carefully add eggs one at a time to boiling water and cook for 2 minutes. Reduce heat to low, cover, and cook for 11 minutes.

3 Transfer eggs to a bowl of ice water and let sit for 10 minutes before storing in refrigerator.

## Bacon and Horseradish Deviled Eggs

GLUTEN-FREE

MAKES 12 PREP 25 MIN.

COOK 15 MIN.

- 6 hard-boiled eggs, peeled
- 6 Tbsp. mayonnaise
- 3 Tbsp. finely shredded cheddar cheese
- 1 Tbsp. finely chopped chives, plus more for garnish
- 2 tsp. prepared horseradish
- 1 tsp. white wine vinegar
- Salt and pepper
- 1½ Tbsp. crumbled cooked bacon

**CUT** eggs in half lengthwise. Gently remove yolks and transfer to a medium bowl. Add mayonnaise, cheese, chives, horseradish, and vinegar to bowl with yolks and stir with a fork until mixture is creamy and smooth; season with salt and pepper to taste.

**ARRANGE** egg whites on a plate and fill with yolk mixture. Refrigerate until filling is firm and chilled, about 1 hour. Sprinkle with bacon and more chives and serve.

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PROP STYLING BY PAUL ANDREA RAMIREZ, RECIPES BY ALEXA WEIBEL



## Poached Egg Breakfast Sandwich with Ham and Avocado

 **SERVES 4**  **PREP 10 MIN.**  
 **COOK 10 MIN.**

- 4 large eggs**
- ¼ cup mayonnaise**
- 1½ Tbsp. pesto**
- 4 English muffins, split and toasted**
- 8 thin slices deli ham**
- 1 avocado, halved, pitted, and thinly sliced crosswise**
- Salt and pepper**
- 1 handful spring lettuce mix**

**POACH** eggs using the technique explained at right. While eggs are poaching, whisk together mayonnaise and pesto in a small bowl until combined and spread evenly inside toasted English muffin halves.

**ARRANGE** ham and avocado in an even layer on bottom English muffin halves. Top with a poached egg and season with salt and pepper. Scatter lettuce evenly over eggs and form a sandwich with remaining English muffin halves. Serve immediately.

### THE TECHNIQUE

#### *poached eggs*

**1** Fill a medium saucepan with water and bring to a simmer. Once simmering, reduce heat to medium-low and add 1 tablespoon white vinegar.

**2** Crack 4 eggs into 4 small bowls. Using a large spoon, make figure-eight patterns in the water to create motion. Quickly and carefully lower one bowl until it is partly submerged, then gently tip egg into water. Repeat with remaining eggs.

**3** Cook eggs, swirling water occasionally to separate and prevent them from sticking to the bottom, until whites are just set and eggs start to float to the top, 3 to 4 minutes.

**4** Use a slotted spoon to remove each egg, blotting underneath spoon with a paper towel to absorb water.

**5** To make poached eggs ahead of time, immediately transfer cooked eggs to a container of ice water and refrigerate in water for up to 1 day. Reheat eggs in gently simmering water until warmed through, 2 to 3 minutes.








## Achieving Egg-cellence

### Veggie Fried Rice

VEGETARIAN

 **SERVES** 4  **PREP** 15 MIN.

 **COOK** 15 MIN.

- 5 Tbsp. vegetable oil
- 1 carrot, peeled and diced
- 1 cup chopped broccoli
- 2 scallions, sliced
- Salt and pepper
- 4 cups cooked white rice
- ½ cup frozen peas
- 2 garlic cloves, minced
- 2 Tbsp. soy sauce
- 1½ Tbsp. toasted sesame oil
- 4 large eggs

**HEAT** 1 tablespoon vegetable oil in a large nonstick skillet over medium-high until shimmering. Add carrot and cook, stirring occasionally, until tender, about 3 minutes. Stir in broccoli and scallions and cook, stirring occasionally, 2 minutes. Season with salt and pepper to taste, transfer to a plate, and set aside.

**ADD** 2 tablespoons vegetable oil to now-empty skillet and heat over medium-high until shimmering. Add rice and cook, stirring occasionally, until rice is dried and toasted, 3 minutes.

**STIR** in reserved carrot-broccoli mixture, peas, garlic, soy sauce, and sesame oil. Reduce heat to medium and cook, stirring frequently, until soy sauce coats rice evenly and peas are warmed, 2 to 3 minutes. Season with salt and pepper to taste and transfer to plates or bowls. Wipe out skillet with a paper towel.

**FRY** eggs in remaining 2 tablespoons vegetable oil in now-empty skillet, using the technique explained on the left.

**SLIDE** one egg on top of each plate and serve immediately.

#### THE TECHNIQUE

##### *crispy fried eggs*

- 1 In a large nonstick skillet, heat 2 tablespoons oil over medium-high until shimmering.
- 2 Crack 4 eggs into 4 small bowls. Once oil is ready, add eggs to skillet one at a time.
- 3 Carefully tilt skillet slightly, until oil begins to pool at the tilted side. Using a metal spoon, baste the hot oil over the uncooked egg whites, avoiding the yolks, for about 1 minute.
- 4 Continue to fry until whites are fully cooked and edges are crisp, 1 to 2 minutes.





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## Breakfast Blend Coffee Browned Butter Pecan Cookies



### INGREDIENTS

- |          |   |
|----------|---|
| 1 cup    | Unsalted butter                           |
| 3/4 cup  | Confectioners' sugar                      |
| 1 tsp.   | Vanilla extract                           |
| 2 cups   | All-purpose flour                         |
| 1 tbsp.  | Community® Breakfast Blend coffee, ground |
| 3 tbsps. | Water, divided                            |
| 3/4 tsp. | Salt                                      |
| 24       | Pecan halves                              |
| Optional | Confectioners' sugar as garnish           |

Serves: 24 • Prep: 1 1/2 hours • Cook: 25 min.

### DIRECTIONS

1. In a medium saucepan, melt butter over medium heat. Cook until butter turns a medium-brown color and has a nutty aroma, about 10 minutes. Remove from heat and pour into a bowl. Refrigerate until almost firm, about 1 hour, stirring occasionally.
2. Preheat oven to 300°.
3. In a large bowl, beat browned butter, confectioners' sugar and vanilla with a mixer at medium speed until creamy. Add flour, ground coffee, 2 tablespoons water and salt, beating until combined. Add remaining 1 tablespoon water, if needed. Roll dough into 24 balls. Place balls 1 inch apart on a large ungreased baking sheet. Place pecans on dough balls, pressing to adhere.
4. Bake until bottoms of cookies are lightly browned, 20 to 25 minutes. Let cool on pan for 5 minutes. Remove from pan and let cool completely on a wire rack. Garnish with confectioners' sugar, if desired.



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# Festive Easter Treats

These salty and sweet egg-shaped popcorn balls are a breeze to make, and perfect for parties.

## Easter Egg Popcorn Balls

GLUTEN-FREE

 MAKES 8  PREP 5 MIN.  
 COOK 5 MIN., PLUS 5 MIN. COOLING TIME

- 3 cups popped, salted popcorn
- 1/4 cup honey-roasted peanuts
- 1/4 cup M&M's
- 2 Tbsp. unsalted butter
- 8 Peeps marshmallow bunnies
- 1 Tbsp. sugar
- 1/4 tsp. salt


**COMBINE** popcorn, peanuts, and M&M's in a large bowl. Line a baking sheet with parchment paper and set aside.

**MELT** butter in a medium saucepan over low. Using a rubber spatula, stir in Peeps, sugar, and salt and cook until Peeps are melted and mixture is combined, 3 to 4 minutes. Carefully drizzle hot marshmallow mixture evenly over popcorn mixture, then use spatula to gently mix until popcorn is evenly coated. Let cool 5 minutes.

**SPRAY** palms with cooking spray. Using your hands, form popcorn mixture into 8 egg-shaped balls and transfer to prepared baking sheet. Let cool to room temperature before serving.

To make your popcorn balls even brighter, add a couple drops of festive food coloring!



 **KEY INGREDIENT**  
 SE Grocers  
 Kettle Cooked Sea  
 Salted Popcorn





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# Passover Pleasers

I love taking an everyday favorite, like a crowd-pleasing meringue, and dressing it up for the holidays. Here, I've folded in some cocoa powder and whipped up a simple sauce to serve alongside these light and airy Passover treats. They get the thumbs up from my kids and company alike.

*Jamie Geller*



Jamie Geller is the author of *JOY OF KOSHER: Fast, Fresh Family Recipes*, *QUICK & KOSHER: Meals in Minutes*, and more.

## Chocolate Meringue Stars with Raspberry Sauce

**PERSONS** SERVES 8 TO 10 **CLOCK** PREP 30 MIN.  
**CLOCK** COOK 2 HOURS

If you don't have a pastry bag or tips, you can fill a gallon resealable plastic bag and trim a bottom corner off. Pipe small circles as you would with a pastry bag.

### MERINGUE

- 2 large egg whites, at room temperature
- 4 Tbsp. confectioners' sugar, sifted
- 1 Tbsp. cocoa powder, sifted
- Pinch kosher salt

### DIPPING SAUCE

- ½ cup raspberry jam
- 1 Tbsp. lemon juice

**PREHEAT** oven to 200°. Line 2 baking sheets with parchment paper and set aside.

**BEAT** egg whites with an electric mixer until they just hold soft peaks. With mixer running, add a tablespoon of sugar at a time, beating on high until stiff, glossy peaks hold. Gently fold in cocoa powder and salt.

**TRANSFER** meringue to a pastry bag fitted with a ½" star tip. Pipe 1"-wide stars about ½" apart until you have used all the meringue.

**BAKE** 1½ to 2 hours, or until meringues are dry and crisp. Turn the oven off and cool in the oven with the door propped open for 1 hour.

**COMBINE** jam with lemon juice in a small bowl and stir to loosen. If still too thick, add a few drops of water until jam is the right consistency to use as a dipping sauce.



# ***Kebab Time!***

These funky, portable twists on camping classics all have one thing in common: a skewer. Whether you're at the campground or in your backyard, these kebab-style recipes will stand out.

 **for  
Breakfast**



## Campfire Cinnamon Roll-Ups

**MAKES 8** **PREP** 15 MIN.  
**COOK** 12 MIN.

- 2 Tbsp. sugar
- 1 tsp. ground cinnamon
- ½ tsp. salt
- 1 (8-oz.) tube crescent roll dough
- 2 Tbsp. maple syrup
- 8 slices cooked bacon (optional)

**COMBINE** sugar, cinnamon, and salt in a small bowl and set aside.

**SEPARATE** crescent rolls into 8 triangles. Brush 1 tablespoon maple syrup evenly over triangles and sprinkle lightly with half of cinnamon-sugar mixture. Place a slice of bacon on each triangle (if using). Starting from the narrowest point of the triangle, roll dough into a cylinder. Brush rolls all over with remaining 1 tablespoon maple syrup and roll in remaining half of cinnamon-

sugar mixture. Thread each roll onto a metal or soaked wooden skewer.

**HOLD** skewers about 4 to 6 inches over an open campfire (avoid direct flame), turning occasionally, until roll-ups are toasted on the outside and cooked through, 10 to 12 minutes.

**Make 'em on the grill:** Preheat over medium-high, place skewers on a large piece of foil coated with cooking spray, and close lid. Grill until golden, 9 to 11 minutes, flipping halfway through.

## Bratwurst Skewers

**MAKES 8** **PREP** 20 MIN.  
**COOK** 10 MIN.

- 4 cooked bratwurst sausages, sliced into ¾"-thick rounds
- 3 bell peppers, any color, halved, seeded, and cut into 1" pieces

- 1 large Vidalia onion, cut into 1" pieces
- 3 Tbsp. olive oil
- Salt and pepper
- ½ cup grainy or yellow mustard, plus more for serving
- 8 hot dog buns

**PREHEAT** grill over medium-high. Thread 8 metal or soaked wooden skewers with alternating pieces of sausage, peppers, and onion until you run out of sausage. Brush skewers all over with oil and season with salt and pepper.

**GRILL** skewers, covered, turning occasionally, until vegetables are softened and sausage is browned, 8 to 10 minutes.

**SPREAD** mustard inside buns and place 1 kebab in each, carefully sliding out skewer. Serve with more mustard on the side.

### Tip

Soak your skewers in warm water for about 30 minutes before using to prevent them from burning when cooking.

 **for Lunch**





**for  
Dinner**

### Hawaiian Chicken Kebabs

**SERVES 4** **PREP 20 MIN.**  
**COOK 10 MIN.**

- ¾ lb. boneless, skinless chicken thighs, cut into 1" pieces**
- 1 lb. peeled and cored pineapple, cut into 1" pieces**
- 9 oz. ham steak, cut into 1" pieces**
- ½ large red onion, cut into 1" pieces**
- ¾ cup teriyaki sauce**
- Salt and pepper**

**PREHEAT** grill over medium-high. Thread 8 metal or soaked wooden skewers with alternating pieces of chicken, pineapple, ham, and onion.

**BRUSH** each skewer with 1 tablespoon teriyaki sauce, season all over with salt and pepper, and grill, covered, until chicken is fully cooked, turning halfway through, 8 to 10 minutes.

**DRIZZLE** skewers with remaining teriyaki sauce and serve.



### Elvis S'mores

**MAKES 8** **PREP 10 MIN.**  
**COOK 8 MIN.**

- 3 Tbsp. creamy peanut butter**
- 8 whole graham crackers, broken in half crosswise**
- 1 (4-oz.) milk chocolate bar, broken into 8 pieces**
- 2 ripe bananas, cut into ¾"-thick pieces (16 pieces total)**
- 1 Tbsp. maple syrup**
- 8 marshmallows**

**SPREAD** peanut butter evenly over one side of 8 graham cracker squares. Place chocolate pieces on remaining 8 squares. Thread 8 metal or soaked wooden skewers with 2 pieces of banana each (they should lie flat), leaving about 3 inches of space at the top to add marshmallows later.

**BRUSH** banana pieces all over with maple syrup and hold 4 to 6 inches over a campfire, turning occasionally, until bananas are softened, lightly browned, and just beginning to caramelize, 4 to 6 minutes. Carefully add a marshmallow to each skewer and hold over fire to toast, turning frequently, until desired doneness.

**TOP** chocolate-covered graham crackers evenly with banana-marshmallow skewers and cover with peanut butter-covered graham crackers.



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Simply cook fries as directed, add desired toppings, and broil to melt cheese.



+



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+ Olives + Mexican Cheese Blend  
+ Sour Cream + Cilantro



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## 3 Pizza Waffle Fries

Waffle Fries + Tomato Sauce + Pepperoni + Italian Cheese Blend  
+ Basil



## USE IT, DON'T LOSE IT!

Earth Day arrives on April 22, and taking part can be as simple as stocking up on containers you can use over and over. Try packing lunches in reusable plastic containers, storing pantry staples in glass canning jars, and toting your groceries in a reusable shopping bag—all available in stores!



## GOING CAMPING?

After prepping the fun skewers on page 28, stock up on these items to ensure a mosquito- and sunburn-free trip.

### THE CHECKLIST

- Citronella Candle
- Bug Spray
- Sunblock
- Water Bottles
- Snacking Nuts



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## BEHIND THE PRODUCT



## Popcorn, Chicago Style

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## TIP OF THE MONTH



## FLAVORED BUTTER



The pesto- and Sriracha-flavored butters on page 8 make for a decadent topping for sweet corn. But don't stop there! Try one (or all!) of the versions below on grilled fish, chicken, or veggies.



### TOMATO GARLIC

Combine 1 tsp. tomato paste, ½ tsp. minced garlic, and ¼ tsp. dried basil with 2 Tbsp. softened salted butter.



### FRENCH ONION

Combine ½ tsp. French onion soup mix and ¼ tsp. dried parsley with 2 Tbsp. softened salted butter.



### MAPLE MUSTARD

Combine 1 tsp. maple syrup and ¼ tsp. dry mustard powder with 2 Tbsp. softened salted butter.



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— Store Customer

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2. Minimizing waste
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# Nutritional Info

April 2017

## Ripe To Perfection

### Grilled Corn on the Cob

**GLUTEN-FREE** **VEGETARIAN**

**PER SERVING:** 130 Cal; 8g Fat (1g Sat Fat); 0mg Chol; 190mg Sodium; 17g Carb; 2g Fiber; 6g Sugar; 3g Protein

### Grilled Mexican Street Corn

**GLUTEN-FREE** **VEGETARIAN**

**PER SERVING:** 220 Cal; 17g Fat (3.5g Sat Fat); 10mg Chol; 330mg Sodium; 17g Carb; 2g Fiber; 6g Sugar; 4g Protein

### Grilled Pesto Parmesan Corn

**VEGETARIAN**

**PER SERVING:** 230 Cal; 17g Fat (6g Sat Fat); 20mg Chol; 320mg Sodium; 18g Carb; 2g Fiber; 6g Sugar; 4g Protein

### Grilled Spicy Sriracha Corn

**VEGETARIAN**

**PER SERVING:** 260 Cal; 19g Fat (7g Sat Fat); 25mg Chol; 310mg Sodium; 20g Carb; 3g Fiber; 8g Sugar; 4g Protein

### Corn Fritters with Shrimp and Cilantro

**PER SERVING:** 420 Cal; 20g Fat (7g Sat Fat); 300mg Chol; 1580mg Sodium; 31g Carb; 2g Fiber; 5g Sugar; 28g Protein

### Skillet Cheddar-Jalapeño Corn Bread with Honey Butter

**PER SERVING:** 350 Cal; 21g Fat (12g Sat Fat); 75mg Chol; 550mg Sodium; 33g Carb; 2g Fiber; 9g Sugar; 8g Protein

## Fast Five

### Ham and Spinach Egg Cups

**GLUTEN-FREE**

**PER EGG CUP:** 90 Cal; 5g Fat (2g Sat Fat); 170mg Chol; 220mg Sodium; 1g Carb; 0g Fiber; 0g Sugar; 9g Protein

### Hash Brown Brunch “Pizza”

**GLUTEN-FREE**

**PER SERVING:** 430 Cal; 29g Fat (10g Sat Fat); 205mg Chol; 1370mg Sodium; 26g Carb; 2g Fiber; 2g Sugar; 19g Protein

### Sausage and Gravy Casserole

**PER SERVING:** 440 Cal; 25g Fat (11g Sat Fat); 40mg Chol; 1330mg Sodium; 36g Carb; 2g Fiber; 9g Sugar; 19g Protein

## Holidays with Curtis

### Honey-Bourbon Glazed Ham

**PER 3-OZ. SERVING:** 260 Cal; 14g Fat (6g Sat Fat); 60mg Chol; 870mg Sodium; 18g Carb; 0g Fiber; 17g Sugar; 13g Protein

### Corn Salad

**PER SERVING:** 340 Cal; 24g Fat (3.5g Sat Fat); 0mg Chol; 30mg Sodium; 33g Carb; 6g Fiber; 8g Sugar; 6g Protein

### Herb-Roasted Salmon with Cucumber-Yogurt Sauce

**PER SERVING:** 430 Cal; 23g Fat (4g Sat Fat); 135mg Chol; 120mg Sodium; 4g Carb; 1g Fiber; 3g Sugar; 51g Protein

### Charred Asparagus Salad with Lemon-Shallot Dressing

**PER SERVING:** 130 Cal; 11g Fat (1.5g Sat Fat); 0mg Chol; 140mg Sodium; 8g Carb; 3g Fiber; 3g Sugar; 4g Protein

### Coconut Cake with Strawberry Sauce

**PER SERVING:** 1140 Cal; 79g Fat (51g Sat Fat); 210mg Chol; 460mg Sodium; 105g Carb; 3g Fiber; 72g Sugar; 12g Protein

## Achieving Egg-cellence

### Bacon and Horseradish Deviled Eggs

**GLUTEN-FREE**

**PER DEVILED EGG:** 100 Cal; 9g Fat (2g Sat Fat); 100mg Chol; 105mg Sodium; 0g Carb; 0g Fiber; 0g Sugar; 4g Protein

### Poached Egg Breakfast Sandwich with Ham and Avocado

**PER SERVING:** 430 Cal; 26g Fat (4.5g Sat Fat); 210mg Chol; 730mg Sodium; 31g Carb; 5g Fiber; 2g Sugar; 18g Protein

### Veggie Fried Rice

**VEGETARIAN**

**PER SERVING:** 510 Cal; 28g Fat (4g Sat Fat); 185mg Chol; 550mg Sodium; 52g Carb; 3g Fiber; 2g Sugar; 13g Protein

## Fresh Idea

### Easter Egg Popcorn Balls

**GLUTEN-FREE**

**PER POPCORN BALL:** 100 Cal; 4.5g Fat (2g Sat Fat); 0mg Chol; 130mg Sodium; 15g Carb; 1g Fiber; 10g Sugar; 2g Protein

## Jamie Gellar’s Kitchen

### Chocolate Meringue Stars with Raspberry Sauce

**PER SERVING:** 15 Cal; 0g Fat (0g Sat Fat); 0mg Chol; 35mg Sodium; 3g Carb; 0g Fiber; 3g Sugar; 1g Protein

## Party Planner

### Campfire Cinnamon Roll-Ups

**PER ROLL-UP:** 180 Cal; 10g Fat (3g Sat Fat); 10mg Chol; 520mg Sodium; 17g Carb; 0g Fiber; 7g Sugar; 5g Protein

### Bratwurst Skewers

**PER SKEWER:** 340 Cal; 19g Fat (4g Sat Fat); 30mg Chol; 990mg Sodium; 33g Carb; 2g Fiber; 8g Sugar; 15g Protein

### Hawaiian Chicken Kebabs

**PER SERVING** (not including teriyaki sauce for dipping): 250 Cal; 8g Fat (2.5g Sat Fat); 105mg Chol; 970mg Sodium; 17g Carb; 2g Fiber; 13g Sugar; 28g Protein

### Elvis S’mores

**PER S'MORE:** 190 Cal; 8g Fat (3.5g Sat Fat); 5mg Chol; 60mg Sodium; 27g Carb; 2g Fiber; 19g Sugar; 3g Protein

## New & Now

### Tomato Garlic Butter

**GLUTEN-FREE** **VEGETARIAN**

**PER 1 TBSP.:** 100 Cal; 11g Fat (7g Sat Fat); 30mg Chol; 100mg Sodium; 1g Carb; 0g Fiber; 0g Sugar; 0g Protein

### French Onion Butter

**VEGETARIAN**

**PER 1 TBSP.:** 100 Cal; 11g Fat (7g Sat Fat); 30mg Chol; 125mg Sodium; 0g Carb; 0g Fiber; 0g Sugar; 0g Protein

### Maple Mustard Butter

**GLUTEN-FREE** **VEGETARIAN**

**PER 1 TBSP.:** 110 Cal; 11g Fat (7g Sat Fat); 30mg Chol; 90mg Sodium; 2g Carb; 0g Fiber; 2g Sugar; 0g Protein