In This Issue:

Recipe: Deep Fried Turkey
Recipe: Sweet Potato & Ginger Beer Casserole
Recipe: Spinach Artichoke Dip
Crosse & Blackwell
Mincemeat Filling & Topping
29 OZ
$7.99

Pea Advent Calendar
1.76 OZ
WHILE SUPPLIES LAST 2/$4

Yogi
Teas
All Varieties
16 CT
$4.49

Tony Chachere’s
Injectable Marinade
Selected Varieties
17 OZ
Tony Chachere’s
Seasoning
Original Creole
8 OZ

Deep Fried Turkey
1 whole turkey (thawed completely)
Tony Chachere’s Injectable Marinade
Tony Chachere’s Original Creole Seasoning
Rinse turkey with warm water. Remove giblets and rinse
again. Drain cavity well. Inject turkey as indicated on the
label of Tony Chachere’s Injectable Marinade package.
Sprinkle inside and outside of turkey generously with Tony
Chachere’s Original Creole Seasoning. Deep Fry: Be sure
to drain all water from turkey cavity before deep-frying to
prevent splattering of hot oil. Deep-fry whole turkey in 3-4
gallons of oil at 325°F for 3-1/2 minutes per pound (whole
chickens for 7 minutes per lb.)
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OUR HANDMADE VALUE

I founded my handmade biscuit business in 2005 with the goal of making my mother’s tender, buttery, made-by-hand biscuits accessible across the country. Our team of artisan bakers make each biscuit by hand, using only the finest ingredients, and with no machinery what-so-ever. Together, we believe we can honor the art of Southern biscuit making, while inspiring others to create their own traditions.

Carrie Morey, Founder

FULLY BAKED, FROZEN Handmade BISCUITS MADE IN CHARLESTON, SC

Callie’s Hot Little Biscuits Selected Varieties 7 to 8 OZ.
$8.99

BUTTERMILK BISCUIT COBBLER RECIPE & MORE ON CALLIESBISCUITS.COM

facebook  instagram  twitter  pin @callieshotlittlebiscuit  #BeABiscuit
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**FeverTree Beverages**
Selected Varieties
4/6.8 FL OZ
$5.29

**FeverTree Beverages**
Selected Varieties
16.9 FL OZ
$2.99

**Eternal Artesian Water**
Alkaline Spring Water
Original 1.5 LTR
$1.99

**Teatulia Tea**
Selected Varieties
20 CT
$6.99

**Owl's Brew Cocktail Mixers**
Selected Varieties
16 FL OZ
$6.99

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**Bundaberg**
Beverages
Selected Varieties
4/375 ML
$5.99

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**SWEET POTATO & GINGER BEER CASSEROLE**

- 4 large carrots, peeled and sliced thinly
- 2 lbs sweet potato (or yams), peeled and cut into thick wedges
- 3 tbsp olive oil
- ½ cup dried apricots, chopped
- ½ cup soft brown sugar
- ½ cup Bundaberg Ginger Beer
- ¼ cup sultanas
- ¼ cup cranberry juice
- Juice of ½ lime
- 5 cloves
- 1 cinnamon stick
- 1 tsp cumin seeds
- Sea salt and fresh ground black pepper
- Chopped mint
- And cilantro for garnish

Preheat oven to 390°. In a large baking tray, combine carrots, sweet potato, oil, apricots, sugar, sultanas, cloves, cinnamon, cumin seeds and season with salt and pepper. In a bowl, combine all the juices and pour over carrots and potato mixture. Cover tray with foil and bake in oven for 1 hour. Remove foil, stir and continue roasting uncovered for another 10 to 15 minutes or until liquid is slightly reduced and vegetables start to caramelize. Remove from oven, season and garnish with chopped mint and cilantro.

www.bundaberg.com
Bob's Red Mill
Almond Flour
Super-Fine
15 OZ
$10.49

Pyure
Organic Stevia
Packets
80 CT
$5.49

De Beukelaer
Cookie Wafers
Selected Varieties
14.1 OZ
$4.49

Bob's Red Mill
Homestyle Pancake & Waffle Mix
24 OZ
$3.99

Pyure
Organic All-Purpose Stevia Sweetener
16 OZ
$8.49

Miyoko's Creamery
Organic Vegan Butter
Hint of Sea Salt
8 OZ
$4.99

Bob's Red Mill
Steel Cut Oats
24 OZ
$2.99

Gourmet ingredients, indulgent chocolate

Jelina Chocolatier
Chocolate Bars
Selected Varieties
3.5 to 3.52 OZ
$3.99

Bob's Red Mill
Pan-Baked Granola
Selected Varieties
11 OZ
$5.99

Imagine double-roasted almonds, sun-bathed sea salt, and the sweetness of real maple syrup. And only the highest-quality imported chocolate. Jelina Chocolatier uses exquisite, gourmet ingredients so you can indulge in the experience of our chocolate, savouring each bite and each moment.
The fiery, bold taste of Mexico truly comes alive on the grill with Frontera marinade packets. Fire up signature dishes with authenticing ingredients and seasonings to craft the ultimate in tenderness and taste.

Frontera Foods
Marinades
Selected Varieties
6 FL OZ
$2.29

Sweet and Savory Pork Tacos

1 pound thin-cut boneless pork chops
2 cloves fresh garlic, smashed
1 pouch Frontera® Al Pastor Marinade
2 medium poblano peppers, seeded & cut into 1/2-inch pieces
2 cups fresh pineapple chunks, about 1/2-inch pieces
2 tablespoons vegetable oil, divided
1/2 cup finely chopped red onion
1/2 cup chopped fresh cilantro
8 flour tortillas (6 inch), warmed
lime wedges and sour cream, optional

Place pork and garlic in large zip-top bag; pour in 1/3 cup of the marinade. Seal and refrigerate 30 minutes. Place remaining marinade in small bowl, set aside. Preheat broiler to HIGH. Line baking sheet with aluminum foil. Toss peppers and pineapple with 1 tablespoon oil and place in an even layer on baking sheet. Broil 10 minutes, stir and continue to broil until lightly charred, about 5 minutes. Combine peppers, pineapple, onion and cilantro in medium bowl. Meanwhile, heat remaining 1 tablespoon oil in large non-stick skillet over medium-high heat. Remove pork from marinade and discard marinade. Add pork to skillet and cook 5 minutes. Turn and baste with reserved marinade. Continue cooking 5 minutes, until pork is cooked through (145°). Remove from skillet and cut into thin slices. Divide pork evenly between tortillas; top each with peppers, pineapple, onion and cilantro. Serve immediately.

www.fronterafoods.com
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Chocolate-Coated
Cherries

2 – 10 oz. jars Reese Maraschino Cherries with stems, well drained
2 ½ cups confectioners’ sugar
1/4 cup butter, softened
1 tbsp. milk
1/2 tsp. almond extract
2 cups (12 oz.) semisweet chocolate chips
2 tbsp. shortening

In a bowl, combine the sugar, butter, milk, and almond extract. Whisk until it forms a smooth dough. Shape dough into 1-inch balls and flatten each into circles. Wrap each cherry with a circle of dough. Place stem-up on a baking sheet lined with waxed paper. Loosely cover and refrigerate at least 4 hours. In a heavy saucepan over medium heat, melt chocolate and shortening, stirring until smooth. Holding cherries by the stem, dip into chocolate, allowing excess to drip off. Place back on waxed paper. Make ahead and refrigerate for up to 1-2 weeks before serving.

www.reesespecialtyfoods.com

Spinach Artichoke Dip

1 Package Cream Cheese
2/3 Cup Mayonnaise
1 Cup Sour Cream
1 Can Reese Chopped Artichoke Hearts, Drained
4 Ounces Shredded Monterey Jack Cheese
10 oz frozen chopped spinach, defrosted and squeezed dry

★ Combine mayonnaise, sour cream, and cream cheese until smooth.
★ Fold in spinach, Reese Chopped Artichoke Hearts, and cheese, reserving some cheese for garnish.
★ Bake at 350 degrees for 25 minutes, or until cheese begins to brown.
★ Top with reserved cheese and parsley. Enjoy!

Discover this recipe on www.reesespecialtyfoods.com