

# Dish

November 2020

## In This Issue:

**Recipe:** Deep Fried Turkey

**Recipe:** Sweet Potato & Ginger Beer Casserole

**Recipe:** Spinach Artichoke Dip







**Urban Accents**

Gourmet Gobbler  
Turkey Brine & Rub Kit  
12.75OZ  
WHILE SUPPLIES LAST

**\$11.99**

— • Spice Up the Holidays • —



**Morton & Bassett**

Ground Cinnamon, Star Anise, Bay  
Leaves or Cinnamon Sticks  
.14 to 2.7 OZ

**\$7.99**



**Morton & Bassett**

Ground Ginger, Cayenne,  
Ground Cumin or  
Whole Black Peppercorns  
1.8 to 2.3 OZ

**\$6.99**

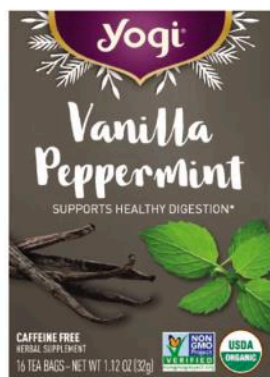




**Crosse & Blackwell**

Mincemeat  
Filling & Topping  
29 OZ

**\$7.99**



**Yogi**

Teas  
All Varieties  
16 CT

**\$4.49**

Count down the days  
to the holiday!



**Pea**

**Advent Calendar**

1.76 OZ

WHILE SUPPLIES LAST

**2/\$4**

## Inside & Out

**Authentic Creole Cuisine**

## 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.)

**Rub Tony Chachere's Creole Seasoning on the Outside and inject his Creole Butter Marinade on the Inside... then Fry, Grill, Smoke or Bake!**

**Tony Chachere's**  
Injectable Marinade  
Selected Varieties  
17 OZ

**\$4.99**

**Tony Chachere's**  
Seasoning  
Original Creole  
8 OZ

**2/\$5**





## Ian's Natural Foods

Panko Bread Crumbs  
Selected Varieties  
7 OZ

**\$3.99**



## Jane's

Krazy Mixed-Up  
Salt or Pepper  
2.5 or 4 OZ

**\$2.79**



## Jane's

Jane's Mixed-Up  
Steakhouse  
Seasoning  
or Original Salt  
4 to 9.5 OZ

**2/\$7**

## Natierra

Pink Salt  
Fine  
10 OZ

**\$8.99**



## O'dang Hummus

Dressing  
Selected Varieties  
12 FL OZ

**\$4.49**



## Cardini's

Dressing  
Original Caesar  
12 FL OZ

**2/\$6**



## Natierra

Himalania  
Pink Salt Flakes  
4 OZ

**\$8.49**



## Honeycup

Mustard  
8 OZ

**\$3.99**



## Maille

Mustard  
Selected Varieties  
7.3 to 7.5 OZ

**\$3.99**

## Natierra

Pink  
Salt Grinder  
3 OZ

**\$4.99**







ENTERTAINING  
just got easier!



SIMPLY REHEAT  
from frozen



## OUR HANDMADE VALUE

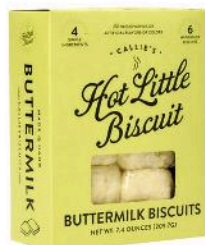
I founded my handmade biscuit business in 2005 with the goal of making my mother's tender, buttery, made-by-hand biscuits accessible across the country. Our team of artisan bakers make each biscuit by hand, using only the finest ingredients, and with no machinery what-so-ever. Together, we believe we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

Carrie Morey, Founder

**Callie's**  
Hot Little Biscuits  
Selected Varieties  
7 to 8 OZ

**\$8.99**

**FULLY BAKED, FROZEN**  
*Handmade* **BISCUITS** MADE IN CHARLESTON, SC



**BUTTERMILK BISCUIT COBBLER RECIPE  
& MORE ON CALLIESBISCUITS.COM**

f i t p @callieshotlittlebiscuit • #BeABiscuit





## Karma Nuts

Nuts  
Selected Varieties  
8 OZ

**\$4.99**



## Terra Chips

Chips  
Selected Varieties  
5 to 6 OZ

**2/\$6**



## Wasa Crispbread

Crispbread  
Selected Varieties  
9.5 to 9.7 OZ

**\$3.29**



## Snak Club

Nuts  
Selected Varieties  
4 to 5.75 OZ

**2/\$6**



## Hippeas

Organic  
Chickpea Puffs  
Selected Varieties  
4 OZ

**2/\$5**



## Breton

Dare Crackers  
Selected Varieties  
7 to 8.8 OZ

**BOGO**  
Buy One Get One Free



## Gaea

Organic Olives  
Selected Varieties  
4.9 to 5.6 OZ

**\$4.99**



## Gaea

Snacks  
Selected Varieties  
2.8 OZ

**2/\$5**



## Santa Barbara Olive Co.

Olives  
Selected Varieties  
5 OZ

**\$4.99**



**Fever-Tree**

Beverages  
Selected Varieties  
4/6.8 FL OZ

**\$5.29**



**FEVER-TREE**

**NEW**

**Fever-Tree**

Beverages  
Selected Varieties  
16.9 FL OZ

**\$2.99**



**Eternal Artesian Water**

Alkaline  
Spring Water  
Original  
1.5 LTR

**\$1.99**



**NEW**

**Teatulia**

Tea  
Selected Varieties  
20 CT



**organic**

**\$6.99**



**Owl's Brew**

Cocktail Mixers  
Selected Varieties  
16 FL OZ

**\$6.99**



**Bundaberg**

Beverages  
Selected Varieties  
4/375 ML

**\$5.99**



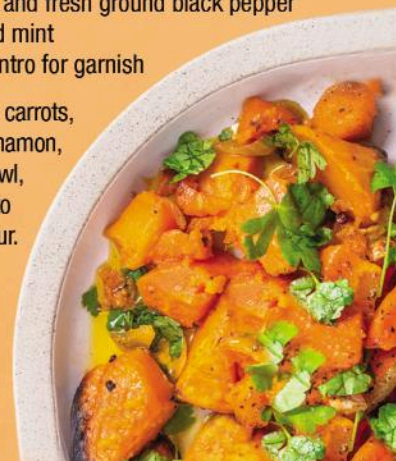
## SWEET POTATO & GINGER BEER CASSEROLE

4 large carrots, peeled and sliced thickly  
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](http://www.bundaberg.com)





**Bob's  
Red Mill**  
Almond Flour  
Super-Fine  
16 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**

**NEW**



**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**



**JELINA**  
chocolatier



**Fairtrade  
Collection**



**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 authentic ingredients and seasonings to craft the ultimate in tenderness and taste.

## Frontera Foods

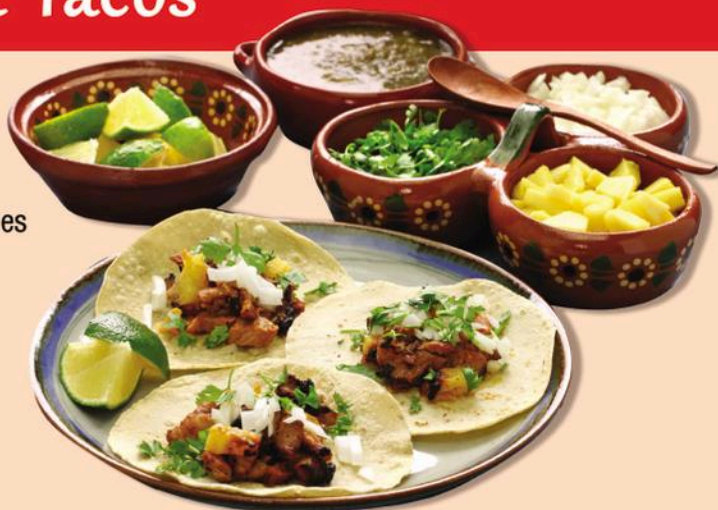
Marinades  
Selected Varieties  
6 FL OZ

**\$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.





**Little Italy  
In The Bronx**

Sauce  
Selected Varieties  
24 OZ

**\$6.99**



**Amish Kitchen**

Noodles  
Selected Varieties  
12 OZ

**\$2.99**



**Monari Federzoni**

Balsamic  
Vinegar  
16.9 FL OZ

**\$3.49**



**Violife**

Shreds  
Selected Varieties  
8 OZ

**\$3.99**



**Amore**

Italian  
Anchovy Paste  
1.6 OZ

**2/\$4**



**De Cecco Pasta**

Gnocchi  
Selected Varieties  
17.5 OZ

**2/\$7**



**Monari Federzoni**

Aged  
Balsamic Vinegar  
8.5 FL OZ

**\$6.99**



**Violife**

Sliced  
Selected Varieties  
7.05 to 7.1 OZ

**\$3.99**



**Amore**

Tomato  
Basil Paste  
4.5 OZ

**2/\$7**



**Il Mulino**

Pasta Sauce  
Selected Varieties  
24 OZ

**\$9.99**



**Monari Federzoni**

Organic  
Balsamic Vinegar  
17 FL OZ

**\$5.49**



**Violife**

Parmesan  
Alternative Wedge  
5.3 OZ

**\$4.49**

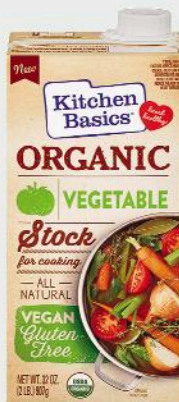




### Kitchen Basics

All Natural Stock  
Selected Varieties  
32 FL OZ

**\$2.99**



### Kitchen Basics

Organic Stock  
Selected Varieties  
32 OZ

organic

**\$3.99**



### Daiya Foods Inc

Frozen Pizza  
Selected Varieties  
15.7 to 16.7 OZ

**\$8.99**



### Better Than Bouillon

Bouillon  
Selected Varieties  
8 OZ

**\$3.99**



### Knorr

Sauce Mix  
Selected Varieties  
.5 to 1.6 OZ

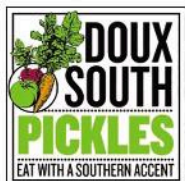
**2/\$3**



### Daiya Foods Inc

Cheezecake  
New York  
14.1 OZ

**\$7.99**



### Doux South

Doux South  
Chow Chow,  
Angry Cukes or  
Red Onion Cult  
Pickled Cabbage  
16 OZ

**\$6.49**

NEW



### Daiya Foods Inc

Dairy Free Dressing  
Selected Varieties  
8.36 FL OZ

**\$4.49**

Product claims are the responsibility of the manufacturer. The information in this flyer is not intended to diagnose, treat, cure, or prevent any disease or condition, and is for entertainment purposes only.





**Reese**  
Hearts of Palm  
Sliced  
14 OZ  
**2/\$5**



**Reese**  
Minnesota  
Wild Rice  
4 OZ  
**2/\$7**



**Reese**  
Marinated  
Artichoke Hearts  
Quartered  
12 OZ

**BOGO**  
Buy One Get One Free



**Reese**  
Artichoke  
Hearts  
Chopped  
14 OZ  
**2/\$5**



**Reese**  
Hearts  
of Palm  
14.8 OZ  
**\$4.99**

## Chocolate-Coated Cherries



2 - 10 oz. jars Reese Maraschino Cherries with stems, well drained  
2 ½ cups confectioners' sugar  
¼ cup butter, softened  
1 tbsp. milk  
½ tsp. almond extract  
2 cups (12 oz.) semisweet chocolate chips  
2 tbsp. shortening

**Reese**  
Maraschino Cherries  
with Stems  
10 OZ

**\$4.49**

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](http://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!



**Chopped Artichokes**  
14oz



**Marinated Artichokes**  
12oz



**Hearts of Palm**  
14.8oz



**Sliced Hearts of Palm**  
14oz



**NOW  
AVAILABLE  
IN STORES**

**Reese**

Discover this recipe on [www.reesespecialtyfoods.com](http://www.reesespecialtyfoods.com)