FABULOUS Holiday Foods
Ah, the holidays! The doorbell rings and you suddenly go from “not a creature was stirring” to a house full of friends. And they’re hungry! But where will you find a fabulous appetizer at the last minute? Right in your own kitchen! Keep a few simple ingredients on hand and you’ll be able to dazzle everybody with something fresh, festive, and delicious all season long.

Recipes on page 4.
Holiday Pesto Spread

Every layer of this colorful appetizer is packed with lusty Mediterranean flavors. Delicious! (Pictured on page 3.)

1 package (8 ounces) light cream cheese, softened
1/4 cup Dierbergs Kitchen Signature Pesto
1 carton (4 ounces) Dierbergs crumbled feta cheese (1/4 cup)
1/2 cup pine nuts, toasted
1/4 cup finely diced red bell pepper
Dierbergs Bakery Toasted French Bread Slices (crustini)

Spread cream cheese evenly on 9-inch glass pie plate or serving platter. Top with Pesto, feta, pine nuts, and bell pepper. Cover and chill at least 1 hour. Serve with crostini. Makes 3 cups (about 4 dozen appetizers)

Per 2 tablespoons without crostini:
Calories 142 Fat 12g Cholesterol 6mg Sodium 171mg Carbohydrate 3g Fiber 1g Protein 2g

Bacon Swiss Fillo Cups

Make a extra batch of these crisp fillo cups filled with bacon, tomatoes, and cheese. They're simply irresistible! (Pictured on page 3.)

1 package (2.1 ounces) fully-cooked bacon
1 cup quartered grape or cherry tomatoes
4 ounces (1 cup) shredded Swiss cheese, chopped
1/4 cup thinly sliced green onion
1/4 teaspoon salt
1 package (30 count) Dierbergs Kitchen Mini Pastry Fillo Shells

Heat bacon according to package directions; crumble bacon. In medium bowl, stir together bacon, tomatoes, cheese, green onion, and salt. For ease of filling, leave pastry cups in plastic tray and divide bacon mixture evenly among cups. Remove pastry cups from plastic tray and place on parchment-lined baking sheet. Bake in 350°F oven until cheese melts, about 10 to 12 minutes. Makes 2 1/2 dozen

Per 2 Fillo Cups:
Calories 85 Fat 5g Cholesterol 16mg Sodium 19mg Carbohydrate 5g Fiber 1g Protein 4g

Mia’s Bean Dip

Sharing great food – and great recipes – is what entertaining is all about. Greg and Sue Dierberg love this hearty baked dip they enjoyed at a friend’s party, and now it’s on their list of favorites.

1 container (9 ounces) Fritos Mild Bean Dip
1 package (8 ounces) cream cheese, softened
1 container (8 ounces) dairy sour cream
1 package (1 ounce) mild seasoning mix
12 drops hot pepper sauce
1 bunch green onions, finely chopped (white portion only)
6 ounces (1/2 cup) shredded monterey jack cheese
Tostitos or Fritos Scoops

In medium bowl, stir together bean dip and cream cheese. Stir in sour cream, taco seasoning, and hot pepper sauce. Stir in green onions. Spread mixture in 9-inch glass pie plate or shallow baking dish that has been lightly coated with no-stick cooking spray. Sprinkle shredded cheese over top. Bake in 350°F oven until heated through and cheese is melted, about 25 to 30 minutes. Serve with Scoops. Makes about 5 cups

Per 2 tablespoons without Scoops:
Calories 135 • Fat 9g • Cholesterol 13mg • Sodium 157mg • Carbohydrate 3g • Fiber 1g • Protein 2g

Brochettes with Honey Dipping Sauce

Whether you choose chicken, beef, or pork, these tender tidbits with a sweet and salty sauce are guaranteed to be a hit. (Pictured on page 3.)

1 to 1 1/4 pounds boneless, skinless chicken breast halves, beef sirloin steak, or pork tenderloin
1 sheet (15 by 11-inch) baking sheet
1 cup reduced-sodium soy sauce
2 cloves garlic, minced
2 teaspoons minced fresh ginger root
1/2 cup honey
Wooden skewers, soaked in water for 30 minutes
Thickly sliced green onion

Place meat cubes in large freezer-weight plastic bag. In 2-cup glass measure, stir together soy sauce, garlic, ginger, and honey. Pour over meat; marinate in refrigerator for several hours or overnight. Add honey to remaining soy sauce mixture to make sauce; cover and store in refrigerator.

Remove meat from bag; discard marinade. Thread 2 pieces meat onto each end of one of each skewer. Place Brochettes in rows on oiled rack of broiler pan. Lay sheet of foil over oiled skewers to prevent charring during cooking. Broil 6 inches from heat source until cooked through, about 3 minutes per side. Arrange Brochettes on serving platter. Drizzle reserved sauce over Brochettes. Garnish platter with green onion. Makes about 2 dozen

Per 2 chicken Brochettes:
Calories 75 Fat 4g • Cholesterol 16mg • Sodium 14mg • Carbohydrate 1g • Fiber 0g • Protein 5g

Per 2 beef Brochettes:
Calories 81 Fat 5g • Cholesterol 16mg • Sodium 11mg • Carbohydrate 1g • Fiber 0g • Protein 5g

Per 2 pork Brochettes:
Calories 86 Fat 5g • Cholesterol 16mg • Sodium 12mg • Carbohydrate 1g • Fiber 0g • Protein 7g

Make-Ahead Roasted Pepper Puffs

Sweet caramelized onions and mellow roasted peppers top tender, flaky puff pastry in these tasty appetizers. (Pictured on page 3.)

1 tablespoon Dierbergs olive oil
1/2 cups finely chopped onion
1 teaspoon (0.75 by 1.5-inch) frozen puff pastry, thawed in refrigerator overnight
1 large Dierbergs egg, beaten with 1 tablespoon water
2 cups (1 cup) finely chopped roasted red bell peppers, well drained

In large skillet, heat olive oil over medium-high heat. Add onion; reduce heat and cook stirring occasionally until golden brown, about 8 minutes. Cool completely.

On lightly floured surface, roll pastry sheet into 10-inch square; cut into 25 squares. Place on parchment-lined baking sheet, brush with egg mixture. In medium bowl, stir together cream cheese and caramelized onion. Place 1 heaping teaspoon of the mixture on each pastry square; sprinkle cheese, green onion, and salt. Drizzle sauce over top of each puff, leaving a 1/2-inch border around edges. Bake in 350°F oven until golden brown and puffed, about 13 to 18 minutes. Makes about 2 dozen

Per 2 Puffed:
Calories 175 • Fat 12g • Cholesterol 30mg • Sodium 17mg • Carbohydrate 1g • Fiber 1g • Protein 2g

TIP if desired, bake Puffs for 12 minutes immediately after assembling.

Turtle Brownie Bites

Save room for dessert! Tiny brownies topped with caramel, pecans, and a drizzle of chocolate are a delectable two-bite sweet treat.

1 package (16 ounces) refrigerated ready-to-bake mini brownie bites
1/4 cup caramel ice cream topping
1 cup chopped pecans, toasted
1 cup semisweet chocolate chips

Use sharp knife to evenly separate brownie bites. Lightly press one brownie bite into each cup of mini-muffin pan that has been lightly coated with no-stick cooking spray. Bake in 350°F. oven until wooden pick inserted in center comes out clean, about 10 to 12 minutes. Invert onto wire rack and cool completely. Repeat with remaining mini brownie bites.

Spoon about 1/4 teaspoon caramel topping on top of each brownie. Sprinkle pecans on top. Place chocolate chips in small, lightweight freezer- resealable plastic bag; seal bag. Immerse bag in bowl of very hot water until melted; wipe bag dry. Knead chocolate in bag until completely smooth. Snap off one corner of bag to make small holes. Drizzle chocolate over Turtle bites. Makes 40 Turtles

Per 2 Turtles:
Calories 168 • Fat 10g • Cholesterol 30mg • Sodium 9mg • Carbohydrate 2g • Fiber 1g • Protein 2g

White Cosmo

Looking for the perfect cocktail for your appetizer party? Try this! (Pictured on page 3.)

1/4 cup white cranberry juice
3 tablespoons Smirnoff Vodka
1 tablespoon agave nectar
Squeeze of fresh lime juice
Lime wedge

Fill cocktail shaker halfway with ice. Add all ingredients except lime wedge. Shake vigorously until chilled. Strain into short cocktail glass. Garnish with lime wedge. Makes 1 cocktail
RECIPES

Cider-Sauced Pork Tenderloin

Tender pork medallions with caramelized apples and onions get in the holiday spirit with a splash of Jack Daniel’s.

2 pork tenderloins (about 1 1/4 pounds each)
1 teaspoon ground black pepper
1 teaspoon dried rubbed sage
1 teaspoon dried thyme
1 teaspoon ground ginger
1 teaspoon ground cinnamon
1 teaspoon salt
2 tablespoons Dierbergs vegetable oil (divided)
2 cups peeled, chopped apple
1 cup finely diced onion
1/2 cup apple cider
1/2 cup Jack Daniel’s whiskey

Trim and discard fat and silver skin from tenderloins. Slice each tenderloin into 8 medallions; flatten slightly with heel of hand. In small bowl, combine all seasonings; sprinkle over both sides of medallions. In large skillet, heat 1 tablespoon of the oil over medium-high heat. Add apple and onion; cook stirring often until golden brown, about 3 minutes. Remove pan from heat; add cider and whiskey. Cook until mixture begins to simmer. Return medallions to pan; cook until internal temperature of pork is 155°F., about 5 minutes.

Makes 8 servings

Per serving:
Calories 239
Fat 6g
Cholesterol 87mg
Sodium 365mg
Carbohydrate 8g
Fiber 1g
Protein 29g

Apothic Red Wine

In the world of red wine, the trend is to blend. Smooth Merlot, lush Syrah, and a hint of spicy Zinfandel harmonize beautifully in this full-bodied wine that’s perfect with our Cider-Sauced Pork Tenderloin.

(continued on page 8)
smoky mountain holiday feast
(continued from page 7)

Real Cornbread Dressing
No Southern holiday menu is complete without cornbread dressing. Sweetened dried cranberries, crunchy pecans, and a sprinkle of sage make this version colorful and delicious. (Pictures on page 7)

6 tablespoons Dierbergs butter (divided)
1 cup chopped celery
1 container (5 ounces) Dierbergs diced onion (1 cup)
1 tablespoon dried rubbed sage
3 cups white bread cubes, toasted
1/2 cup sweetened dried cranberries
1/2 cup chopped apple
1/2 cup chopped pecans, toasted
1 container (5 ounces) Dierbergs diced celery
1 cup fresh or frozen cranberries
1/4 cup halved seedless red grapes
1/4 cup chopped pecans
1/4 cup chopped onion
1/4 cup chopped celery
2 cups chicken broth
2 tablespoons butter

Per serving:
Calories 276
Fat 16g
Carbohydrate 37g
Protein 3g
Sodium 504mg

❖

Self-risei ng white corn meal is an everyday item across the South. For 2 cups self-rising corn meal you may substitute 1 1/4 cups plain white cornmeal, 1/4 cup all-purpose flour, 2 1/2 teaspoons baking powder, and 1/2 teaspoon salt.

Southern Greens and Pot Likker
Pot Likker, or pot liquor, is the savory broth left from cooking greens, and a full-on, full-flavored Southern tradition. Grab an extra slice of Cast Iron Cornbread to catch every last drop!

4 strips bacon, diced
2 cups water
1 pound kale greens, stemmed and washed
1/2 teaspoon salt
1/2 teaspoon pepper
4 small cooked eggs, diced or coarsely chopped
Hot pepper sauce (optional)
Apple cider vinegar (optional)

In work bowl of food processor fitted with steel knife blade, process cranberries until finely ground. In medium bowl, combine ground cranberries, marshmallows, and sugar; cover and chill at least 30 minutes. Stir in apple, grapes, and salt; fold in whipped cream. Cover and chill for several hours or overnight. Just before serving, stir in pecans.

Makes 8 servings

Per serving:
Calories 469
Fat 9g
Carbohydrate 67g
Protein 6g
Sodium 63mg

❖

Brown Sugar Whiskey Glaze

6 tablespoons Dierbergs butter
1/2 cup firmly packed Dierbergs brown sugar
2 tablespoons Jack Daniel’s whiskey
1 tablespoons Dierbergs milk
1/2 teaspoon vanilla extract
1/2 cups Dierbergs powdered sugar

In large saucepan, melt butter over medium heat. Add brown sugar, whiskey, and milk; bring to a boil. Cook stirring constantly for 1 minute. Remove pan from heat; stir in vanilla. Stir in powdered sugar, let cool 2 minutes. Beat with wooden spoon until smooth and pourable (glaze will leave ribbons when beaten).

Makes 1/2 cups
Biscotti Babies

Oh baby! These bite-size biscotti are delicious right out of the bag or paired up with your favorite warm cider, tea or coffee. Now at Dierbergs! (Grocery)

Fig Spread

We love this fig spread served over cheese spreads, brie or cream cheese for a quick appetizer with crackers or flat bread crackers. (Deli)

Bob, Greg & Laura’s Wine Picks

All the work of figuring out the best wine is done for you. Just pour and enjoy! (Deli)

Hot Cooking Bands

These reusable, heat-resistant bands are a snap to use in place of kitchen twine or toothpicks. Freezer safe and dishwasher safe too. (Gadget Aisle)

Fillo Shells

Dress up any appetizer or dessert when you serve them in Dierbergs Kitchen Pastry Fillo Shells. (Deli)

Microplane Grater

We love this fabulous kitchen tool for so many things including grating cheese, fresh ginger and chocolate. (Gadget Aisle)

Melon Baller

Did you know you can also use it to remove seeds from an apple or pear? Kitchen triple duty! (Gadget Aisle)

Dierbergs Salsas

These Dierbergs Signature Salsas aren’t your ordinary salsas! We love all three of the flavors: Honey Apple, Raspberry Peach and Black Bean & Corn!

Bonny Bar Wine Saver

Didn’t finish that bottle of wine? No problem! This gadget will preserve your wine after opening. (Party Center)

Fresh Gourmet Crisp Strips

These crispy strips are so fun atop salads, soups and casseroles. (Grocery)

Caspari Paper Plates and Napkins

Artistically-designed paper goods make for a festive holiday party. (Florist)

Seafood Cooked Free

Did you know that Dierbergs will cook your fresh seafood purchase FREE of charge? Seasonings and all! (Seafood)

Cut & Cubed Butternut Squash

All the work is done for you. Packaged up. Ready to cook. Drizzle with olive oil, sprinkle with a little sea salt and pepper, then roast in your oven. Enough said! (Produce)

Wholly Guacamole

We’re guacaholics for this stuff! So fresh, you can serve it and pass it off as your own homemade! (Produce)

Kim’s Magic Pop

Only 15 calories each! For those counting points, each pop adds up to a big whopping ZERO. Original, cinnamon, onion and strawberry. (Bakery)

Chef Creations Ready-To-Cook Entrées

Ready to roast and cook. It’s like having your own personal chef! (Meat)

Zia’s White Wine & Lemon Sauce

This yummy sauce is low cal and can dress up fish or poultry. (Grocery)

Progressive Onion Chopper

We call this an alligator chopper. Why we like it...it makes quick and simple work of any vegetable, eggs and more. (Gadget Aisle)

Melissa’s “Single Serving Size” Recipe Portion Herbs

Just the right amounts. Fresh hand-harvested portions for just a dollar each! (Produce)

Dierbergs Signature Flavored Butters

Melt a dollop of your favorite butter over steaks, pork, seafood, chicken or veggies. (Deli)

Dierbergs Cookbooks

Tried-and-true, favorite Dierbergs recipes collected into convenient cookbooks. If you haven’t already, gift yourself!

Breaded Bliss

Looking for a REAL treat? Then look no further than Companion’s Breaded Bliss. They say it’s the perfect marriage of cream, dark chocolates & crunch, toasted bread with a hint of salt. We couldn’t agree more. (Bakery)

St. Louis Salad Dressings

Savor the taste of St. Louis’ favorite restaurant salad dressings. Available in a holiday gift box assortment, too. (Produce)

Fresh Pico de Gallo

Fresh-cut and ready to serve with chips or use to zip up any entrée or veggie. Ole! (Produce)

Dierbergs Toasted French Bread Slices

These little round gems of toasty goodness are perfect for appetizers! Choose original or garlic. (Bakery)

GreenLine Green Beans

Farm-fresh, washed, trimmed and packaged in microwavable bags. Unbelievably simple. Ridiculously fresh. (Produce)

Chef Creations Finishing Sauces

Dierbergs chefs have done all the work for you! Fresh off the vineyard or pasta with more than 20 varieties like Sherry Wine Demi Glace, Pesto or White Wine Lemon Butter Sauces (Deli)

Holly Jolly Breaded Bliss

You’ll love these little wonders that make life all-the-more delightful. Best yet, you can find them all at Dierbergs.
Baked Smoky Shrimp Dip

We took our inspiration for this hearty dip from some of Spain’s favorite ingredients – mellow smoked paprika, sherry, and rich, salty ham. A handful of smoked almonds adds a nice crunch.

**Ingredients:**
- 1 tablespoon Dierbergs butter
- ½ cup diced ham
- ½ cup diced red bell pepper
- 2 cloves garlic, minced
- 1 teaspoon ground smoked paprika
- 1 teaspoon dried thyme
- ½ teaspoon coarse ground black pepper
- 1 pound (31 to 40 count) peeled and deveined Black Tiger shrimp, coarsely chopped
- ½ cup dry sherry
- 1 package (8 ounces) Dierbergs cream cheese, cubed
- 1 cup coarsely chopped smoked almonds

**Instructions:**

1. In a large nonstick skillet, melt butter over medium-high heat. Add ham, bell pepper, garlic, smoked paprika, thyme, and pepper; cook stirring often until bell pepper is crisp-tender, about 3 minutes. Add shrimp; cook until shrimp are pink and opaque, about 3 to 4 minutes. Stir in cream and add sherry; cook 1 minute. Stir in cream cheese until melted. Transfer mixture to 1-quart baking dish; cool to room temperature.

2. Increase baking time 10 minutes. Sprinkle almonds over top; bake 2 minutes. Serve with Sun-Dried Tomato Toasts (recipe follows).

Sun-Dried Tomato Toasts

**Ingredients:**
- 1 loaf (14 ounces) Dierbergs French baguette, sliced 1/4 inch thick
- 2 containers (3 ounces each) Dierbergs Kitchen Signature Sun-Dried Tomato Roasted Garlic Butter

**Instructions:**

Spread one side of bread slices with Sun-Dried Tomato Butter. Place bread slices buttered-side up on parchment-lined baking sheets. Bake in 400°F. oven until lightly browned, about 3 to 4 minutes. Cool completely. Store in airtight containers. Makes about 5 dozen

**Nutritional Information:**

- Calories 65
- Total Fat 4g
- Cholesterol 9mg
- Sodium 119mg
- Carbohydrate 7g
- Fiber <1g
- Protein 1g

**Per serving:**
- Calories 376
- Fat 12g
- Cholesterol 697mg
- Sodium 2407mg
- Carbohydrate 25g
- Fiber 1g
- Protein 25g

Panettas Frazzles

2 teaspoons Dierbergs olive oil
1 package (3 ounces) Volpi Pancetta, cut into thin strips (in our Deli)

In a small skillet, heat olive oil over medium-high heat. Add pancetta; cook stirring often until crisp, about 5 to 6 minutes. Remove pancetta with slotted spoon and drain on paper towel-lined plate.

**Nutritional Information:**

- Calories 376
- Total Fat 12g
- Cholesterol 697mg
- Sodium 2407mg
- Carbohydrate 25g
- Fiber 1g
- Protein 25g

**Per serving:**
- Calories 65
- Total Fat 4g
- Cholesterol 9mg
- Sodium 119mg
- Carbohydrate 7g
- Fiber <1g
- Protein 1g

**MAKE-AHEAD TIP:** Assemble dip and transfer to baking dish; cool to room temperature. Cover and chill up to 24 hours. Increase baking time to 20 minutes.
the ultimate guide to shrimp

(continued from page 13)

Perfectly Boiled Shrimp
Cooking shrimp in the shell gives the best flavor and texture. To devein shrimp in the shell, use kitchen shears to cut along the back edge of the shell. Remove the vein under cold running water.

TO COOK SHRIMP
In large heavy saucepan, bring 4 quarts water and 6 tablespoons shrimp-and-crab boil seasoning mix to a boil over high heat. Add 2 pounds Wild Gulf shrimp that have been deveined leaving shells and tails intact. Remove from heat; cover and let stand until shrimp are pink and opaque, about 2 to 3 minutes. Return pan to heat. Add Shrimp Stock (recipe follows). Coarsely chop shrimp; set aside.

Peel and devein shrimp, reserving shells and tails for Shrimp Stock. Simmer stirring often until thickened, about 30 minutes. Strain stock; discard shells.

Tipsy Shrimp Bisque
This luxuriously creamy soup makes an elegant first course. The super-simple shrimp stock and a little Jack Daniel's give it a full, rich flavor.

1 1/2 pounds (26 to 30 count) Wild Gulf shrimp
1 tablespoon Dierbergs olive oil
1 cup diced carrot
1 cup diced celery
1 1/2 cup diced onion
2 cloves garlic, minced
1 teaspoon seasoned salt
1/4 teaspoon ground black pepper
1/2 cup Jack Daniel's whiskey
3 cups water
2/3 cup reduced-fat mayonnaise
1/2 cup diced celery
2 cloves garlic, minced
1 teaspoon seasoned salt
1/4 cup Jack Daniel's whiskey
2 cups heavy whipping cream
1/4 cup Dierbergs butter, softened
2 tablespoons minced fresh cilantro or Italian parsley
1 1/2 cups diced onion
1 1/2 cups diced celery
1 1/2 cups diced carrot
1 tablespoon Dierbergs olive oil
1 cup diced carrot
1 cup diced celery
2 1/2 cups diced onion
2 cloves garlic, minced
1 teaspoon seasoned salt
1/4 teaspoon ground black pepper
1/2 cup Jack Daniel's whiskey
3 cups water
2 1/2 cups reduced-fat mayonnaise
1/4 cup Jack Daniel's whiskey
1/2 cup heavy whipping cream
1/4 cup Dierbergs butter, softened
2 tablespoons minced fresh cilantro or Italian parsley

Shrimp Stock
Divide shrimp shells between 2 saucepans. Stir in shells. Simmer stirring often until shrimp are pink and opaque, about 2 to 3 minutes. Stir in hot pepper sauce. Ladle into serving bowls. Makes 8 servings.

Tip: Also try making Shooters with Dierbergs Kitchen Signature Remoulade Sauce, Signature Chipotle Aioli, Signature Lemon Aioli, or Signature Chipotle Berry Sauce.

Wasabi Shrimp Shooters
Spoon your favorite dipping sauce into shot glasses, top with a tender shrimp, and get ready for the compliments. Look for wasabi powder in Dierbergs International Food Aisle.

Cucumber Wasabi Sauce
1/2 cup peeled, seeded, and finely chopped cucumber
1/4 teaspoon salt
2 teaspoons wasabi powder
1 tablespoon cold water
1/2 cup reduced-fat mayonnaise
1 clove garlic, minced
2 tablespoons minced fresh cilantro or Italian parsley

Line small strainer with paper coffee filter; place strainer over small bowl. Place cucumber in coffee filter; sprinkle with salt. Let stand at least 30 minutes, or cover and chill overnight. Gently press down on cucumber to remove excess liquid; set aside.

In medium bowl, whisk together wasabi powder and cold water until smooth. Whisk in mayonnaise and garlic. Stir in cucumber. Cover and chill several hours or overnight to develop flavors. Makes about 1 cup.
You can’t put it off any longer… you HAVE to plan your holiday dinner. Last year, you outdid yourself on the entrée. So how do you top that? We suggest you stuff it…and sauce it! Start with a roast that’s just your style, then add a flavorful filling and a luxurious sauce. You’ll be set to impress!

**Mediterranean-Stuffed Pork Loin**

We stuffed this venerable and versatile roast with a savory mixture of artichokes, pine nuts, and sun-dried tomatoes. A drizzle of Italian White Wine Sauce is an amazing finishing touch.

1 Dierbergs Special Boneless Ballotine-Cut Pork Rib Eye Roast* (about 3 pounds)  
Dierbergs extra virgin olive oil  
1 teaspoon garlic powder  
1 teaspoon coarse salt  
1 teaspoon coarse ground black pepper  
Mediterranean Stuffing (recipe follows)  
Italian White Wine Sauce (recipe follows)

On work surface, unroll pork roast and rub both sides with olive oil. In small bowl, combine garlic powder, salt, and pepper; sprinkle over both sides of pork. Spread Stuffing over pork leaving 1-inch border. Starting on long side, roll up jellyroll-style. Tie with kitchen twine or secure with cooking bands.

Place pork seam-side down on rack in shallow roasting pan. Roast in 350°F oven until internal temperature is 155°F, about 1 to 1 hour 30 minutes. Cover and let stand 15 minutes before slicing. Serve with Italian White Wine Sauce.

Makes 10 servings  
Per serving with 2 tablespoons Sauce:  
Calories 448  
Fat 32g  
Cholesterol 88mg  
Sodium 471mg  
Carbohydrate 6g  
Fiber 1g  
Protein 30g

*Special Ballotine-Cut Roasts must be ordered from the Meat Department 24 hours in advance or ordered online 48 hours in advance.

**Mediterranean Stuffing**

1/2 cup julienned oil-packed sun-dried tomatoes  
2 cloves garlic  
2 tablespoons fresh basil leaves  
1 jar (6 ounces) marinated artichoke hearts  
1/2 cup pine nuts  
1/4 cup shredded parmesan cheese

Drain sun-dried tomatoes reserving 4 teaspoons of the oil. Fit work bowl of food processor with steel knife blade. With machine running, drop garlic through feed tube; process until finely chopped. Add basil; pulse until coarsely chopped. Add sun-dried tomatoes, artichokes, pine nuts, and parmesan; pulse until coarsely chopped. Add reserved sun-dried tomato oil 1 teaspoon at a time, pulsing after each addition, just until mixture holds together. Makes 1 1/4 cups

**Italian White Wine Sauce**

1 tablespoon Dierbergs butter  
2 tablespoons minced shallot  
1 cup dry white wine  
1/2 teaspoon Italian herb seasoning  
1 cup turkey stock or chicken broth  
2 tablespoons Dierbergs butter, softened  
2 tablespoons Dierbergs flour

In medium saucepan, melt the 1 tablespoon butter over medium-high heat. Add shallot; cook until shallot wiltons, about 1 minute. Remove from heat; add wine and Italian seasoning. Cook stirring occasionally until reduced to 1/2 cup, about 5 minutes. Add stock, bring to a boil. In small bowl, stir together the 2 tablespoons butter and flour to make paste. Whisk into wine mixture; cook whisking constantly until thickened, about 1 minute. Makes 1 1/2 cups

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**Classic Gulf Shrimp Platter**

Large Wild American Gulf Shrimp steamed to perfection, and ready to peel and eat. Includes Dierbergs Signature Red Seafood Sauce.....starting from $16.99

View our full selection of seafood party platters at Dierbergs.com

**Glazed Bacon-Wrapped Large Shrimp**

Choose: Sweet Bourbon, Sesame Teriyaki or Spicy Mango Chipotle Glaze.....$10.99 (10 ct.)

**Signature Seafood Crab Stuffed Jumbo Shrimp**

.....$10.99 (9 ct.)

**Stuffed Sea Scallops**

.....$12.99 (12 ct.)

**Signature Encrusted Jumbo, Wild-Caught Gulf Shrimp**

Choose: Asian Sesame, Chipotle Tortilla, Savory Parmesan or Sweet Coconut.....$9.99 (8 ct.) – Heat & Serve

**Freshly Steamed & Chilled Black Tiger Shrimp**

$11.99 lb. (large 31/40 ct.) • $19.99 lb. (jumbo 16/20 ct.)  
Four Berry Chipotle Sauce sold separately.....$3.49 (10 oz.)

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**Holiday Entrées**

stuffed, sauced, & sensational
Turkey Breast with Spinach Pesto Stuffing

Cooking a holiday dinner for just a few? A swivel of lemon pesto filling and a fragrant rosemary sauce makes a tender turkey breast fillet a truly special entrée. Instead of stuffing, try this easy-to-prepare filling. A swirl of lemony pesto filling and a fragrant rosemary sauce makes a tender turkey breast fillet a truly special entrée. The rich cherry sauce, laced with port, is the perfect complement. With sweet caramelized onions tucked inside, this savory roast beef is truly a holiday classic. The rich cherry sauce, laced with port, is the perfect complement.

Turkey Breast Fillet

1 Dierbergs turkey breast fillet (about 1 pound)
Spinach Pesto Stuffing (recipe follows)
1 Dierbergs extra virgin olive oil
1 teaspoon coarse black pepper
1 teaspoon coarse salt
1 teaspoon California garlic powder
Dierbergs extra virgin olive oil

To make pocket, insert tip of sharp knife in slit and make horizontal cuts on both sides to form pocket. Place Spinach Pesto Stuffing in pocket. Tie with kitchen twine or secure with cooking bands. Place beef seam-side down on rack in shallow roasting pan. Spread Caramelized Onions on beef. Stuffed, sauced, & sensational holiday entrées

Ballotine Beef Rib-Eye with Cherry Port Sauce

With sweet caramelized onions tucked inside, this savory roast beef is truly a holiday classic. The rich cherry sauce, laced with port, is the perfect complement.

Ballotine Beef Rib-Eye Roast

1 Dierbergs Special Boneless Ballotine-Cut Beef Rib-Eye Roast (about 4 pounds)
Dierbergs extra virgin olive oil
1 teaspoon garlic powder
1 teaspoon coarse salt
1 teaspoon coarse black pepper
Caramelized Onions (recipe follows)

Unroll beef roast and rub both sides with olive oil. In small bowl, combine garlic powder, salt, and pepper; sprinkle over beef. Place beef seam-side down on rack in shallow roasting pan. Roast in 350°F oven, uncovered, until internal temperature is 165°F, about 25 to 30 minutes. Cover and let stand 10 to 15 minutes before slicing. Serve with Rosemary Cream Sauce.

Cherry Port Sauce

2 tablespoons Dierbergs butter
2 tablespoons Dierbergs olive oil
1/2 cup finely sliced shallot
1 package (12 ounces) frozen dark sweet cherries, thawed
1 cup port wine
1 tablespoon Dierbergs brown sugar
1 teaspoon herbes de Provence
1 tablespoon cornstarch, dissolved in 2 tablespoons water

In medium skillet, melt butter with olive oil over medium-high heat. Add shallot; cook stirring often until tender, about 2 minutes. Add cherries, wine, brown sugar, and herbes de Provence; bring to a boil and cook stirring occasionally for about 10 minutes. Add cornstarch mixture; cook stirring constantly until thickened, about 1 minute. Makes 2/3 cups.

Spinach Pesto Stuffing

2 tablespoons Dierbergs butter
1/2 cup diced onion
2 cloves garlic, minced
1 box (9 ounces) frozen chopped spinach, thawed and well drained
1/2 cup chopped walnuts
1/2 cup panko bread crumbs
2 in 4 teaspoons Dierbergs extra virgin olive oil

In medium skillet, melt butter over medium-high heat. Add onion and garlic; cook stirring often until onion wilts, about 2 to 3 minutes. Stir in spinach, walnuts, panko, and lemon peel; cool slightly. Place mixture in work bowl of food processor fitted with steel knife blade; process until well combined. Add olive oil 1 teaspoon at a time, pulsing after each addition, until mixture is very finely chopped. Makes 1 1/4 cups.

Rosemary Cream Sauce

2 cups heavy whipping cream
2 sprigs fresh rosemary

In heavy 3-quart saucepan, bring cream to a boil over medium-high heat; boil until reduced to 1 cup, about 25 to 30 minutes. Strain sauce.

Makes 1 cup

Per serving with 3 tablespoons Sauce:
Calories 762
Fat 59g
Cholesterol 218mg
Protein 38g
Sodium 894mg
Fiber 3g

Per serving with 3 tablespoons Sauce:
Calories 452
Fat 26g
Cholesterol 92mg
Protein 35g
Sodium 233mg
Fiber 1g

Special Ballotine-Cut Roasts must be ordered from the Meat Department 24 hours in advance or ordered online 48 hours in advance.

Caramelized Onions

2 tablespoons Dierbergs butter
2 cups thinly sliced sweet onion (1 large)
1 tablespoon Dierbergs brown sugar
1 teaspoon dried thyme

In medium skillet, melt butter over medium-high heat. Add onion, brown sugar, and thyme; cover and cook until onion wilts. Uncover and cook stirring frequently until onion is golden brown, about 20 to 25 minutes. Place onion on cutting board and coarsely chop. Makes about 1 cup

Cherry Port Sauce

2 tablespoons Dierbergs butter
2 tablespoons Dierbergs olive oil
1/2 cup finely sliced shallot
1 package (12 ounces) frozen dark sweet cherries, thawed
1 cup port wine
1 tablespoon Dierbergs brown sugar
1 teaspoon herbes de Provence
1 tablespoon cornstarch, dissolved in 2 tablespoons water

In medium skillet, melt butter with olive oil over medium-high heat. Add shallot; cook stirring often until tender, about 2 minutes. Add cherries, wine, brown sugar, and herbes de Provence; bring to a boil and cook stirring occasionally for about 10 minutes. Stir in cornstarch mixture; cook stirring constantly until thickened, about 1 minute. Makes 2 1/2 cups

D I E R B E R G S  M A R K E T S,  I N C.     | P A G E  1 8

RECIPES
FROM OUR MEAT DEPARTMENT

Special Occasion Meat Entrées

Our Signature collection of specially prepared raw meat cuts and Chef Creation Ready-To-Heat Entrées are created by our culinary staff and hand-crafted by our skilled meat professionals. Complement your entrée with our kitchen’s side dishes and finishing sauces.

The Easy-Meal 4-Step Plan

1. Order online or at our meat department counter
2. Add side dishes and a sauce from our Kitchen & Deli
3. Pop it in the oven and bake as instructed
4. Serve & Enjoy!

Available by Special Order only with 48-hour notice.

New! Parmesan Encrusted Pork Ballotine Roast

An economical, versatile roast for an everyday meal or entertaining. Our fresh lean-and-tender boneless rib-end pork loin, is double butterflied, encrusted on both sides with a seasoned panko parmesan crumb mixture and then rolled and tied. Serve it with Dierbergs Kitchen Signature Marinara Sauce.

- Order in sizes from 2 to 3 lbs. (Recommend 8-12 oz. per person)
- Packaged in a ready-to-bake foil container

$6.99 lb.

New! Signature Stuffed Angus Beef Rib-Eye Ballotine Roast

– Our Signature Angus Boneless Prime Rib of Beef, expertly super-trimmed and double butterflied, is rolled with fresh spinach and roasted red peppers, and then coated with our Signature beef seasoning and pepper rub. Great served with Dierbergs Kitchen Sherry Wine Demi-Glace Sauce. Sauces available from our Deli or online.

- Order in sizes from 3-5 lbs. (Recommend 8-12 oz. per person)
- Raw Beef Ballotine-Cut Roast (for use with recipe on page 17 or to fill with your own favorite stuffing): $15.99 lb.

$17.99 lb.

Signature Stuffed Breast of Turkey

Our succulent, boneless, skinless turkey breast, filled with our kitchen’s fresh-made stuffings, is rolled and netted. Choose from Cranberry Apple or Portabella Shallot Bread Stuffings. Great served with our kitchen’s Savory Poultry Gravy.

- Order in sizes from 3-5 lbs. (Recommend 6-8 oz. per person)
- Packaged in a ready-to-bake foil container

$5.49 lb.

There’s More to this Menu

For a complete menu of raw, ready-to-cook entrées from our Meat Department, visit Dierbergs.com or any Dierbergs store.

Over 50 entrées to choose from.
time to get sidetracked

So many details go into planning a special holiday dinner – it’s easy to get distracted. Deciding on an entrée is usually pretty easy, but the side dishes can really throw you a curve. Never underestimate the power of a perfectly cooked vegetable or carefully crafted salad to make a great meal even better. Our collection of superb sides is just what you need to round out your menu in style.

Winter Veggie Gratin
A golden crown of crispy crumbs tops hearty vegetables in a gouda cheese sauce. Partner with a glazed ham or roast turkey.

1 bag (12 ounces) Brussels Sprouts® (Mann’s)
1 bag (12 ounces) Cabbage® (Mann’s)
1 package (8 ounces) shredded gouda cheese (divided)
1/4 cup mayonnaise
1/4 cup Dierbergs milk
1 teaspoon dry mustard
1 teaspoon hot pepper sauce
1/2 cup diced red bell pepper
1 tablespoon Dierbergs brown sugar
6 to 8 individual serving plates.

Pierce vegetable bags; place in microwave. Microwave (high) 6 minutes. Arrange vegetables in shallow 2-quart baking dish that has been lightly coated with non-stick cooking spray. In medium bowl, stir together 1 1/2 cups of the gouda, mayonnaise, milk, dry mustard, and hot pepper sauce. Spread over vegetables. Sprinkle bell pepper and remaining 1/2 cup cheese over top. In small bowl, combine butter and panko; sprinkle over vegetables. Cover and bake in 350°F. oven stirring occasionally until vegetables are lightly browned and liquid has evaporated, about 4 to 5 minutes. Season with salt and pepper. Makes 8 servings.

MAKE-AHEAD TIP
Recipe can be assembled several hours ahead and refrigerated. Bring to room temperature before baking as directed.

Vegetables with Brown Sugar Glaze
This colorful medley of simply-sauced winter vegetables couldn’t be any easier to prepare. Serve them alongside a rich, succulent pork roast.

1 bag (16 ounces) baby carrots
3/4 pound small Brussels sprouts, trimmed
2 tablespoons Dierbergs butter
3 tablespoons Dierbergs brown sugar
1 bag (14 ounces) frozen petite whole onions, thawed and well drained
2 large cloves garlic, minced
1/2 cup chicken broth
1/4 teaspoon salt
1/4 teaspoon ground black pepper

Per serving: Calories 75 • Fat 6g
Cholesterol 19mg • Sodium 220mg
Carbohydrate 8g • Fiber 2g • Protein 1g

MAKE-AHEAD TIP
Place carrots in microwave-safe dish; cover and microwave (high) 5 minutes. Arrange on a sheet. Bake in 425°F. oven until bacon is crisp, about 15 minutes. Let stand 5 minutes.

Classic Roasted Beet Salad
Sweet and mellow roasted beets shimmer over a bed of tender mixed greens. Finished with a shower of crunchy pecans and a crumble of tangy cheese, this delectable combination goes great with everything.

6 medium beets
2 tablespoons Dierbergs Extra Virgin olive oil
1/4 teaspoon salt
1/4 teaspoon ground black pepper
1/3 cup Dierbergs dairy sour cream
2 tablespoons red wine vinegar
1 clove garlic, minced
1 teaspoon Dierbergs sugar
8 cups mixed salad greens
1/2 cup chopped red onion
1/2 cup chopped pecans, toasted
1 container (5 ounces) crumbled blue or feta cheese

Per serving: Calories 221 • Fat 15g
Cholesterol 17mg • Sodium 250mg
Carbohydrate 25g • Fiber 3g • Protein 6g

Web Bonus
Find the recipe for Fruit & Nut Wilted Spinach Salad at Dierbers.com

Sweet and mellow roasted beets shimmer over a bed of tender mixed greens. Finished with a shower of crunchy pecans and a crumble of tangy cheese, this delectable combination goes great with everything.

6 medium beets
2 tablespoons Dierbergs Extra Virgin olive oil
1/4 teaspoon salt
1/4 teaspoon ground black pepper
1/3 cup Dierbergs dairy sour cream
2 tablespoons red wine vinegar
1 clove garlic, minced
1 teaspoon Dierbers sugar
8 cups mixed salad greens
1/2 cup chopped red onion
1/2 cup chopped pecans, toasted
1 container (5 ounces) crumbled blue or feta cheese

Fresly ground black pepper

Bacon-Wrapped Potato Cakes
Creamy garlic and chive mashed potatoes wrapped in crispy bacon are perfect with your favorite beef entree!

16 slices (1 pound) bacon
2 pounds russet potatoes, peeled and quartered
3 tablespoons Dierbergs milk
1/4 cup Dierbergs butter
2 large cloves garlic, minced
3 tablespoons snipped fresh chives
1/4 teaspoon dried thyme
1/4 teaspoon coarse salt
3/4 teaspoon ground black pepper
Dierbergs dairy sour cream
Snipped fresh chives for garnish

Place bacon slices on foil-lined jellyroll pan. Bake in 375°F. oven until bacon is cooked but not crisp, about 15 minutes. Drain on paper towels; cool completely.

Place potatoes in large saucepan; cover with cold water. Bring to a boil over medium-high heat. Reduce heat and simmer until tender, about 10 to 15 minutes. Drain well. In 1-cup glass measure, combine milk, butter, and garlic. Microwave (high) 20 to 30 seconds or until butter is melted. Stir until mixture, beat potatoes at low speed until mashed. Add milk mixture; beat until smooth. Beat in the 3 tablespoons chives, thyme, salt, and pepper. Cool slightly.

Divide potatoes into 8 equal portions; shape into cakes. Crisscross 2 slices bacon over top of each Potato Cake tucking ends under. Place seam-side down on foil-lined baking sheet. Bake in 425°F. oven until bacon is crisp, about 15 minutes. Let stand 5 minutes. Top each Potato Cake with dollop of sour cream and garnish with chives.

Makes 8 servings.

MAKE-AHEAD TIP
Shape Potato Cakes and wrap with bacon. Cover and chill several hours or overnight. Let stand at room temperature 30 minutes before baking.

Tender Ruby Reds add an extra splash of holiday color to your salad bowl. Try this blend of sweet red butter lettuce and tender baby spinach in our Classic Roasted Beet Salad.
cheers to the holidays!

“Here’s to us that are here, to you that are there, and the rest of us everywhere.”

– Rudyard Kipling

Web Bonus
For more spirited holiday drinks, go to Dierbergs.com

Spirited Egg Nog
4 cups egg nog
1 1/4 cups Kahlúa Coffee Liqueur
1/2 cup Ketel One Vodka
Sweetened whipped cream
Freshly grated nutmeg

Just before serving, stir together egg nog, Kahlúa, Vodka, and sweetened whipped cream. Top with whipped cream and nutmeg. Makes 8 servings.

Reposado Sparkler
2 tablespoons Familia Camarena Reposado Tequila
1 teaspoon agave nectar
1/2 cup Korbel Brut Champagne

In Champagne flute, stir together Tequila and nectar. Top with Champagne. Makes 1 cocktail.

Classic Manhattan
1/4 cup Crown Royal Blended Canadian Whiskey
2 tablespoons sweet vermouth
Dash bitters
Maraschino cherries


Tam O’Shanter Coffee
3/4 cup hot strong brewed coffee
2 tablespoons coffee liqueur
2 tablespoons Baileys Irish Cream

Combine coffee, liqueur, and Baileys in Irish coffee mug. Stir. Float thin layer of cream on top. Drizzle chocolate syrup over top. Makes 1 cocktail.

Cibola
1/4 cup Seagram’s 7 Canadian Whiskey
1 tablespoon Goldschlager Cinnamon Schnapps Liqueur
1/4 cup 7-UP

Fill cocktail shaker halfway with ice. Add Whiskey and Liqueur. Shake vigorously until chilled. Strain into rimmed glass. Add 7-UP. Makes 1 cocktail.
Sommelier Santa.

While you typically see Santa pictured with a cup of hot cocoa, his true passion is wine. So when he approached us and asked if he could help assemble our 20 Good Wines Under $20, we gladly accepted. After all, who knows more about value shopping than a man who can supply toys to all the children of the world? Santa kept his eyes open throughout the year. As wine deals came through, he grabbed them, accumulating great wine values and storing them at the North Pole. The result? A tremendous selection of 20 Good Wines Under $20 for 2011 courtesy of Santa. You’ll find them in our lobbies starting in November.

We think you’ll agree, Santa is the perfect sommelier!

Greg Deanberg
dessert inspirations

Staring at the beautiful pastries through the glass at Dierbergs European Bakery is like gazing at delectable works of art. Wouldn’t it be wonderful to create something magical of your own for your holiday dessert table? We asked Dierbergs European Pastry Chef, Judy Smith, to help us translate her secrets for these stunning finales into recipes you can make at home. With Judy’s inspirations and a few tweaks for the home kitchen, you are on the way to dessert bliss!

Black Forest Cake

Germany’s Black Forest region is home to this rich, dark chocolate cake, layered with cherries and whipped cream, and laced with cherry liqueur. Genoise is a cousin to sponge cake, which is lighter than traditional butter cakes.

Chocolate Genoise Cake (recipe follows)

1/4 cup Michigan Cherry Liqueur

Chantilly Cream (recipe follows)

Dark Sweet Cherry Filling (recipe follows)

Maraschino cherries with stems, well drained

1 container (2 ounces) Dierbergs Bakery semisweet chocolate curls

Place one Chocolate Genoise Cake layer on serving plate. Brush top with Cherry Liqueur; spread with 1/2 cup Chantilly Cream. Spoon half of the Dark Sweet Cherry Filling over the Cream, keeping 1/2-inch border. Repeat layers. Top with last cake layer. Reserve 1 cup of the Cream for garnish. Spread remaining Cream over top and sides of Cake. Press chocolate curls into sides of Cake. Spoon reserved 1 cup Cream around top edge of Cake. Garnish with maraschino cherries and additional chocolate curls. Chill several hours before serving. Makes 12 servings

Per serving: Calories 427 ❖ Fat 23g ❖ Cholesterol 158mg ❖ Sodium 84mg ❖ Carbohydrate 46g ❖ Fiber 2g ❖ Protein 6g

Chantilly Cream

2 cups heavy whipping cream

1/3 cup Dierbergs powdered sugar

1 teaspoon vanilla extract

In large chilled mixer bowl, beat cream at high speed until soft peaks form. Add powdered sugar and vanilla; beat at high speed until stiff. Makes 4 cups

Dark Sweet Cherry Filling

1/4 cup Michigan Cherry Liqueur

1 tablespoon cornstarch

1 package (12 ounces) frozen dark sweet cherries, coarsely chopped and thawed

In medium saucepan, stir together sugar and cornstarch. Stir in cherries. Bring to a boil over medium-high heat; cook stirring occasionally until thickened, 1 minute. Remove from heat; stir in liqueur. Cool to room temperature. Cover and chill at least 1 hour. Makes about 1 1/2 cups

(continued on page 30)

Hand-Crafted European Pastries

For specially hand-crafted pastries visit Chef Judy Smith in the European Bakery at Dierbergs Market Place. Or, call 636-537-9413 to place your order. European pastries are also available at Dierbergs West Oak Bakery: 314-432-8823.

Hershey’s Special Dark Cocoa Powder is a blend of natural and dutch-processed cocoa. It has darker color and richer flavor for more sophisticated desserts. Available in Dierbergs Baking Aisle.
Raspberry Delight Cake

Covered in a cloud of white chocolate mousse and adorned with raspberries and marzipan leaves, this beautiful dessert will be the star of your holiday table.

Preheat oven to 350°F.

1 box (18 ounces) white cake mix
2 cartons (6 ounces each) fresh raspberries
1 box (18 ounces) white cake mix
1 can (21 ounces) more fruit apple pie filling
2 tablespoons Dierbergs sugar
1/2 teaspoon vanilla extract

For Pastry: in medium bowl, stir together
3/4 cup Dierbergs flour
1/2 teaspoon baking powder
1/4 teaspoon salt
1/2 cup Dierbergs sugar
1/2 teaspoon ground cinnamon

For Filling: in small bowl, stir together
1 Dierbergs egg
1/2 cup pasteurized liquid egg whites
1/4 cup Dierbergs sugar
3 tablespoons Dierbergs butter, softened
2 to 3 drops green food color

For Glaze: in small microwave-safe bowl. Microwave (high) for 1 1/2 minutes. Let stand 1 minute; stir until chocolate is melted and smooth. Cool slightly.

In large chilled mixer bowl, beat cream at high speed until stiff peaks form. In second large mixer bowl with clean beaters, beat egg whites at high speed until foamy. Add sugar 1 tablespoon at a time beating until shiny and smooth. Slowly beat in melted white chocolate just until combined. Gently fold whipped cream one-third at a time into white chocolate mixture. Cover and chill at least 3 hours or up to overnight before assembling Cake.

Makes about 6 cups

Marzipan Holly Leaves

4 ounces (1/2 of 8-ounce can) marzipan
2 to 3 drops food color
2 cups heavy whipping cream
3 tablespoons Dierbergs sugar
2 to 3 drops green food color

French Apple Tart

Don’t be intimidated by the beautiful rose petal arrangement on this tart. Just follow the recipe step by step and you, too, can create this show-stopping dessert!

For Pastry: in medium bowl, stir together
3/4 cup Dierbergs flour
1/2 teaspoon salt
1/2 cup Dierbergs butter, softened
1/2 cup Dierbergs sugar
1 large Dierbergs egg
1/2 teaspoon vanilla extract

For Filling: in medium bowl, stir together
1 cup Dierbergs sugar
1/2 teaspoon ground cinnamon

For Glaze: place jelly in small microwave-safe bowl. Microwave (high) 30 seconds or until melted. Brush over cooled Tart.

Makes 12 servings

Per serving: Calories 620 ❚ Fat 36g ❚ Cholesterol 151mg ❚ Sodium 364mg ❚ Carbohydrate 67g ❚ Fiber 3g ❚ Protein 8g

Per serving: Calories 30g ❚ Fat 12g ❚ Cholesterol 54mg ❚ Sodium 151mg ❚ Carbohydrate 6g ❚ Fiber 3g ❚ Protein 4g

TIP Marzipan is located in Dierbergs Baking Aisle.
the king of rolls

A basket of freshly baked dinner rolls is a treat any time of year. But at the holidays? It’s almost required! This year, engage the kids to bake from scratch. It’s easier than you think with help from the experts at King Arthur Flour.

Bread Baking Program®, which teaches kids in grades 4 to 7 how to bake from scratch, is all you need to create tender cloverleaf rolls, buttery crescents, and a batch of warm and wonderful cinnamon rolls, guaranteed to make everybody smile. To find out more about Life Skills, visit kingarthurflour.com.

Basic Roll Dough

Homemade rolls just don’t get any easier than this can’t-miss, no-mixer-needed recipe from King Arthur Flour. It’s been kid-tested across the country.

2 cups warm (120° to 130°F) water 1/4 cup Dierbergs sugar 1 envelope (1/4 ounce) active dry yeast (2 1/4 teaspoons) 2 cups King Arthur Organic White Whole Wheat Flour 1/2 cup Dierbergs vegetable oil 1 tablespoon salt 4 cups King Arthur Unbleached All-Purpose Flour

In large mixing bowl, combine water, sugar, yeast, and whole wheat flour. Cover dough; let stand until bubbly, about 10 minutes. Stir in oil and salt. Stir in all-purpose flour 1 cup at a time until dough holds together and most of the flour is mixed in. Turn dough out onto lightly floured surface; set mixing bowl aside. Knead dough 5 minutes, sprinkling with additional flour as needed to reduce stickiness.

Use paper towel to wipe out inside of mixing bowl, lightly coat with oil, and set aside. Knead dough 5 minutes, sprinkling with additional flour as needed to reduce stickiness.

Gently punch dough to deflate; turn out onto lightly floured surface. Shape and bake rolls as directed in recipes that follow. Makes 2 dozen rolls

MAKE-AHEAD TIP Rolls can be made and shaped, then covered and chilled overnight. Let stand at room temperature while oven preheats. Bake as directed.

Crescent Rolls

1 recipe Basic Roll Dough (see recipe) 4 tablespoons Dierbergs butter, melted (divided) 1 large Dierbergs egg, beaten with 1 tablespoon water

On lightly floured surface, roll half of the dough into 12-inch circle. Brush dough with 2 tablespoons of the melted butter. Cut into 12 wedges. Beginning at wide end of each wedge, loosely roll dough toward point. Place point-side down on parchment-lined baking sheet, curving into crescent shape. Repeat with remaining dough and melted butter. Cover with plastic wrap; let rise 30 minutes. Brush top of crescents with egg mixture. Bake in 375°F oven until light golden brown, about 15 minutes.

Makes 2 dozen

Per Roll: Calories 139 • Fat 3g Cholesterol 8mg • Sodium 294mg Carbohydrate 23g • Fiber 1g • Protein 4g

Cloverleaf Rolls

1 recipe Basic Roll Dough (see recipe) 1 large Dierbergs egg, beaten with 1 tablespoon water

Divide half of the dough into 12 pieces; roll each dough piece into ball. Divide each ball into 3 pieces; roll each piece into small ball. Lightly coat 12 muffin cups with no-stick cooking spray. Place 3 balls into each muffin cup. Repeat with remaining dough. Cover with plastic wrap; let rise 30 minutes. Brush top of Rolls with egg mixture. Bake in 375°F oven until light golden brown, about 15 minutes.

Makes 2 dozen

Per Roll: Calories 156 • Fat 5g Cholesterol 13mg • Sodium 295mg Carbohydrate 28g • Fiber 1g • Protein 4g

Cinnamon Rolls

1 recipe Basic Roll Dough (see recipe) 6 tablespoons Dierbergs butter, melted (divided) 1/2 cup Dierbergs sugar 3 teaspoons ground cinnamon Cream Cheese Icing (recipe follows)

On lightly floured surface, roll half of the dough into 9x15-inch rectangle. Brush dough with 3 tablespoons of the melted butter. In small bowl, combine sugar and cinnamon. Sprinkle half of the cinnamon mixture over dough. 1. Starting at one long edge, roll dough up jellyroll style, pinch edges to seal seam. Place dental floss under dough. 2. Pull floss through dough to slice 1 inch thick. Place Rolls in 9x13-inch baking dish that has been coated with no-stick cooking spray. Repeat with remaining dough, melted butter, and cinnamon mixture. Cover with plastic wrap; let rise 30 minutes. Bake Rolls in 350°F oven until light golden brown, about 25 to 30 minutes. Spread Cream Cheese Icing over slightly warm Rolls. Makes 2-2 1/2 dozen

Per Roll: Calories 189 • Fat 7g Cholesterol 13mg • Sodium 243mg Carbohydrate 25g • Fiber 1g • Protein 4g

Cream Cheese Icing

1 package (3 ounces) cream cheese, softened 1/4 cup Dierbergs sugar 1/2 teaspoon vanilla extract

In medium bowl, beat cream cheese and sugar with hand mixer until well mixed. Add powdered sugar and vanilla; beat until mixture is smooth and creamy. Makes about 2 cups

PER ROLL:
Calories 139 • Fat 3g
Cholesterol 8mg • Sodium 294mg
Carbohydrate 23g • Fiber 1g • Protein 4g
a candy cane holiday

Everybody’s favorite holiday harbinger gives dessert a whole new twist! These red and white striped delights add a blast of cool, crisp minty flavor to festive sweet treats.

Candy Cane Ribbon Cake

Stash this make-ahead dessert in the freezer and serve a slice of holiday fun anytime!

8 to 9 peppermint ice cream sandwiches, unwrapped
1/2 gallon Dierbergs vanilla or chocolate ice cream (square carton)
1 container (8 ounces) frozen non-dairy whipped topping, thawed
Miniature candy canes, crushed peppermint candies, or Dierbergs Bakery semi-sweet chocolate curls

Line 9x5-inch loaf pan with foil. Fit 4 ice cream sandwiches long-sides together snugly in single layer to cover bottom of pan, trimming as needed to fit. If needed, slice 1 ice cream sandwich in half lengthwise to completely fill bottom of pan. Cut ice cream in half crosswise; place one half in freezer for other uses. Cut remaining half into 6 even slices. Arrange 3 ice cream slices in single layer on top of ice cream sandwiches, smoothing with knife. Repeat with remaining ice cream sandwiches and ice cream slices. Freeze until firm.

Invert ice cream Cake onto cutting board; remove and discard foil. Frost top and long sides with whipped topping. Freeze several hours until firm; wrap tightly and freeze overnight or up to several days.

To serve, slice Cake; garnish with candy canes. Makes 8 servings.

Per serving:
- Calories: 424
- Fat: 21g
- Cholesterol: 48mg
- Sodium: 225mg
- Carbohydrate: 54g
- Fiber: 1g
- Protein: 3g

Web Bonus
Find the recipe for Candy Cane Fudge at Dierbergs.com

Holiday Entertaining

Easy Entertaining with Help from Dierbergs Kitchen

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Holiday Entertaining. Just Click DIERBERGS.COM

Homemade Christmas Cookies

by Dierbergs Bakery

$5.99 (30 ct.)

1 Cranberry Orange Pecan A can’t-miss holiday treat with the delicious flavor of cranberry complemented by orange and pecans.

2 Chocolate Fudge Peppermint
Tempting fudge and yummy peppermint combine for the perfect holiday cookie.

3 Molasses Greg’s wife Susan and her grandma have been making these cookies for years from a recipe straight from her grandmother’s hand-written notebook. A great taste of the holidays your family will love.

4 Pumpkin Gooey Butter Our Signature Gooey Butter Cookies flavored with pumpkin for a taste of the holidays.

5 Red Velvet Two favorite cakes – Red Velvet and Gooey Butter, joined together in one sensational holiday cookie!
Savory Roasted Butternut Squash  
Cranberry-Apple Bread Stuffing  
Rolls with Honey Maple Butter  
Entrées and sides from Dierbergs

Boneless Breast of Turkey with Gravy  
Slow-Roasted Beef Brisket Au Jus  
Honey Crusted® Boneless Sliced Ham  
Roasted Seasoned Pork Loin  
- With Sherry Demi-Glace Sauce  
- With Bourbon Glazed Apples  
Smoked Spiral-Sliced Turkey Breast  
NEW! Signature Stuffed Ballotine Pork Roasts  
- Wild Mushroom Whole Grain Stuffing served with Sherry Demi-Glace Sauce  
- Apple Craisin Bread Stuffing served with Sherry Demi-Glace Sauce  
Pastry-Wrapped Wellingtons  
Beef Tenderloin, Chicken or Salmon  
Succulent Prime Rib  
- With Sherry Demi-Glace and Horseradish Sauces  

Wild Mushroom Whole Grain Pilaf  
NEW! Encrusted Parmesan Asiago Risotto Balls  
NEW! Honey Brown Sugar Roasted Carrots & Pecans  
NEW! Wild Mushroom Whole Grain Pilaf  
Savory Roasted Butternut Squash  
Homestyle Mashed Potatoes  
Traditional Bread Stuffing  
Cranberry-Apple Bread Stuffing  
Pralline Sweet Potato Casserole  
Southern-Style Corn Soufflé  
Herbed Green Bean Amandine  
Classic Green Bean Casserole  
Three-Cheese Potato Gratin  
Roasted Herbed Red-skin Potato Wedges  
Roasted Brussels Sprouts  
Trio of Roasted Herbed Potatoes  
Yukon Gold, Red-Skin and Sweet Potatoes  
Baked Cauliflower Swiss Gratin  
Baked Asparagus  
Broccoli and Cheese  
Cheddar Ravioli  
Roasted Seasoned Artichokes  
Broccoli Spears  
Stuffed Mushrooms  
Green Bean Casserole  
Fresh Cranberry-Orange Relish  

Entrées and sides from Dierbergs Complete Holiday Menu. See opposite page.

FROM DIERBERGS KITCHEN AND DELI

You never knew something so good could be so easy!

DIERBERGS MARKETS, INC.  |  PAGE 36  |  PAGE 37  |  DECEMBER 2011

Suggested Menu: Thanksgiving

Boneless Breast of Turkey with Gravy
Savory Roasted Butternut Squash
Cranberry-Apple Bread Stuffing
Roasted Brussels Sprouts
Rubs with Honey Maple Butter

$39.99  
(Serves Four)  
($79.99 Serves Eight)

Entrées and sides from Dierbergs Complete Holiday Menu. See opposite page.

Traditional Turkey Dinner

Makes a great gift!  
(Pre-set menu – no substitutions please.)

$75.99  
Serves 8-10

- 12-14 lb. Butterball® Roasted Turkey  
- Homestyle Turkey Gravy, 2 lbs.  
- Homestyle Mashed Potatoes, 4 lbs.  
- Traditional Bread Stuffing, 3 lbs.  
- Fresh Cranberry-Orange Relish, 1 lb.  
- Green Bean Casserole, 3 lbs.  
- Bake & Serve Homestyle Rolls (16 ct.)

Order Today

Order Meals, Entrées or Sides at Dierbergs.com

Find complete item descriptions and pricing in-store or at Dierbergs.com. All foods are prepared fresh to order, ready to heat and serve. Please order 48 hours in advance. Menu available through December 31, 2011.
Order Today
Order Meals, Entrées or Sides at Dierbergs.com


Suggested Menu:
Honey-Crusted Ham Dinner

- Honey Crusted® Boneless Sliced Ham with Honey-Pineapple Glaze
- Trio of Roasted Herbed Potatoes
- Herbed Green Bean Amandine
- Southern-Style Corn Soufflé
- Rolls with Signature Honey Maple Butter

$44.99 Serves Four
$89.99 Serves Eight
Entries and sides from Dierbergs Complete Menu for Entertaining. See page 37.

Also shown: Cranberry Walnut Harvest Salad
(à la Carte $9.99 small – $19.99 large)

Suggested Menu:
Prime Rib Dinner

- Succulent Prime Rib with Horseradish and Demi-Glace Sauces
- Three-Cheese Potato Gratin
- Fresh Vegetable Medley
- Rolls with Signature Honey Maple Butter

$84.99 Serves Four
($169.99 – Serves Eight)
Entries and sides from Dierbergs Complete Menu for Entertaining. See page 37.

Also shown: Cranberry Walnut Harvest Salad
(à la Carte $9.99 small – $19.99 large)

Suggested Menu:
Pork Ballotine Dinner

- Wild Mushroom Whole Grain Stuffed Pork Ballotine with Sherry Demi-Glace Sauce
- Baked Cauliflower Swiss Gratin
- Honey Brown Sugar Roasted Carrots & Pecans
- Herbed Green Bean Amandine
- Rolls with Signature Honey Maple Butter

$44.99 Serves Four
($89.99 – Serves Eight)
Entries and sides from Dierbergs Complete Menu for Entertaining. See page 37.

See additional menu selections on page 37.

Order Today
Order Meals, Entrées or Sides at Dierbergs.com

Find complete item descriptions and pricing in-store or at Dierbergs.com. All foods are prepared fresh to order, ready to heat and serve. Please order 48 hours in advance. Menu available through December 31, 2011.
**Appetizer Parties**

From casual parties to elegant gatherings, adding flavor to your holidays is deliciously easy when you turn to Dierbergs Kitchen & Deli.

- **Specialty Stuffed Mushrooms**  
  $6.99 - $7.99 (6 ct.)
- **Pinwheel Appetizer Wraps**  
  $12.99 (12 ct.)
- **Chicken Satay Skewers**  
  (Thai Peanut or Teriyaki)  
  $7.99 lb. (approx. 10 per lb.)
- **Sun-dried Tomato Pesto Cheese Torte**  
  $5.99 (8 oz.)  
  $14.99 (20 oz.)
- **Italian Antipasto Skewers**  
  $14.99 (10 ct.)
- **Pinwheel Appetizer Wraps**  
  $12.99 (12 ct.)

- **Appetizer Potato Skins**  
  Served with sour cream or smoky Chipotle Ranch Sauce...$8.99 (7 ct.)
- **Asian Chicken Potstickers**  
  A traditional Asian Dumpling served with Sesame Teriyaki Sauce...$9.99 (6 ct.)
- **Glazed Chicken Wings**  
  Spicy Mango Chipotle  
  Honey BBQ  
  Hot Buffalo  
  Sweet Bourbon  
  Teriyaki  
  $6.49 lb. (approx. 9 pcs./lb.)
- **NEW! Specialty Breaded Ravioli**  
  – Spinach Artichoke with Marinara, or Jalapeno Cream Cheese (shown) with Guacomole Ranch Sauce...$5.99 lb. (approx. 20 pcs./lb.)
- **NEW! Swiss Gruyère Fondue**  
  ...$5.99 (12 oz.)
- **NEW! Signature Mini Cheese Tortes**  
  – Honey Pecan Craisin  
  – Apricot Walnut Goat Cheese  
  – Mediterranean Olive Goat Cheese  
  – Caramelized Onion Garlic Herb Goat Cheese  
  – Mediterranean Feta and Red Pepper  
  $3.49 (4 oz.)

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Most items on this page can be found in our grab-and-go self service cases.  
To ensure availability, order 48 hours in advance in store or at Dierbergs.com.  
Most items available in store, ready-to-serve or heat & serve.
Appetizer Dips

NEW! Seafood Crab Creamy Cheese Dip

Hot Buffalo Chicken Dip
Four Cheese Spinach Artichoke Dip

Chipotle Tex-Mex Cheese Dip
Classic Artichoke Parmesan Dip

Fancy Chicken Salad Pastry Cups (three varieties)
- Chunky Pecan, Gorgonzola & Dried Cherry
- Cheddar Pecan

Petite Pastry Cup Appetizers
- Four Cheese Spinach Artichoke
- Seafood Crab
- Artichoke Parmesan
- Cheddar Pecan

Brie Toppers – Our Signature Toppers paired with a fresh brie make an easy, elegant appetizer... $2.79 (4 oz.)
- Brandy Apricot Almond
- Caramel Cranberry Pecan

Serve chilled or warmed.

Fancy Chicken Salad Pastry Cups

Brie En Croute
Plain, Cranberry Walnut, Apple Pecan, Sweet Mango Chutney, Sun-Dried Tomato Walnut, or Dried Fruits with Honey Pecans & Almonds. Ready to bake and serve.

$11.99 (12 oz.)
$23.49 (24 oz.)
Special Order: 48-hour notice required

New! Mini Bistro Sandwiches – Our extraordinary take on the dollar roll sandwich.
- Honey Craisin Virginia Ham, Roasted Turkey or Chicken Breast
- Premium Angus Beef & Blue Cheese
- Chipotle Turkey Breast & Smoked Gouda
- Honey Mustard Bacon Cheddar Turkey Club
- Fresh Mozzarella Caprese

$11.94 (6 ct.)
Special Order: 48-hour notice required

Smoked BBQ Rib Tips with our KC-Style Honey BBQ Sauce.
$5.49 lb.
(approx. 10 pcs./lb.)

Party Pizza Rye
Simply scoop sausage cheese dip on rye bread and bake.

$7.99 (16 oz.)
(approx. 22 pcs.)

Specialty Layered Dips
- Mediterranean Greek
- Seafood Crab
- Southwest Fiesta
- Black Bean
- Five-Layer Taco
$6.49 – $6.99
(16 oz. – 24 oz.)

Specialty Hand-Made Cheese Balls
- Pumpkin Cheesecake
- Double Chocolate
- New York Cheesecake
- Chili Cheese
- Cheddar Ranch
- Jalapeno Cheddar Ranch
$5.99 (12 oz.)

To ensure availability, please order 48 hours in advance.

Order online. It’s Super Easy. Just click Dierbergs.com

Most items available in store, ready-to-serve or heat & serve.

NEW! Breaded Cannelloni Bites with Marinara
- Italian Beef & Cheese
- Chicken Artichoke
$6.99 lb.
(approx. 20 pcs./lb.)

PREPARED BY DIERBERGS MARKETS, INC.
Heat & Serve Seafood Appetizers

Salmon or Shrimp Florentine Cups – Crispy fillo cups filled with a savory Florentine filling and tender shrimp or salmon.... $9.99 (12 ct.)

Glazed Bacon-Wrapped Sea Scallops
- Sweet Bourbon Glaze
- Mango Chipotle Glaze
- Sesame Teriyaki Glaze
- $12.99 (12 ct.)

Bite-Size Seafood Mushrooms
Signature Seafood Crab Stuffing and Shrimp in petite fresh mushroom cap... $8.99 (15 ct.)

Stuffed Jumbo Prawns
Fresh water jumbo prawns boast a remarkable lobster-like texture and taste. Stuffed with our delicious Seafood Crab Stuffing... $3.99 (3 oz.)

Mini Genuine Crab Cakes
Natural crab meat and mild seasoned bread crumbs in a bite-sized delight. Includes Remoulade Sauce... $8.99 (9 ct.)

Available by Special Order from Our Seafood Department

NOW AVAILABLE...ORDER ONLINE AT DIERBERGS.COM
Includes every item on this page, plus additional platters.
Seasonal Favorites
From Our Kitchen & Deli

NEW! Sweet Potato & Butternut Fall Harvest Soufflé
$3.99 lb.

NEW! Encrusted Parmesan Asiago Risotto Balls
$1.99 ea. (5 oz.)

Wild Mushroom Whole Grain Pilaf
$4.99 lb.

Savory Roasted Butternut Squash
$5.49 lb.

Fresh Cranberry Ambrosia or Cranberry Orange Walnut Relish...$5.49 lb.

Roasted Butternut Balsamic Salad
$5.99 lb.

Caramel Pecan Apple Salad
$5.99 lb.

NEW! Honey Brown Sugar Roasted Carrots & Pecans...$5.49 lb.

Fruit and Nut Whole Grain Salad.....$5.99 lb.

NEW! Baked Cauliflower Swiss Gratin.....$3.99 (9 oz.)

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*Menu variety and prices subject to change.

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merry berry slush

Fill your punch bowl with this fruity, fizzy, and refreshing slush. It’s great for serving a thirsty crowd.

3 cups water  
1 cup Dierbergs sugar  
1 box (3 ounces) strawberry-flavored gelatin  
3 cups pineapple juice  
2 cups Dierbergs orange juice  
1/3 cup fresh lemon juice  
1 bottle (2 liter) 7-UP, chilled

In large saucepan, bring water, sugar, and gelatin to a boil over medium-high heat. Boil stirring occasionally for 2 minutes. Remove from heat; stir until sugar and gelatin are completely dissolved. Pour into large freezer container. Stir in juices; cover and freeze overnight.

To serve, let frozen punch stand at room temperature 30 minutes. Use large metal spoon to break up frozen punch. Place in 4-quart punch bowl. Stir in 7-UP.

Makes about twenty 3/4 cup servings

TIP For an adult version, add 1 cup of Cruzan Strawberry Rum.