Happy Holidays!

Most holiday memories are filled with recollections of family gathered around the table, enjoying and sharing heart-warming meals.

And if you’re like our family, the food on that table is a delicious mix of family recipes passed down for generations and new dishes that showcase holiday flavors in bold, unexpected ways. Plus, we add favorites from Dierbergs Kitchen, where you will find a wonderful assortment of timeless – and time-saving – holiday dishes and new cuisine classics.

It’s truly our pride and privilege to be part of your family’s holiday traditions. We’re passionate about helping you create lasting memories, from ensuring we carry just the right ingredients to recreate your grandmother’s oyster stuffing, to providing cooking instruction so you can establish your family’s next long-standing holiday-food tradition.

[It’s our]...privilege to be part of your family’s holiday traditions.

The holidays are a time for family, fun and festive foods. My wife and I wish you a wonderful and blessed season and a healthy new year, from our family to yours.

Happy Holidays!

Bob Dierberg

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Holiday Dinner with Tyler

My wife, Sue, and I recently had the pleasure of meeting Food Network Chef Tyler Florence and the Michael Mondavi family at their winery in Napa Valley. Spending the day touring and sampling in the vineyard is truly a one-of-a-kind experience.

Having watched Tyler create fabulous food on his TV shows, it was no surprise to hear his enthusiasm for his new passion... crafting signature fine wines with winemaker Rob Mondavi, J. F. Their warm and welcoming approach made us feel right at home, and it didn’t take long for us to realize the dedication they have to producing some truly eclectic and superb wines. It was a memorable experience!

Tyler has shared recipes for one of his favorite holiday menus with us, which he will showcase on our Everybody Cooks TV Show (check our weekly ad or Dierbergs.com for date/time). You’ll want to watch as he works his magic in the kitchen. With his recipes, you’ll be proud to welcome your family and friends for a holiday feast of food and wine. Enjoy!

- Greg Dierberg

Meet Tyler Florence...

now starring in the popular Food Network show, The Great Food Truck Race. Previously he starred in How to Boil Water, Food 911, and Tyler’s Ultimate. He hosted numerous other Food Network shows and specials, and is a regular guest on The Today Show. Tyler is a top-selling cookbook author, and Chef and Proprietor of two California restaurants: Wayfare Tavern in San Francisco and El Paseo in Mill Valley. His recent partnership with the Michael Mondavi family is inspired by the balanced union of wine and food – and in the family and friends who share meals around the table.

For more information, please visit: TylerFlorenceWines.com, Facebook, or via Twitter @TylerFlorence and @TFWines.

Tyler’s Menu

Split Roasted Turkey Buried in Herbs
Caramelized Onion and Cornbread Dressing
Roasted Apples, Potatoes, and Brussels Sprouts with Whipped Parmesan
Fresh Cranberry Compote with Cinnamon and Grand Marnier
Individual Pecan Pies with Sweet Tea Caramel Sauce
Holiday Dinner with Tyler

(continued from page 3)

Split Roasted Turkey Buried in Herbs
(Recipe Courtesy of Tyler Florence)

Perfumed with a fistful of herbs, this crispy-skinned, perfectly cooked turkey will be a hit at your holiday table.

Serves 8 to 12

1 whole 12-14 pound fresh turkey
½ cup extra virgin olive oil
2 tablespoons chopped fresh thyme leaves
2 tablespoons chopped fresh oregano
2 tablespoons chopped fresh rosemary
2 tablespoons chopped fresh sage
Kosher salt and freshly ground black pepper
Sprigs of thyme, rosemary, and sage

Preheat oven to 400°F. Begin by rinsing the turkey under cold running water. Pat the turkey dry and set on a cutting board. With a meat cleaver or large knife, carefully cut through the entire breastbone, creating two even-size halves. Remove the breasts from the bone by using a sharp, thin knife to cut down the length of the breastbone. Carefully separate the thighs/legs from the bird by cutting through the skin and joint where the thigh connects to the body. Set aside the bones for a wonderful homemade turkey stock. At this point, you will have 2 big leg/thigh pieces and 2 breast pieces.

In a mixing bowl, combine the olive oil, chopped thyme, oregano, rosemary and sage and rub all over the turkey parts. Season the turkey all over with salt and pepper. Place a large skillet over medium-high heat and coat with 2 tablespoons of olive oil. Place turkey pieces in hot skillet and sear to brown the skin. Do in batches so that you do not lose too much heat in the pan.

To ensure even cooking, we are going to start the legs first and after 30 minutes, add the breasts. This way they finish cooking at the same time and come out perfect! Place the browned legs skin-side up in a large roasting pan. Bury the legs with sprigs of herbs and pop into the oven. Roast for 30 minutes. Then add the browned boneless breast pieces skin-side up and bury in herbs. Roast for 20 to 25 minutes, or until the internal temperature of the breast meat is 165°F when checked with a thermometer. Once at proper temperature, remove from the oven and let rest for 20 minutes before slicing and serving.

Caramelized Onion and Cornbread Dressing
(Recipe Courtesy of Tyler Florence)

Break through the crunchy golden top and dig into this moist, flavorful dressing loaded with sweet caramelized onions.

Serves 6 to 8

2 tablespoons butter
2 onions, chopped
Handful fresh sage leaves, chopped
6 large cornmeal muffins, cubed
Salt and freshly ground black pepper
1 egg
¼ cup heavy cream
¼ cup chicken stock

Preheat the oven to 375°F. Melt the butter in a medium skillet over medium heat. Add the onions and cook, stirring, for about 10 minutes or until soft and caramelized. Add sage and scrape into a large mixing bowl. Add the cornbread cubes, season well with salt and pepper, and give it a good toss until it’s well combined.

In a separate bowl, whisk together the egg, cream, and stock and pour it over the cornbread mixture. Stir the stuffing together and spoon it into a buttered baking dish. Bake until hot and crusty on top, about 30 minutes.

*To love cooking as much as I do is to understand that wine and food bring out the best in each other. That’s why I partnered with the experts – the Michael Mondavi family in Napa Valley. Fourth-generation winemaker Rob Mondavi, Jr. sourced grapes from the finest vineyards and led us through the measuring, tasting and testing of a wide variety of barrel samples and blends. Together we crafted exceptional wines – both limited production and everyday food-friendly varieties – that we are proud to introduce. I hope you enjoy drinking these wines as much as we enjoyed making them. Cheers!*

– Tyler Florence
罗斯特的苹果、土豆和布鲁塞尔花椰菜配以帕尔马松打奶油
（食谱由泰勒弗洛伦斯提供）

鲜莓蔓越莓酱
（食谱由泰勒弗洛伦斯提供）

蔓越莓酱将永远是同样的！甜、酸、香，这种爽口的果酱不仅具有风味。

服务：8~10

2袋（每袋12盎司）新鲜蔓越莓
2橙子，去皮，切碎
1/2杯格兰马里尼
1茶匙新鲜磨碎的肉豆蔻
1/4茶匙肉豆蔻

从一半的蔓越莓、1个橙子和一半的其他剩余成分放入食品处理器中，搅拌至粗犷，大约8到10次搅拌。这

不将是切碎一切，也将混合一切。一旦混合，从一个大碗中，将剩下的成分混合。这种蔓越莓果酱准备好

被带到桌子上并上桌。

与此同时，在一个大的混合碗中，加入霜冻的蔓越莓，帕尔马，盐，和糖。搅拌在一起，然后加入糖，和

筛入糖。加入融化黄油，香草，和糖浆。加入沸腾的水，搅拌均匀，煮沸，搅拌约15分钟。取出茶，

并轻轻地煮沸15分钟。从热和加入茶袋。转动，并将茶袋煮20分钟。取出茶，然后搅拌，再搅拌约 10分钟。

你要开始煮出一种焦糖糖浆。将2杯糖，水，和糖浆在一个大锅中。将糖浆煮沸，搅拌大约15分钟。取出热

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Start the New Year with a plan. Our one-of-a-kind culinary event center is the perfect place to host:

- Private Events
- Club Gatherings
- Kids' Cooking Events
- Birthday Parties
- Wedding & Baby Showers
- Corporate Meetings
- Team-Building Events

ABOUT CHEF MARIANNE
Put your events in the capable hands of Chef Marianne.
- Former Director of Catering at St. Louis' Four Seasons, Ritz Carlton, and Westin Hotels.
- A resident Food Expert who was formerly the Fox 2 morning Chef, and has appeared on the NBC Today Show.

Contact: 314-238-0440
moorem@dierbergs.com

ADD SOME CLASS TO YOUR HOLIDAYS
225 Classes Scheduled in November and December at Dierbergs School of Cooking

Look for these classes and more!
- Loganberry Inn Brunch
- It’s a Wonderful Feast!
- Couples Cook! Spirit of Christmas Past
- Girls’ Night Out: Holiday Appetizers and Cookies
- Holiday Classes for Kids

Trust the first and longest-running supermarket cooking schools in the country. Since 1978, more than 30,000 classes and 550,000 attendees.

Six Cooking School Locations:
Bogey Hills – Zumbehl Road, just south of I-70
Clarkson – Clarkson & Clayton Roads
Des Peres – Manchester & Lindemann Roads
Edwardsville – Troy Road & Governor's Parkway in Illinois
Southroads – Tesson Ferry Road, southwest of I-270
West Oak – Craig Road & Olive Boulevard

Register at Dierbergs.com
Or call: Mo. 636-812-1336 or Ill. 618-622-5353

YOUR SECOND HOME FOR THE HOLIDAYS
No stress. No mess.
Just send out your invitations and enjoy the holidays with friends, family and colleagues. We’ll help you plan the event that makes holidays memorable.
- Wine Tasting Dinner Party...to say “Thanks!” to your clients
- Hands-On Holiday Appetizers...with spirits for a spirited night with your neighbors
- Decadent Dessert Buffet...a sweet treat for your office staff
- Afternoon Holiday Tea...to celebrate with the girls
- Teddybear Tea & Cookies...make holiday memories

Contact Marianne Moore to find out how to book your special event!
**simply sensational holiday entrees**

Here come the holidays! And the family looking forward to a wonderful feast. Oh, and don’t forget the friends you’ve been meaning to have over for dinner. Feeling a little pressed for time? Don’t worry. One of our simple and stunning entrees is the perfect centerpiece for your holiday celebration. Putting the leaf in the table for a larger crowd? Check out our new selection of Ready-To-Cook Entrées from our Meat Department (see page 18).

#### Beef Tenderloin with Whiskey Onion Sauce

Talk about getting in the holiday spirit! Succulent beef tenderloin, caramelized onions, and a luscious whiskey sauce make this simple entrée simply spectacular.

- 1 center-cut beef tenderloin (about 2 pounds)
- 2 tablespoons Dijon mustard
- 1 tablespoon McCormick Montreal steak seasoning
- 1 cup whiskey
- 1 package (1/2 ounce) dried shiitake mushrooms
- 1 can (13.4 ounces) beef broth
- 1 tablespoon Worcestershire sauce
- 1 tablespoon Dierbergs butter
- 1 cup frozen pearl onions, thawed and well drained
- 2 large cloves garlic, minced
- 1 bay leaf
- 1 tablespoon cornstarch
- 1 tablespoon water
- 1 tablespoon cornstarch
- 1 bay leaf

_In medium skillet, melt butter over medium-high heat. Add onions and garlic; cook stirring occasionally until onions are lightly caramelized, about 3 to 4 minutes. Add whiskey broth mixture and bay leaf; bring to a boil. Reduce heat; cook stirring occasionally until reduced by half, about 15 to 20 minutes. In small bowl, combine cornstarch and water; whisk into skillet mixture and bay leaf; bring to a boil. Reduce heat; cook stirring occasionally until thickened, about 1 to 2 minutes. Remove and discard bay leaf. Stir in mushrooms. Serve over sliced tenderloin._

_Makes 6 servings_

**Per serving:** Calories 300 • Fat 16g • Carbohydrate 6g • Cholesterol 84mg • Sodium 828mg • Fiber 1g

#### Rosemary Ginger Shrimp in White Wine Butter Sauce

Invite friends over to ring in the New Year in style. The amazing sauce makes these tender shrimp something truly special.

- 1 sheet (1/2 of 17.3-ounce box) frozen puff pastry, thawed according to package instructions
- 1/2 cup Dierbergs butter
- 1/2 cup diced shallot
- 36 extra-large (16 to 20 count) shrimp, peeled and deveined
- 1/2 cup dry white wine
- 1 tablespoon minced fresh ginger root
- 1 tablespoon minced fresh rosemary
- 1 cup seeded and chopped roma tomato
- Salt and freshly ground black pepper
- 1/2 cup crumbled feta cheese
- Chopped fresh parsley

_In large skillet, melt butter over medium-high heat. Add shallot; cook stirring often for 30 seconds. Add shrimp; cook stirring frequently until shrimp are pink and opaque, about 1 to 2 minutes. Remove shrimp from skillet. In same skillet, combine wine, ginger root, and rosemary; bring to a boil. Reduce heat and simmer stirring occasionally until reduced by half, about 5 minutes. Add shrimp and tomato; cook until heated through. Season with salt and pepper._

Split each pastry square into two layers. Place bottom layers on individual serving plates; top each with 5 shrimp, remaining pastry layer, and 1 shrimp. Sprinkle cheese and parsley over tops. Garnish with pastry cut-outs. Serve immediately. Makes 6 servings.

_Makes 6 servings_

**Per serving:** Calories 553 • Fat 34g • Carbohydrate 26g • Cholesterol 237mg • Sodium 923mg • Fiber 1g • Protein 26g

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On lightly floured surface, roll pastry sheet into 10-inch square; cut pastry along fold lines into 3 strips. Cut 2 strips into thirds for total of 6 squares. Use miniature cookie cutter to cut remaining strip into stars or circles for garnish. Place pastry pieces on parchment-lined baking sheet. Bake in 400°F oven until pastry is golden brown and puffed, about 15 to 20 minutes. Cool on wire rack.

_In large skillet, melt butter over medium-high heat. Add shallot; cook stirring often for 30 seconds. Add shrimp; cook stirring frequently until shrimp are pink and opaque, about 1 to 2 minutes. Remove shrimp from skillet. In same skillet, combine wine, ginger root, and rosemary. Bring to a boil. Reduce heat and simmer stirring occasionally until reduced by half, about 5 minutes. Add shrimp and tomato; cook until heated through. Season with salt and pepper._

**Menu**

- Layered Polonaise Rolls
- Boston Lettuce with Chopped Blue Cheese Dressing
- Beef Tenderloin with Whiskey Onion Sauce
- Make-Ahead Mashed Potatoes
- Balsamic-Glazed Brussels Sprouts
- Chambord Cream Cake Roll

*Recipe available at Dierbergs.com*

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**Green Beans with Gremolata**

*Recipe available at Dierbergs.com*

**Chilled Carrot Soup**

*_Recipe available at Dierbergs.com_*
Florentine Chicken Bundles

These delectable make-ahead chicken bundles are stuffed with a creamy spinach, walnut, and cheese filling. Just pop them into the oven at the last minute for a no-fuss holiday feast.

2 cups baby spinach
1 package (3 ounces) cream cheese, softened
3/4 cup Italian panko bread crumbs (divided)
1/4 cup crumbled blue cheese or feta
1 large Dierbergs egg, lightly beaten
1 tablespoon chopped walnuts
1 tablespoon chopped fresh parsley
1 clove garlic, minced
4 boneless, skinless chicken breast halves (7 to 8 ounces each)

Place spinach in microwave-safe dish. Cover and microwave (high) 30 seconds or until wilted. Place spinach in strainer; using spoon, press down on spinach to remove all liquid. In medium bowl, stir together spinach, cream cheese, 1/4 cup of the panko, blue cheese, egg, walnuts, parsley, and garlic; cover and chill while preparing chicken.

Butterfly chicken breast by cutting horizontally to within 1/2 inch of opposite side; open to lay flat. Gently pound to 1/4-inch thickness. Place on sheet of plastic wrap. Spread one-fourth of the spinach mixture over chicken, leaving 3/4-inch border. Fold in sides of chicken; roll up jellyroll-style tightly twisting ends of wrap to hold roll together. Repeat with remaining chicken. Chill at least 15 minutes or up to 24 hours.

Remove plastic wrap from chicken. Brush olive oil over chicken; coat with remaining 1/2 cup panko. Place seam-side down on foil-lined jellyroll pan. Bake in 400°F oven until internal temperature is 165°F, about 25 to 30 minutes.

Makes 4 servings

Per serving: Calories 396 ❖ Fat 20g ❖ Cholesterol 162mg ❖ Sodium 516mg ❖ Carbohydrate 19g ❖ Fiber 3g ❖ Protein 36g
From Dierbergs Kitchen & Deli

Thanksgiving
Let us do the cooking!
Complete meals, entrées and sides. Just heat, serve and enjoy.

Order Now at Dierbergs.com

Meals, Entrées or Sides

Deli Menu for Entertaining
Complete Dinners for Season-Long Entertaining
(Includes one entrée, three side dishes and dinner rolls with our Signature Honey Maple Butter)

LARGE: Meals for 8
SMALL: Meals for 4

Entrées

- Butterball® Whole Roasted Turkey
- Boneless Breast of Turkey with Gravy
- Slow-Roasted Beef Brisket Au Jus
- Honey-Crusted® Boneless-Sliced Ham with Honey Pineapple Glaze
- Roasted Seasoned Boneless Pork Loin
  - With Sherry Wine 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
- Cranberry-Apple Bread Stuffing served with Sherry Demi-Glace Sauce
- Pastry-Wrapped Wellingtons
- Chicken or Salmon
- Succulent Prime Rib
  - with Sherry Wine Demi-Glace and Horseradish Sauces

Side Dishes

- NEW! Wild Mushroom Baked Risotto
- NEW! Broccoli, Cauliflower & Carrot Medley
- Honey Maple Glazed Baby Carrots
- Cranberry Walnut Fresh Green Salad
- Savory Roasted Butternut Squash
- Homestyle Mashed Potatoes
- Traditional Bread Stuffing
- Cranberry-Apple Bread Stuffing
- Praline Sweet Potato Casserole
- Southern-Style Corn Soufflé
- Fresh Green Beans Amandine
- Classic Green Bean Casserole
- Three-Cheese Potato Gratin
- Roasted Brussels Sprouts
- Fresh Vegetable Medley
- Trio of Roasted Herbed Potatoes
  - (Yukon Gold, Red-Skin and Sweet Potatoes)

Order Now at Dierbergs.com

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

- 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.
- Bake & Serve Homestyle Rolls (16 ct.)

$69.99
Serves 8-10

Suggested Menu:
Thanksgiving

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

$39.99
Serves Four
($79.99 Serves Eight)

Entrées and sides from Dierbergs Complete Menu for Entertaining. See opposite page.

All entrées and sides also available à la carte

Find complete item descriptions and pricing in store or at Dierbergs.com.

Menu available through December 31, 2012.
Suggested Menu:

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

$44.99 Serves Four
$89.99 Serves Eight

Entrees and sides from Dierbergs Complete Menu for Entertaining. See page 15.

Suggested Menu:

**Prime Rib Dinner**
- Succulent Prime Rib with Horseradish Sauce and Sherry Wine Demi-Glace
- Fresh Vegetable Medley
- Three-Cheese Potato Gratin
- Cranberry Walnut Fresh Green Salad
- Dinner Rolls with Signature Honey Maple Butter

$84.99 Serves Four
($169.99 - Serves Eight)

Entrees and sides from Dierbergs Complete Menu for Entertaining. See page 15.

Suggested Menu:

**Pork Ballotine Dinner**
- Cranberry-Apple Stuffed Pork Ballotine with Sherry Wine Demi-Glace
- Cranberry-Apple Bread Stuffing
- Broccoli, Cauliflower and Carrot Medley
- Trio of Roasted Herbed Potatoes
- Dinner Rolls with Signature Honey Maple Butter

$44.99 Serves Four
($89.99 - Serves Eight)

Entrees and sides from Dierbergs Complete Menu for Entertaining. See page 15.

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, 2012.
From Our Meat Department

Raw, Ready To Cook

Signature Marinated Beef Brisket
This family favorite no longer takes hours to prepare! Our Angus brisket flats are expertly trimmed and conveniently placed in a gold foil pan ready to simply roast, carve and serve!

Small (2½-lb. avg.) $18.89
Large (5-lb. avg.) $37.79

Our Kitchen’s Sauce Recommendation:
Sherry Wine Demi-Glace
Available in Deli

Order Now at Dierbergs.com
Meals, Entrées or Sides

Order Early! Quantities are limited. Order a minimum of 48 hours in advance. Thanksgiving availability: 11/15 through 11/25.

One Size: 12-14 lbs. $29.99 (serves up to 12)

Complete Your Meal: The turkey’s not complete without gravy and stuffing... Order these from our Deli or online at Dierbergs.com.

Turkey Gravy $2.99 (16 oz. pkg.)
Cranberry-Apple Bread Stuffing $14.99 (3 lb. pkg.)

Order Now at Dierbergs.com
Meals, Entrées or Sides

Stuffed Pork Loin
Ballotine Roast
Our premium center-cut pork loin is ballotine-cut and filled with your choice of delicious bread stuffings: Cranberry Apple or Portabella Shallot. It’s then hand-tied, seasoned and placed in a gold foil pan ready to simply roast, carve and serve!

Small (2½-lb. avg.) $18.89
Large (5-lb. avg.) $37.79

Our Kitchen’s Sauce Recommendations:
Sherry Wine Demi-Glace
Available in Deli

New! Premium Seasoned All-Natural Fresh Whole Turkey – Your search for the perfect bird is over! We start with the finest, fresh, all-natural turkey. It’s then perfectly seasoned and filled with an aromatic vegetable and herb bouquet of onions, celery, sage, thyme, parsley and rosemary. Simply roast, carve and serve! (Baking instructions included).

Order Early! Quantities are limited. Order a minimum of 48 hours in advance. Thanksgiving availability: 11/15 through 11/25.

One Size: 12-14 lbs. $29.99 (serves up to 12)

Complete Your Meal: The turkey’s not complete without gravy and stuffing... Order these from our Deli or online at Dierbergs.com.

Turkey Gravy $2.99 (16 oz. pkg.)
Cranberry-Apple Bread Stuffing $14.99 (3 lb. pkg.)

Ready To Cook Entrées
From Our Meat Department

Cooking a special entrée has never been so EASY! Our meat professionals and culinary team created a signature collection of raw meat entrées that are fully prepared and placed in foil baking pans ready to simply cook and serve.

Pair the entrée with fresh side dishes and finishing sauces from our kitchen and your meal is complete.

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.

Over 50 entrées to choose from.

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.

Order Early! Quantities are limited. Order a minimum of 48 hours in advance. Menu available through December 31, 2012.
it’s all about the sides

Two-Layer Potato Bake

Two kinds of potatoes are always better than one. We’ve tucked two layers of smooth, creamy mashed Yukon Golds and sweet potatoes beneath a crispy crumb topping in this make-ahead side that’s great for feeding a crowd.

2/2 pounds Yukon Gold or russet potatoes, peeled, cubed, cooked, and drained
1 package (8 ounces) light cream cheese
1 1/2 cups Italian panko bread crumbs
1/4 teaspoon ground black pepper
3/4 teaspoon salt (divided)
2/3 cup Dierbergs milk (divided)
2 1/2 pounds sweet potatoes, peeled, cubed, cooked, and drained
1/2 teaspoon Chardonnay Shallot Herb Butter (divided)

In medium bowl, melt the remaining 2 tablespoons Chardonnay Butter. Add panko; stir until evenly moistened. Sprinkle over potatoes. Bake uncovered until lightly browned and heated through, about 15 to 20 minutes. Makes 10-12 servings.

Per serving: Calories 281 Fat 10g Cholesterol 27mg Sodium 427mg Carbohydrate 43g Fiber 5g Protein 6g

Mixed Greens with Pear, Gorgonzola, and Maple Bacon Croutons

The hardest part about making this delectable salad is not devouring all of the delectable bacon croutons before your guests arrive!

Drizzle 1 tablespoon Vinaigrette on each salad plate. Top with greens, pear slices, and grapes. Drizzle 1 tablespoon Vinaigrette over each salad. Tip with cheese and Maple Bacon Croutons. Makes 4 servings.

Per serving without Bacon Croutons: Calories 198 Fat 6g Cholesterol 13mg Sodium 215mg Carbohydrate 22g Fiber 3g Protein 4g

Maple Bacon Croutons

1 tablespoons pure maple syrup
3/4 cup very finely chopped pecans
4 thick slices applewood bacon

Place wire cooling rack that has been lightly coated with no-stick cooking spray in foil-lined jellyroll pan. Place maple syrup in shallow rectangular pan and pecans on waxed paper. Dip both sides of bacon in syrup and coat with pecans. Place in single layer on prepared rack. Bake in 375°F oven for 20 minutes; turn slices and bake until browned and crispy, about 5 to 10 minutes. Let stand 5 minutes before cutting into pieces. Makes 1 cup.

Per 1 tablespoon: Calories 55 Fat 5g Cholesterol 2mg Sodium 35mg Carbohydrate 5g Fiber 1g Protein 1g

MAKE-AHEAD TIP: Maple Bacon Croutons can be prepared, chilled, and reheated in microwave on paper towel-lined plate 20 to 30 seconds.
**Balsamic Glazed Brussels Sprouts**

These tasty little cabbages get all dressed up for the holidays. Crispy sautéed prosciutto and a splash of balsamic vinegar make them irresistible.

- 1 pound Brussels sprouts, trimmed and halved
- 2 tablespoons water
- 1 teaspoon Dierbergs olive oil
- 2 teaspoons (1/3 of 4-ounce package) chopped prosciutto
- 1/2 cup chopped onion
- 1 tablespoon Dijon mustard
- 1 tablespoon white balsamic vinegar

Place Brussels sprouts and water in 2-quart microwave-safe dish. Cover and microwave (high) for 30 to 45 seconds. Cut an X in the base of the sprouts, remove a few of the outer leaves, and rinse with cold water. Roasting Brussels sprouts gives them a sweet flavor. Prep as directed, pat dry, and toss with a little olive oil. Spread in single layer in jellyroll pan and roast in 450°F oven until crisp-tender, about 10 minutes. Place all glaze ingredients in 1-cup glass measure. Microwave (high) for 30 to 45 seconds or until butter is melted; stir until well blended. Toss with coated carrots. Garnish with lemon twist.

**Makes 4-6 servings**

**Per serving:** Calories 77 • Fat 2g • Cholesterol 5mg • Carbohydrate 12g • Fiber 2g • Protein 3g

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**Glazed Carrots**

Toss sweet, tender carrots with a tempting glaze for a sensational side dish. Each one is simple and delicious.

- 1 pound carrots, sliced diagonally
- 1/4 inch thick

**APRICOT GLAZE**

1/4 cup apricot preserves
1 tablespoon Dierbergs butter
2 teaspoons fresh lemon juice

**DIJON GLAZE**

3 tablespoons Dierbergs Dijon mustard
1 tablespoon Dierbergs olive oil
1/4 cup apricot preserves
1 tablespoon Dierbergs butter
2 teaspoons fresh lemon juice

Place carrots in steamer basket. Place in covered saucepan with about 1 inch of water. Bring to a boil over high heat; reduce heat and steam until carrots are crisp-tender, about 10 minutes. Place all glaze ingredients in 1-cup glass measure. Microwave (high) for 30 to 45 seconds or until butter is melted; stir until well blended. Toss with coated carrots. Garnish with lemon twist.

**Makes 4-6 servings**

**Per serving:** Calories 56 • Fat 2g • Cholesterol 5mg • Carbohydrate 9g • Fiber 2g • Protein 1g

**Glaze Variations**

- **DIJON GLAZE**
  - Omit preserves and lemon juice in glaze.
  - Add 1 tablespoon brown sugar and 1 tablespoon Dijon mustard to the 1 tablespoon butter.

**Per serving:** Calories 77 • Fat 2g • Cholesterol 5mg • Carbohydrate 12g • Fiber 2g • Protein 3g

- **HONEY LIME GLAZE**
  - Omit preserves and lemon juice in glaze.
  - Add 1 tablespoon honey, 1 teaspoon grated lime peel, and 1 tablespoon lime juice to the 1 tablespoon butter.

**Per serving:** Calories 56 • Fat 2g • Cholesterol 5mg • Carbohydrate 9g • Fiber 2g • Protein 1g

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**Cheesy Dinner Rolls**

No table is complete without a basket of freshly baked rolls. An ice cream scoop makes quick work of shaping each one.

- 6 cups Dierbergs flour (divided)
- 1 package (8 ounces) Dierbergs shredded Swiss or cheddar cheese
- 1/4 cup Dierbergs sugar
- 2 envelopes (1/4 ounce each) dry yeast (41/2 teaspoons)
- 2 teaspoons salt
- 1 teaspoon baking soda
- 2 cups Dierbergs milk
- 1/2 cup water
- 1/2 cup Dierbergs butter
- 1 large Dierbergs egg, beaten with 1 tablespoon water

In large mixer bowl, combine 3 cups of flour, cheese, sugar, yeast, salt, and baking soda. In 4-cup glass measure, combine milk, water, and butter. Microwave (high) until warm (120°F to 130°F), about 2 to 3 minutes (butter may not be melted).

Add to flour mixture; beat at low speed until moistened. Beat at medium speed for 2 minutes. Add remaining flour, beat at low speed until well combined. Beat at low speed until smooth, about 4 minutes.

Lightly coat 24 muffin cups with no-stick cooking spray. Using 1/4-cup scoop, place dough into prepared muffin cups. Cover and let rise until doubled in size, about 30 minutes. Uncover and lightly brush tops with egg mixture. Bake in 375°F oven until golden brown, about 15 to 18 minutes. Cool slightly before removing rolls from pan. Serve warm.

**Makes 2 dozen**

**Per roll:** Calories 204 • Fat 7g • Cholesterol 21mg • Sodium 27mg • Carbohydrate 28g • Fiber 3g • Protein 3g

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**MAKE-AHEAD TIP**

Bake rolls as directed and remove from pan to cool; wrap in foil. Reheat in 350°F oven; for 12 to 15 minutes.
Main Street St. Charles’ Christmas Gift to You!

Each year, from Thanksgiving through Christmas, almost one million people flock to the South Main Street Historic District to enjoy the St. Charles Christmas Traditions festivities. And part of the fun is stopping in at one of the area’s terrific restaurants to share some of their most requested recipes and as their gift to you, they gladly obliged! Now you can take home recipes and as part of the fun is stopping in at one of the area’s terrific restaurants to enjoy the St. Charles Christmas Traditions festivities.

Tony's on Main Street

Chicken Anthony

Tony’s on Main Street has been right in the middle of St. Charles’ Main Street for the last 14 years, but its Historical Marker dates the building to 1860. It opened for business in 1863 as a tavern and billiards hall.

Owner Tony Bethmann, gave us the recipe Chicken Anthony. Tender sautéed chicken, crowned with creamy provol cheese and a luxurious sauce – no wonder this elegant entrée is a best seller! Delight your guests when you make this entrée the star of your holiday dinner. Love this recipe and looking for more? Tony is a regular instructor at Dierbergs Bogey Hills School of Cooking!

4 cups heavy whipping cream
3 tablespoons fresh lemon juice (divided)
4 cups light cream
6 boneless, skinless chicken breast halves (7 to 8 ounces each), split horizontally
1 container (8 ounces) provol cheese ropes (divided)
1 teaspoon salt
1/2 teaspoon pepper

In medium saucepan, combine cream, 3 tablespoons lemon juice, salt, and pepper; cook stirring to scrape brown bits from bottom of pan until heated through, about 3 minutes. Spoon sauce on each serving plate; place chicken on top. Garnish with parsley and lemon slices.

Makes 6 servings

Per serving:
Calories 689
Fat 56g
Cholesterol 251mg
Sodium 1477mg
Carbohydrate 11g
Fiber 0g
Protein 27g

MAKE-AHEAD TIP: Cream for sauce can be reduced ahead, covered, and chilled up to 24 hours.

R.T. Weiler’s Homemade Salmon Wraps with Sweet Chili Glaze

Whether you come to R.T. Weiler’s for the award-winning burgers, house-smoked barbecue meats, Southern-fried specialties, or the bevy of beer selections, you’ll want to sit, stay, and enjoy the laid back atmosphere.

R.T. Weiler’s President Marc Rousseau shared the recipe for their most popular appetizer. Crispy bundles stuffed with a savory salmon and cream cheese filling will surely be the star of any party. Serve them with a drizzle of zesty Thai chili sauce as they do at the restaurant.

1 jar (9 ounces) Thai chili sauce
32 won ton wrappers (about 1/2 of 16-ounce package)

MAKE-AHEAD TIP: Assemble Wraps as directed and coat with cooking spray. Place in single layer on baking sheet; freeze until firm. Place in airtight freezer container and freeze up to 2 weeks. Bake frozen Wraps as directed.

Per appetizer:
Calories 75
Fat 4g
Cholesterol 17mg
Sodium 209mg
Carbohydrate 6g
Fiber <1g
Protein 3g

TIP: Dierbergs Seafood Department will cook your salmon while you wait or while you shop.

Glaze

In medium bowl, stir together cream cheese, dill, Old Bay, hot pepper sauce, and lemon pepper until well mixed and smooth. Remove and discard skin from salmon. Using fork, flake salmon into small pieces; stir into cream cheese mixture.

Spread 1 tablespoon filling on half of each wrapper leaving 1/2-inch border on each side of filling; moisten edges with water. Roll up pressing to seal edges and ends. Place seam-side down on parchment-lined baking sheets; lightly coat with no-stick cooking spray.

Bake in 425°F oven until edges are lightly browned, about 13 to 15 minutes. Serve warm with chili sauce. Makes 32 appetizers.

Per appetizer:
Calories 75
Fat 4g
Cholesterol 17mg
Sodium 209mg
Carbohydrate 6g
Fiber <1g
Protein 3g
Main Street St. Charles (continued from page 25)

Quintessential Dining and Nightlife

**Mushroom Risotto**

Located in a 1920’s era clothing and grocery store, Quintessential Dining & Nightlife adds a 21st century element to its carefully restored historic neighborhood. We welcome Quintessential’s Eric Subs to our School of Cooking for classes in November and December. For your holiday table, here is an updated take on a classic. We asked Owner Donna Hoffer to share her very talkative young daughter’s nickname — “Magpie” — was how she thought her very talkative young daughter’s nickname — “Magpie” — was how she knew this charming restaurant later became known as “the witches’ house.” When it opened in 1984, owner Rhonda Crane thought her very talkative young daughter’s nickname — “Magpie” — was the perfect moniker for this quaint dining spot. Rhonda makes guest appearances teaching at Dierbergs School of Cooking at Bogey Hills, where she shares Magpie’s delicious recipes like this rich crépe, crowned with a luscious warm cherry sauce. No one will guess that this elegant dessert is so simple to prepare.

**Cream Cheese-Filled Crêpes with Bing Cherry Sauce**

Located in what was once the Spanish governor’s house, the building that houses this charming restaurant later became known as “the witches’ house.” When it opened in 1984, owner Rhonda Crane thought her very talkative young daughter’s nickname — “Magpie” — was the perfect moniker for this quaint dining spot. Rhonda makes guest appearances teaching at Dierbergs School of Cooking at Bogey Hills, where she shares Magpie’s delicious recipes like this rich crépe, crowned with a luscious warm cherry sauce. No one will guess that this elegant dessert is so simple to prepare.

**Mushroom Risotto**

In medium saucepan, heat stock over medium heat. Reduce heat to keep stock hot but not boiling. In large saucepan, melt butter over medium-high heat. Add onion; cook stirring often until onion wilted, about 1 to 2 minutes. Add mushrooms, shallot, and garlic; cook stirring often until mushrooms soften, about 2 to 3 minutes. Add wine; cook stirring constantly 2 minutes. Add pepper, salt, and white pepper. Stir in cream, thyme, salt, and white pepper. Stir in parmesan. Serve immediately.

**Bing Cherry Sauce**

1/4 cup Dierbergs sugar
1/4 cup cornstarch
3 cans (15 ounces each) pitted dark sweet cherries in heavy syrup, undrained
1 tablespoon Dierbergs butter, cut into small pieces
1 tablespoon fresh lemon juice
1/2 teaspoon almond extract
Pinch salt

In large saucepan, whisk together sugar and cornstarch. Add undrained cherries; stir until well combined. Bring to a boil over medium heat stirring constantly. Reduce heat; cook stirring often until clear and thickened, about 4 minutes. Stir in butter, lemon juice, extract, and salt until butter is melted. Serve warm. Makes 4 1/2 cups.

**TO MAKE SWEETENED WHIPPED CREAM**

Combine 1 cup heavy whipping cream, 2 tablespoons powdered sugar, and 1 teaspoon vanilla extract in large chilled mixer bowl. Beat at high speed until stiff peaks form. Cover and chill until ready to use. Makes about 2 cups.

**Cream Cheese-Filled Crêpes with Bing Cherry Sauce**

1 package (5 ounces) prepared crêpes
3 tablespoons fresh lemon juice
1/2 cup Dierbergs sugar
3 packages (8 ounces each) cream cheese, softened
1 teaspoon vanilla extract
2 tablespoons Bing Cherry Sauce (recipe follows)
Sweetened whipped cream

In large mixing bowl, beat cream cheese until light and fluffy. Beat in sugar, lemon juice, and extracts until well combined and smooth. Spread generous 1/4 cup filling over one half of each crépe; fold into quarters. Place on individual serving plates. Top with Bing Cherry Sauce and dollop of sweetened whipped cream.

Makes 10 servings

**Pea Salad**

The first brick duplex west of the Mississippi built in 1866 was designed as a home for a local miller – and his mother-in-law. Restored to its Victorian splendor in 1981 and named a historic landmark, the Mother-in-Law House is a terrific place to enjoy a glass of wine, a spectacular view of the river, and of course, a truly elegant dinner. When we asked Owner Donna Hoffer for one of her favorite recipes, she immediately shared this creamy Pea Salad. The Spanish peanuts give it a new twist and a terrific crunch. It’s a delicious make-ahead dish for a holiday buffet.

**Bing Cherry Sauce**

Per serving:
Calories 150
Sodium 470mg

**Pea Salad**

Per serving:
Calories 128
Sodium 300mg

**Mother-In-Law House Pea Salad**

2 boxes (26 ounces each) chicken stock
5 tablespoons Dierbergs butter
1/2 cup diced onion
1 cup diced shiitake mushrooms
1 cup diced baby bella mushrooms
2 tablespoons minced shallot
3 cloves garlic, minced
2 cups arborio rice
3/4 cup Dierbergs grated parmesan cheese
1/2 cup stock; cook stirring often until liquid is absorbed. Add remaining stock, 1/2 cup at a time, cooking and stirring frequently until liquid is absorbed before adding additional stock. When rice is tender and very creamy, stir in cream, thyme, salt, and white pepper. Stir in parmesan. Serve immediately.

Makes 8 servings

2 tablespoons heavy whipping cream
2 tablespoons minced shallot
2 tablespoons minced garlic
1/2 cup diced baby bella mushrooms
1 cup diced shiitake mushrooms
1/2 cup Dierbergs grated parmesan cheese
1/2 cup sherry
1/2 cup dry white wine or dry vermouth
2 tablespoons heavy whipping cream
1 tablespoon minced fresh thyme
1/4 teaspoon salt
1/4 teaspoon ground white pepper
1/2 cup Dierbergs grated parmesan cheese

Per serving:
Calories 211
Sodium 473mg

**SWEETENED WHIPPED CREAM**

Combine 1 cup heavy whipping cream, 1/2 cup sugar, 1 teaspoon vanilla extract in large chilled mixer bowl. Beat at high speed until stiff peaks form. Cover and chill until ready to use. Makes about 2 cups.

**Pea Salad**

Per serving:
Calories 104
Sodium 10mg

**TO MAKE SWEETENED WHIPPED CREAM**

Per serving:
Calories 128
Sodium 300mg

**Cream Cheese-Filled Crêpes with Bing Cherry Sauce**

Per serving:
Calories 430
Sodium 530mg

**Pea Salad**

Per serving:
Calories 211
Sodium 473mg

**Cream Cheese-Filled Crêpes with Bing Cherry Sauce**

Per serving:
Calories 430
Sodium 530mg

**Sweetened whipped cream**

Per serving:
Calories 35
Sodium 1mg

**Pea Salad**

Per serving:
Calories 48
Sodium 1mg

**Pea Salad**

Per serving:
Calories 104
Sodium 10mg

**Sweetened whipped cream**

Per serving:
Calories 35
Sodium 1mg

**Pea Salad**

Per serving:
Calories 48
Sodium 1mg

**Sweetened whipped cream**

Per serving:
Calories 35
Sodium 1mg

**Pea Salad**

Per serving:
Calories 48
Sodium 1mg

**Sweetened whipped cream**

Per serving:
Calories 35
Sodium 1mg
recipES

retro-cool cocktail party

Save the gallons of guacamole for football night. This holiday season, take a cue from old-school cool and host a suave, sophisticated cocktail party for your fabulous friends. Inspired by the resurgence of mid-century modern simplicity, our new takes on classic cocktails and no-fuss appetizers are just the thing to add a little “hip” to your holiday gathering.

RECIPES

Classic Beef Wellington Bites

These bite-size Wellentons will add a touch of elegance to any party. Freeze them ahead and pop them into the oven so you can serve them freshly baked all night long.

1 center-cut beef tenderloin (about 1 pound)
Coarse salt and freshly ground black pepper
1 tablespoon Dierbergs butter
1 container (8 ounces) button mushrooms, stemmed and finely chopped
1/4 cup finely chopped shallot
1/2 teaspoon dried thyme
1/4 teaspoon salt
1/4 teaspoon ground black pepper
1 box (17.3 ounces) frozen puff pastry, thawed in refrigerator overnight
1 egg, beaten with 1 tablespoon water

Season tenderloin with the coarse salt and pepper; let stand at room temperature 20 minutes. Place on rack in shallow roasting pan. Roast in 400°F oven until internal temperature is 120°F, about 20 minutes. Cover and let stand 10 minutes. Cut into 4 slices; cut each slice into 4 pieces. Place on paper towel-lined plate; set aside.

Meanwhile, in medium skillet, melt butter over medium-high heat. Add mushrooms, shallot, thyme, the 1/4 teaspoon salt, and the 1/4 teaspoon pepper; cook stirring often until golden brown and moisture has evaporated, about 8 to 10 minutes. Remove from heat and cool.

On lightly floured surface, roll each pastry sheet into 12-inch square. Cut each pastry into 9 squares. Place scant tablespoon mushroom mixture in center of 16 of the squares; top with tenderloin piece. Pull corners together, twisting gently to seal. Place 2 inches apart on parchment-lined baking sheet; brush with egg mixture. Cover and chill up to 1 hour. Bake in 400°F oven until pastry is golden brown and puffed, about 18 to 20 minutes.

Makes 16 appetizers.

Per serving: Calories 220 · Fat 14g · Cholesterol 28mg · Sodium 131mg · Carbohydrate 15g · Fiber 1g · Protein 8g

Cranberry Gimlet

History states that a British naval surgeon named Sir Thomas Gimlette served this drink to his sailors in the hope that the lime juice would prevent scurvy. We swapped the usual gin for vodka and added cranberry juice to give it a festive holiday hue.

6 tablespoons cranberry juice cocktail, chilled
4 tablespoons Skyy Citrus Vodka
1 tablespoon Simple Syrup (see sidebar page 33)
Lime slice

Fill cocktail shaker halfway with ice. Add cranberry juice, Vodka, and Syrup. Shake vigorously until chilled. Strain into cocktail glass. Wet outside rim of glass with lime slice; add lime to cocktail.

Makes 1 cocktail.

Cranberry Gimlet
Antipasto Skewers

Tasty tidbits-on-a-stick in one hand, refreshing cocktail in the other, and you’re ready to mingle.

8 ounces (1/2 of 16-ounce package) Dierbergs frozen multi-color cheese tortellini
1 can (6 ounces) extra large ripe olives, drained
1/3 pound thinly sliced Romano salami
1 can (14 ounces) extra small artichoke hearts (10 to 12 count), drained and halved
16 to 18 grape tomatoes
8 ounces creamy Havarti cheese, cubed
16 to 18 thin wooden skewers
1 bottle (8 ounces) zesty Italian salad dressing

Place frozen tortellini in bowl of warm water. Let stand 10 minutes; drain. Divide ingredients among skewers. Place in single layer in jellyroll pan. Drizzle salad dressing over skewers; cover and chill 4 to 6 hours turning skewers once. Makes 16-18 appetizers

Per serving: Calories 158 ❖ Fat 11g ❖ Cholesterol 24mg ❖ Sodium 563mg ❖ Carbohydrate 7g ❖ Fiber 1g ❖ Protein 7g

TIME SAVER TIP: Fill up ready-to-serve Antipasto Skewers in our Deli.

Gold Rum Sour

The tartness of freshly squeezed juice balances the rich sweetness of this rum in this smooth take on a cocktail party classic.

3 tablespoons Bacardi Gold Rum
3 tablespoons Simple Syrup (see sidebar)
2 tablespoons fresh lemon juice
2 tablespoons fresh lime juice
Lemon slice
Maraschino cherry

Fill cocktail shaker halfway with ice. Add Rum, Syrup, lemon juice, and lime juice. Shake vigorously until chilled. Strain into whiskey sour glass. Garnish with lemon and maraschino cherry. Makes 1 cocktail

Simple Syrup -- In a small saucepan, combine 1 cup Dierbergs granulated sugar and 1 cup water. Cook over low heat stirring constantly until sugar dissolves. Bring to a boil; cook without stirring 2 minutes. Cool completely. Refrigerate in covered container up to 2 weeks.

Prosciutto and Chèvre-Stuffed Mushrooms

We’ve updated this go-to hors d’oeuvre with tangy goat cheese, salty prosciutto, and crunchy pecans.

30 large baby bella or button mushrooms (1 1/2-inch diameters)
4 tablespoons Dierbergs butter, melted
2 tablespoons Dierbergs olive oil
1/2 cup chopped pecans, toasted
1/2 cup Italian bread crumbs
1 package (4 ounces) diced prosciutto
1 package (4 ounces) goat cheese, softened
Additional Italian bread crumbs
Fresh herb sprigs

Rinse mushrooms and pat dry. Remove and discard stems. Place mushrooms in large resealable plastic bag; add butter and olive oil. Seal bag; shake to coat.

In medium bowl, stir together pecans, bread crumbs, and prosciutto. Add cheese; stir until well mixed. Spoon mixture into mushroom caps. Place mushrooms on parchment-lined jellyroll pan; drizzle any remaining butter mixture over mushrooms. Sprinkle mushroom tops with additional bread crumbs. Bake in 375°F oven until heated through, about 10 minutes. Place on serving platter; garnish with fresh herb sprigs.

Makes 30 appetizers

Per serving: Calories 63 ❖ Fat 5g ❖ Cholesterol 9mg ❖ Sodium 148mg ❖ Carbohydrate 2g ❖ Fiber <1g ❖ Protein 3g

MAKE-AHEAD TIP: Fill mushroom caps and chill in airtight container up to 24 hours before baking.

Blushing 75

Believed to be among Hemingway’s favorite libations, this Champagne cocktail was created by a World War I fighter pilot who felt that it was “as potent as being on the receiving end of a French 75mm Howitzer.” Rosé Champagne gives ours a beguiling blush.

4 tablespoons Bombay Sapphire Gin
2 tablespoons fresh lemon juice
1 tablespoon Simple Syrup (see sidebar page 31)
Martini & Rossi Brut Rosé or regular Champagne, chilled
Fresh raspberries

Fill cocktail shaker halfway with ice. Add Gin, lemon juice, and Syrup. Shake vigorously until chilled. Strain into Champagne coupe or flute. Add Champagne; stir until chilled. Garnish with raspberries. Makes 1 cocktail

Retro-cool cocktail party (continued from page 29)
**Cucumber Vodka Rickey**

Traditionally made with gin, this bubbly highball gets a refreshing twist from cucumber vodka.

2 sprigs fresh rosemary (divided)
4 tablespoons Pearl Cucumber Vodka
1 tablespoon fresh lime juice
Club soda
Cucumber slice

In cocktail shaker, combine 1 sprig rosemary, Vodka, and lime juice; muddle by pressing with a twisting action (see How To Muddle sidebar page 33). Fill shaker halfway with ice; shake vigorously until chilled. Strain into ice-filled highball glass. Top with club soda. Garnish with cucumber slice and remaining rosemary sprig.

Makes 1 cocktail

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**Bacon-Wrapped Breadsticks**

Our tasters devoured these crispy, bacon wands as fast as we could make them. Better plan on an extra batch…or two.

1/2 cup Dierbergs grated parmesan cheese
1 teaspoon California-style garlic powder
1 package (12 ounces) center-cut bacon
1 box (4.4 ounces) garlic breadsticks

On sheet of waxed paper, combine parmesan and garlic powder; set aside.

Wrap 1 bacon slice around each breadstick. Place 6 bacon-wrapped breadsticks 1 inch apart on paper towel-lined microwave-safe plate or microwave bacon rack. Microwave (high) until bacon is crisp, about 2 to 3 minutes. Immediately roll breadsticks in parmesan mixture. Repeat with remaining breadsticks. Let stand 2 minutes to crisp.

Makes 18-20 appetizers

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**Sweet Chipotle Mixed Nuts**

A little bit sweet, a little bit sassy, a bowl of these spiced nuts is the perfect crunchy counterpart to any festive beverage.

1 tablespoon Dierbergs butter
2 cans (8.75 ounces each) mixed nuts
6 tablespoons Dierbergs sugar
1/2 teaspoon ground chipotle chile powder
1/4 teaspoon ground cinnamon

In large nonstick skillet, melt butter over medium heat. Add remaining ingredients; cook stirring frequently until sugar begins to melt. Cook stirring constantly until sugar is melted and mixture is bubbly, about 8 to 10 minutes. Spread nuts in single layer on sheet of parchment paper; cool completely. Store in airtight container.

Makes 4 cups

**Tennessee New-Fashioned**

This is not grandpa’s “Old-Fashioned.” A splash of orange liqueur adds depth to this rich, balanced cocktail.

1 sugar cube
1 teaspoon water
Dash Angostura bitters (in Party Center)
4 tablespoons Jack Daniel’s Tennessee Whiskey
1 tablespoon Grand Marnier liqueur

Orange wedge
Maraschino cherry

In old-fashioned glass, combine sugar cube, water, and bitters; muddle by pressing with a twisting action (see How To Muddle below). Add Whiskey, Grand Marnier, and ice. Stir vigorously until chilled. Garnish with orange wedge and cherry.

Makes 1 cocktail

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**How To Muddle** – To muddle is to combine ingredients, usually in the bottom of a glass, by pressing them with a muddler before adding the majority of the liquid ingredients. Use a muddler, a pestle, or even a wooden spoon. Push down with a twisting action to release essential oils and create a full-flavored cocktail.

---

**MAKE-AHEAD TIP** Assemble as directed; arrange in single layer in baking dish, separating layers with sheet of waxed paper. Cover and chill overnight. Cook as directed.
Appetizer Parties

Adding flavor to your holidays is deliciously easy when you turn to Dierbergs Kitchen & Deli.

Order in store or online at Dierbergs.com.

Pinwheel Appetizer Wraps $12.99 (12 ct.)

Specialty Stuffed Mushrooms $6.99 - $7.99 (6 ct.)

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- Apple Pecan
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Signature spice rubbed and glazed with our Brown Sugar Smoker Glaze.
$24.99 lb. (approx. 10 per lb.)

To ensure availability, order 48 hours in advance.

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To ensure availability, order 48 hours in advance.

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Those aren’t sleigh bells you’re hearing. That’s extra money in your pocket when you check out our 20 Good Wines Under $20 in the front Lobby throughout the holidays. These are amazing, affordably priced wines you’ll love - wines we’ve sourced throughout the year to make them available to you during the holidays as our value-priced wines of 2012. So enjoy your favorites... and jingle all the way!

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RECIPES

Chambord Cream Cake Roll

Keep this beautiful cake in your freezer for last-minute guests.

CAKE
4 large Dierbergs eggs, at room temperature
3/4 cup Dierbergs granulated sugar
1 tablespoon Dierbergs vegetable oil
1 teaspoon vanilla extract
2/3 cup Dierbergs flour
1 teaspoon baking powder
1/4 teaspoon salt
Dierbergs powdered sugar

FILLING
1 cup heavy whipping cream
1/4 cup Dierbergs powdered sugar
2 tablespoons berry liqueur (Chambord)

GARNISH
Dierbergs powdered sugar
Sugared Cranberries and Rosemary (recipe follows)
Chambord Berry Sauce (recipe follows)

FOR CAKE
Coat 10 x 15-inch jellyroll pan with no-stick cooking spray. Line with parchment paper; spray parchment and set aside. In large mixer bowl, beat eggs and granulated sugar at high speed 5 minutes (7 minutes with hand mixer) until very thick and pale. Stir in oil and vanilla. In small bowl, whisk together flour, baking powder, and salt. Sprinkle over egg mixture; fold in until well combined. Spread evenly in prepared pan. Bake in 350°F oven until lightly browned and sides begin to pull away from edges, about 10 minutes. Sprinkle powdered sugar over cake and clean cloth towel. Place towel, sugared-side down, on top of cake. Place large cutting board on top and invert cake onto towel. Remove parchment. Starting at one short side, gently roll up cake with towel. Let cool 10 minutes.

FOR FILLING
In large chilled mixer bowl, beat cream, the 1/4 cup powdered sugar, and liqueur at low speed until well blended. Beat at high speed until stiff peaks form. Gently unroll cake. Spread filling evenly over cake, leaving 1-inch border on short ends. Using towel as aid, gently roll cake with filling, lifting as you roll to keep filling in place. Place cake roll, seam-side down, on sheet of plastic wrap; completely enclose cake in wrap. Freeze at least 2 hours.

To serve, trim ends from cake. Dust top generously with powdered sugar. Place on serving platter. Garnish with Sugared Cranberries and Rosemary. Slice and serve with Berry Sauce. Makes 8 servings.

Per serving with 2 tablespoons Sauce:
Calories 358 ❖ Fat 15g ❖ Cholesterol 134mg ❖ Sodium 153mg
Carbohydrate 49g ❖ Fiber 2g ❖ Protein 5g

Chambord Berry Sauce
1 1/2 cups fresh or frozen cranberries (do not thaw)
1 bag (12 ounces) frozen blackberries, partially thawed
2 tablespoons Dierbergs fresh sugar
2 tablespoons berry liqueur (Chambord)

Place cranberries in microwave-safe bowl; cover and microwave (high) 2 minutes or until berries pop. In work bowl of food processor fitted with steel knife blade, combine cranberries, blackberries, and sugar; process until smooth. Use back of spoon to strain mixture through fine sieve; discard seeds. Stir in liqueur. Cover and chill until ready to serve. Makes 2 cups.

Sugared Cranberries and Rosemary
In small bowl, stir together 2 tablespoons powdered sugar and 1 tablespoon water. Dip cranberries and rosemary sprigs in mixture. Roll berries in granulated sugar until lightly coated; sprinkle granulated sugar over rosemary. Gently shake to remove excess sugar. Place on waxed paper until dried. Use as garnish.

White Chocolate Crème Brûlée

Recipe on back cover.
Apple Jack Tart

Jack Daniel’s adds a splash of fun to a classic dessert. The pretty lattice top is simple to weave and gives this spirited tart a pastry shop look.

1 package (14.1 ounces) refrigerated pie crust
1/2 cup sweetened dried cranberries
3 tablespoons Jack Daniel’s Tennessee Whiskey
1/2 cup Dierbergs granulated sugar
1 tablespoon Dierbergs flour
1/2 teaspoon ground cinnamon
1/2 teaspoon ground ginger
4 cups peeled, cored, and thinly sliced apple (Braeburn, Jonathan, or Granny Smith)

GLAZE
1/4 cup Dierbergs powdered sugar
2 to 3 teaspoons Jack Daniel’s Tennessee Whiskey

Place baking sheet in 400°F oven. Place one of the pie crusts in 10-inch tart pan with removable bottom. Fold in excess dough and press around edges and onto bottom of pan; set aside.

In large bowl, combine dried cranberries and the 3 tablespoons Whiskey. In small bowl, combine sugar, flour, and spices. Add apples and sugar mixture to cranberries; toss until well mixed.

Arrange fruit mixture in tart pan. On lightly floured surface, roll second pie crust to smooth creases; cut into 1/2-inch strips. Arrange strips in lattice pattern over apples. Trim and seal edges. Place on preheated baking sheet. Bake until filling is bubbly and crust is golden brown, about 40 to 45 minutes. Remove pan from baking sheet; cool on wire rack 15 minutes. In small bowl, stir together glaze ingredients. Drizzle over tart. Remove sides of pan; cool completely.

Makes 8 servings

Per serving: Calories 336 • Fat 11g
Cholesterol 5mg • Sodium 260mg
Carbohydrate 53g • Fiber 1g
Protein 1g

Pumpkin Pie Martini

Love pumpkin pie? Have a sip instead of a slice! Serve this festive cocktail after dinner along with dessert.

Dekuyper Buttershot Schnapps liqueur for rimming
1 to 2 tablespoons graham cracker crumbs
2 tablespoons Dekuyper Buttershot Schnapps liqueur
2 tablespoons Three Olives Cake Vodka
1/4 cup half-and-half
1 to 2 tablespoons canned pure pumpkin
1 teaspoon Dierbergs brown sugar
Ground cinnamon

Rim martini glass with Buttershot Schnapps and graham cracker crumbs (see How To Rim sidebar). Fill cocktail shaker halfway with ice. Add the 2 tablespoons Buttershot Schnapps, Vodka, half-and-half, pumpkin, and brown sugar. Shake vigorously until chilled. Strain into rimmed glass. Sprinkle cinnamon over top. Makes 1 cocktail

How To Rim
– Wet outside rim of glass using lemon or lime wedge, one of the liqueurs in recipe, or brush top edge of glass with white corn syrup. Fill saucer with coarse salt (not table salt), coarse sugar, or powdered sugar. If old glass parallel to table, dab rim into salt or sugar while slowly turning glass so only outer edge is covered. Shake off any excess.
Mocha Mousse Torte

This easy-to-make, no-bake torte is dressed to impress.

1 can (14.1 ounces) chocolate-filled pirouette cookies
1/4 cup coffee liqueur (Kahlúa, Tia Maria)
1 tablespoon Medaglia D’Oro espresso powder or instant coffee powder
1 package (12 ounces) white baking chips
2 tablespoons almond liqueur (Amaretto), or cherry brandy (Kirschwasser), OR 1/2 teaspoon almond extract
1/2 cup heavy whipping cream
3 tablespoons Dierbergs powdered sugar

CRUST

Line 30 muffin baking cups, filling to within 1/2 inch from top. Bake 10 minutes. Let stand 2 minutes; stir until crumbs are moistened. Spoon about 1 tablespoon crust mixture into bottom of each prepared muffin cup, pressing down lightly; set aside.

FILLING

In medium bowl, beat cream cheese mixture with 1/4 cup heavy whipping cream. Gently fold in whipped cream. Place 1/2 cup of the Mousse into freezer-weight resealable plastic bag. Snip small hole in one corner; pipe thin bead of Mousse around inside edge of 11/2-inch springform pan. Stand cookies around inside edge. Chop remaining cookie halves to make about 3/4 cup crumbs; spread in bottom of pan. Carefully spoon remaining Mousse into center of pan; spread and smooth top. Freeze uncovered overnight until firm. Cover tightly and freeze up to 1 month. To serve, remove springform ring and slice frozen Torte. If desired, garnish top with drizzle of melted chocolate.

GARNISH

1/4 cup heavy whipping cream
2 tablespoons chocolate chips

TO SERVE

Remove springform and let stand 10 minutes. Using serrated knife, carefully cut cookies around inside edge. Chop cookies around inside edge. Chop

Black Forest Shooters

Want a holiday dessert with a big impact? Think small! Mini martini or shot glasses filled with layers of chocolate, cherries, and whipped cream add elegance to your dessert tray.

1 can (21 ounces) More Fruit cherry pie filling
1/2 cup heavy whipping cream
1/2 teaspoon almond extract
1 tablespoon cornstarch
1/4 cup heavy whipping cream
1/2 cup Dierbergs sugar
3/4 cup Dierbergs dairy sour cream
2 tablespoons vanilla extract
1/2 teaspoon Medaglia D’Oro espresso powder or instant coffee powder
3/4 cup Dierbergs sugar
1 tablespoon cornstarch
1 cup Dierbergs dairy sour cream
2 tablespoons vanilla extract
3 large Dierbergs eggs
1/2 cup heavy whipping cream
1/2 teaspoon Medaglia D’Oro espresso powder or instant coffee powder
3/4 cup Dierbergs sugar
1 tablespoon cornstarch
1 cup Dierbergs dairy sour cream
2 tablespoons vanilla extract
3 large Dierbergs eggs

CHEESECAKES

In a small bowl, beat cream cheese mixture with 1/4 cup heavy whipping cream. Gently fold in whipped cream. Place 1/2 cup of the Mousse into freezer-weight resealable plastic bag. Snip small hole in one corner; pipe thin bead of Mousse in freezer-weight resealable plastic bag. Snip small hole in one corner; pipe thin bead of Mousse around inside edge of 11/2-inch springform pan. Stand cookies around inside edge. Chop remaining cookie halves to make about 3/4 cup crumbs; spread in bottom of pan. Carefully spoon remaining Mousse into center of pan; spread and smooth top. Freeze uncovered overnight until firm. Cover tightly and freeze up to 1 month. To serve, remove springform ring and slice frozen Torte. If desired, garnish top with drizzle of melted chocolate.

Wicked Little Chocolate Cheesecakes

As the name implies, these individual indulgences are a guilty pleasure!

CRUST

2 cups chocolate wafer cookie crumbs
1 tablespoon Medaglia D’Oro espresso powder or instant coffee powder
2 tablespoons almond liqueur (Amaretto), or cherry brandy (Kirschwasser), OR 1/2 teaspoon almond extract
1/4 cup heavy whipping cream
3 tablespoons cream cheese, sugar , and cornstarch at high speed until smooth. Beat in sour cream and egg, one at a time beating at low speed just until blended. Add eggs one at a time beating at low speed just until blended. Stir 2 tablespoons vanilla extract.

GARNISH

1/4 cup chocolate chips
1/2 teaspoon Medaglia D’Oro espresso powder or instant coffee powder
3/4 cup Dierbergs sugar
1 tablespoon cornstarch
1 cup Dierbergs dairy sour cream
2 tablespoons vanilla extract
3 large Dierbergs eggs

TO SERVE

Pipe thin bead of Mousse in freezer-weight resealable plastic bag. Snip small hole in one corner; pipe thin bead of Mousse around inside edge of 11/2-inch springform pan. Stand cookies around inside edge. Chop remaining cookie halves to make about 3/4 cup crumbs; spread in bottom of pan. Carefully spoon remaining Mousse into center of pan; spread and smooth top. Freeze uncovered overnight until firm. Cover tightly and freeze up to 1 month. To serve, remove springform ring and slice frozen Torte. If desired, garnish top with drizzle of melted chocolate.

Click. Search. Cook! BONUS WEB RECIPES
See more dessert shooter recipes at Dierbergs.com
• Bailey’s Chocolate Shooters
• Pumpkin Pie Shooters
• Berry Cheesecake Shooters
Candies for decorations (M & M’s, Hershey Drops, Snow Caps)

Sugar Cookie Glaze (recipe follows)

1 teaspoon vanilla extract

1 large Dierbergs egg

1 cup Dierbergs granulated sugar

1 cup Dierbergs butter, softened

Large grated orange zest (optional)

1 large Dierbergs egg

1 teaspoon vanilla extract

In medium bowl, stir together flour, baking powder, and salt; set aside. In a large mixer bowl, beat butter and sugar at medium speed until light and fluffy. Add egg and vanilla; beat at low speed until well combined. Add flour mixture; beat at medium speed until light and fluffy. Add small spoon, spread Glaze almost to edge of 1 cookie. While Glaze is still soft, decorate face with candies. Repeat with remaining cookies, one at a time, so that Glaze stays soft. Once Glaze is still soft, decorate face with candies. Repeat with remaining cookies, one at a time, so that Glaze stays soft and spreadable. Add egg yolk and vanilla; beat at low speed until well combined. Add flour mixture; beat at low speed just until combined. Divide dough into 12 pieces. On lightly floured surface, roll one dough piece at a time about 1/4 inch thick. Using 4-inch round cookie cutter, cut out 1 cookie from each dough piece. Using metal spatula, place cookies 2 inches apart on parchment-lined baking sheets. Bake in 350°F oven until outer edges of cookies just begin to brown, about 10 to 12 minutes. Cool on baking sheets 10 minutes. Cool completely on wire racks.

Snowman Sugar Cookies

No one can resist these adorable sugar cookies, not even Santa! Make sure to have a few extra for the elves, too!

3 cups Dierbergs flour
2 teaspoons baking powder
1/2 teaspoon salt
1 cup Dierbergs butter, softened
1 cup Dierbergs granulated sugar
1 large Dierbergs egg
1 teaspoon vanilla extract

1/2 teaspoon salt
2 teaspoons baking powder
3 cups Dierbergs flour

White RumChata Fudge Bites

What’s smooth and creamy and tastes like a Snickerdoodle cookie in a glass? It’s RumChata! This rum-based liqueur, made with real cream and laced with cinnamon, is irresistible. Sip it chilled, add a splash to cocktails or coffee, drizzle over ice cream, or stir into your next batch of French toast to make a tempting brunch treat! Add it to creamy white chocolate fudge bites for a fun addition to your dessert buffet.

`sugar cookie glaze`

3 cups Dierbergs powdered sugar
4 tablespoons water
2 tablespoons light corn syrup
1 teaspoon lemon or almond extract

In large bowl, stir together all ingredients until smooth. Place plastic wrap or damp kitchen towel over bowl to prevent Glaze from drying out while you work. Store in refrigerator up to 24 hours. Makes 1 dozen

Per glazed cookie without decoration:

Calories 449
Fat 16g
Cholesterol 56mg
Sodium 149mg
Carbohydrate 74g
Fiber <1g
Protein 4g

Per serving:

Calories 125
Fat 6g
Cholesterol 7mg
Sodium 13mg
Carbohydrate 18g
Fiber <1g
Protein 1g

Maps 5 dozen

TIP: If Glaze stiffens upon standing, stir a few drops of water until spreadable consistency is reached.

Kakes are amazing!

Kenzie’s Gooey Butter Cupcakes

The Holidays Are In Bloom!

Dear Santa,

Enjoy these kakes.

Kenzie’s love of cupcakes, Kenzie’s.

Inspired by Greg Dierberg’s daughter

Kakes are amazing!

Dazzling holiday desserts

(continued from page 45)
White Chocolate Crème Brûlée

4 large Dierbergs egg yolks
1/3 cup Dierbergs sugar
2 cups heavy whipping cream
4 squares (1 ounce each) white chocolate baking bar, chopped
1/2 teaspoon vanilla extract
4 tablespoons Dierbergs sugar
Fresh raspberries and mint sprigs

In medium bowl, whisk egg yolks and the 1/3 cup sugar until well blended. Place cream and white chocolate in 4-cup glass measure; microwave (high) 3 minutes. Let stand 1 minute; stir until white chocolate is melted and smooth. Gradually whisk cream mixture into egg mixture; add vanilla. Place six 6-ounce ramekins in 9x13-inch baking pan; pour custard into ramekins. Remove any bubbles from surface with spoon. Add hot tap water to baking pan to come halfway up sides of ramekins (do not let water splash into ramekins). Bake in 325°F oven until set, about 35 to 40 minutes. (Gently jiggle ramekins; centers should wiggle just slightly.)

Remove from oven; leave ramekins in water bath 10 minutes to continue cooking. Remove ramekins; cover and chill at least 4 hours.

Place ramekins on jellyroll pan. Sprinkle 2 teaspoons sugar over each ramekin. Hold kitchen torch 2 to 3 inches above surface. Caramelize sugar by constantly moving flame over top until sugar bubbles, about 1 minute. Garnish each with raspberry and mint sprig.

Makes 6 servings

Per serving: Calories 497 ❖ Fat 39g
Cholesterol 233mg ❖ Sodium 50mg
Carbohydrate 34g ❖ Fiber 0g ❖ Protein 5g