EVERYBODY COOKS®
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KMOV-TV, CHANNEL 4
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THE ULTIMATE
HOLIDAY
ENTERTAINING GUIDE 2014

FREE PUBLICATION
IT'S FRESH. IT'S FRIENDLY. IT'S DIERBERGS®
My wife’s family lives in Omaha and we’ve discovered a fairly new holiday tradition. When they’re ready to head home, we pack a cooler with Dierbergs side dishes to enjoy back in Nebraska. Those side dishes are then shared alongside other holiday recipes, which have been prepared and enjoyed by the family for generations.

*Everybody Cooks* is, first and foremost, a cooking magazine, and within these pages you’re going to find outstanding recipes, from Holiday Cookies for Rookies to menu ideas for Friendsgiving, a trendy mid-season holiday gathering with longtime friends.

However, what really strikes me on these pages is the abundance of ideas from Dierbergs Kitchen designed to simplify holiday entertaining, like the fully prepared side dishes mentioned above. (The new Roasted Beet & Carrot Medley might be making the trip to Omaha this year.)

The ideas are endless. Transfer our Signature Pumpkin Pie Spread or Caramel Apple Spread to your own serving ware and add our bakery’s Signature Molasses Cookies around the edge for an outstanding open-house appetizer. Place a Brie and Gorgonzola Torte on a holiday platter, surround it with crackers and—Boom!—you’ve got an elegant appetizer guaranteed to get rave reviews. Our family just loves our heat-and-serve Four Cheese Spinach Artichoke Dip and Signature Caramelized Onion Garlic Cheese Tortes. Our Layered Southwest Fiesta Black Bean Dip is very popular with customers and is always a huge seller during the holidays.

Make your own. Share ours as your own. These pages help you do it all.

From our family to yours, Happy Holidays!

**Greg Dierberg**
’twas the night before breakfast

Opening presents is top priority on Christmas morning with making a special breakfast coming in a close second. Why not do both at once? Assemble one of these hearty, good-morning dishes the night before so you can rise, shine, and dig in!
’twas the night before breakfast
(continued from page 3)

**Italian Breakfast Strata**

Buongiorno! Digging into layers of crusty bread, savory sun-dried tomatoes, and creamy Rotola is an excellent way to start the day. Pictured on page 3.

1 loaf (1/2 of 14-ounce package) 
Dierbergs Bakery Italian Twin Loaf Bread
4 large Dierbergs eggs
1 1/2 cups Dierbergs milk
1/2 cup chopped fresh parsley
1 package (8 ounces) Volpi Basil Rotola, sliced 1/2 inch thick and chopped
1/2 cup julienned oil-packed sun-dried tomatoes, drained
1/4 cup Dierbergs grated parmesan cheese

Cut bread into 3/4-inch cubes (about 8 cups). Spread on jellyroll pan and let dry about 8 hours.

In large bowl, whisk together eggs and milk until well mixed. Stir in parsley.

Arrange half of the bread cubes in 8-inch baking dish that has been lightly coated with no-stick cooking spray. Scatter Rotola and sun-dried tomatoes over bread. Pour half of egg mixture over top. Top with remaining bread and egg mixture. Cover and chill overnight.

Let stand at room temperature 15 minutes. Bake uncovered in 350°F oven 20 minutes. Sprinkle parmesan over top; bake until knife inserted in center comes out clean, about 20 minutes. Let stand 5 minutes before cutting into squares. 

**Makes 6 servings**

Per serving: Calories 325 • Fat 16g
Cholesterol 134mg • Sodium 671mg
Carbohydrate 24g • Fiber 2g • Protein 23g

**Winter Fruit Salad**

Toss together seasonal fruit, sweet dates, and a citrusy splash before you turn in, then add it to your breakfast table the next morning.

1/2 cup Ruby Red grapefruit juice
1/4 cup firmly packed Dierbergs brown sugar
1/4 cup Dierbergs granulated sugar
3 navel oranges
1 red apple, cored and thinly sliced
1 ripe pear, cored and thinly sliced
1 cup seedless grapes, halved
1/2 cup chopped dried dates
Fresh mint leaves (optional)

In small saucepan, bring grapefruit juice to a boil over medium-high heat. Add sugars; reduce heat and simmer until sugars dissolve, about 3 to 5 minutes. Remove from heat; cool slightly.

Use sharp knife to cut off ends of oranges. Place oranges on flat end. Hold orange over medium bowl; cut between orange segment and membrane. Twist knife to loosen segment and lift out. Repeat with all orange segments. Add apple, pear, grapes, and dates to bowl. Drizzle grapefruit dressing over top; toss until well mixed. Cover and chill several hours to develop flavors. Garnish with mint, if desired.

**Makes 8 servings**

Per serving: Calories 139 • Fat <1g
Cholesterol 0mg • Sodium 5mg
Carbohydrate 37g • Fiber 3g • Protein 1g

**VOLPI ROTOLA**

Italian for small wheel, Rotola wraps creamy mozzarella around a layer of thinly sliced prosciutto. It’s ready to slice, serve, and enjoy on fresh bread, crackers, pizza or all by itself. Available in Dierbergs Deli self-serve case.
slow cooker overnight breakfast casserole

Sausage, potatoes, eggs, and cheese will be ready when your feet hit the floor in the morning, thanks to your trusty slow cooker. The lid holds paper towels in place to trap excess moisture and keep the casserole nice and creamy.

Place frozen potatoes in large microwave-safe bowl; cover and microwave (high), stirring once, 8 to 10 minutes. Potatoes should still be firm but will be partially cooked.

Crumble sausage into large skillet; cook over medium heat stirring frequently and breaking up any large pieces until browned, about 10 to 15 minutes. Add onion and bell pepper; cook stirring occasionally until sausage is well browned, about 5 minutes.

Add cooked sausage mixture and 1 1/2 cups of the cheese to potatoes; stir until well mixed. Place mixture in slow cooker that has been lightly coated with no-stick cooking spray.

In large bowl, whisk together eggs, half-and-half, green onion, garlic powder, dry mustard, salt, and pepper; pour over mixture in slow cooker (do not stir). Top with remaining 1/2 cup cheese. Cover slow cooker with paper towels, making sure towels do not touch cheese; cover with lid. Cook on low heat setting 6 to 8 hours.

Makes 8-10 servings

Per serving: Calories 430 • Fat 28g • Cholesterol 288mg • Sodium 1098mg
Carbohydrate 21g • Fiber 2g • Protein 23g

TIP Casserole will hold in slow cooker on warm heat setting up to 2 hours.

glazed doughnut french toast

Proclaimed Best French Toast EVER! by our tasters, we think this surprisingly not-too-sweet treat will be a hit at your breakfast table, too.
friendsgiving
the other holiday dinner

Somewhere in between Gobble! Gobble! and Ho! Ho! Ho! there’s supposed to be a holiday get-together with your friends — the one you always talk about having — someday. This year is going to be different. No more excuses, because now you have a plan. It’s this menu! It’s simple to make, suitably festive, and absolutely guaranteed to put you in the holiday spirit.

maple pork loin with roasted green beans

A savory rub and sweet glaze give a humble pork roast lots of holiday flair. Surround it with a medley of fresh green beans, leeks, and celery, and say hello to your new favorite side dish.

1 boneless pork loin roast (about 2 1/2 to 3 pounds)
4 teaspoons coarse salt
1 tablespoon dried rosemary, crushed
1 1/2 teaspoons cracked black pepper
1/2 teaspoon ground ancho chile pepper
1 1/2 pounds fresh green beans, trimmed (about 12 cups)
6 ribs celery, diagonally sliced 1/2 inch thick
2 medium leeks
2 tablespoons Dierbergs olive oil
1 cup pure maple syrup
1/4 cup bourbon or whiskey

Trim and discard fat from roast. Let roast stand at room temperature 30 minutes.

In small bowl, combine salt, rosemary, pepper, and chile pepper. Reserve 1 tablespoon seasoning for green beans; rub remaining seasoning over all sides of roast. Place roast in 16 x 13 x 3-inch roasting pan (see TIP) that has been lightly coated with no-stick cooking spray; set aside.

In large saucepan, bring 4 cups water to a boil. Add green beans and celery; cook 3 minutes. Rinse under cold water; drain well and set aside.

Trim root end and dark green portion from leeks. Slice 1/2 inch thick. Rinse thoroughly and drain well.

Place green beans, celery, and leeks in large bowl. Drizzle with olive oil and sprinkle reserved 1 tablespoon seasoning over top; gently toss until well mixed. Arrange vegetables around roast. Roast in 400°F. oven 30 minutes.

Meanwhile, in small saucepan over medium-high heat, combine syrup and bourbon; bring to a boil. Reduce heat and simmer until thickened and reduced to 2/3 cup, about 15 minutes. Reserve 1/3 cup glaze to serve with cooked roast.

Baste roast with remaining glaze and stir vegetables; roast until internal temperature of roast is 145°F., about 10 minutes.

Place roast on cutting board, cover with foil, and let stand 15 minutes before thinly slicing across the grain. Place sliced pork on serving platter and drizzle with half of the reserved glaze. Place roasted vegetables along with any pan juices in serving bowl; drizzle remaining glaze over top and toss until well mixed.

Makes 8-10 servings

Per serving: Calories 282 • Fat 5g Cholesterol 70mg • Sodium 868mg Carbohydrate 29g • Fiber 3g • Protein 24g

TIP
If your roasting pan isn’t large enough, purchase a disposable roaster in Dierbergs Gadget Aisle. For more stability, place the disposable pan on a jellyroll pan before roasting.

WINE pairing
MAPLE PORK LOIN
Pair with ESTANCIA PINOT NOIR
Pour this fruity red to go along with this rich and robust roast pork.
friendsgiving
the other holiday dinner
(continued from page 7)

smoked gouda mashed potatoes

Mashed potatoes are non-negotiable. Smoked gouda gives our rich, creamy version a nice depth of flavor.

### Ingredients
- 3 pounds russet potatoes, peeled
- 5 tablespoons Dierbergs butter, cut into pieces
- 8 ounces Dierbergs smoked gouda cheese, shredded
- 3/4 to 1 cup Dierbergs milk, warmed
- 1 teaspoon salt
- 1/4 teaspoon ground white pepper
- 8 ounces sharp yellow cheddar cheese, finely shredded
- 1/4 cup Dierbergs chopped pecans, toasted
- 1/2 cup mayonnaise
- 1 jar (4 ounces) diced pimientos, drained well
- 1 small clove garlic, minced
- 2 tablespoons poppy seed

### Instructions
1. Cut each potato into 8 pieces. Place potatoes in large saucepan; cover with cold water. Bring to a boil over medium-high heat. Reduce heat and simmer until tender, about 15 minutes. Drain well and return potatoes to pan. Mash with potato masher or hand mixer; stir in butter and cheese. Cover and let stand 5 minutes. Stir in milk to desired consistency. Season with salt and white pepper.

**Makes 8 servings**

Per serving: Calories 262 • Fat 15g • Cholesterol 40mg • Sodium 739mg
Carbohydrate 25g • Fiber 2g • Protein 10g

everything butter

Inspired by those bagels topped with a bunch of stuff from your spice rack, this savory butter dresses up, well...everything from homemade rolls to crusty bread to refrigerated biscuits, even hot cooked veggies. Makes a great hostess gift, too (see **TIP**).

### Ingredients
- 1 cup Dierbergs butter, softened
- 2 small cloves garlic, minced
- 2 tablespoons poppy seed
- 2 teaspoons sesame seed
- 1 tablespoon instant minced onion
- 1 teaspoon coarse salt
- 1/4 cup Dierbergs chopped pecans, toasted
- 1/2 cup mayonnaise
- 1/4 teaspoon hot pepper sauce

### Instructions
1. Combine all ingredients in medium mixing bowl; beat with hand mixer at low speed until combined. Place mixture in small bowl, cover, and chill several hours or overnight to develop flavors.

**Makes 1 cup**

Per tablespoon: Calories 107 • Fat 12g • Cholesterol 31mg • Sodium 125mg
Carbohydrate <1g • Fiber <1g • Protein <1g

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bacon pimiento cheese spread

Kick things off with this bacon-studded homage to a Southern classic. Freshly grated cheddar cheese enhances the spread’s creamy texture.

### Ingredients
- 8 ounces sharp yellow cheddar cheese, finely shredded
- 1/4 cup Dierbergs chopped pecans, toasted
- 1 jar (4 ounces) diced pimientos, drained well
- 1/4 cup mayonnaise
- 1/4 teaspoon hot pepper sauce

### Instructions
1. In medium bowl, combine cheese, bacon, pimientos, and pecans. Stir in mayonnaise and hot pepper sauce just until moistened. Cover and chill up to 24 hours to develop flavors.

Let stand at room temperature 15 minutes before serving. Serve with crackers or sliced French bread.

**Makes 2 cups**

Per 1/4 cup: Calories 268 • Fat 25g • Cholesterol 44mg • Sodium 404mg
Carbohydrate 2g • Fiber 1g • Protein 10g

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For a hostess gift, spread Everything Butter along one edge of a sheet of parchment paper. Fold edge over and roll up. Twist ends to compress butter into a log. Store in refrigerator.
cranberry bread pudding with vanilla cabernet sauce

Slowly simmer a bottle of Cabernet and your patience will be rewarded with a luscious sauce to top this cozy, comforting, chocolate-studded bread pudding.

1 loaf (16 ounces) King’s Hawaiian Bread, cut into cubes (8 cups)
1 bag (5 ounces) sweetened dried cranberries
1/2 cup semisweet chocolate chips
4 large Dierbergs eggs
1 cup Dierbergs sugar
1 teaspoon vanilla extract
2 1/2 cups Dierbergs whole milk
1 can (14 ounces) whole berry cranberry sauce
Vanilla Cabernet Sauce (recipe follows)
Sweetened whipped cream

Place bread cubes on jellyroll pan; let stand uncovered several hours or overnight to dry out.

Place dried bread cubes in 9 x 13-inch baking dish that has been lightly coated with no-stick cooking spray. Scatter dried cranberries and chocolate chips over top, tucking them among bread cubes.

In large bowl, whisk together eggs, sugar, vanilla, and cinnamon. Whisk in milk and cranberry sauce. Pour milk mixture over bread mixture, pressing down gently to moisten bread. Let stand 10 to 15 minutes for bread to absorb moisture, pressing occasionally on bread to evenly moisten.

Bake in 350°F oven until knife inserted in center comes out clean, about 45 to 55 minutes. Let stand 15 minutes. Spoon into dessert dishes; serve with Vanilla Cabernet Sauce and a dollop of sweetened whipped cream.

Makes 12 servings

Per serving without Sauce and whipped cream: Calories 367 • Fat 9g Cholesterol 87mg • Sodium 170mg Carbohydrate 66g • Fiber 3g • Protein 9g

vanilla cabernet sauce

Make this sauce up to 3 days in advance. It’s fabulous on our bread pudding, vanilla ice cream, French toast, or anything chocolate.

1 bottle (750 ml) Cabernet Sauvignon
3 tablespoons Dierbergs sugar
1 vanilla bean, or 1/2 teaspoon vanilla extract
2 teaspoons cornstarch, dissolved in 1 tablespoon cold water
Pinch ground black pepper

In large nonreactive saucepan, combine wine and sugar. Split vanilla bean in half; scrape seeds into wine. Discard pod or use to make Vanilla Sugar (see TIP). Bring wine mixture to a boil over medium-high heat; reduce heat and simmer until reduced to 1/2 cups, about 30 to 40 minutes. Whisk cornstarch mixture into wine along with pepper; simmer stirring constantly until slightly thickened, about 2 minutes. Serve warm, or cover and chill up to 3 days.

Makes 1 1/2 cups

Per 2 tablespoons: Calories 65 • Fat 0g Cholesterol 0mg • Sodium <1mg Carbohydrate 5g • Fiber 0g • Protein 0g
Come on in and make yourself at home, is the holiday open house mantra. Guests mingle, drinks flow, and everyone's having fun, even you.
bloody mary shrimp shooters

It’s not a holiday party without shrimp. A shot of spicy vodka-laced salsa makes a great dipping sauce.

1 1/2 cups vodka (divided)
1 cup water
24 large shrimp (26 to 30 count), peeled and deveined, leaving tails intact
2 cups finely chopped celery
1 cup chili sauce
2 tablespoons creamy horseradish sauce (Reese)
4 teaspoons Worcestershire sauce
1/4 to 1/2 teaspoon hot pepper sauce
1 cup finely chopped green onion

In large skillet, combine 1 cup of the vodka and water over medium-high heat; bring to a boil. Add shrimp; simmer 20 seconds. Turn off heat; let shrimp stand in liquid in skillet until pink and opaque, about 5 minutes. Drain shrimp; cover and chill.

In medium bowl, stir together celery, chili sauce, horseradish sauce, Worcestershire, hot pepper sauce, and the remaining 1/2 cup vodka. Place mixture in freezer-weight reclosable plastic bag; seal bag and snip off one corner. Pipe 1 tablespoon in each of twenty-four disposable 2-ounce shot glasses.

Sprinkle 2 teaspoons green onion into each glass. Top each with 1 shrimp. Cover and chill until ready to serve.

Makes 2 dozen

Per Shooter: Calories 33 • Fat <1g
Cholesterol 9mg • Sodium 193mg
Carbohydrate 3g • Fiber 1g • Protein 1g

roasted red pepper and walnut dip

Tangy roasted peppers and mellow walnuts blend beautifully in this rich and chunky dip.

1 package (10 ounces) Dierbergs English walnuts
1 jar (12 ounces) roasted red bell peppers, drained
1 cup fresh Italian parsley leaves
1 teaspoon coarse salt
1/4 to 1/2 teaspoon crushed red pepper flakes
1/2 cup Dierbergs extra virgin olive oil
3 tablespoons fresh lemon juice
2 tablespoons honey

Spread walnuts in single layer in shallow pan. Bake in 350°F. oven stirring occasionally until well toasted, about 10 minutes.

Combine walnuts, roasted peppers, parsley, salt, and red pepper flakes in work bowl of food processor fitted with steel knife blade; pulse several times until coarsely chopped. In 1-cup glass measure, stir together olive oil, lemon juice, and honey. Pour olive oil mixture through feed tube in slow, steady stream while pulsing just until mixture is combined (do not overmix).

Place in serving bowl, cover, and chill several hours to develop flavors. Serve chilled or at room temperature with bagel or pita chips.

Makes about 3 cups

Per 2 tablespoons: Calories 128 • Fat 12g
Cholesterol 0mg • Sodium 105mg
Carbohydrate 4g • Fiber 1g • Protein 2g

Charcuterie (shahr-KOO-tuhr-ee) is the centuries-old French culinary art of curing meats, The Charcuterie Board you see on so many restaurant menus is a carnivore’s version of a cheese plate. It makes the perfect no-cook addition to your next party. But don’t over think it. Stop by Dierbergs Deli to select rich, salty meats balanced with a few well-chosen extras.

Meats - It’s all about thinly sliced cured meats like prosciutto, salami, and sausages.

Pickles - Something bright and acidic, like cornichons, gherkins, or any pickled veggie.

Mustard - A must with sausages!

Fruit - Try jellies, jams, marmalades, or fruit pastes.

Cheese - Not required, but always welcome!

Breads - Flatbreads and crackers are perfect.

Just pick up familiar favorites along with a few new finds, and let your friends enjoy!
bacon-wrapped chorizo dates

Spicy sausage, sweet dates, and crisp bacon combine deliciously in these tasty little morsels.

2 chorizo sausage links (G & W), about 8 ounces
1 package (12 ounces) pitted Medjool dates
9 slices bacon, cut in half
18 small wooden picks, soaked in water 30 minutes

Remove casing from each sausage link. Divide sausage into 18 portions. Tuck 1 portion sausage into each date. Wrap 1 bacon strip around each date; secure with wooden pick. Place dates seam-side down on foil-lined jellyroll pan. Bake in 400°F. oven, turning once until bacon is browned, about 17 to 19 minutes. Drain on paper towel-lined plate. Serve hot.

Makes 1 1/2 dozen

Per 2 appetizers: Calories 273 • Fat 11g • Cholesterol 27mg • Sodium 406mg • Carbohydrate 37g • Fiber 3g • Protein 9g

chocolate pistachio apricot bars

We’ve upgraded the ingredients in the classic cookie bar for a fresh twist. These are rich, decadent, and great for serving a crowd.

1 1/2 cups graham cracker crumbs
1/2 cup Dierbergs butter, melted
1 can (14 ounces) sweetened condensed milk (divided)
1 package (11 ounces) dark chocolate chips
1 cup sweetened flaked coconut
1 cup dried apricots, chopped
1 package (6 ounces) roasted and salted shelled pistachios, chopped

Mold sheet of foil around outside of empty 9 x 13-inch baking pan, extending foil about 1 inch above sides of pan. Remove foil; turn pan right side up. Gently shape foil to inside of pan; lightly coat with no-stick cooking spray. Set aside.

In medium bowl, combine graham cracker crumbs and butter until evenly moistened. Press mixture firmly into bottom of prepared pan. Drizzle half of the sweetened condensed milk over top. In medium bowl, combine chocolate chips, coconut, apricots, and pistachios; sprinkle over crust. Drizzle remaining sweetened condensed milk over top.

Bake in 350°F. oven until lightly browned, about 30 minutes. Cool completely in pan on wire rack.

Use edges of foil to lift bars from pan; gently pull back sides of foil to expose edges. Cut into 48 small bars. Makes 4 dozen

Per bar: Calories 135 • Fat 8g • Cholesterol 9mg • Sodium 58mg • Carbohydrate 15g • Fiber 1g • Protein 2g

TIP

For a family-friendly punch, omit raspberry liqueur. Combine remaining ingredients in a punch bowl and float fresh cranberries and thin lime slices for a splash of color.

cranberry lime sparklers

Greet your grown-up guests with these refreshing, not-too-sweet cocktails.

4 cups (1/2 of 64-ounce bottle) cranberry juice cocktail with lime (Ocean Spray), chilled
1/2 to 1 cup raspberry liqueur (Chambord) or vodka
1 bottle (1 liter) lime sparkling water, chilled
Fresh cranberries and lime slices

Combine juice and liqueur in tall glass pitcher; stir until well mixed. Add sparkling water; stir gently to combine. Pour into ice-filled glasses. Garnish each glass with cranberries and lime.

Makes eight 8-ounce servings
Reimagined, Reinvented, and Revived

HOLIDAY ENTRÉES

The size, shape, and style of your holiday dinners have probably changed over the years. But with all due respect (to turkey and ham), there’s a better-than-average chance that your usual entrée is stuck in a time warp. So let’s tweak tradition — just a little — and invite a few new flavors to the table. We promise they’ll get along just fine with your family and friends!

WINE pairing

ITALIAN SEAFOOD AND TOMATO PASTA

Pair with RUFFINO CHIANTI

Red is right, and this one is bright enough to take on the tangy tomatoes here with style.

ITALIAN SEAFOOD AND TOMATO PASTA
(recipe on page 14)
Flex your MUSSELS

Mussels are one of the most delicious and sustainable seafoods around. Their beautiful blue-black shells are bound to get the conversation started around the dinner table. So what do you do with these sweet, tender little morsels?

- Purchase mussels that are tightly closed or close immediately when the shells are tapped. Discard any mussels that remain open.
- Store mussels in the coldest part of your refrigerator up to five days, covered with a damp cloth or wet newspaper, disturbing them as little as possible.
- Do NOT store mussels in an airtight container or in water.
- Rinse mussels under cool running water just before cooking. Dierbergs Seafood Department carries PEI (Prince Edward Island) mussels that have been de-bearded, so there is no bundle of brown byssus threads that needs to be removed.
- Cook according to recipe directions until shells pop wide open. Do not overcook. Discard any mussels that do not open.
- Allow about 1/2 pound (10 to 12) in-shell mussels per person for a first-course serving.

italian seafood and tomato pasta

A succulent seafood medley in a light tomato-wine sauce is perfect for that New Year’s Eve dinner with friends. Pictured on page 13.

1 tablespoon Dierbergs olive oil
1/4 cup diced shallot
2 large cloves garlic, minced
4 large roma tomatoes, seeded and diced (about 1 pound)
1 can (14 ounces) Dierbergs petite diced tomatoes
1 cup dry white wine
1 teaspoon Italian herb seasoning
1/2 teaspoon ground black pepper
Pinch crushed red pepper flakes
3/4 pound wild-caught fresh sea scallops (20 to 30 count)
1 pound Prince Edward Island mussels, cleaned
1/2 pound Black Tiger peeled and deveined shrimp (31 to 40 count)
2 to 3 packages (9 ounces each) Dierbergs Deli fresh fettuccine, cooked according to package directions
2 tablespoons minced fresh Italian parsley

In large skillet, heat olive oil over medium-high heat. Add shallot and garlic; cook stirring often 1 minute. Stir in tomatoes, petite tomatoes, wine, Italian seasoning, and peppers. Reduce heat and simmer stirring occasionally until thickened, about 25 to 30 minutes.

Add scallops; cover and cook 1 minute. Add mussels and shrimp; cover and cook stirring often until mussel shells open and scallops and shrimp are opaque, about 3 to 4 minutes. Serve over pasta; sprinkle parsley over top.

Makes 4-6 servings

Per serving: Calories 456 • Fat 7g • Cholesterol 131mg • Sodium 633mg • Carbohydrate 42g • Fiber 4g • Protein 33g

apricot-rum glazed pork

Dazzle one and all at the table with this beautiful roast. A rum-laced apricot glaze makes it extra festive.

6 rib bone-in pork loin roast (about 3 1/2 to 4 pounds), chine bone removed (see TIP)
Salt and freshly ground black pepper
1 teaspoon Dierbergs olive oil
1/2 cup diced onion
2 large cloves garlic, minced
1 jar (12 ounces) apricot preserves
1/2 cup spiced rum
Freshly grated nutmeg OR 1/8 teaspoon ground nutmeg
1/4 cup chopped dried apricots
1 tablespoon chopped fresh parsley

Season roast with salt and pepper. Place roast bone-side down in shallow roasting pan. Roast in 350°F oven 1 hour.

Meanwhile, in small saucepan, heat olive oil over medium-high heat. Add onion and garlic; cook stirring often until onion wilts, about 1 to 2 minutes. Stir in preserves, rum, and nutmeg; bring to a boil and cook 5 minutes. Reserve 1/2 cup of the glaze for basting pork; stir apricots and parsley into remaining glaze to serve with roast.

Add 1 cup water to roasting pan. Brush some of the reserved glaze over roast; roast basting occasionally with glaze until internal temperature is 145°F, about 15 to 30 minutes.

Place roast on cutting board; cover and let stand 10 minutes before slicing between bones. Serve with warmed apricot mixture.

Makes 6 servings

Per 3-ounce cooked portion: Calories 369 • Fat 7g • Cholesterol 50mg • Sodium 68mg • Carbohydrate 42g • Fiber 1g • Protein 27g

TIP

Order bone-in pork loin roast 48 hours in advance from Dierbergs Meat Department. Ask to have the chine bone (backbone) removed for easier carving.
**WINE pairing**

**APRICOT–RUM GLAZED PORK**  
Pair with **SIMI SAUVIGNON BLANC**  
Here’s a slightly sweet-yet-crisp white that brings out all the fabulousness this glazed pork has to offer.

**ROASTED BEEF TENDERLOIN WITH HORSERADISH CRÈME FRAÎCHE**  
Pair with **ROBERT MONDAVI NAPA CABERNET SAUVIGNON**  
We’ll say it again—a glass of Cab is beef’s soul mate.

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**roasted beef tenderloin with horseradish crème fraîche**

This splurge-worthy roast needs only simple seasonings to make a great impression. Serve the extra sauce on roast beef sandwiches, as a lively topping for baked potatoes, or stir it into mashed potatoes.

### 1/4 teaspoon coarse salt  
### 1/4 teaspoon cracked black pepper  
### 1/4 teaspoon California garlic powder  
### 1 center-cut beef tenderloin (about 1 1/2 pounds), trimmed  

In small bowl, combine coarse salt, cracked pepper, and garlic powder; sprinkle over tenderloin and let stand at room temperature 20 minutes.

Place tenderloin on rack in shallow roasting pan. Roast in 425°F oven until internal temperature is 135°F for medium-rare, about 20 to 30 minutes. Cover and let stand 10 minutes before slicing. Serve with Horseradish Crème Fraîche.  

**Makes 4–6 servings**

Per serving without Crème Fraîche:  
**Calories 156 • Fat 7g • Cholesterol 65mg • Sodium 131mg • Carbohydrate <1g • Fiber 0g • Protein 24g**

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### horseradish crème fraîche

1 carton (8 ounces) crème fraîche or sour cream  
3 tablespoons refrigerated prepared horseradish, drained  
3 tablespoons Dijon mustard  
1/2 teaspoon coarse salt  
Pinch ground red pepper

In small bowl, stir together all ingredients. Cover and chill several hours or overnight.  

**Makes 1 1/3 cups**

Per 2 tablespoons: **Calories 88 • Fat 9g • Cholesterol 24mg • Sodium 219mg • Carbohydrate 1g • Fiber <1g • Protein 1g**

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**TIP**

1 1/2 pounds beef petite tenders can be substituted for the beef tenderloin. Prepare as directed. Roast in 425°F oven until internal temperature is 135°F, about 25 minutes.
It’s time to talk turkey! Ours is perched on top of a lively cornbread dressing that gets crispy outside and stays moist inside so everyone gets what they like best.

1 cup fresh Italian parsley leaves
1 teaspoon Cajun/creole seasoning
1 whole turkey breast (6 to 7 pounds), thawed if frozen
1 tablespoon Dierbergs canola oil
2 cups chopped onion
1 cup chopped celery
2 large cloves garlic, minced
2 packages (16 ounces each) Dierbergs Kitchen Homestyle Jalapeño Cheddar Cornbread
1 cup reduced-sodium chicken broth

In work bowl of food processor fitted with steel knife blade, combine parsley and Cajun seasoning; pulse until well mixed.

Place turkey breast on cutting board. Use fingers to gently loosen skin from breast meat. Spread seasoning mixture under skin of turkey. Use wooden picks to secure skin over breast meat to prevent shrinkage. Brush skin with oil.

Place turkey in shallow roasting pan. Roast in 325°F oven 1 hour. Meanwhile, crumble sausage into large skillet; cook stirring frequently and breaking up any large pieces until browned, about 5 to 7 minutes.

Add onion, celery, and garlic; cook stirring occasionally until vegetables wilt, about 4 to 5 minutes. Crumble cornbread into large bowl; stir in sausage mixture and broth.

Remove turkey from roasting pan; place dressing in pan and top with turkey breast. Roast until internal temperature of turkey is 165°F, about 1 1/4 to 1 1/2 hours.

Let stand 10 minutes before carving. Arrange on platter on top of dressing. Makes 8-10 servings

Per 3-ounce cooked portion with dressing:
Calories 579 • Fat 29g • Cholesterol 127mg
Sodium 991mg • Carbohydrate 39g • Fiber 1g
Protein 37g

WINE pairing
SPICE-RUBBED TURKEY BREAST WITH SAUSAGE CORNBREAD DRESSING
Pair with HOGUE RIESLING
When opposites attract, they play so nicely together! Try creamy, subtly sweet Riesling paired with our spicy chile-laced turkey and dressing.
butternut wellingtons

Bountiful fall vegetables are wrapped in flaky pastry for an elegant meatless entrée.

1 carton (18 ounces) Dierbergs cubed butternut squash (Produce Department)
2 tablespoons Dierbergs olive oil (divided)
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1 carton (8 ounces) mushrooms, stemmed and thinly sliced
1 cup chopped red bell pepper
1/4 cup diced shallot
1 1/2 teaspoons herbes de Provence
1 bag (5 ounces) baby spinach, coarsely chopped
1 container (3.5 ounces) Dierbergs crumbled goat cheese
1 box (17.3 ounces) frozen puff pastry sheets, thawed according to package directions
1 large Dierbergs egg, beaten with 1 tablespoon water
Roland Balsamic Glaze (Dierbergs Condiment Aisle)

Place squash on foil-lined jellyroll pan that has been lightly coated with no-stick cooking spray. Drizzle with 1 tablespoon of the olive oil; toss until well mixed. Season with salt and pepper. Roast in 400°F. oven stirring once until squash is tender, about 10 to 15 minutes. Set aside to cool.

Meanwhile, in large skillet, heat remaining 1 tablespoon olive oil over medium-high heat. Add mushrooms, bell pepper, shallot, and herbes; cook stirring occasionally until mushrooms are tender, about 4 to 6 minutes. Add spinach; cook until spinach wilts, about 2 to 3 minutes. Remove from heat and cool completely.

In large bowl, combine roasted squash, mushroom mixture, and cheese until well mixed. On lightly floured surface, roll each pastry sheet into 10 x 14-inch rectangle. Brush each with egg mixture.

Mound half of the vegetable mixture down center third of each pastry leaving 1/2-inch border on each end. Using sharp knife, make cuts 1 inch apart down both sides of each pastry from filling to edge. 1. Fold strips at an angle across filling, alternating from side to side, to give braided appearance. Fold pastry ends under to enclose filling.

Place Wellingtons on parchment-lined baking sheets: brush with egg mixture. Chill at least 25 minutes. Bake in 400°F. oven until pastry is golden and puffed, about 18 to 20 minutes. Slice each Wellington. Drizzle Balsamic Glaze over top.

Makes 6 servings

Per serving: Calories 611 • Fat 41g
Cholesterol 39mg • Sodium 511mg
Carbohydrate 52g • Fiber 9g • Protein 13g

WINE pairing

BUTTERNUT WELLINGTONS
Pair with SIMI CHARDONNAY
This warm, oaky white along with this rich, flaky Wellington is like a big hug.
You’re invited. You ask, *What can I bring?* Give the hostess a hand and bring something a little different. Break out the hardest working pan in your kitchen and fill it with one of these crowd-pleasing side dishes. Then relax. Now you’re good to go!

**hasselback potatoes**

These classic butter-roasted potatoes with a dusting of parmesan are sure to be a hit.

**8 russet or Yukon Gold potatoes of similar size and shape (about 8 ounces each)**

½ cup Dierbergs butter, melted

1 teaspoon coarse salt

1 teaspoon coarse black pepper

2 tablespoons Dierbergs grated parmesan

2 tablespoons finely snipped fresh chives

Scrub potatoes and pat dry. Use sharp knife to make crosswise slits ¼ inch apart, cutting to within ¼ inch of bottom of potato. Place potatoes in 9 x 13-inch glass baking dish; brush outside of potatoes generously with water. Cover with plastic wrap; poke hole in center of wrap. Microwave (high) 10 minutes until partially cooked.

Remove plastic wrap; brush potatoes with half of the melted butter. Sprinkle salt and pepper over top. Bake in 400°F oven until lightly browned on top, about 35 to 40 minutes. Brush remaining melted butter over tops. Sprinkle parmesan and chives over potatoes.

Makes 8 servings

**Per serving:** Calories 289 • Fat 12g • Cholesterol 32mg • Sodium 293mg • Carbohydrate 41g • Fiber 3g • Protein 6g
**rich and creamy baked corn**

Simple, sweet corn gets the holiday treatment, studded with sweet red bell pepper and flecked with basil.

1 package (8 ounces) Dierbergs cream cheese
1/4 cup Dierbergs butter, softened
1/2 cup half-and-half
1 tablespoon dried basil
2 teaspoons coarse salt
1 teaspoon coarse black pepper
3 bags (16 ounces each) frozen corn, thawed
1 cup chopped red bell pepper

Combine cream cheese and butter in a 2-cup glass measure. Microwave (high) 45 seconds; whisk until smooth. Whisk in half-and-half, basil, salt, and pepper until smooth.

In large bowl, combine corn, bell pepper, and cream cheese mixture. Spread mixture in a 9 x 13-inch baking dish that has been lightly coated with no-stick cooking spray. Bake in a 375°F oven until heated through, about 35 to 40 minutes.

Makes 10-12 servings

Per serving: Calories 212 • Fat 12g
Cholesterol 34mg • Sodium 401mg
Carbohydrate 26g • Fiber 3g • Protein 5g

**zesty horseradish carrots**

Carrots and horseradish? A perfect combo! Top them off with crispy fried onions for a little crunch.

4 pounds carrots, sliced diagonally
1/2 inch thick
1 jar (6.5 ounces) creamy horseradish sauce (Reese)
3/4 cup light mayonnaise
2 tablespoons Dierbergs butter, melted
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1 can (2.8 ounces) French fried onions
2 tablespoons chopped fresh parsley

Place carrots in Dutch oven; cover with cold water. Bring to a boil over medium-high heat. Reduce heat and simmer until fork-tender, about 10 minutes. Reserve 3/4 cup of the cooking liquid; drain carrots.

In same Dutch oven, combine reserved cooking liquid, horseradish sauce, mayonnaise, butter, salt, and pepper; add cooked carrots stirring until well mixed. Place carrots in a 9 x 13-inch baking dish that has been coated with no-stick cooking spray. Bake in a 375°F oven 20 to 25 minutes. Sprinkle fried onions over top; bake until lightly browned, about 5 minutes. Sprinkle parsley over top.

Makes 10-12 servings

Per serving: Calories 199 • Fat 11g
Cholesterol 9mg • Sodium 569mg
Carbohydrate 24g • Fiber 5g • Protein 2g

**potato pan rolls**

It’s hard to beat a pan full of freshly baked homemade rolls. This recipe makes plenty to freeze and bake anytime.

1 cup warm (110° to 115°F) water
2 packages (¼ ounce each) active dry yeast
1 teaspoon Dierbergs sugar
1 cup warm mashed potatoes (see TIP)
1/2 cup Dierbergs butter, melted
1/2 cup honey
1/4 cup Dierbergs canola oil
2 large Dierbergs eggs
2 teaspoons salt
6 cups Dierbergs flour (divided)
3 tablespoons Dierbergs butter, melted

In large mixer bowl, combine water, yeast, and sugar; let stand 5 minutes. Add mashed potatoes, the 1/2 cup butter, honey, oil, eggs, salt, and 1/2 cups of the flour; beat at low speed until smooth. Beat in the remaining 4 1/2 cups flour until dough forms. Turn dough out on floured surface; knead until smooth and elastic, about 5 minutes. Place in greased bowl, turning dough until all sides are lightly greased.

Cover and let rise in a warm place until doubled in size, about 1 hour.

Punch down dough and turn out on floured surface; divide dough into 2 equal pieces. Shape each dough piece into a 15-inch log; slice each log into 1-inch pieces. Roll each dough piece into ball and divide among two 9 x 13-inch baking pans that have been lightly coated with no-stick cooking spray. Cover and let rise in a warm place until doubled in size, about 30 minutes.

Brush tops with the 3 tablespoons melted butter. Bake in a 375°F oven until golden brown, about 20 to 25 minutes. Serve warm.

Makes 2 1/2 dozen

Per Roll: Calories 172 • Fat 7g
Cholesterol 24mg • Sodium 162mg
Carbohydrate 25g • Fiber 3g • Protein 3g

**make-ahead tip**

Dough can be made and shaped into balls. Place on parchment-lined jellyroll pan; freeze 1 hour. Place frozen rolls in freezer-weight reclosable plastic bag; freeze up to 1 month. Place frozen rolls in prepared baking pan; cover with plastic wrap and kitchen towel and let rise in a warm place until doubled in size, about 3 hours. Brush with butter and bake as directed.

**RECIPE TIP**

For mashed potatoes, cook and mash 1 large potato, or substitute 1 cup prepared refrigerated or instant mashed potato.

**PAGE 19 | HOLIDAY 2014**
A tray of homemade cookies is a holiday must. We’re talking about the kind you mix up from scratch. Yes, you! Don’t panic. We’ll help you measure, mix, shape, and roll batch after batch of tasty treats that will impress you and your friends. Be sure to save a few extras for you-know-who!

**our favorite holiday sugar cookie**

Use this easy-to-roll cookie dough all year long! Change the shape, the color, and toppings to suit the season.

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  
Sugar Cookie Glaze (recipe follows)

In medium bowl, stir together flour, baking powder, and salt; set aside. In large mixer bowl with electric mixer at medium speed, beat butter and sugar until light and fluffy. Beat in egg and vanilla. Add flour mixture; beat at low speed until combined.

Divide dough into 4 pieces. On lightly floured surface, roll one dough piece at a time about 1/4 inch thick. Dip cookie cutters in flour so dough doesn’t stick. Cut out cookies from each dough piece. Using metal spatula, place cookies 2 inches apart on parchment-lined baking sheets. If desired, collect scraps and reroll dough once.

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. Use spatula to carefully place cookies on wire racks to cool completely.

Using back of small metal spoon, spread colored Glaze almost to edges of cookies; let dry. Makes 2 dozen 3-inch cookies

Per cookie: Calories 224 • Fat 8g • Cholesterol 28mg • Sodium 74mg • Carbohydrate 37g • Fiber <1g • Protein 2g

**sugar cookie glaze**

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

In medium bowl, stir together all ingredients until smooth. Divide Glaze among custard cups or small bowls. Tint each batch of Glaze with 1 to 2 drops food color of your choice. Place plastic wrap or damp kitchen towel over bowls to prevent Glaze from drying out while you work. Store in refrigerator up to 24 hours. Makes 1 cup

**TIP**

For detailed directions for decorating cookies as pictured, go to Dierbergs.com/snowflakes.

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**Bake Like A Smart Cookie**

Before you start...
- Take a few minutes to read your recipe.
- Make sure you have all the ingredients and equipment you need.
- Measure accurately.
- Have fun!

**Know Your Oven**

- Adjust the racks while the oven is cool.
- Preheat oven to desired temperature at least 10 minutes before putting in cookies.
- Bake only one sheet of cookies—on the center rack—at a time for the most even results. If you must bake on two racks at once, rotate the pans top to bottom and turn them front to back halfway through the baking time.
peanut butter cup cookies

We heard you say, Mmm! These tasty little cookies are pure peanut butter bliss! Pictured on page 22.

1 package (12 ounces) miniature peanut butter cup candies
1 1/3 cups Dierbergs flour
3/4 teaspoon baking soda
1/2 teaspoon salt
1/2 cup Dierbergs butter, softened
1/2 cup Dierbergs creamy peanut butter
1/2 cup Dierbergs granulated sugar
1/2 cup firmly packed Dierbergs brown sugar
1 large Dierbergs egg
1 teaspoon vanilla extract

Remove wrappers from 36 peanut butter cups and chill while preparing cookie dough; reserve remaining candies for other uses.

In medium bowl, stir together flour, baking soda, and salt; set aside. In large mixer bowl with electric mixer at medium speed, beat butter, peanut butter, and sugars until light and fluffy. Beat in egg and vanilla. Add flour mixture; beat at low speed just until combined. Cover dough with plastic wrap and chill or freeze 10 minutes so dough is not sticky.

Lightly coat 36 mini muffin cups with no-stick cooking spray. Shape dough into 36 balls, about 1 tablespoon each. Place 1 dough ball into each muffin cup. Bake in 375°F oven until light golden brown, about 8 to 10 minutes. (Do not overbake; cookies will firm up as they cool.)

Immediately press 1 peanut butter cup into center of each cookie. Cool in pans on wire racks or chill until chocolate is firm. Use tip of knife to loosen cooled cookies from muffin cups. Store in airtight container.

Makes 3 dozen

Per cookie: Calories 128 • Fat 7g
Cholesterol 13mg • Sodium 105mg
Carbohydrate 15g • Fiber 1g • Protein 2g

Cookies decorated by SALLY BRUNS
West Oak School of Cooking Manager

Know Your INGREDIENTS

A cookie recipe is like a formula. For the very best results, use the exact ingredients called for in the recipe. Don’t substitute!

- Let all ingredients — eggs, butter, cream cheese, everything — stand at room temperature up to 30 minutes so they will blend more thoroughly.

- Eggs are large unless noted otherwise.

- Butter is unsalted. Butter makes cookies that are crisp and often more flat.

- Shortening is solid vegetable shortening (Crisco). It makes cookies that are more puffed and chewy.

- Flour is all-purpose. It doesn’t need to be sifted unless specified in the recipe.

- Milk is 2% or higher fat. Do not use skim or 1%.

- Cocoa is unsweetened cocoa powder, not chocolate drink mix which contains sugar and non-fat dry milk powder.

- Baking Powder is a leavening agent (makes cookies rise). It’s not the same as baking soda. It has a limited shelf life so check the expiration date.

- Baking Soda is a leavening agent (makes cookies rise). It’s not the same as baking powder. Don’t bake with the same baking soda that’s in your refrigerator to absorb odors. Eew!

- Brown Sugar contains a bit of molasses. It is moister and gives cookies a chewier texture.

- Granulated Sugar is refined and gives cookies a crisp texture.
**midnight mint thins**

With its crispy edge, chewy center, and a swoosh of melted chocolate, this dark chocolate cookie has something for everyone.

1 cup Dierbergs flour  
1/3 cup Hershey’s Special Dark cocoa powder  
1 teaspoon instant espresso powder or instant coffee granules  
1/2 teaspoon salt  
1/2 teaspoon baking powder  
1/4 teaspoon baking soda  
1/2 cup Dierbergs butter, softened  
1/2 cup Dierbergs granulated sugar  
1/2 cup firmly packed Dierbergs brown sugar  
1 large Dierbergs egg  
1 tablespoon Dierbergs milk  
2 teaspoons vanilla extract  
1 package (10 ounces) Andes Crème de Menthe baking chips (divided)

In medium bowl, whisk together flour, cocoa powder, espresso powder, salt, baking powder, and baking soda; set aside.

In large mixer bowl with electric mixer at medium speed, beat butter and sugars until light and fluffy. Beat in egg, milk, and vanilla. Add flour mixture; beat at low speed just until combined. Stir in 1 cup of the baking chips.

Using small cookie scoop, drop dough 1 tablespoon at a time onto parchment-lined baking sheets, spacing cookies about 2 inches apart. Bake in 375°F. oven until set and no longer shiny, about 9 to 10 minutes. Cool completely on wire racks.

Place remaining baking chips in small freezer-weight reclosable plastic bag; seal bag. Immerse bag in bowl of very hot water until melted; wipe bag dry. Knead chocolate in bag until completely smooth. Snip off one corner of bag to make very small hole. Drizzle chocolate over cookies. Let cookies stand in single layer until chocolate drizzle is firm. Store in airtight container.

Makes about 2 dozen

**Per cookie:**  
Calories 152 • Fat 8g  
Cholesterol 18mg • Sodium 99mg  
Carbohydrate 19g • Fiber 1g • Protein 2g

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**Know Your TOOLS**

Using the right equipment makes baking more fun, easier, and you’ll likely get better results. Do you have what it takes?

- **Dry measuring cups** are graduated in size and nest together. Use them for flour, sugar, chocolate chips, nuts, etc.
- **Liquid measuring cups** are clear with a measuring guide printed on the outside and a pour spout. Use them for water, milk, corn syrup, etc.
- **Measuring spoons** are graduated in size. 1 tablespoon = 3 teaspoons.
- **Cookie scoops** have a spring-loaded handle and come in many sizes. These make quick work of portioning out dough so cookies are all the same size.
- **Cookie (or baking) sheets** are flat without sides. A shiny finish is preferable since it reflects heat so cookies bake more slowly and evenly. A dark finish absorbs heat and may cause the bottoms and edges of cookies to darken quickly.
- **Jellyroll pans** are baking sheets with sides. These are less desirable for baking most cookies.
- **Rulers** are just plain handy. Keep one in your kitchen gadget drawer.
- **Parchment paper** is oven safe to 425°F. Line baking sheets with parchment to prevent cookies from sticking, help them bake evenly, and make clean-up easy. Do NOT substitute waxed paper.
maple pecan shortbread cookies

Buttery shortbread cookies are a melt-in-your-mouth holiday classic. Be sure to use pure maple syrup, not pancake syrup, for the best flavor and results.

2 1/2 cups Dierbergs flour
1/2 teaspoon salt
1/4 teaspoon baking powder
3/4 cup Dierbergs butter, softened
1/4 cup firmly packed Dierbergs brown sugar
1 large Dierbergs egg
1/4 cup pure maple syrup
1/2 teaspoons maple extract
1 cup pecan chips, toasted (see TIP)

MAPLE GLAZE
1/2 cup Dierbergs powdered sugar
1/4 cup pure maple syrup
1/4 teaspoon maple extract

In medium bowl, stir together flour, salt, and baking powder; set aside. In large mixer bowl with electric mixer at medium speed, beat butter and sugars until light and fluffy. Beat in egg, syrup, and extracts until well combined. Add flour mixture; beat at low speed just until combined. Stir in pecans. Divide dough into 2 equal portions. Roll each dough piece back and forth on work surface, forming dough into 8-inch log. Wrap each log in plastic wrap or foil; chill until firm, at least 1 hour. (Dough may be chilled up to 3 days or frozen up to 1 month. Thaw frozen dough in refrigerator for several hours.)

Working with 1 dough log at a time, use serrated knife to score dough (cut shallow slit in top of dough) into 1-inch sections. Score each 1-inch section into 3 even spaces. Cut through log at score marks. (You will have 24 cookies from each 8-inch log.)

Place rounds 2 inches apart on parchment-lined baking sheets. Bake in 350°F oven until very lightly browned, about 12 minutes (do not overbake). Cool cookies completely on baking sheets.

FOR GLAZE In small bowl, whisk together Glaze ingredients until smooth. Use pastry brush to brush thin layer of Glaze over cookies. Store in airtight container.

Makes 4 dozen

Per cookie: Calories 97 • Fat 5g • Cholesterol 12mg • Sodium 28mg • Carbohydrate 13g • Fiber <1g • Protein 1g

TIP
To toast nuts, place in dry skillet (no butter, oil, or cooking spray). Toast over medium heat, stirring constantly, until golden brown and fragrant, about 4 minutes. Immediately transfer nuts to plate to cool and prevent burning.

Know Your TECHNIQUES
Get your stuff together and start baking!

• Measure flour by spooning it lightly into a dry measuring cup. Use a flat-edged knife to scrape the excess back into the canister and create a flat surface on top of the measuring cup. This prevents you from adding too much flour which makes cookies tough.

• Measure brown sugar by tightly packing it into a dry measuring cup, then leveling it off.

• Soften butter by letting it stand at room temperature about 20 to 30 minutes. Microwaving butter melts it which usually is not the desired consistency.

• Mix dough, label, and place in reclosable freezer-weight plastic bags. Write shaping instructions, baking time and temperature, and yield on bag. Refrigerate dough up to 3 days or freeze up to 4 weeks.

• Lightly flour rolling pin and work surface before rolling cookie dough to prevent sticking.

• Chill dough for about 3 hours to make it easy to handle. Dough that’s too warm will stick to everything. Dough that’s too cold will crack when you roll it.

• Arrange each batch of cookies on cold baking sheets to retain their shape. The dough will start to spread if the pans are warm.

• Cool cookies according to recipe directions before storing them.

• Store soft cookies and crisp cookies in separate containers to retain their texture.
DESSERT INSPIRATIONS

It’s All about the Layers

Layering is big this time of year and when it comes to desserts, more is definitely more. So it’s no surprise that the best dressed dessert tables are turning heads with luscious layered desserts. One of these temptations is the perfect way to add just the right touch of fabulous to your holiday gathering.

salted caramel chocolate torte

It all starts with a simple, rich chocolate cake. Layers of banana filling, salted caramel, and smooth buttercream transform it into an impressive—and irresistible—holiday dessert.

1 1/4 cups water
1 bar (4 ounces) unsweetened chocolate, chopped
1/4 cup Hershey’s Special Dark cocoa powder
1 1/3 cups Dierbergs flour
1 teaspoon baking soda
1/4 teaspoon salt
1 cup Dierbergs butter, softened
1 1/2 cups firmly packed dark brown sugar
3 large Dierbergs eggs, at room temperature
1/2 cup Dierbergs dairy sour cream
1 teaspoon vanilla extract

Salted Caramel Sauce
(recipe follows)
Banana Filling (recipe follows)
Cappuccino Buttercream
(recipe follows)

Place oven rack in bottom third of oven. Lightly coat bottom of two 9-inch round cake pans with no-stick cooking spray. Line bottom of pans with parchment paper; lightly coat bottoms only with cooking spray. Set aside.

In small saucepan, bring water to a boil. Add chocolate and cocoa powder; whisk until smooth. Set aside.

In medium bowl, sift together flour, baking soda, and salt. Set aside.

In large mixer bowl, beat butter at medium speed until creamy. Add brown sugar; beat at low speed until combined. Beat at high speed until light and fluffy, about 3 minutes. Add eggs one at a time beating at medium speed until well mixed. Beat in sour cream and vanilla. Sprinkle about 1/3 of the flour mixture over top; beat at low speed until just combined. Beat in 1/2 of the chocolate mixture at low speed. Repeat with remaining flour and chocolate mixtures ending with flour mixture. Pour batter evenly into prepared pans.

Bake in 350°F. oven until wooden pick inserted in center comes out clean, about 30 minutes. Cool 15 minutes. Run knife around cake edge. Invert onto wire racks; cool completely.

Remove parchment from bottom of cakes; place one cake layer on serving plate. Pierce top of cake lightly with fork. Spread 1/4 cup of the Salted Caramel over cake. Spread Banana Filling over Caramel; top with second cake layer. Spread Cappuccino Buttercream over top of cake. Chill until ready to serve.

About 30 minutes before serving, remove cake from refrigerator. Serve with Salted Caramel Sauce. Makes 12-16 servings

salted caramel sauce

1 1/2 cups Dierbergs sugar
1/4 cup water
1 cup whipping cream, at room temperature
3/4 cup Dierbergs butter, cut into pieces
1 1/2 teaspoons fine sea salt

In 3-quart saucepan with heavy bottom, combine sugar and water over low heat; cook stirring often until sugar melts. Increase heat to medium; boil without stirring, but frequently brushing down sides of pan with a wet pastry brush and swirling pan occasionally until sauce turns a deep amber color, about 10 to 15 minutes. Reduce heat to very low. Add cream (mixture will bubble vigorously and caramel will harden). Stir until caramel is smooth. Remove from heat; gradually whisk in butter and salt. Cool in pan to room temperature. Cover and store in refrigerator. Makes about 2 cups

Per 2 tablespoons: Calories 201
Fat 14g • Cholesterol 43mg
Sodium 225mg • Carbohydrate 19g
Fiber 0g • Protein <1g

TIP

Make Caramel as directed, cover, and chill up to 3 weeks. Place chilled Caramel in 2-cup glass measure; microwave (high) stirring every 15 to 20 seconds until warmed.
banana filling

2 large Dierbergs egg yolks
1 cup Dierbergs powdered sugar
1 medium ripe banana, mashed
(about 1/3 cup)

In medium bowl with hand mixer, beat egg yolks and powdered sugar at low speed until combined. Beat at high speed until thick and pale yellow; set aside.

Meanwhile, in small saucepan, stir together mashed banana and milk; bring to a boil over medium heat whisking occasionally. Slowly whisk some of the hot milk mixture into egg mixture. Whisk egg mixture back into hot milk mixture; cook over medium-low heat stirring constantly until thickened, about 5 minutes (do not let mixture boil). Transfer mixture to medium bowl; set over ice and whisk occasionally until mixture is room temperature.

In medium bowl with hand mixer, beat butter until light and fluffy. Gradually beat in banana mixture at low speed until well combined. Beat at high speed until fluffy.

Makes about 2 cups

cappuccino buttercream

2 cups Dierbergs powdered sugar
2/3 cup Dierbergs butter, softened
Dash salt
1 to 2 tablespoons Dierbergs milk
2 teaspoons instant espresso powder
1/2 teaspoon vanilla extract

In large mixer bowl, beat powdered sugar and butter at low speed until well mixed. Beat at medium speed 3 minutes. In small bowl, combine 1 tablespoon of the milk, espresso powder, and vanilla; stir until dissolved. Beat milk mixture into butter mixture until well mixed, scraping bowl occasionally and adding additional milk 1 teaspoon at a time until spreading consistency.

Makes about 2 cups
GINGERBREAD TORTE WITH SPICED MAPLE CREAM
This elegant tired cake is laced with warm winter spices. Layers of moist ginger cake and sweet maple cream filling are a delectable combination.

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- Classic Artichoke Parmesan Dip
- Chipotle Tex-Mex Cheese Dip

NAKED CHICKEN BITES
- Thai Chili
- Hot Buffalo
- Honey BBQ
- Mango Chipotle
- Sesame Teriyaki

SMOKED GOUDA CHEESE SPREAD

SEASONAL HOLIDAY DESSERT SPREADS
- Pumpkin Pie Spread
- Cranberry Holiday Spread
- Apple Pie Spread

LAYERED BUFFALO CHICKEN CHEESE DIP
A unique dip served chilled!
APPETIZERS FROM OUR SEAFOOD DEPARTMENT

NEW! FRESH MADE LEMON DILL CAPER SMOKED SALMON SPREAD

GLAZED BACON-WRAPPED SCALLOPS OR SHRIMP
• Sweet Bourbon Glaze
• Sesame Teriyaki Glaze
• Spicy Mango Chipotle Glaze
• Thai Chili Glaze

SALMON BURGER BITES
• Feta Spinach
• Southwest Chipotle
• Asian Teriyaki
Includes dipping sauce.

SALMON OR SHRIMP FLORENTINE CUPS
Succulent shrimp or salmon paired with our cheesy Florentine filling in crispy fillo cups.

SALMON OR SHRIMP FLORENTINE CUPS

SMOKED SALMON APPETIZER PLATTER

“THE REAL DEAL” MINI CRAB CAKES
Scrumptious mini crab cakes made with real crab meat and served with our Signature Rémoulade Sauce.

SIGNATURE SEAFOOD CRAB-STUFFED JUMBO SHRIMP OR SEA SCALLOPS

GLAZED BACON-WRAPPED SCALLOPS OR SHRIMP
• Sweet Bourbon Glaze
• Sesame Teriyaki Glaze
• Spicy Mango Chipotle Glaze
• Thai Chili Glaze

SEE OUR COMPLETE MENU DESCRIPTIONS AND PRICING in store OR JUST CLICK Dierbergs.com

Please order a minimum of 48 hours in advance.
Menu available through December 31, 2014.
Bento Sushi Party Platters:
Choose from six varieties or build your own platter.
Special Order Only: 48-hour notice required.

FRESH SUSHI PARTY PLATTERS

Now Order Sushi Online
at DIERBERGS.COM

Bento Sushi Party Platters:
Choose from six varieties or build your own platter.
Special Order Only: 48-hour notice required.

Celebrate with sushi, made fresh by Bento, a family-owned business operating exclusively at Dierbergs.

FRESHLY STEAMED AND CHILLED BLACK TIGER SHRIMP

STUFFED JUMBO PRAWNS
Fresh water jumbo prawns boast a remarkable lobster-like texture and taste. Stuffed with our delicious Seafood Crab Stuffing

SIGNATURE ENCRUSTED JUMBO WILD CAUGHT GULF SHRIMP
(Four Varieties)
Asian Sesame, Chipotle Tortilla, Savory Parmesan or Sweet Coconut with dipping sauce.

NEW!
SIGNATURE GLAZED MINI SALMON OR SHRIMP KABOBS
Bite-sized glazed seafood delights.

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SIGNATURE ENCRUSTED JUMBO WILD CAUGHT GULF SHRIMP
(Four Varieties)
Asian Sesame, Chipotle Tortilla, Savory Parmesan or Sweet Coconut with dipping sauce.

BITE-SIZE SEAFOOD MUSHROOMS
Signature Seafood Crab Stuffing & shrimp in fresh mushroom caps.

OYSTERS ROCKEFELLER
Oysters on the half shell with Hollandaise sauce and seasoned spinach.

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(Four Varieties)
Asian Sesame, Chipotle Tortilla, Savory Parmesan or Sweet Coconut with dipping sauce.
Our culinary team created a signature collection of raw meat entrées that are fully prepared and ready to cook and serve.

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! PREMIUM NATURAL JUICE BAVARIAN DECORATED HOLIDAY HAM

Our premium lean and tender ham is naturally smoked and sliced from end-to-end for easy serving. Packaged in a gold foil pan, the ham is beautifully decorated with pineapple rings and cherries and comes with a signature spiced honey & brown sugar topping. Simply sprinkle on the topping, bake and serve!

READY TO COOK:

All special order entrées are packaged in ready-to-roast foil containers.

COMPLETE YOUR MEAL

Order signature sauces, gravies and sides from our Kitchen and Deli’s huge selection to complete your meal. See page 31 for side dish ideas.

Order in store OR AT Dierbergs.com
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).

NEW! APPETIZER-SIZED SPIEDINI
Our tender marinated beef steak and chicken breast spiedinis are skewered on mini kabobs to make the perfect size party appetizer. Great served with our signature marinara sauce.

BEEF FLANK BALLOTINE ROAST
We start with a lean, well-trimmed boneless flank steak pounded for an extra tender bite. Three varieties: Spinach & Swiss Cheese; Asparagus, Roasted Red Pepper, Spinach and Swiss Cheese; or Surf and Turf filled with savory Seafood Crab Stuffing.

TO ORDER JUST CLICK
Dierbergs.com
THERE’S MORE TO CHOOSE FROM!
For a complete menu of raw, ready-to-cook entrees from our Meat Department, visit Dierbergs.com or any
All Specialty Meats are prepared fresh to order, ready to cook. Please order 48 hours in advance.
Menu available through December 31, 2014.
You don’t have to be a wine connoisseur to choose the right bottle of wine, and you don’t have to empty your wallet out either. We’ve sourced these terrific, highly rated wines throughout the year to make them available to you during the holidays as our value-priced wines of 2014. In addition to these top ratings from industry insiders, I’ve personally tasted each wine and developed my own recommendations. Here are notes on some of my favorites. Look for all these wines in our lobbies starting in November.

Greg Dierberg
See store for more of = Greg's Great = Buying Tips!

Conquista Malbec Oak Cask 2011
HandCraft Pinot Noir 2012

**GREG'S BUYING TIP**

JC Cellars Smoke & Mirrors Red Blend 2012
Forget the smoke. Forget the mirrors. Let me be crystal clear. This wine rocks and is one of my favorites from this year's 20 Under $20. The moment I tried it, I just knew. Big fruit, seductive style, a crystal-clear choice.

Columbia Crest G.E. Amitage Red Blend 2009
Sebastiani Cabernet Sauvignon 2011
Manifesto Chardonnay 2010
Chateau Ste. Michelle Chardonnay 2012

**GREG'S BUYING TIP**

Pendulum Red Wine 2011
If you're looking for a centerpiece this holiday...MAKE THIS IT! I just adore this 93 pointer. The fruit, the body and the never-ending finish all combine to satisfy and seduce. If you only buy one I'll bet you'll be back for more. Best of show this season.

14 Hands Hot to Trot Red Blend 2011
Gnarly Head Chardonnay 2012
Rodney Strong Alexander Valley Cabernet 2011
Mirassou Pinot Noir 2012
Castello Banfi Rosso di Montalcino 2011
Bogle Essential Red 2012
Louis Martini Sonoma Cabernet Sauvignon 2012
Starborough Sauvignon Blanc 2013

**GREG'S BUYING TIP**

Valley of the Moon Cabernet 2010
Want an inside tip? I've tried this wine twice, a month apart and had the same simple thought. What was that? Note to self, buy this wine before it's gone! It is really impressive, the body is immense but the price isn't. That's a heck of a combo. Take my advice and pick up a few of these, you won't be disappointed.

Los Vascos Cabernet Sauvignon 2012
Los Vascos Chardonnay 2013

**GREG'S BUYING TIP**

Francis Ford Coppola Votre Sante Pinot Noir 2012
So when we tried this I thought to myself, "this is really good". Minutes later I heard my wife call out from the kitchen, "I really like this one." I guess it's unanimous because Wine Enthusiast also rated it 90 points. At only $11.98 it's an easy decision.
Glazed Doughnut French Toast

12 Original Glazed® Krispy Kreme® Doughnuts
6 large Dierbergs eggs
11/2 cups half-and-half
1 teaspoon vanilla extract
1 teaspoon ground cinnamon
Freshly grated nutmeg OR
1/4 teaspoon ground Dierbergs powdered sugar
Blueberries, blackberries, raspberries, or sliced strawberries

Slice each doughnut in half horizontally; place in single layer on wire racks and let dry about 8 hours.

In large bowl, whisk together eggs, half-and-half, vanilla, cinnamon, and nutmeg; set aside.

Place 8 doughnut halves cut-side up in 9 x 13-inch baking dish that has been lightly coated with no-stick cooking spray. Cut 4 doughnut halves as needed to fill in spaces between doughnut halves. Top with half of the egg mixture, remaining doughnut halves cut-side down, and remaining egg mixture. Cover and chill overnight.

Let stand at room temperature 15 minutes. Bake covered in 350°F. oven 30 minutes. Uncover and bake until mixture is puffed and internal temperature is 160°F, about 15 minutes. Let stand 10 minutes before lightly dusting top with powdered sugar. Serve with berries.

Makes 8-10 servings

Per serving: Calories 332 • Fat 22g
Cholesterol 131mg • Sodium 172mg
Carbohydrate 29g • Fiber 1g • Protein 7g