EVERYBODY COOKS® on TV Monday
November 28, 8:30 p.m.
KMOV-TV
Channel 4

Don't miss our
HOLIDAY DINNER
PULL OUT MENU
(After page 12)

HASSLE FREE

Holiday

#everybodycooks
HOLIDAY 2016
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IT'S FRESH. IT'S FRIENDLY. IT'S DIERBERGS®
Hosting the Holidays
Your Way!

Traditions are a huge part of holiday celebrations, especially when it comes to food. Like your family, my family puts a lot of time and care into preparing those wonderful recipes that come around only once a year. It's so worthwhile and fun, watching everyone gather around the table eager to dig in.

But I have to confess, as I've done before, that when I say “my family,” and “cooking” in the same sentence, I am actually talking about my mom. I love her way of preparing a big family meal — making everything from scratch and seeing the satisfaction she gets when a delicious homemade meal brings the whole family together. As for me, I have my own ways of doing things — I need shortcuts in the kitchen! And apparently, I’m not alone — many people do a combination of both. It’s O.K. Really!

As I flip through these pages I’m excited to see a combination of recipes that are simple and doable yet fantastic (Thanksgiving for Rookies) alongside Dierbergs Kitchen’s pull-out menu of fully prepared meals (after page 12). For holidays made super easy (and delicious), don’t miss Dierbergs Kitchen’s Time Savers (hello, Gourmet Praline Pumpkin Pie)! For holidays made super easy (and delicious), don’t miss Dierbergs Kitchen’s pull-out menu of fully prepared meals (after page 12).

Mom hasn’t yet handed the torch to me or my brothers, thank goodness, but we all certainly share the holidays. I can feel good about carrying on the tradition of delicious holiday meals with my family, my way. We hope this magazine gives you similar inspiration and the confidence to do your own holidays, your way.

From our family to yours,
Happy Holidays!
Laura Dierberg Padovis

Everybody Cooks® is distributed free to all customers of Dierbergs Markets, Inc.
PIZZERIA MONKEY BREAD

What's not to love about a pull-apart pizza? Pepperoni, olives, cheese, and marinara sauce for dipping make this a fun family treat.

1 ball (16 ounces) Ready-To-Bake pizza dough
1/4 cup Dierbergs extra virgin olive oil
1 cup grated parmesan cheese (divided)
1 package (5 ounces) mini pepperoni slices
1 can (2.25 ounces) Dierbergs sliced ripe olives, drained
1/3 cup minced fresh basil
4 ounces Dierbergs Kitchen provel cheese ropes
Dierbergs Kitchen Signature marinara sauce, warmed

Pat dough into 4 x 6-inch rectangle; cut into 24 pieces. Roll each piece into ball. Dip dough balls in olive oil, then roll in parmesan.

Sprinkle 1 tablespoon of the parmesan over bottom of 9 x 5-inch loaf pan that has been lightly coated with no-stick cooking spray. Arrange half the dough balls in single layer in prepared pan. Sprinkle half the pepperoni, half the olives, half the basil, 2 tablespoons of the parmesan, and provel cheese over top. Repeat with remaining ingredients. Sprinkle any remaining parmesan over top. Cover tightly with plastic wrap; let rise in warm place until doubled in size, about 60 minutes. Remove plastic and bake in 350°F oven until golden brown, about 25 to 30 minutes. Turn out onto cutting board; invert onto serving plate. Serve warm with marinara sauce.

Makes 6 servings

Per serving without marinara:
Calories 468 • Fat 27g • Cholesterol 51mg
Sodium 1237mg • Carbohydrate 35g
Fiber <1g • Protein 19g

KITCHEN SHORTCUT

The new PIZZERIA READY-TO-BAKE dough balls are a time-saving option for perfect “homemade” crust or, of course, Pizzeria Monkey Bread!

Available in our Deli, these READY-TO-BAKE dough balls are a time-saving option for perfect “homemade” crust or, of course, Pizzeria Monkey Bread!

DINNER ROLL MONKEY BREAD

Make three flavors of simple and savory dinner rolls all in one pan.

12 frozen dinner rolls, thawed according to package directions
1 cup grated parmesan cheese (divided)
2 teaspoons Italian herb seasoning
2 teaspoons cracked black pepper
2 teaspoons toasted sesame seeds
1/4 cup Dierbergs extra virgin olive oil

Cut each roll in half to form 24 pieces; roll each piece into ball and set aside.

In small bowl, combine 1/4 cup of the parmesan and Italian herbs until well mixed. In second small bowl, combine 1/4 cup of the parmesan and cracked pepper. In third small bowl, combine 1/4 cup of the parmesan and sesame seeds.

Lightly coat 12-cup Bundt pan with no-stick cooking spray; sprinkle 2 tablespoons of the parmesan over bottom and sides. Dip each dough ball in olive oil. Coat 8 in parmesan/ herb mixture, 8 in parmesan/cracked pepper mixture, and remaining 8 in parmesan/ sesame seed mixture.

Arrange 3 dough balls of each flavor in bottom of prepared pan. Sprinkle 2 tablespoons of the parmesan over top. Arrange remaining dough balls over top; sprinkle any of the remaining parmesan mixtures over top. Cover tightly with plastic wrap; let rise in warm place until doubled in size, about 60 minutes. Remove plastic and bake in 350°F oven until golden brown, about 25 to 30 minutes. Turn out onto cutting board; invert onto serving plate. Serve warm.

Makes 24 mini rolls

Per serving:
Calories 89 • Fat 4g • Cholesterol 3mg • Sodium 125mg
Carbohydrate 10g • Fiber <1g • Protein 1g
TRADITIONAL OVEN-ROASTED TURKEY

1 teaspoon coarse salt
1 teaspoon coarse ground black pepper
1 whole frozen turkey (about 12 pounds), thawed
2 navel oranges, cut into wedges
1 medium onion, cut into 8 wedges
2 ribs celery, cut into chunks
2 bay leaves
6 to 8 fresh thyme sprigs
1/4 cup Dierbergs butter, melted

In small bowl, combine salt and pepper. If needed, remove giblets and neck from inside of turkey. Place turkey on large cutting board. Using paper towels, pat turkey dry inside and out. Lightly season inside with 1 teaspoon of the salt and pepper mixture. Place oranges, onion, celery, bay leaves, and thyme inside turkey. Brush outside of turkey with melted butter; sprinkle remaining salt and pepper mixture over top. Place turkey in large, shallow roasting pan. Roast in 425°F. oven 1 hour. Reduce oven temperature to 325°F.; roast until internal temperature of largest section of thigh is 170°F., about additional 1 1/2 to 2 hours. Place turkey on large serving platter. Reserve roasting pan with drippings for Perfect Turkey Gravy (recipe follows). Tent turkey loosely with foil and let stand 20 minutes before carving. (For food safety, do not consume vegetables cooked inside turkey cavity.)

Makes 8 servings

Per 3-ounce cooked portion (meat and skin): Calories 212 • Fat 12g • Cholesterol 108mg • Sodium 334mg • Carbohydrate <1g • Fiber <1g • Protein 24g

PERFECT TURKEY GRAVY

Smooth, lump-free gravy starts by mixing flour into melted butter, then slowly blending in the stock.

Reserved roasting pan with drippings from Traditional Oven-Roasted Turkey (optional)
1 carton (32 ounces) chicken or turkey stock
1/2 cup Dierbergs butter
1/2 cup Dierbergs flour
1 teaspoon coarse ground black pepper
1/2 teaspoon coarse salt

Strain pan drippings through fine mesh strainer into 4-cup glass measure; if desired. Add enough stock to equal 4 cups; set aside.

In large saucepan, melt butter over medium-high heat; whisk in flour to make smooth paste. Whisking constantly, slowly whisk in stock mixture; bring to a boil. Reduce heat and simmer whisking frequently until slightly thickened, about 2 to 3 minutes. Whisk in pepper and salt. Serve with roasted turkey.

Makes 8 servings

Per 1/4 cup (omitting pan drippings): Calories 63 • Fat 5g • Cholesterol 14mg • Sodium 169mg • Carbohydrate 3g • Fiber <1g • Protein 1g

For our THANKSGIVING DINNER TIMETABLE and turkey tips, visit Dierbergs.com/EBC.
THANKSGIVING FOR ROOKIES

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  RECIPE PAGE 10
- **HERBED KISSED ROASTED CARROTS**
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- **ZESTY GREEN BEANS**
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**FLORAL FIND!**

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THANKSGIVING FOR ROOKIES

1. ZESTY GREEN BEANS

It’s nice to have some lighter-tasting dishes on the menu. Crisp bacon and simple seasonings make these green beans extra special.

- 2 packages (12 ounces each) fresh green beans
- 1/4 teaspoon salt
- 8 slices bacon, diced
- 3 cloves garlic, minced
- 3 tablespoons fresh lemon juice
- 1/4 teaspoon salt
- 1 tablespoon in saucepan

Drain bacon drippings, reserving 1 tablespoon in saucepan. Add green beans to saucepan and cook stirring often until crisp. Remove with slotted spoon and drain well on paper towels; set aside.

In large saucepan, bring 4 cups water to a boil. Add green beans and salt; cook until crisp-tender, about 7 minutes. Drain well; set aside.

In some saucepan, cook bacon over medium-high heat stirring often until crisp. Remove with slotted spoon and drain well on paper towels; set aside.

Drain bacon drippings, reserving 1 tablespoon in saucepan. Add garlic to reserved bacon drippings; cook stirring often 1 minute. Stir in lemon juice, sugar, and pepper. Stir in green beans; cook stirring occasionally until heated through, about 2 to 3 minutes. Place in serving bowl; garnish with cooked bacon.

Makes 8 servings

Per serving: Calories 390 • Fat 18g • Cholesterol 90mg • Sodium 124mg
Carbohydrate 44g • Fiber 5g • Protein 6g

2. MAKE-AHEAD MASHED POTATOES

THIS is the way to do mashed potatoes when you’re feeding a crowd. No last-minute pots, pans, and potato mashers to deal with!

- 5 pounds russet potatoes, peeled, quartered, and cooked
- 1 large onion, finely chopped (optional)
- 1 package (8 ounces) light cream cheese, softened
- 1 cup Dierbergs milk
- 1 teaspoon salt
- 1 teaspoon ground black pepper

In large bowl, mash together all ingredients except thyme sprigs. Stir until well blended and smooth. Spoon into 9 x 13-inch baking dish that has been lightly coated with non-stick cooking spray. Cover and chill overnight.

Let stand at room temperature 15 minutes. Bake covered in 350°F. oven 30 minutes. Uncover and bake until heated through and lightly browned on top, about 15 minutes. If desired, garnish with thyme sprigs.

Makes 10 servings

Per serving: Calories 450 • Fat 23g • Cholesterol 55mg • Sodium 105mg
Carbohydrate 51g • Fiber 4g • Protein 6g

3. CRANBERRIES WITH PORT AND ORANGE

Citrus adds a pop of freshness to this wine-rich cranberry sauce. Cooked cranberries will thicken up as they cool.

- 6 cups fresh or frozen cranberries
- 1/2 cups port wine
- 1/2 cups Dierbergs sugar

In large skillet, bring cranberries and port to a boil over medium-high heat. Add sugar, orange peel, and salt; bring to a boil and cook stirring occasionally until berries pop, about 5 minutes. Reduce heat and simmer 5 minutes. Place in serving bowl, cover, and chill several hours or up to 1 week.

Makes 8 servings

Per serving: Calories 252 • Fat <1g • Cholesterol 0mg • Sodium 71mg
Carbohydrate 48g • Fiber 4g • Protein <1g

4. SAVORY DRESSING

Start with seasoned stuffing mix and add sautéed vegetables for extra flavor. Baking it in a pan, not inside the turkey, makes it dressing, and is the most food-safe way to go.

- 6 cups sage and onion cubed stuffing mix
- 1 can (7 ounces) whole kernel corn, drained
- 2 teaspoons dry rubbed sage
- 2 tablespoons Dierbergs olive oil
- 1 cup sliced celery
- 1 cup diced onion
- 3 tablespoons (8 ounces) mushrooms, sliced
- 2 large cloves garlic, minced
- 1 can (14 ounces) reduced-sodium beef broth
- 3 tablespoons dry sherry

In large bowl, combine stuffing mix, corn, and sage; set aside.

In large skillet, heat olive oil over medium-high heat. Add celery, onion, mushrooms, and garlic; cook stirring often until onion wilts and mushrooms are tender, about 3 to 5 minutes. Add to dressing mixture in bowl. Drizzle broth and sherry over dressing; toss until well mixed. Place dressing in 9 x 13-inch baking dish that has been lightly coated with non-stick cooking spray. Cover and bake in 350°F. oven 50 minutes. Uncover and bake 10 minutes.

Makes 8 servings

Per serving: Calories 249 • Fat 6g • Cholesterol 5mg • Sodium 56mg
Carbohydrate 44g • Fiber 4g • Protein 6g

CLASSIC PUMPKIN PIE

The tender crust, the velvety filling, the beautiful deep orange color…it’s not Thanksgiving without it!

1. 1 refrigerated pie crust (1/2 of 14.1-ounce box)

FILLING

- 2 large Dierbergs eggs, lightly beaten
- 1/2 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1/2 cup (15 ounces) pure pumpkin

Mix, corn, and sage; set aside.

In large bowl, combine stuffing mix, corn, and sage; set aside.

In large skillet, heat olive oil over medium-high heat. Add celery, onion, mushrooms, and garlic; cook stirring often until onion wilts and mushrooms are tender, about 3 to 5 minutes. Add to dressing mixture in bowl. Drizzle broth and sherry over dressing; toss until well mixed. Place dressing in 9 x 13-inch baking dish that has been lightly coated with non-stick cooking spray. Cover and bake in 350°F. oven 50 minutes. Uncover and bake 10 minutes.

Makes 8 servings

Per serving: Calories 307 • Fat 12g • Cholesterol 60mg • Sodium 339mg
Carbohydrate 28g • Fiber 2g • Protein 6g

2. 2 teaspoons ground cinnamon

- 1/2 teaspoon ground ginger
- 1/2 teaspoon salt

- 1 can (12 ounces) evaporated milk

Place crust into 9-inch deep-dish pie plate. Fold overhang of dough under itself to meet edge of pie plate. With left hand outside crust, make “V” with thumb and index finger. Use right index finger inside crust to push dough into “V” pinching gently. Continue to crimp around entire edge of pie crust; set aside.

FOR FILLING: In large bowl, stir together eggs, pumpkin, evaporated milk, brown sugar, cinnamon, ginger, and salt until well mixed. Gently pour into prepared pie crust. Place pie plate on foil. Bake in 350°F. oven until center is almost set, about 50 to 60 minutes. Cool on wire rack at least 2 hours before cutting into wedges. To serve, place pie wedges on dessert plates. Top each with dollop of whipped topping and freshly grated nutmeg. Store in refrigerator.

Makes 8 servings

Per serving: Calories 307 • Fat 12g • Cholesterol 60mg • Sodium 339mg
Carbohydrate 28g • Fiber 2g • Protein 6g

EXCLUSIVE AT DIERBERGS

- 1 can (15 ounces) pure pumpkin

Per serving: Calories 307 • Fat 12g • Cholesterol 60mg • Sodium 339mg
Carbohydrate 28g • Fiber 2g • Protein 6g

NEW! Tippin’s Cherry French Silk Pie

- Tippin’s Pumpkin Pecan Praline Pie

Pick up one of these

READY-TO-GO OPTIONS:

In St. Louis, exclusively at Dierbergs

- NEW! Tippin’s Cherry French Silk Pie
- Tippin’s Pumpkin Pecan Praline Pie
SPINACH ARTICHOKE DIP

Forget about all the other spinach artichoke dips you’ve known. This is “the one.”

In large skillet, melt butter over medium heat. Add onion, garlic, and spinach; cook until spinach wilts, about 1 to 2 minutes. Stir in artichokes. Reduce heat. Add cream cheese, cook stirring constantly until cheese melts, about 2 minutes. Add cheese blend and parmesan cheese; cook stirring constantly until cheese melts. Season with salt and pepper. Place mixture in 1-quart baking dish that has been lightly coated with no-stick cooking spray. Sprinkle additional parmesan over top. Bake in 400°F oven until golden brown, about 25 minutes. Serve with toasted pita chips.

Spinach Artichoke Dip

Makes about 4 cups

Per 2 tablespoons (without pita chips): Calories 76 • Fat 6g • Cholesterol 18mg Sodium 147mg • Carbohydrate 2g • Fiber <1g • Protein 3g

1/4 cup Dierbergs butter
1/2 cup finely chopped onion
3 cloves garlic, minced
1 container (10 ounces) fresh baby spinach, coarsely chopped

1 can (14 ounces) artichoke hearts, drained and coarsely chopped
1 cup shredded parmesan cheese
1 package (8 ounces) cream cheese, softened
1 package (8 ounces) shredded mozzarella and provolone cheese blend

Coarse salt and freshly ground black pepper

CLASSIC CARMELIZED ONION DIP

Yes, it is worth cooking real onions to golden brown perfection to make the classic dip. So very worth it! Your potato chips will thank you.

Cut onion slices in half. In a large skillet, melt butter with added olive oil over medium heat. Add onions; cook stirring occasionally until onions wilt and begin to brown, about 10 minutes. Stir in garlic, seasoned salt, and ground red pepper; reduce heat and cook stirring occasionally until onions are golden brown, about 10 minutes. Cool to room temperature.

In work bowl of food processor fitted with steel knife blade, process cream cheese, sour cream, and mayonnaise until smooth. Add onions; pulse until combined. Serve with kettle cooked potato chips.

Makes 2 cups

Per 2 tablespoons (without potato chips): Calories 89 • Fat 8g • Cholesterol 17mg Sodium 137mg • Carbohydrate 4g • Fiber <1g • Protein 1g

3 cups thinly sliced onion (about 1 pound)
2 tablespoons Dierbergs butter
1 tablespoon Dierbergs olive oil
2 cloves garlic, minced
1/2 teaspoon seasoned salt Pinch ground red pepper
4 ounces (1/2 of 8 ounce package) cream cheese, softened
1/2 cup Dierbergs sour cream
1/2 cup light mayonnaise
Coarse salt and freshly ground black pepper

SMOKED SALMON DIP

Bob’s Signature Smokehouse Smoked Salmon from Dierbergs Deli gives this dip just the right amount of rich, smoky flavor. It’s fabulous on cucumber slices and toasted bagels.

Remove and discard skin from salmon fillet; flake salmon into large chunks and set aside.

In work bowl of food processor fitted with steel knife blade, process cream cheese, yogurt, Dijon, and lemon juice until smooth. Add salmon, capers, and dill; pulse several times to combine. Serve with crackers.

Makes 2 cups

Per 2 tablespoons: Calories 75 • Fat 6g • Cholesterol 20mg • Sodium 81mg Carbohydrate 1g • Fiber 0g • Protein 4g

1 Bob’s Signature Smokehouse Smoked Salmon fillet (5 ounces)
1 package (8 ounces) cream cheese, softened
1/2 cup plain Greek yogurt
2 teaspoons Dijon mustard
1 teaspoon fresh lemon juice
1 tablespoon capers, rinsed and drained
1 teaspoon snipped fresh dill

Bob’s BBQ Smoked Chicken Layered Dip

New!

In stores or online Dierbergs.com

Make room on your party table for these rich, creamy, DEVOURABLE DIPS.
If you’re seriously short on baking time, start with one of our basic drop cookie doughs. Load ’em up with the mix-in’s you like best, scoop, and bake! It’s a great way to get your holiday baking fix in no time.
Basic Oatmeal Cookies

1/2 cup old-fashioned or quick-cooking rolled oats
1/2 cup Dierbergs flour
3/4 teaspoon baking soda
1/4 teaspoon salt
1/2 cup Dierbergs butter, softened
6 tablespoons Dierbergs milk
2/3 teaspoons vanilla extract

In medium bowl, stir together oats, flour, baking soda, and salt; set aside.

In larger mixing bowl, beat butter and shortening at medium speed until light and fluffy, about 2-3 minutes. Add sugars; beat until light and fluffy, about 3 minutes. Add egg, milk, and vanilla; beat until light and fluffy, about 2 minutes. Add oat mixture; beat at low speed just until combined.

Drop dough 1 rounded tablespoon at a time onto parchment-lined baking sheets, about 2 inches apart. Bake in 375°F. oven until edges are lightly browned, about 9 to 12 minutes.

Cool on baking sheets 2 minutes. Cool completely on wire racks.

Makes 4 dozen

Per cookie:
- Calories 77 • Fat 4g
- Cholesterol 18mg • Sodium 27mg
- Carbohydrate 9g • Fiber <1g • Protein 1g

Rum Raisin Oatmeal Cookies

Place 1/2 cup golden raisins, 1/2 cup dark raisins, and 1/2 cup spiced rum in microwave-safe bowl. Microwave (high) 1 minute or until warmed. Stir; cool to room temperature. Prepare cookie dough as directed adding 1 teaspoon ground cinnamon to flour mixture. Stir soaked raisins into dough. Bake and cool as directed.

Makes 4/2 dozen

Per cookie:
- Calories 82 • Fat 4g
- Cholesterol 20mg • Sodium 27mg
- Carbohydrate 10g • Fiber <1g • Protein 1g

Salted Toffee Oatmeal Cookies

Prepare cookie dough as directed. Stir in 1 cup toffee bits. Bake as directed. Remove cookies from oven; sprinkle coarse salt over tops, Cool as directed.

Makes 4 dozen

Per cookie:
- Calories 106 • Fat 6g
- Cholesterol 18mg • Sodium 31mg
- Carbohydrate 12g • Fiber <1g • Protein 1g

Butter Pecan Cookies

In medium skillet, melt 3 tablespoons butter over medium-high heat. Add 2 cups Dierbergs pecan halves and 1 tablespoon Dierbergs sugar; cook stirring constantly until pecans are glazed, about 3 to 4 minutes. Let cool 10 minutes; finely chop pecans. Prepare cookie dough as directed. Stir in pecans. Bake and cool as directed.

Makes 4 dozen

Per cookie:
- Calories 117 • Fat 7g
- Cholesterol 20mg • Sodium 27mg
- Carbohydrate 13g • Fiber <1g • Protein 1g

Orange Apricot Blossoms

Prepare cookie dough as directed. Stir in 1/3 cup dried apricots and 1 tablespoon grated orange peel. Bake and cool as directed.

Makes 4 dozen

Per cookie:
- Calories 113 • Fat 8g
- Cholesterol 20mg • Sodium 27mg
- Carbohydrate 12g • Fiber 1g • Protein 1g

Brown Sugar Cookies

Place 1/3 cup brown sugar, 1/3 cup granulated sugar, 1/4 teaspoon salt, and 1/2 teaspoon baking soda in a medium bowl; set aside.

In large mixing bowl, beat butter or shortening with heat resistant spatula or paddle at medium speed until light and fluffy, about 2 minutes. Add sugar and vanilla; beat until light and fluffy, about 2 minutes. Beat in eggs and egg yolk at low speed just until combined. Add flour mixture; beat at low speed just until combined.

Drop dough 1 rounded tablespoon at a time onto parchment-lined baking sheets, about 2 inches apart. Bake in 375°F. oven until edges are lightly browned, about 9 to 12 minutes.

Cool on baking sheets 2 minutes. Cool completely on wire racks.

Makes 4 dozen

Per cookie:
- Calories 77 • Fat 4g
- Cholesterol 18mg • Sodium 27mg
- Carbohydrate 9g • Fiber <1g • Protein 1g

VARIATIONS

Chocolate Dipped Cookies

Prepare cookie dough as directed. Stir in 1 bag (10 ounces) dark chocolate morsels and 1 cup chopped dried California raisins. Bake and cool as directed.

Makes 4/2 dozen

Per cookie:
- Calories 110 • Fat 5g
- Cholesterol 18mg • Sodium 77mg
- Carbohydrate 12g • Fiber <1g • Protein 1g

Chocolate Peanut Butter Cookies

Prepare cookie dough as directed. Stir in 1 bag (10 ounces) peanut butter baking chips and 1 bag (11.5 ounces) semisweet chocolate chunks. Bake and cool as directed.

Makes 5 dozen

Per cookie:
- Calories 110 • Fat 6g
- Cholesterol 18mg • Sodium 77mg
- Carbohydrate 13g • Fiber 1g • Protein 2g

Cashew Scotchies

Prepare cookie dough as directed. Stir in 1/2 cup butterscotch baking chips and 1 chopped Dierbergs cashews. Bake and cool as directed.

Makes 5 dozen

Per cookie:
- Calories 90 • Fat 4g
- Cholesterol 18mg • Sodium 27mg
- Carbohydrate 11g • Fiber 1g • Protein 2g

Basic Brown Sugar Cookies

2 1/4 cups Dierbergs flour
1 teaspoon baking soda
1 1/2 teaspoons salt
1 cup Dierbergs butter, softened
3/4 cup Dierbergs granulated sugar

In medium bowl, stir together flour, baking soda, and salt; set aside.

In larger mixing bowl, beat butter at medium speed until light and fluffy, about 2 minutes. Add sugars and vanilla; beat until light and fluffy, about 2 to 3 minutes. Beat in eggs 1 at a time at a low speed until well combined. Add flour mixture; beat at low speed just until combined.

Drop dough 1 rounded tablespoon at a time onto parchment-lined baking sheets, about 2 inches apart. Bake in 375°F. oven until edges are lightly browned, about 9 to 12 minutes.

Cool on baking sheets 2 minutes. Cool completely on wire racks.

Makes 4 dozen

Per cookie:
- Calories 77 • Fat 4g
- Cholesterol 18mg • Sodium 77mg
- Carbohydrate 9g • Fiber <1g • Protein 1g

Weigh & Trade

Dierbergs Markets, Inc. | Page 16

Be a SMART Cookie

BAKE A BETTER COOKIE
every time with a batch of helpful tips!

Allow butter to come to room temperature (65°F.) so it will blend easier.

Beat butter or shortening with sugar for several minutes to be sure that they are thoroughly mixed.

Use the type and the amount of fat specified in the recipe for the best texture. Do not substitute.

Chill dough before baking to keep cookies from spreading too quickly.

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

Use a small spring-loaded scoop sprayed with no-stick cooking spray to evenly portion out dough.

Spray simple baking sheets (flat pans with no sides) so cookies bake more evenly. Dark pans can cause cookies to get too brown.

Start each batch on a cold baking sheet to retain the shape of the cookies. The dough will start to spread if the pan is warm.

Line baking sheets with parchment paper or waxed paper for even baking and easy cleanup.

For best results, bake only one sheet of cookies at a time on the center rack, keeping remaining dough chilled.

If you must bake on two different racks at once, rotate the pans top to bottom and turn front to back halfway through the baking time.

Store crisp cookies and soft cookies in separate containers to retain their texture.
**BEER-BRAISED MUSSELS WITH ANDOUILLE**

How can something so simple have so much flavor? A little andouille adds just the right amount of spice to the savory tomato beer broth.

- 1 tablespoon Dierbergs olive oil
- 1/2 cup diced G & W andouille sausage (about 1 link)
- 1/4 cup diced shallot
- 1 to 2 large cloves garlic, minced
- 1 can (14.5 ounces) Dierbergs diced tomatoes in juice, undrained
- 1 bottle (12 ounces) beer (Blue Moon Belgian-Style Wheat Ale or lager beer)
- Coarse salt and freshly ground black pepper
- 2 pounds Prince Edward Island mussels, cleaned
- 2 tablespoons minced fresh Italian parsley

In Dutch oven, heat olive oil over medium-high heat. Add andouille, shallot, and garlic; cook stirring often 1 to 2 minutes. Add tomatoes, beer, salt, and pepper; cook stirring to scrape brown bits from bottom of pan. Bring to a boil; reduce heat and simmer 5 minutes.

Add mussels (discard any opened mussels that won’t close when shells are tapped); cover and cook until mussels open, about 3 to 4 minutes. Discard any unopened mussels. Spoon mussels and broth/pan juices into shallow bowls. Sprinkle parsley over top. Serve with sliced crusty bread. Makes 12 appetizers

Per serving (without bread):
- Calories 115
- Fat 4g
- Cholesterol 25mg
- Sodium 327mg
- Carbohydrate 6g
- Fiber <1g
- Protein 10g

**BEEF TENDERS WITH HORSERADISH AÏOLI**

Slices of tender beef on crisp puff pastry with a tangy horseradish aïoli make these bite-size appetizers the perfect addition to your holiday party.

- 1 sheet (1/2 of 17.3-ounce box) frozen puff pastry, thawed according to package directions
- 1 large Dierbergs egg, beaten with 1 tablespoon water
- 2 beef petite tenders (about 3/4 pound each)
- 2 tablespoons Dijon mustard
- 2 teaspoons herbes de Provence
- 1 teaspoon cracked black pepper
- 1 clove garlic, minced
- Coarse salt

Horseradish Aïoli (recipe follows)

On lightly floured surface, roll pastry sheet into 10 x 12-inch rectangle. Cut pastry lengthwise into 4 strips and crosswise into 6 strips, forming 24 rectangles. Sprinkle parsley over top. Serve with sliced crusty bread. Makes 12 appetizers

Per serving (without bread):
- Calories 49
- Fat 3g
- Cholesterol 13mg
- Sodium 36mg
- Carbohydrate 2g
- Fiber <1g
- Protein 4g

**HORSERADISH AÏOLI**

- 1 cup mayonnaise
- 2 tablespoons prepared horseradish
- 1 clove garlic, minced

In small bowl, combine all ingredients. Cover and chill several hours or overnight to develop flavors. Makes 1 cup

Per 1 teaspoon:
- Calories 32
- Fat 3g
- Carbohydrate 8g
- Fiber <1g
- Protein <1g

**PERFECT PAIRING**

Franciscan Chardonnay 2014

Rated 92 by The Tasting Panel

Staying in is “in.” So is inviting friends to join you for an evening of fabulous appetizers. These party-ready bites pack plenty of style without a lot of fuss, so you can EAT, DRINK AND ENJOY the final countdown.
STUFFED BABY POTATOES

Make these elegant appetizers the day before your party so you can impress your guests in a matter of minutes.

2 bags (24 ounces each) baby potatoes (Dutch yellow, white, red, or a combination)
2 tablespoons Dierbergs olive oil
1/2 cup Dierbergs milk
1 to 2 teaspoons coarse salt
1 container (5.2 ounces) Boursin Garlic and Fine Herbs spreadable cheese (Deli self-serve case)
Snipped fresh chives

Cut each potato in half. To make potatoes sit flat, trim small amount off bottom of each potato half.

In medium bowl, toss potatoes with olive oil. Place cut-side up in single layer on parchment-lined jellyroll pan. Roast in 375°F oven until tender, about 25 to 30 minutes. Cool completely.

Use small melon baller to scoop out center of cooked potatoes and place in medium bowl; set potato shells aside. Beat cooked potato until mashed. Add milk and salt; beat until fluffy. Beat in Boursin cheese. Spoon or pipe potato mixture into potato shells.

Place stuffed potatoes in single layer on parchment-lined baking sheets. Bake in 375°F oven until heated through, about 6 to 8 minutes. Place on serving platter; garnish with chives.

Makes about 4 dozen appetizers

Per appetizer: Calories 40 • Fat 2g Cholesterol 0mg • Sodium 62mg Carbohydrate 5g • Fiber 1g • Protein 1g

GRUYÈRE THYM GOUÈRES

Gougères (goo-ZHEHRS) are the savory cheese version of cream puffs. They’re crisp, light and perfect with a glass of champagne.

1 cup water
1/2 cup Dierbergs butter
1 cup Dierbergs flour
1/4 teaspoon coarse salt
1 carton (5 ounces) shredded gruyère cheese
1/2 cup grated parmesan cheese
1 tablespoon fresh thyme leaves
4 large Dierbergs eggs
1 large Dierbergs egg, beaten
1 tablespoon water
Grated parmesan cheese

In medium saucepan, bring water to a boil over medium-high heat. Add butter and cook until melted. Add flour and salt all at once, stirring vigorously until well mixed. Cook over medium-high heat stirring constantly until mixture forms smooth dough that holds together. Remove from heat; cool 10 minutes.

Transfer mixture to work bowl of food processor fitted with steel knife blade. Add gruyère, the 1/2 cup parmesan, and thyme; process until well combined. Add the 4 eggs one at a time through feed tube, processing for 30 seconds after each addition. Drop by heaping teaspoonfuls about 2 inches apart onto parchment-lined baking sheets. Brush tops with egg mixture; sprinkle parmesan over top. Bake in 400°F oven until golden brown, about 15 to 20 minutes. (Do not open oven door during baking.)

Cool puffs on wire racks.

Makes 6 dozen appetizers

Per appetizer: Calories 33 • Fat 2g Cholesterol 17mg • Sodium 36mg Carbohydrate 1g • Fiber 1g • Protein 1g

BLUE CHEESE BLACK PEPPER SHORTBREAD

Tangy blue cheese and mellow walnuts pair perfectly in these tender, buttery crackers. Top them with a little cranberry chutney for a sweet and tangy finish.

1/2 cup Dierbergs butter, softened
1 container (4 ounces) Dierbergs blue cheese crumbles
2 teaspoons coarse salt
1/4 cups Dierbergs flour
1 to 2 tablespoons water (if needed)
1 large Dierbergs egg, beaten
1 tablespoon water
1/2 cup finely chopped Dierbergs walnuts
1 jar (8.5 ounces) cranberry chutney

In work bowl of food processor fitted with steel knife blade, combine butter, blue cheese, salt, and pepper; process until combined. Add flour; pulse just until combined. Pinch small amount of dough between thumb and finger — if dough does not cling together, add water 1 teaspoon at a time and pulse until combined.

Place dough on lightly floured surface. Shape dough into disc, then shape into 8-inch log. Brush log with egg mixture; roll in walnuts. Wrap log tightly in plastic wrap; chill until very firm, at least 1 hour or up to 4 days.

Slice log into 1/4-inch rounds and place on parchment-lined baking sheets. Bake in 350°F oven until set and very lightly browned, about 13 to 15 minutes. Cool completely on wire racks. Store in airtight containers. To serve, place dollop of chutney on each Shortbread. Makes 2 1/2 dozen

Per appetizer (with 1 teaspoon chutney): Calories 48 • Fat 4g • Cholesterol 17mg • Sodium 38mg Carbohydrate 9g • Fiber 2g • Protein 2g

MAKE-AHEAD TIP: Arrange baked and cooled Gougères in single layer on baking sheet, cover and freeze until firm. Transfer to airtight container and freeze up to 2 weeks. thaw puffs uncovered at room temperature.

For perfectly round shortbreads, turn log of dough one-quarter turn after each slice.

ORDER FROM OUR KITCHEN!

From Cranberry Walnut Brie en Croute to Bacon-Wrapped Scallops, Dierbergs Kitchen has a variety of party appetizers for every occasion. Order online at Dierbergs.com
ITALIAN FRITTATA BITES

These hearty little frittata squares are loaded with pepperoni, veggies and cheese. A little spicy marinara is the perfect dipping sauce.

In large bowl, whisk together eggs, cream, Italian seasoning, salt, and pepper until well mixed. Stir in pepperoni mixture and fontina. Pour into 8-inch square glass baking dish that has been lightly coated with non-stick cooking spray. Bake in 325°F oven until internal temperature is 160°F and center is set, about 40 to 45 minutes. Sprinkle parmesan over top. Cool in pan on wire rack 20 minutes.

Invert Frittata onto cutting board. Place second cutting board over Frittata; invert so Frittata is right-side up. Cut into 16 squares.

In 4-cup glass measure, combine Marinara Sauce and red pepper flakes; cover and refrigerate. In 1-cup glass measure, combine baking chips and cream. Microwave (high) for 3 minutes. Let stand 1 minute; stir until chips are melted and smooth. Spoon 1 tablespoon into bottom of each prepared muffin cup, pressing down lightly; set aside. In large bowl, whip cream, chocolate chips and espresso powder. Microwave (high) for 3 minutes. Let stand 1 minute; stir until chips are melted and smooth. Spoon 1 tablespoon into each Frittata bite. Top with Frittata Bites. Serve sauce onto serving platter.

PERFECT PAIRING

Handcraft Pinot Noir 2013

Rated 92 by Critics Challenge Ultimate Wine Competition

WICKED LITTLE CHOCOLATE CHEESECAKES

The name kind of says it all. These are dark, rich, and delectable.

CRUST

2 cups chocolate wafer cookie crumbs (about 40 cookies)
3 tablespoons Dierbergs butter, melted
1 tablespoon Dierbergs sugar

FILLING

1/2 cups heavy whipping cream, at room temperature
1 bag (12 ounces) semisweet chocolate chips
1 teaspoon espresso or instant coffee powder
2 packages (8 ounces each) cream cheese, softened
1/4 cup Dierbergs sugar
1 tablespoon cornstarch
1 cup Dierbergs dairy sour cream
2 teaspoons vanilla extract
3 large Dierbergs eggs

GANACHE

1/4 cup semisweet chocolate chips
1/2 cup heavy whipping cream

GARNISH

1/4 cup white baking chips
1/2 teaspoon solid vegetable shortening

FOR CRUST

Line 30 muffin cups evenly moistened. Spoon about 1/2 tablespoon mixture into prepared muffin cups. Bake in 350°F. oven until set, about 20 to 25 minutes. Cool in pans on wire racks. (Centers will sink as they cool.) Chill until firm. Remove paper liners. (Cheesecakes may be frozen in airtight container up to 1 month.)

FOR FILLING

In large microwave-safe bowl, combine cream, chocolate chips, and espresso powder. Microwave (high) for 3 minutes. Let stand 2 minutes. Stir until chocolate is melted and smooth; set aside. In large mixer bowl, beat cream cheese, sugar, and cornstarch at high speed until smooth. Beat in sour cream and vanilla at low speed scraping bowl occasionally until well mixed. Add eggs one at a time beating at low speed just until blended. Stir 1 cup cream cheese mixture into reserved chocolate mixture. Beat chocolate mixture into remaining cream cheese mixture.

Divide batter among prepared crusts, filling to 1/4 inch from top of cups. Bake in 350°F oven until set, about 20 to 25 minutes. Cool in pans on wire racks. (Centers will sink as they cool.) Chill until firm. Remove paper liners. (Cheesecakes may be frozen in airtight container up to 1 month.)

FOR GANACHE

In 2-cup glass measure, combine chocolate chips and cream. Microwave (high) 1 minute. Let stand 1 minute; stir until chocolate is melted and smooth. Spoon 1 tablespoon into center of each cheesecake. Chill at least 30 minutes.

Divide batter among prepared crusts, filling to 1/4 inch from top of cups. Bake in 350°F oven until set, about 20 to 25 minutes. Cool in pans on wire racks. (Centers will sink as they cool.) Chill until firm. Remove paper liners. (Cheesecakes may be frozen in airtight container up to 1 month.)

FOR GARNISH

In 1-cup glass measure, combine baking chips and shortening. Microwave (high) 30 seconds. Let stand 1 minute; stir until chips are melted and smooth. Drizzle over top of each Cheesecake.

Makes 30 cheesecakes

Per serving: Calories 284 • Fat 20g • Cholesterol 61mg • Sodium 113mg
Carbohydrate 25g • Fiber 1g • Protein 4g
We wrote a list and checked it twice to bring you amazing and affordable holiday wines. I've personally tasted each wine on our annual list and hope you'll love them as much as I did.

**INCREDIBLE WINES, HIGH RATINGS, VALUE PRICES.**

We blind tasted this wine and were very impressed; it easily could pass for a wine far more expensive. Beautiful label, beautiful wine, you will not be disappointed.

**PARTY PICK!**
Columbia Crest Grand Estates Cabernet Rated 90......2013
Columbia Crest Grand Estates Red Blend Rated 90......2013
Rodney Strong Alexander Valley Cabernet Rated 94....2013
Kim Crawford Sauvignon Blanc Rated 90..............2015

**HOT FIND!**
Gerard Bertrand Cote de Rosé..............................2015
True Myth Chardonnay Rated 94...........................2014
Bogle Essential Red Rated 89............................2013
Monte Antico Toscana Rated 91.........................2012

**GREAT GIFT!**
Kenwood Chardonnay Rated 90............................2014
Kenwood Cabernet Rated 90..............................2012
Love Noir Pinot Noir Rated 90............................2014
Castle Rock Pinot Noir California Cuvee Rated 88......2013

**WE ♥ IT!**
Noble Vines 337 Cabernet Rated 90.....................2013
Handcraft Pinot Noir Rated 92............................2013
Chateau Ste. Michelle Indian Wells Red Blend Rated 89...2011
Kendall Jackson VR Chardonnay..........................2014
Hahn Cabernet Rated 90....................................2014
Noble Vines 446 Chardonnay Rated 94..................2014
Fantini Sangiovese Rated 88..............................2015
Meiomi Pinot Noir.............................................2015

2014 **FRANCISCAN CHARDONNAY**
My wife had a friend over recently and her first choice for a white wine was this beauty. Elegant, sumptuous fruit with a lingering light and clean finish all combine to make this one of my top white wine picks for 2016 under $15.
HONEY-CRUSTED™ BONELESS SLICED HAM MEAL
Meal includes entrée, three side dishes and dinner rolls with Honey Maple Butter.
Dierbergs’ signature boneless natural-juice holiday ham is hickory smoked for superior flavor. We then encrust it with our special caramelized glaze of honey, brown sugar, pineapple and touch of clove. Completely sliced end-to-end for easy serving.

Small Meal ...... $57.99
Entrée & Glaze Only: $24.99
Large Meal ...... $114.99
Entrée & Glaze Only: $49.99

SIGNATURE ROASTED PORK LOIN MEALS
Meal includes entrée, three side dishes and dinner rolls with Honey Maple Butter. (Select From Two Options)
Our lean, center-cut boneless pork loin is lightly rubbed with a delicious herb blend, roasted to perfection and sliced into ready-to-serve medallions.

• Pork Loin Meal with Sherry Wine Demi-Glace Sauce
Small Meal .... $57.99  Entrée & Sauce Only: $22.99
Large Meal .... $114.99  Entrée & Sauce Only: $45.99

• Pork Loin Meal with Bourbon-Glazed Roasted Apples and Craisins
Small Meal .... $59.99  Entrée & Sauce Only: $25.99
Large Meal .... $119.99  Entrée & Sauce Only: $51.99

DELUXE WHOLE ROASTED TURKEY MEAL
Meal includes entrée, three side dishes and dinner rolls with Honey Maple Butter.
Butterball® fully-cooked golden roasted whole turkey is ready to simply heat and serve. Reheating time takes up to 2 hours. Baking pan for this entrée not included. (While supplies last). (One size only 12–14 lb. turkey. Turkey previously frozen.)

Large Meal (with 3 lbs. Gravy)...... $119.99
Butterball Cooked Turkey Only: $3.49 lb.

HASSLE FREE 2016 HOLIDAY DINNER MENU
Pull Out Ordering Guide

Pricing and availability subject to change.
order in store or at Dierbergs.com | please order 48 hours in advance to ensure availability
TRADITIONAL TURKEY DINNER
(preset - no substitutions)
- Butterball® Roasted Turkey, 12–14 lbs.
- Homestyle Turkey Gravy, 2 lbs.
- Homestyle Mashed Potatoes, 4 lbs.
- Fresh Cranberry Relish, 1.25 lbs.
- Traditional Bread Stuffing, 4 lbs.
- Bake & Serve Homestyle Rolls (16 ct.) $89.99 Serves 8-10

BOB'S SMOKEHOUSE SIGNATURE GLAZED HAM MEAL
Meal includes entrée, three side dishes and dinner rolls with Honey Maple Butter.
Our premium natural-juice ham is slowly smoked—in our smokers—over cherry wood. The mild smoky flavor and sweet Honey Dijon Glaze makes this an exceptional ham for special occasions! Ready to heat, slice and serve. (Ham includes container of our Signature Honey Dijon Glaze.)
Small Meal .... $57.99 Entrée & Glaze Only: $24.99
Large Meal .... $114.99 Entrée & Glaze Only: $49.99

ROASTED BEEF BRISKET AU JUS MEAL
Meal includes entrée, three side dishes and dinner rolls with Honey Maple Butter. Our Signature-Recipe brisket, made from fresh, hand-trimmed U.S.D.A. Choice beef, is marinated for hours and slow roasted. It's conveniently sliced and served in a flavorful au jus.
Small Meal .... $64.99 Entrée & Sauce Only: $29.99
Large Meal .... $129.99 Entrée & Sauce Only: $59.99

SUCCELENT PRIME RIB MEAL
Meal includes entrée, three side dishes and dinner rolls with Honey Maple Butter. This classic beef entrée is beautifully marbled and seasoned for exceptional flavor and tenderness; prepared rare and ready to heat to desired doneness. Served with Sherry Wine Demi-Glace and Creamy Horseradish Sauces.
Small Meal .... $99.99 Entrée & Sauces Only: $62.99 (Serve 4)
Large Meal .... $199.99

HONEY-GLAZED PETITE CARROTS
Small: $7.99 Large: $15.99

FRESH VEGETABLE MEDLEY

CLASSIC GREEN BEAN CASSEROLE

ENCRUSTED PARMESAN ASIAGO RISOTTO BALLS

GOURMET THREE-CHEESE WHITE MAC & CHEESE
Small: $8.99 Large: $17.99

ROASTED GARLIC INFUSED FRESH VEGETABLES

FRESH GREEN BEANS AMANDINE
Small: $8.99 Large: $17.99

BONELESS BREAST OF TURKEY MEAL
Meal includes entrée, three side dishes and dinner rolls with Honey Maple Butter.
When just tender, all-white meat turkey is preferred; our lightly seasoned, freshly roasted turkey breast is ready to heat and carve. Served with house-made poultry gravy.
Small Meal .... $59.99 Entrée & Gravy Only: $24.99
Large Meal .... $119.99 Entrée & Gravy Only: $49.99

SOUTHERN-STYLE CORN SOUFFLÉ
Small: $8.99 Large: $17.99

CLASSIC GREEN BEAN CASSEROLE

PRALINE PECAN SWEET POTATO CASSEROLE
Small: $8.99 Large: $17.99

FRESH GREEN BEANS AMANDINE
Small: $8.99 Large: $17.99

BOB'S SMOKEHOUSE SIGNATURE BBQ MEAL
Meal includes entrée, three side dishes and dinner rolls with Honey Maple Butter.
Our premium natural-juice ham is slowly smoked—in our smokers—over cherry wood. The mild smoky flavor and sweet Honey Dijon Glaze makes this an exceptional ham for special occasions! Ready to heat, slice and serve. (Ham includes container of our Signature Honey Dijon Glaze.)
Small Meal .... $57.99 Entrée & Glaze Only: $24.99
Large Meal .... $114.99 Entrée & Glaze Only: $49.99

HOLIDAY MENU
SIDE DISHES
AVAILABLE Á LA CARTE OR WITH COMPLETE MEAL
Meals include choice of three side dishes.

HERB-ROASTED RED SKIN POTATO WEDGES
Small: $8.99 Large: $17.99

HOMESTYLE MASHED POTATOES
Small: $8.99 Large: $17.99

BOURBON GLAZED APPLES & CRRAINS
Small: $8.99 Large: $17.99

SIX GRAIN VEGETABLE MEDLEY
Small: $8.99 Large: $17.99

BREAD STUFFING • TRADITIONAL • CRANBERRY APPLE
Small: $8.99 Large: $17.99

THREE-CHEESE POTATO AU GRATIN
Small: $8.99 Large: $17.99

ROASTED GARLIC INFUSED FRESH VEGETABLES

RUSTIC ROASTED SWEET POTATOES & BUTTERNUT SQUASH


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DIERBERGS ULTIMATE PARTY GUIDE

Find our complete guide in-store or at Dierbergs.com

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MINI EUROPEAN PASTRY PLATTERS
FRUIT & CHEESE PLATTERS
SUSHI PLATTERS

FIND 100’s OF WAYS TO GET YOUR PARTY STARTED

Dierbergs.com

TIPPIN’S PIES
A Holiday Favorite!

Pumpkin Pecan Praline Pie
In St. Louis, exclusively at Dierbergs. Available for a limited time while supplies last.

BOMB CAKES
A Bakehouse Favorite!
These decadent Bomb Cakes make the perfect holiday treat. Available at all Dierbergs stores.

JILLY’S Specialty Cupcakes
It’s the holidays. Indulge.
Available online at Dierbergs.com or by special order at any Dierbergs locations.
Seasonal varieties available while supplies last.

DIERBERGS SIGNATURE KENZIE’S Cupcakes
Available in-store only. Grab & Go.

NEW! TIPPIN’S PIE
PREMIUM HANDBRAID PIE

Pumpkin Pecan Praline Pie
Available for a limited time while supplies last.

LETTIN’S PIE
PREMIUM HANDBRAID PIE

Pumpkin Pecan Praline Pie
Available for a limited time while supplies last.

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