

Cub



Don't miss these!

**BACON
STUFFING
MUFFINS**

(28)

Your Holidays, Your Way

50+ RECIPES
for *Mixing
& Matching*

3 PIE HACKS
that will
Steal the Show

EASY DINNERS
for *Crazy,
Busy Nights*

5 APPS
*Starting with a
Block of Cheese*

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myCub  my way.



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'Tis the Season

OLD TRADITIONS AND NEW TWISTS, time-intensive recipes and last-minute concoctions, quick chats and long good-byes; the holidays are a string of back-to-back, mix-and-match adventures from the start of November to the very last second (literally!) of December. So, it only made sense for us to use this issue to work out a plan for every possible scenario.


You're hosting 15 people for Thanksgiving and your family will settle for no less than three slices of pie apiece? Not a problem. See our jaw-dropping, time-saving pie hacks on page 14. Traveling to Friendsgiving with non-meat-eating pals? Boy, do we have a recipe for you! Not only is our Roasted Sweet Potato and Pecan Lasagna (page 32) vegetarian, but you can make the whole thing ahead of time and bake it once you reach your destination.

Of course, we can't imagine every situation you'll find yourself in this season, but our Mix & Match Menu (starting page 30) was designed to give you loads of options. Pick out the recipes and dishes that fit your occasion/vibe/guest list, then come visit us in store or order online for pickup or delivery. Even grocery shopping at Cub affords you an array of choices!

The end of year is also a time to reflect, express gratitude, and give where you can. Since 1968 we've been serving local communities in myriad ways, from partnering with Toys for Tots, Second Harvest Heartland, local food shelves, and the Salvation Army, to the operation of our Northside Community Center @CUB where the objective is to enable vendors, sports partners, and charities to give back. It's always been a matter of community supporting community; it's in our collective DNA, and we're proud of all that we accomplish together.

We'd like to end with a heartfelt thank you to our loyal shoppers, dedicated employees, and every pair of hands that has worked hard to bring us all the food for feasting this season. May it be a delicious mix and match of all your favorites.

Your friends at Cub

 facebook.com/cub  pinterest.com/cubfoods  Instagram.com/mycubfoods



DIAMOND NUTS
ARE Made for Homemade

SINCE 1912 WHEN WE WERE STARTED BY A GROUP OF CALIFORNIA WALNUT FARMERS -DIAMOND OF CALIFORNIA- WAS ON A MISSION TO BRING THE BOUNTY FROM CALIFORNIA'S CENTRAL VALLEY WALNUT FARMS TO AMERICA'S TABLES. FROM THE BEGINNING, WE SOUGHT OUT THE VERY BEST WITH THE KNOWLEDGE THAT DIAMOND NUTS WOULD BE USED IN TREASURED AND NEW family recipes.



Baking Index

WITH THE RIGHT MIX OF QUALITY BAKING INGREDIENTS ON HAND, turning out sweet treats for family, friends, and the big man in the red suit is just a matter of preheating the oven, cranking the holiday tunes, and choosing which recipe to make first!



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Spice Up Your Holidays

Sometimes it feels good to buck tradition. With McCormick cinnamon, ginger, nutmeg, and pure vanilla all mixed into the batter, this recipe makes a delicious case for doing things differently. Here's to being the one that brings variety—and spice—to holiday gatherings.

White Chocolate Kissed Gingerbread Cookies

Prep Time: 20 minutes
Cook Time: 10 minutes
Serves: 60

INGREDIENTS:

- 3 cups flour
- 2 tsp McCormick® Ground Ginger
- 1 tsp McCormick® Ground Cinnamon
- 1 tsp baking soda
- ¼ tsp McCormick® Ground Nutmeg
- ¼ tsp salt
- ¾ cup (1½ sticks) butter, softened
- ¾ cup firmly packed brown sugar
- ½ cup molasses
- 1 egg
- 1 tsp McCormick® Pure Vanilla Extract
- ¼ cup granulated sugar
- 60 white and milk chocolate swirled kiss-shaped candies

DIRECTIONS:

- 1 Mix flour, ginger, cinnamon, baking soda, nutmeg, and salt in large bowl. Set aside. Beat butter and brown sugar in large bowl with electric mixer on medium until light and fluffy. Add molasses, egg, and vanilla; mix well. Gradually beat in flour mixture on low speed until well mixed. Press dough into a thick flat disk. Wrap in plastic wrap. Refrigerate 4 hours or overnight.
- 2 Preheat oven to 350°F. Shape dough into 1-inch balls. Roll in granulated sugar to coat. Place 2 inches apart on ungreased baking sheets.
- 3 Bake 8-10 minutes or until edges of cookies just begin to brown. Immediately press a white chocolate candy into center of each cookie. Remove to wire racks; cool completely. Store in airtight container up to 5 days.



There isn't a hard rule for how often ground spices should be replaced, so put them to the sniff test. Each of the spices used in this recipe should smell warm, rich, and sweet.



Turn Up the Mix

Use our easy outline to create a custom snack mix (starring nuts!) that hits all the right notes.

What You'll Need

1. Choose Your Nuts

You'll need 4 cups total. Mix and match, go all in on your favorite, or opt for a Planters Mix that suits your fancy.



2. Pick the Mix-ins

Choose up to 1½ cups. To skip, use an additional ½ cups nuts so the spice to nuts to mix-ins ratio stays consistent.



3. Find Your Flavor

From traditional to hot & sweet (one of 2022's biggest trends), we've got three spice blends to delight your taste buds.

Spicy Rosemary

2 tbsp rosemary,
finely chopped
¼ tsp cayenne

Hot & Sweet

1 tbsp chili powder
1 tsp cayenne
½ tsp cinnamon

Holiday Spice

3 tbsp brown sugar
2 tsp sugar
2 tsp ground cinnamon
1 tsp ground ginger
¾ tsp ground coriander
¼ tsp ground cloves

4. Bake, Stir and Cool

Preheat the oven to 325°F and line a large baking sheet with parchment paper. In a large bowl, whisk 3 tablespoons melted butter, 3 tablespoons honey, 1½ tablespoons brown sugar, 1½ teaspoons salt, and spice blend of choice (from above). Add Planters nuts, mix-ins, and toss to coat. Spread mixture in an even layer on baking sheet. Bake 10 minutes, stir, bake another 10-15 minutes stirring every 5 until golden brown. Cool on pan.

5. Add a Final Flourish

Ingredients that would melt or be crushed earlier in the process can be added once cool. Use as much as you'd like.



5. Make the Mix

1 3 cups Planters Dry Roasted Almonds
2½ cups Planters Whole Salted Cashews
Spicy Rosemary spice blend
1 cup popcorn
1 cup dried cranberries

2 2 cups Planters Classic Peanuts
2 cups Planters Honey Roasted Peanuts
1 cup corn Chex cereal
½ cup pretzel squares
Hot & Sweet spice blend

3 5½ cups Planters Deluxe Mixed Nuts
Holiday spice blend
1 cup chocolate candies

We're not usually ones to play favorites, but there isn't a more versatile, easy-to-prepare and good-for-you gourd than butternut squash. Roasted, pureed, made into a side or served as a main, it shines especially bright during the holiday season.



The Greatest Gourd of All

3 THINGS TO KNOW

1

Choose Wisely

Cutting up squash can be a workout. Make it worth the while by choosing one with a fat neck and small bulb; they have the smallest seed cavity and provide the most fruit. Or pick it up pre-cut in our Quick & Easy section. Each pound equals about two cups of chopped butternut squash.

2

Staying Power

Stored in a cool, dark place (like a basement or a closet; not a warm kitchen), whole butternuts can last up to three months. If you really want to make them last, peel, cut into cubes, freeze in a single layer, then bag, and they can hang in the freezer for a year.

3

A Bevy of Benefits

Did you know a serving of butternut squash has more potassium than a banana? Eating loads of potassium can help reduce the risk of stroke, heart attack, and other cardiovascular diseases. On top of that, it helps fortify your bones, too.



Butternut Squash Pizza

Prep Time: 20 minutes
Cook Time: 35 minutes
Serves: 6-8

DIRECTIONS:

Preheat oven to 425°F. Toss 1½ cup ½-inch diced butternut squash with 2 tablespoons balsamic vinegar, transfer to a lined baking sheet. Bake 15 minutes or until tender. Set aside to cool. In large skillet, heat 3 tablespoons olive oil over high. Add 2 cups sliced sweet onions and 1½ cups thinly sliced Granny Smith apples; sauté 4 minutes or until beginning to brown. Reduce heat, sauté until caramelized, about 10-12 minutes. Add ¾ cup half & half, 1 teaspoon minced garlic, and 1 tablespoon chopped sage. Salt and pepper to taste. Simmer 5 minutes or until thickened. Prepare pizza dough according to package, top with caramelized onion mixture, butternut squash, 1 cup shredded mozzarella, and ½ cup crumbled gorgonzola or goat cheese. Continue baking until crust is to desired level of doneness. Remove from oven and top with another tablespoon chopped sage.

Roasted Squash, Bacon & Pesto Manicotti

Prep Time: 30 minutes
Cook Time: 40 minutes
Serves: 6

DIRECTIONS:

Preheat oven to 425°F. Place 2 cups ½-inch diced butternut squash on a baking sheet. Toss with 1 tablespoon olive oil, salt, and pepper. Bake 15 minutes or until tender. Set aside to cool. Adjust oven to 375°F. Prepare 10 manicotti shells according to package and drain. Meanwhile, in large skillet over medium-high, sauté half a package (16 oz.) of bacon cut into lardons, and ½ cup chopped yellow onion until bacon is crispy; drain. In large bowl, combine squash, bacon mixture, 1 package (15 oz.) ricotta cheese, ½ cup grated Parmesan, and 3 tablespoons refrigerated pesto. In a medium bowl, combine another 3 tablespoons refrigerated pesto and 1 jar (15 oz.) Alfredo; spread 1 cup sauce mixture in the bottom of a greased 13x9-inch baking dish. Stuff manicotti shells with squash mixture and place in baking dish. Top with remaining Alfredo sauce and ½ cup grated Parmesan. Bake, covered, 20 minutes; remove cover and bake 20 minutes or until cheese is melted and bubbly.



Quick Bites

INSTANT UPGRADE

Pie, Oh My!

With oven space at a premium, and the mental math required to time 12 dishes around a 20-pound turkey, it only makes sense to take a few shortcuts. The trick is to start with a fresh pie from Cub. Then it's just a matter of topping things off, which you can do ahead of time or just before serving. (Psst: If you have a kitchen torch, toasting the marshmallows tableside gives guests dessert *and* a show.) No matter which you choose, you'll save yourself the stress, time, and mess of making pie from scratch while still earning all the oohs and ahhs of a pumpkin pie grand finale.



3 WAYS TO WOW

WHITE CHOCOLATE PECAN

- ½ cup white chocolate chips
- 12-15 whole pecans

How to: Melt chocolate in a glass bowl on high for 20-30 seconds; stir. Heat additional 10-15 seconds as needed; stir after each interval. Transfer to a piping bag or use a spoon to drizzle. Before chocolate sets, place pecans around edge and press into chocolate.

TOASTED MARSHMALLOW

- 1 cup marshmallows, halved
- ½ cup mini marshmallows

Option A: Arrange oven rack so top of pie is 5-6 inches from heat. Set to broil. Arrange marshmallows as desired. Broil 20-30 seconds or until marshmallows are toasted. Watch closely, they will brown quickly.

Option B: Arrange marshmallows on top of pie. Fire up a kitchen torch and set flame to medium. Hold 3-4 inches from the marshmallows and make slow, steady passes until they've reached your desired level of toasted.

CARAMEL AND TOFFEE

- 1 cup whipped cream
- ½ cup caramel sauce
- ¼ cup English toffee bits

How to: Add whipped cream dollops—aim for one per piece—around the perimeter of the pie. If preparing ahead, use piped Cool Whip; it holds its shape well. Next, drizzle thick ribbons of caramel over the whole pie and sprinkle with toffee bits to finish.



KITCHEN CRAFT

A Fruity Wonderland

Popcorn and cranberry garlands, clove-studded oranges, gingerbread houses...ever notice how the sweetest holiday decorations also happen to be edible, inexpensive, and fun to make? We have a new one to add to the mix this year, and like the others, it won't break the bank. In fact, there is a good chance you already have most of what you need hanging out in your kitchen, including the vessel. We used a trifle dish for our snowy scene, but any large glass jar—like the one you might keep your sugar in—will do the trick. Sugar or kosher salt work equally well as a base for a colorful forest of Fruity PEBBLES™ Christmas trees. And yes, you'll want to make a double batch because it's impossible not to snack on a few during the creative process; ask us how we know.



LET'S MAKE:

Fruity PEBBLES™ Trees

What you need:

- 4 tbsp butter
- 1 bag (16 oz.) mini marshmallows
- 1 box (11 oz.) Marshmallow Fruity PEBBLES™ cereal

How to make:

1 In large pot, melt butter over low heat. Add mini marshmallows and stir until completely melted. Remove from heat.

2 Add Marshmallow Fruity PEBBLES™ cereal. Stir until well coated.

3 Using buttered spatula evenly press mixture into 13x9 pan coated with cooking spray. Allow to cool.

How to cut: Use cookie cutters to create tree shapes. Alternatively, use a knife to cut into triangles. First, remove entire block of Fruity PEBBLES™ from the pan, then cut in half lengthwise. Next, cut off one end at an angle, then continue making cuts at roughly 33-degree angles so you have a row of right-side-up and up-side-down triangle trees. Continue with other section. You should be able to get 18 triangles total.

* We discovered that ROLO® candies are the perfect size and shape to serve as tree trunks. To attach, melt ¼ cup white chocolate chips in the microwave and use a dab to adhere to the base of each tree.

SURPRISE & DELIGHT

Milk and Cookies Remix

There's milk and cookies, then there's serve-yourself-from-an-ornament snickerdoodle milk and cookies—with a sugar-rimmed glass, no less! It's these little joys that make this the most wonderful time of the year. And not just for kids. You'll see the same twinkle in the eye of every adult you serve one to, guaranteed. For safety, be sure to use shatter-proof ornaments and to wash them thoroughly before filling with the flavored milk of your choice. Tip: position empty bulbs inside the serving glasses to steady them while filling. We found a 2-cup measuring cup with a spout, plus a small funnel works best. Depending on the size of your bulb, each recipe will make enough to fill two or three ornaments.



2 NEW WAYS TO MIX UP YOUR MILK

SNICKERDOODLE MILK

→ 12 oz. whole milk, cold
→ 1 tbsp superfine sugar
→ ¼ tsp vanilla
→ ¼ tsp cinnamon

How to make: Combine all ingredients and stir until sugar is completely dissolved.

Top it off: Rim the glass in cinnamon sugar, pour 1 tablespoon maple syrup in a saucer. In another saucer, combine 2 tablespoons sugar with ¼ tablespoon cinnamon. Dip the rim of a glass in the maple syrup and then in the cinnamon sugar.

Note: Superfine sugar, sometimes called baker's or castor sugar, is sugar that has been ground into finer crystals than regular granulated. This helps it dissolve more quickly. You can find it in the baking section of your Cub.

SALTED CARAMEL MILK

→ 12 oz. whole milk, cold
→ 3 tbsp salted caramel sauce
→ Pinch of salt

How to make: Combine the milk, caramel sauce and salt. Stir for 1-2 minutes, until caramel sauce is completely incorporated into the milk.

Top it off: Dip the rim of your glass in salted caramel sauce, then in toffee chips. Add a skewer of milk chocolate-covered caramels to go with your cookies for over-the-top deliciousness.

Note: Some purchased caramel sauces can be extra thick and hard to incorporate into the milk. If your sauce falls into this category, just whisk one tablespoon of warm water into the sauce to loosen it up a bit before adding it to your milk.



EASY ENTERTAINING Take a Dip

During the season of cookies and turkey and carbs galore, is there anything more thrilling than the sight of chocolate-dipped fruit in the center of a buffet table? Nope, and you can be that hero. Let everyone else worry about covering off on old traditions while you start a new one all your own. Perhaps the best part of this brilliantly easy idea is that there are no rules or exact recipes to follow. Hello, total creative freedom! Another reason for night-before-Christmas levels of excitement? The blessedly short ingredient list: Nestlé® Toll House® Morsels, vegetable shortening, fruit, and if you're feeling extra festive, sprinkles. That makes for a real quick Cub trip.

HOW TO:**Melt Nestlé Toll House Morsels for Fruit**

Add 1 tablespoon vegetable shortening per 1 cup semi-sweet, milk chocolate, dark chocolate, or premier white morsels. Microwave uncovered, in a glass bowl on high for 45 seconds; stir. If needed, heat additional 10-15 second, stirring vigorously until melted. Do not melt more than 2 cups of morsels at a time.

Adding Colors Everywhere

Gel coloring provides the most vibrant hues. Use 1 tablespoon shortening or coconut oil per 1 cup premier white morsels. After the morsels and oil are fully melted, stir in your desired amount of gel coloring (a little goes a long way!).

Don't Seize Up

The key to melting chocolate is to go slow and steady—and to avoid water at all costs. Pro tips: don't exceed 90°F, skip wooden spoons, and triple check that your bowls, spoons, and spatulas are completely dry.

Melt morsels about 80-90 percent, then stir vigorously. If the melting happens too fast, the chocolate can get hard, clumpy, and concrete-like. That is called seizing and it's a major bummer.

Seizing can also happen when water comes into contact with melted chocolate. Water pulls sugar immediately out of chocolate suspension and causes the chocolate to adhere to itself, leaving it brittle, and unusable. Ugh!

Not a Match

Chocolate isn't compatible with most oils; cocoa butter is a rare exception. Butter, peanut butter, canola oil, and ghee won't fully incorporate with melted chocolate, so best not to try and force those kinds of connections.

SUPERMARKET SWEEP

Cub Picks

Festive is as festive does; here's how to get into the spirit of the season and stay there.

Melts in Your Mouth, Not in Your Mitten

These limited-edition M&M'S are the perfect balance of salty and sweet with their white chocolate shells and crunchy, pretzel-filled centers. We love them for decorating gingerbread houses, tucking into Christmas stockings and filling up candy dishes.



Sip Your Way to Christmas

If it's visions of wine, not sugar-plums, that dance in your head, this is the advent calendar for you. Look for them at Cub Wine & Spirits stores beginning in October.

The World's Most Famous Fruit Cake

What Dom Pérignon is to champagne Collin Street Bakery is to fruitcake. Specifically, the DeLuxe fruitcake which has been lovingly made by the McNutt family out of Corsicana, Texas since 1896. With 1.5 million sold per year, and a cameo in "The Godfather," it's the stuff of legend.

Comfort & Joy

Dot is a real person from North Dakota (hey, neighbor!) who turned humble pretzels into these gourmet must-have-on-hand-at-all-times snacks using a top-secret seasoning blend that lives up to the hype. We'd argue she spreads as much joy as Santa himself. Ho, ho, hand us some more pretzels.

Deck Your Doors with Wreaths Aplenty

Handcrafted and made from noble and balsam fir trees grown right here in Minnesota, these wreaths dress up every door they don and signal to passersby that there are no Scrooges living inside!

HOT CHOCOLATE WAFFLES

FARM FRESH EGG-LAND'S BEST

Prep Time: 15 mins Cook Time: 10 mins Yield: 10

Calories	Fat	Saturated Fat	Cholesterol	Sodium	Carbohydrates	Dietary Fiber	Protein
369	24.7g	2.9g	28mg	290mg	31.4g	0.9g	5.8g

INGREDIENTS

- 2 1/4 cups all-purpose flour
- 1/2 cup hot chocolate or cocoa mix
- 1/4 white granulated sugar
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 2 Eggland's Best eggs, large
- 2 cups whole milk
- 1/2 cup vegetable oil
- 1 teaspoon vanilla extract
- Mini marshmallows, to serve
- Caramel syrup, to serve

PREPARATION

In a medium bowl combine the dry ingredients: flour, hot cocoa, sugar baking powder, baking soda and salt.

In another bowl combine the wet ingredients: eggs, milk, oil and vanilla extract. Pour the homogeneous mixture over the dry ingredients and whisk until smooth batter is formed.

Heat the waffle iron and pour the batter and cook until they are golden.

Repeat the same with the remaining batter and serve immediately by topping with mini marshmallows and caramel syrup (optional).

MAIN DISH

DESSERT

CRISPY OVEN-ROASTED CHICKEN WITH QUINOA & VEGGIES

This is the perfect protein-and-veggie-packed recipe that will be your new go-to, no-fuss main dish. Make sure you get that crispy and healthy finish by using Bertolli's Cooking Olive Oil that is optimal for high temperature cooking due to its high smoke point.

LIMONCELLO BLUEBERRY CAKE

Limoncello, a traditional Italian lemon liquor, provides the perfect light and citrusy flavor foundation for this mouth-watering cake. What better way to elevate your baking than by using Bertolli's Extra Light Taste Olive Oil, it has been refined to remove any strong taste, making it a healthy substitute for butter or vegetable oil.



ELEVATE YOUR EVERY MEAL



IF IT DOESN'T TASTE GOOD IT DOESN'T GO ON THE MENU.

Fast, No-Fuss Meals

NO TIME? NO PROBLEM. Prep these quick and easy meals using a handful of staple ingredients and dinner is practically ready. During the busiest time of the year, having go-to recipes that you can count on to deliver big taste for minimal effort is a gift that keeps on giving.



Creamy Cajun Soup with Sausage and Butter Beans

Prep Time: 15 min
Cook Time: 10 min
Serves: 6

1 In large saucepan, heat oil over medium. Add sausage, onions, garlic and Cajun seasoning, sauté until sausage is browned, 3-4 minutes.
2 Add broth, beans, tomatoes, water, instant rice, and greens; bring to a boil, stirring frequently. Reduce heat; simmer until rice is cooked (about 10 minutes), stirring occasionally. Add half & half and heat through.

*** Did You Know:** Creole and Cajun seasoning are not the same. Cajun typically uses many ground peppers (black, cayenne and white), while Creole seasoning is herbal, usually containing oregano, thyme, rosemary, and paprika.



1 lb. Andouille sausage, sliced



1 cup frozen chopped collard greens, thawed



4 cups reduced-sodium chicken broth



1 can (14.5 oz.) fire roasted diced tomatoes, undrained



1 tsp Cajun seasoning*



1 cup instant white rice



1/2 cup chopped onion



2 tbsp chopped garlic



1 tsp vegetable oil



1 cup half & half



1 can (15 oz.) butter beans, rinsed and drained



1 cup water



4 oz. pancetta, cubed



1 package (16 oz.) gnocchi pasta



Gnocchi Four Cheese Bake

Prep Time: 30 min
Cook Time: 30 min
Serves: 4

DIRECTIONS:

1 In large skillet, melt butter over medium heat. Add shallot and garlic and cook until softened, 3-4 minutes. Add pancetta and cook until lightly browned. Season with salt and pepper. Slowly stir Classico® Four Cheese Tomato Cream Sauce into skillet and add peas. Simmer for 2 minutes.
2 Bring large pot of salted water to a boil. Cook gnocchi until they start to float. Remove gnocchi with a slotted spoon and add to sauce. Stir gently to ensure all gnocchi are covered in sauce.
3 Transfer gnocchi and sauce into a 9x9 baking dish and top with mozzarella. Place in oven and broil until cheese is melted and begins to brown, about 3 minutes. Remove from oven and rest for 2 minutes before serving.

TIP: add crunch by sprinkling ½ cup Italian-style breadcrumbs over the whole dish before broiling.



2 tbsp butter, salted



½ cup mozzarella cheese, shredded



salt and pepper, to taste



1 shallot, finely diced (or 1 small onion)

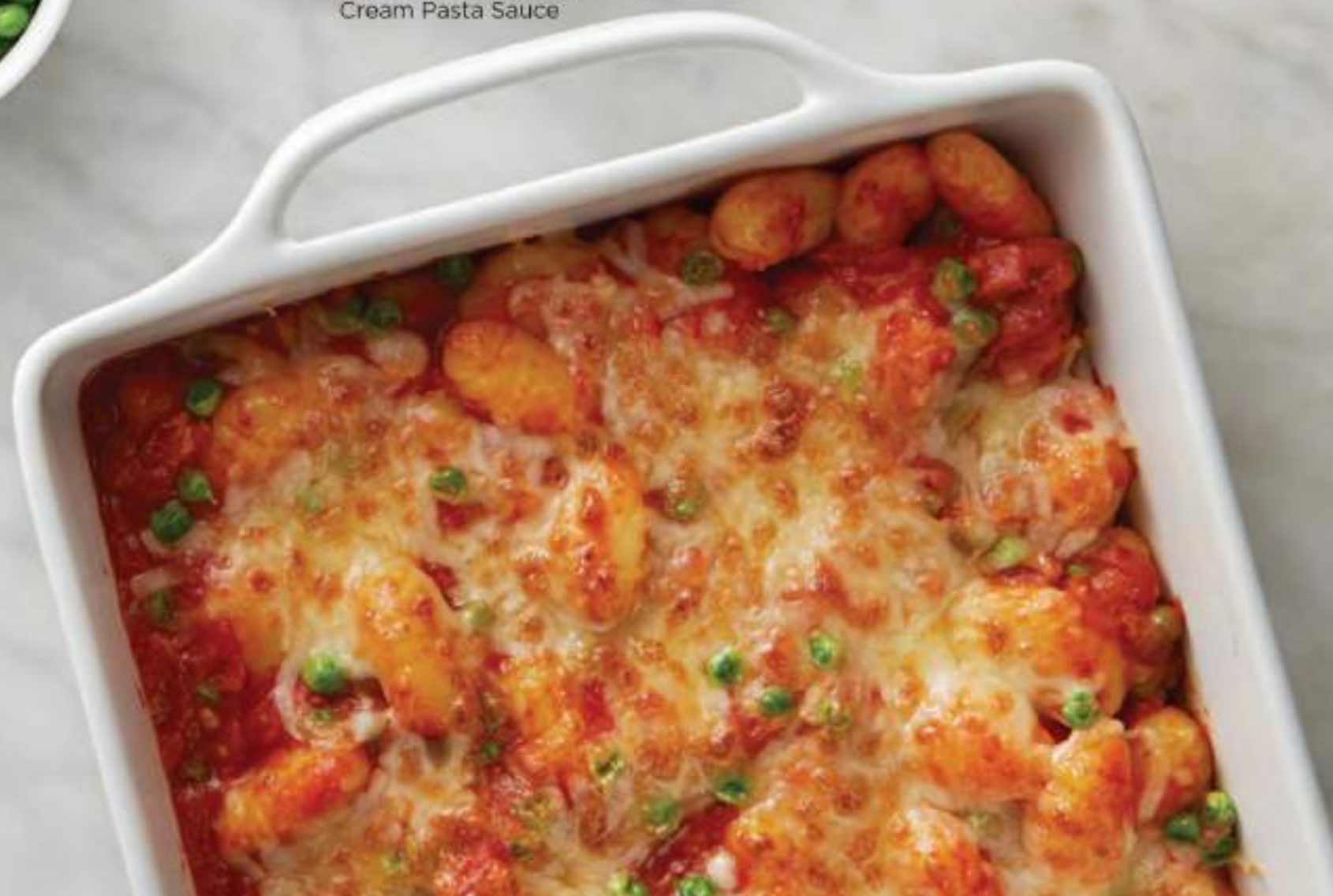
1 clove garlic, finely diced



1 jar (15 oz.) Classico® Four Cheese Tomato Cream Pasta Sauce



½ cup frozen peas



3 tbsp vegetable oil



2 tsp toasted sesame oil



2 tbsp cornstarch



½ cup roasted cashews



steamed rice for serving



¼ tsp red pepper flakes



2 tbsp hoisin sauce



¼ cup chicken broth



12 oz. small broccoli florets



1 bell pepper, thinly sliced



2 cloves garlic, finely chopped

1 tbsp grated fresh ginger



¼ cup, plus 2 tbsp low-sodium soy sauce



12 oz. boneless, skinless chicken thighs, cut into 1½-inch pieces



¼ cup chopped green onions

Chicken Cashew Stir-Fry

Prep Time: 20 min | Cook Time: 10 min | Serves: 6

1 In a medium bowl, whisk broth, ¼ cup soy sauce, hoisin sauce, sesame oil and red pepper flakes. Set aside.
2 In another medium bowl, toss chicken with remaining 2 tablespoons soy sauce and cornstarch to coat.
3 Heat 2 tablespoons vegetable oil in 12-inch nonstick skillet over medium-high heat. Add chicken in an even layer and cook until browned on all sides, 3-4 minutes. Transfer to a plate.
4 To the same skillet, add 1 tablespoon oil and broccoli; cook over medium high, stirring, until browned in spots. Add ¼ cup sauce

and cook, covered, until broccoli softens, 2-3 minutes. Uncover and continue cooking until liquid is mostly evaporated. Add red bell pepper, stirring 1-2 minutes, just until starting to soften. Move the vegetables to edge of the pan and add the ginger and garlic to the middle. Cook, stirring, until fragrant, about 30 seconds. Whisk remaining sauce to recombine and add to skillet, along with chicken and any accumulated juices. Cook until sauce is slightly thickened and chicken is cooked through, about 1-2 minutes. Stir in cashews. Serve with steamed rice and garnish with green onions.

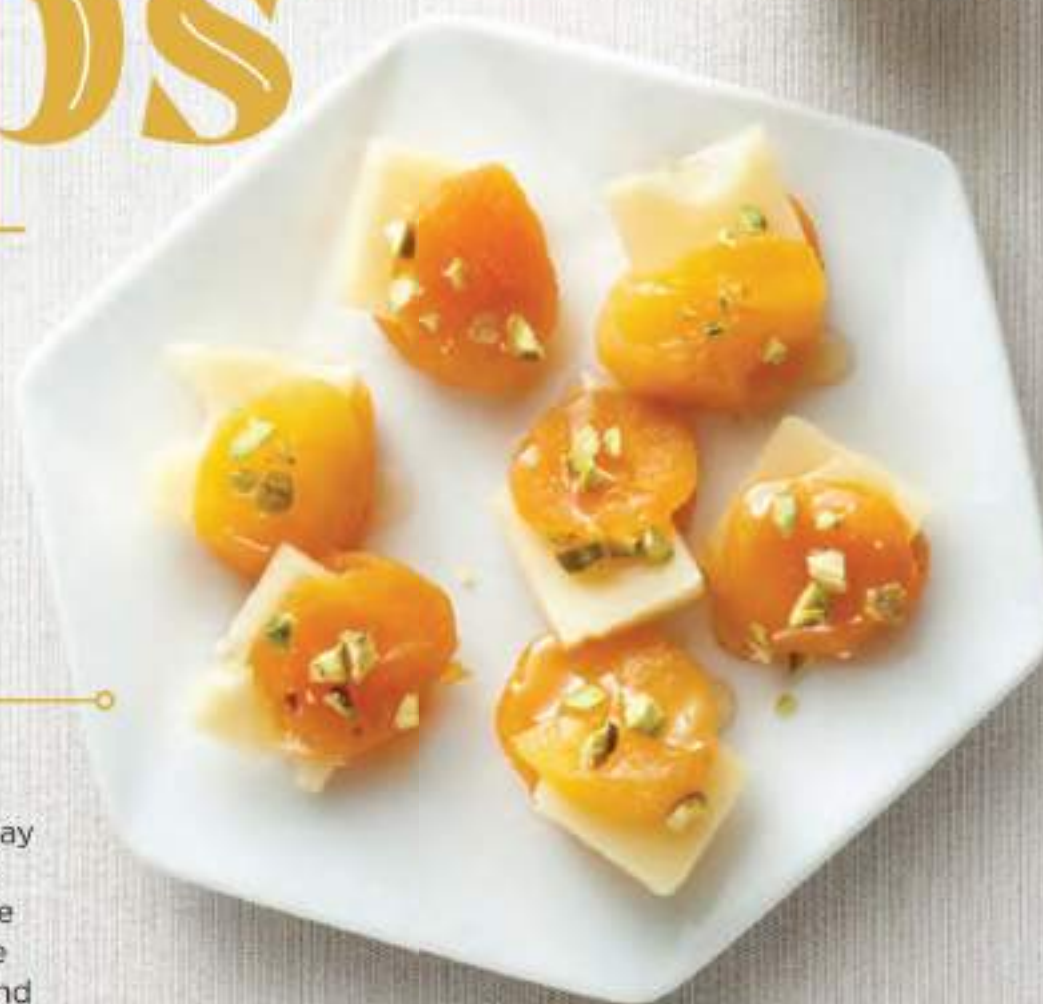
Easy Cheesy Apps

WHEN YOUR FRIDGE IS STOCKED WITH BLOCKS OF CHEESE (looking at you, Cheddar, Swiss and pepper Jack!), you're just steps away from fast, fun, and easy appetizers. Extra emphasis on easy, because less time spent cooking means more time enjoying the holidays with family and friends.



Cheese-Stuffed Apricots

Make a vertical slit three quarters of the way through desired number of dried apricots (plan on 2-3 per guest). Insert a 1-inch slice of Swiss cheese into each apricot. Arrange apricots on a platter, drizzle with honey, and sprinkle with finely chopped pistachios.



Marinated Cheese Cups

Cut an 8-oz. block each of sharp Cheddar and pepper Jack cheese into ½-inch cubes. Place in large dish. In a bowl, add ¾ cup drained, chopped sweet cherry peppers, ½ cup olive oil, ½ cup white wine vinegar, 2 thinly sliced green onions, 2 tablespoons finely chopped parsley, 2 tablespoons finely chopped basil, 3 cloves minced garlic, and ½ teaspoon each salt and pepper; pour over cheese. Cover and refrigerate 8 hours. Drain excess marinade. To serve, divide among cups.

Salami, Cranberry, Cheddar Bites

Cut a 7-oz. package hard salami into ½-inch thick slices. Cut an 8-oz. block of sharp white Cheddar cheese into ½-inch cubes. Top salami with cheese cube and use a toothpick to skewer a dried cranberry and leaf of Italian parsley on top.



Roast Beef and Swiss Cheese Wraps

Cut an 8-oz. block of Swiss cheese (or provolone) into ½-inch by 3-inch pieces. Cut 6 green onions in 3-inch pieces. Cut 12 strips of roasted red peppers to desired thickness. Lay out 12 pieces of roast beef, in each, place a piece of cheese, red pepper, green onion, and small handful of baby arugula. Roll up and tie a chive around each bundle to secure.



Ranch Cheese Crisps

Preheat oven to 400°F and line a large baking sheet with parchment paper. Grate an 8-oz. block of sharp white Cheddar cheese. Using a tablespoon, create mounds of cheese 2 inches apart on the paper and sprinkle with 1 tablespoon ranch seasoning. Bake for 6-8 minutes or until the edges start to brown. Cool slightly; transfer to paper towels to absorb excess oil.



MIX, MATCH, & MAKE MEMORIES

IT'S WHAT WE'VE ALL BEEN WAITING FOR:

The most delicious time of the year.

Time to eat. And eat, and eat. But first, plans must be made! Friendsgiving, Thanksgiving, Christmas, New Year's Eve (plus every festive get-together in between) they all need dishes—and lots of them.

Fear not, you don't have to make them all yourself; we're here to help. With the right mix of recipes and shortcuts, you'll be able to plan and pull off a variety of menus, each perfectly suited to your celebration, your way.



Roasted Sweet Potato and Pecan Lasagna



Tangerine-Glazed Ham



Standing Rib Roast with Horseradish Sauce



Maple Sage Roasted Turkey



The
MAIN
 Event

What's a holiday feast without a showstopping main dish? These center-of-the-plate options follow old traditions, but each one has a brand-new spin.

Roasted Sweet Potato and Pecan Lasagna

Prep Time: 1 hour 10 minutes
Cook Time: 2 hours 10 minutes
Serves: 8

INGREDIENTS:

- 3 tbsp olive oil
- 7 cups ½-inch cubes sweet potatoes (about 2½ lbs)
- 2 tsp salt, divided
- ½ tsp ground black pepper
- 1 medium onion, finely chopped
- 2 tbsp finely chopped fresh sage
- 2 cloves garlic, finely chopped
- ½ cup vegetable broth
- 1 cup chopped toasted pecans
- 3 tbsp butter
- ¼ cup all-purpose flour
- 4½ cups milk
- ¼ tsp ground nutmeg
- 1 cup grated Parmesan cheese
- 3 cups shredded mozzarella (12 oz.)
- 12 oven-ready, no-boil lasagna noodles

DIRECTIONS:

- 1 Preheat oven to 425°F. Spray a 13x9-inch (3-quart) glass baking dish and a large, rimmed backing sheet with cooking spray.
- 2 Place sweet potatoes on the baking sheet, drizzle with 2 tablespoons oil and season with ½ teaspoon salt and ¼ teaspoon pepper. Toss to coat and bake 30-40 minutes, stirring every 15 minutes, until tender and browned in spots. Remove from oven and reduce heat to 400°F.
- 3 In a 12-inch skillet, heat remaining 1 tablespoon oil over medium heat. Add onions; cook 4-6 minutes, stirring, until softened. Add sage, garlic, ½ teaspoon salt and ¼ teaspoon pepper; cook until softened, about 4 minutes. Remove from heat; add sweet potatoes and broth and mash mixture with potato masher until only slightly lumpy.
- 4 Meanwhile, in 3-quart heavy saucepan, melt butter over medium. Add flour and whisk constantly for 2 minutes. Slowly whisk in milk. Increase heat to medium-high; add 1 teaspoon salt and nutmeg. Heat to boiling, whisking constantly. Reduce heat; simmer 4-6 minutes,

stirring occasionally, until thickened. Remove from heat; stir in ½ cup of the Parmesan cheese.

To assemble: In medium bowl, mix mozzarella and remaining ½ cup Parmesan. Reserve 1 cup of the cheese mixture and ¼ cup chopped pecans for topping. Spoon ¾ cup of the sauce into bottom of baking dish. Top with three lasagna noodles in a single layer. Evenly top with ¾ cup sauce and one-third of the sweet potato filling. Sprinkle with one-third of the cheese and one-third of the pecans. Repeat layers twice. For final layer, top with three noodles; pour remaining sauce over top, and sprinkle with reserved 1 cup cheese mixture. Cover with foil; bake 30 minutes. Remove foil; top with remaining ½ cup toasted pecans. Bake, uncovered, 15-20 minutes or until bubbly and lightly browned. Sprinkle reserved pecans over top. Let rest 15 minutes before cutting.

Standing Rib Roast with Horseradish Sauce

Prep Time: 15 minutes
Cook Time: 2.5-3 hours
Serves: 8-10

INGREDIENTS:

- 2 tbsp olive oil
- 1 tbsp chopped garlic
- 1 tsp sea salt
- 1 tsp black pepper
- 1 tsp dried thyme
- 1 tsp dried rosemary, crushed
- ½ tsp dried basil
- 6-8 lb bone-in rib roast
- ½ cup sour cream
- ¼ cup mayonnaise
- ¼ cup prepared horseradish
- 1 tbsp fresh chives, chopped
- 1 tsp chopped garlic

DIRECTIONS:

- 1 Preheat oven to 350°F. In a small bowl, combine oil, garlic, salt, pepper, thyme, rosemary, and basil. Rub all over the roast.
- 2 Place roast, fat side up, in a shallow roasting pan. Insert ovenproof meat thermometer so tip is centered in thickest part of beef, not resting on fat

or touching bone. Do not add water or cover. Roast 2¼-2½ hours for medium-rare; 2¾-3 hours for medium.

- 3 Remove from oven when thermometer reaches 135°F for medium-rare or 150°F for medium. Tent with aluminum foil and let stand for 15-20 minutes (temperature will continue to rise about 10°F to reach 145°F for medium-rare; 160°F for medium).
- 4 Meanwhile, make horseradish sauce. In a small bowl, combine sour cream, mayo, prepared horseradish, chives, garlic. Stir and add salt and pepper to taste.
- 5 Transfer roast to carving board. Cut into slices. Serve with Sauce.

Maple Sage Roasted Turkey

Prep Time: 20 minutes
Cook Time: 2 hours 30 minutes
Serves: 8+

INGREDIENTS:

- 12-14 lb turkey, thawed, neck and giblets removed
- 2 tbsp melted butter
- 1 onion, cut into 8 wedges
- 1 apple, cut into 8 wedges
- 5 sprigs fresh sage, divided
- ¾ cup real maple syrup
- ½ cup butter
- ½ tsp salt

DIRECTIONS:

- 1 Preheat oven to 450°F. Pat turkey dry. Season generously with salt, inside and out. Place on a rack set inside a large, rimmed baking sheet and refrigerate uncovered, overnight.
- 2 Make glaze by heating maple syrup in 1-quart saucepan over medium until boiling. Reduce to low and simmer 2-3 minutes, or until slightly thickened. Add ½ cup butter, 2 sprigs sage, and ½ teaspoon salt. Heat to simmering and cook until butter is melted, whisking to combine. Remove from heat.
- 3 Just before roasting, brush turkey all over with melted butter and season lightly with salt and pepper. Place breast side up on roasting rack inside a large roasting pan. Place onion, apple and 3 sage sprigs inside turkey's cavity. Tuck wings underneath.

- 4 Pour 4 cups water into roasting pan. Roast, uncovered, 20 minutes. Reduce oven to 325°F. Baste turkey with the glaze; add more water if needed to maintain at least ¼-inch liquid in the bottom of the roasting pan. Continue roasting turkey, basting every 30 minutes (tent with foil if skin is turning too dark) until an instant-read thermometer inserted into thickest part of the thigh without touching bone registers 165°F, and 150°F in the thickest part of the breast, about 2½ hours total. Transfer to a cutting board and let rest, loosely covered with foil, for 20 minutes before carving.

Tangerine-Glazed Ham

Prep Time: 5 minutes
Cook Time: 3 hours 30 minutes
Serves: 12+

INGREDIENTS:

- 8-10 lb bone-in ham
- 1 cup unsalted butter
- 2 medium tangerines, sliced, seeds removed
- 2 cups fresh tangerine juice
- 2 cups firmly packed light brown sugar
- 1 cup water
- ¼ tsp whole cloves
- 2 cinnamon sticks

DIRECTIONS:

- 1 Preheat oven to 300°F. Place ham, fat-side up, in large roasting pan.
- 2 Meanwhile, prepare glaze by melting butter in saucepan over medium heat. Add tangerines, tangerine juice, brown sugar, water, cloves, and cinnamon sticks. Reduce heat; cook 30-40 minutes or until mixture is thickened and syrupy, stirring occasionally.
- 3 Remove ham from oven; spoon glaze (including fruit) over ham. Bake 1 to 1½ hours more, basting every 30 minutes. Let stand 20 minutes before carving.

Two More Ham Glazes to Try

Root Beer Glaze

INGREDIENTS:

- 12 oz. root beer
- ¼ cup fresh-squeezed orange juice
- 1 tbsp Dijon mustard
- 1 tsp cayenne pepper
- 1 tsp orange zest
- ¼ cup honey

DIRECTIONS:

In small saucepan over medium-high heat, combine root beer, orange juice, mustard, cayenne, and orange zest. Bring to a boil; reduce heat and simmer until reduced by half (about 15-20 minutes), stirring occasionally. Stir in honey; simmer 5 minutes or until mixture is thickened and coats the back of a spoon.

Maple Glaze

INGREDIENTS:

- ½ cup pure maple syrup
- 2 tbsp Dijon mustard
- 1 tbsp melted butter or margarine

DIRECTIONS:

Melt butter in saucepan over medium heat. Add maple syrup and Dijon. Reduce heat; cook 2-3 minutes, stirring until mixture is combined and syrupy.

Do I Need to Score My Ham?

The crosshatch pattern seen on many hams isn't just there to make it look fancy. Each cut allows the flavor of the glaze to cook deeper into the ham for richer flavor. It's not an essential step and your ham will still be delicious without the hatching, but why not try it and see if you can taste a difference?

To score, make shallow, diagonal cuts about ½-inch deep from the top to the bottom, all around the ham, leaving 1 inch between each cut. Turn the ham and repeat to create diamond shapes.

I'M HERE FOR THE SAUCE

If you'd like to serve your glazed ham with extra sauce, double the glaze recipe. Pour half into a bowl and use to brush on the meat, pour the other half into a gravy boat to serve alongside the ham.

All the
CARBS

Perfectly golden potatoes, flavorful stuffing, pillowy dinner rolls—and that's just for starters! No matter which of these sides you choose, you'll find comfort in every bite.



Parmesan Hasselback
Potato Casserole



Easy Checkerboard
Dinner Rolls



Wild Mushroom
Risotto

Bacon, Mushroom
& Fresh Sage
Stuffing Muffins



Cracker-Crusted
Baked Corn Pudding

Cracker-Crusted Baked Corn Pudding

Prep Time: 10 minutes
Cook Time: 50 minutes
Serves: 6-8

INGREDIENTS:

- 6 tbsp butter
- 1 3/4 cups crushed Ritz crackers, divided
- 1 medium onion, finely chopped
- 2 (15 oz.) cans cream-style corn
- 1 cup frozen corn kernels
- 2 large eggs
- 1 cup heavy cream
- 1/2 tsp salt
- 1/2 tsp ground black pepper
- 1/4 tsp cayenne

DIRECTIONS:

- 1 Preheat oven to 350°F. Grease a 2-quart baking dish.
- 2 In a medium skillet, heat the butter over medium until melted. Pour half into a medium bowl and mix with 3/4 cup crushed crackers. Set aside for the topping.
- 3 In the skillet with the butter, add the onion and cook, stirring, over medium heat. Mix onion with corn, 1 cup crushed crackers, eggs, cream, salt, pepper, and cayenne. Pour into the prepared baking dish and top with buttered cracker crumbs. Bake for 40-50 minutes, or until the top is golden brown.

Easy Checkerboard Dinner Rolls

Prep Time: 20 minutes
Cook Time: 1 hour 30 minutes
Serves: 16

INGREDIENTS:

- 2 tbsp everything bagel seasoning or poppy seeds
- 2 tbsp sesame seeds
- 2 tbsp grated Parmesan
- 1 egg
- 1 tbsp water
- 1 lb frozen white bread dough, thawed according to package direction and cut into 16 pieces

DIRECTIONS:

- 1 Coat an 8x8-inch baking pan with cooking spray
- 2 Place the everything bagel seasoning, sesame seeds and Parmesan cheese each in separate small bowls. In another small bowl, whisk together the egg and water
- 3 Form each piece of dough into a ball. Dip half of each ball in the egg wash. Then dip the egg-covered half into the bagel seasoning. Repeat with three more balls of dough, dipping one into the sesame seeds, one in the Parmesan cheese and leaving one plain. Repeat process with remaining balls of dough. There should be four dough balls each with everything seasoning, sesame seeds, Parmesan and four with egg wash only. Alternate rolls in the prepared pan with the coated side up.
- 4 Cover with plastic wrap and let rise at room temperature for 45 minutes. Meanwhile, heat oven to 375°F.
- 5 Bake for 20-25 minutes or until golden. Remove rolls from pan to wire rack to cool before serving.

Wild Mushroom Risotto

Prep Time: 30 minutes
Cook Time: 45 minutes
Serves: 6

INGREDIENTS:

- 4 cups vegetable broth
- 1 oz. dried porcini mushrooms
- 2 tbsp olive oil
- 1 cup sliced leeks
- 1 tbsp chopped garlic
- 8 oz. sliced baby bella mushrooms
- 3.5 oz. shiitake mushrooms, stems removed, sliced
- 1 cup Arborio rice
- 1/2 cup dry sherry
- 1/2 cup frozen green peas, thawed
- 1 tbsp fresh thyme, chopped
- 1/2 cup grated Parmesan cheese

DIRECTIONS:

- 1 In medium saucepan, bring broth to a simmer over medium-high. Remove from heat; add porcini mushrooms, cover, and leave for 20 minutes. Remove mushrooms with slotted spoon and chop; set aside. Strain broth through a coffee filter; rinse pan.

- 2 Return strained broth to pan and bring to a simmer; keep warm.
- 2 In large saucepan, heat oil over medium-high. Add leeks and garlic; sauté 2-3 minutes. Add mushrooms; salt and pepper to taste. Sauté until mushrooms are softened and liquid is evaporated, about 5 minutes.
- 3 Add rice; sauté 2-3 minutes. Stir in sherry; continue sautéing until liquid is absorbed. Add 1 cup warm broth; reduce heat to a simmer. Simmer, stirring frequently until liquid is absorbed. Continue process adding 1/2 cup broth at a time until all liquid is absorbed.
- 4 Stir in peas and thyme with last 1/2 cup of broth. When all liquid is absorbed, remove from heat, and stir in Parmesan. Serve immediately.

Bacon, Mushroom & Fresh Sage Stuffing Muffins

Prep Time: 20 minutes
Cook Time: 1 hour
Serves: 10

INGREDIENTS:

- 8 oz. bacon, diced
- 1 cup diced celery
- 1 cup diced onion
- 8 oz. sliced mushrooms
- 1/4 cup chopped fresh sage
- 2 tbsp chopped fresh thyme
- 1 tsp poultry seasoning
- 9 cups plain bread cubes
- 4 cups chicken broth

DIRECTIONS:

- 1 Preheat oven to 350°F. In large skillet over medium-high heat, sauté bacon until crisp; remove from skillet and drain on paper towels.
- 2 Add celery, onions and, mushrooms to bacon drippings, salt and pepper to taste. Sauté until celery is tender, about 5 minutes. Remove from heat.
- 3 Stir in bacon and remaining ingredients, adding chicken broth until desired moistness is reached. Transfer to a greased 3-quart baking dish or scoop into a greased muffin tin. Bake uncovered 45 minutes for baking dish or 20 minutes for muffins tin.

Parmesan Hasselback Potato Casserole

Prep Time: 30 minutes
Cook Time: 1 hour 30 minutes
Serves: 6-8

INGREDIENTS:

- 2 cups heavy cream
- 4 cloves garlic, smashed
- 2 sprigs fresh thyme
- 1 1/2 tsp salt
- 1/2 tsp pepper
- 3/4 cup grated Parmesan
- 4 1/2-5 lbs russet potatoes, peeled and cut into 1/2-inch slices
- 2 tbsp unsalted butter

DIRECTIONS:

- 1 Preheat oven to 400°F and grease a 2-quart casserole.
- 2 In a medium saucepan, combine cream, garlic, thyme, salt, and pepper over medium heat and bring to a boil.
- 3 Reduce heat to low and simmer 10 minutes. Remove from heat and let stand until just warm. Discard garlic and thyme sprigs.
- 4 In a large bowl, add potato slices, cream mixture, and 1/2 cup grated Parmesan. Toss to coat the potatoes, making sure to separate any slices that are sticking together.
- 5 Pick up a handful of potatoes, place them into a stack. Lay them in the casserole dish, standing up vertically. Continue placing potatoes in the dish in rows. The potatoes need to be packed tightly. Pour the remaining cream and cheese mixture over the potatoes until the liquid comes halfway up the sides of the casserole. Do not fill more than halfway. Discard any leftover cream.
- 6 Cover dish tightly with foil and transfer to the oven. Bake 25 minutes. Remove foil and continue baking until the top is pale golden brown, about 30 minutes. Carefully remove from oven, sprinkle with remaining 1/4 cup cheese, and return to oven. Bake until deep golden brown and crisp on top, about 15-20 minutes. Remove from oven, let rest for 10 minutes before serving.

Tip: If you find you've run out of potatoes before you've filled the baking dish, simply slice another potato, toss in cream mixture and add to the dish.



WE'LL DO THE PREP, YOU DO THE DAZZLING

Want a full feast (plus dessert) without all the work? We've got options! Everything is fully cooked then chilled, and each meal is ready to heat and eat on your schedule. Order by November 18 for Thanksgiving and December 20 for Christmas.

THANKSGIVING MEALS

Turkey Breast Dinner:
\$99.99, serves 4-6

Butterball Turkey Breast
Stuffing, 2 lbs
Mashed Potatoes, 4 lbs
Savory Gravy, 2 lbs
Sweet Potatoes, 3 lbs
Hawaiian Sweet Rolls, 12 ct
Cranberry Orange Relish, 1 lb
Apple or Pumpkin Pie, half pie

Traditional Turkey Dinner:
\$149.99, serves 8-10

Butterball Whole Turkey, 11-12 lbs
Stuffing, 4 lbs
Mashed Potatoes, 6 lbs
Savory Gravy, 4 lbs
Sweet Potatoes, 6 lbs
Hawaiian Sweet Rolls, 24 ct
Cranberry Orange Relish, 1 lb
Apple or Pumpkin Pie, 9 inch



CHRISTMAS DINNER

Traditional Ham Dinner: \$119.99, serves 6-8

Kretschmar Spiral Recipe Ham, 5-6 lbs
Scalloped Potatoes, 5 lbs
Buttered Corn, 2 lbs
Glazed Baby Carrots, 2 lbs

Hawaiian Sweet Rolls, 12 ct
Creamy Fruit Salad, 2 lbs
Apple or Pumpkin Pie, 9 inch

Beautiful
VEGGIES

These dishes are more than just an afterthought, in fact, they've got all the roasted, caramelized, creamy and crunchy yumminess to steal the whole show.



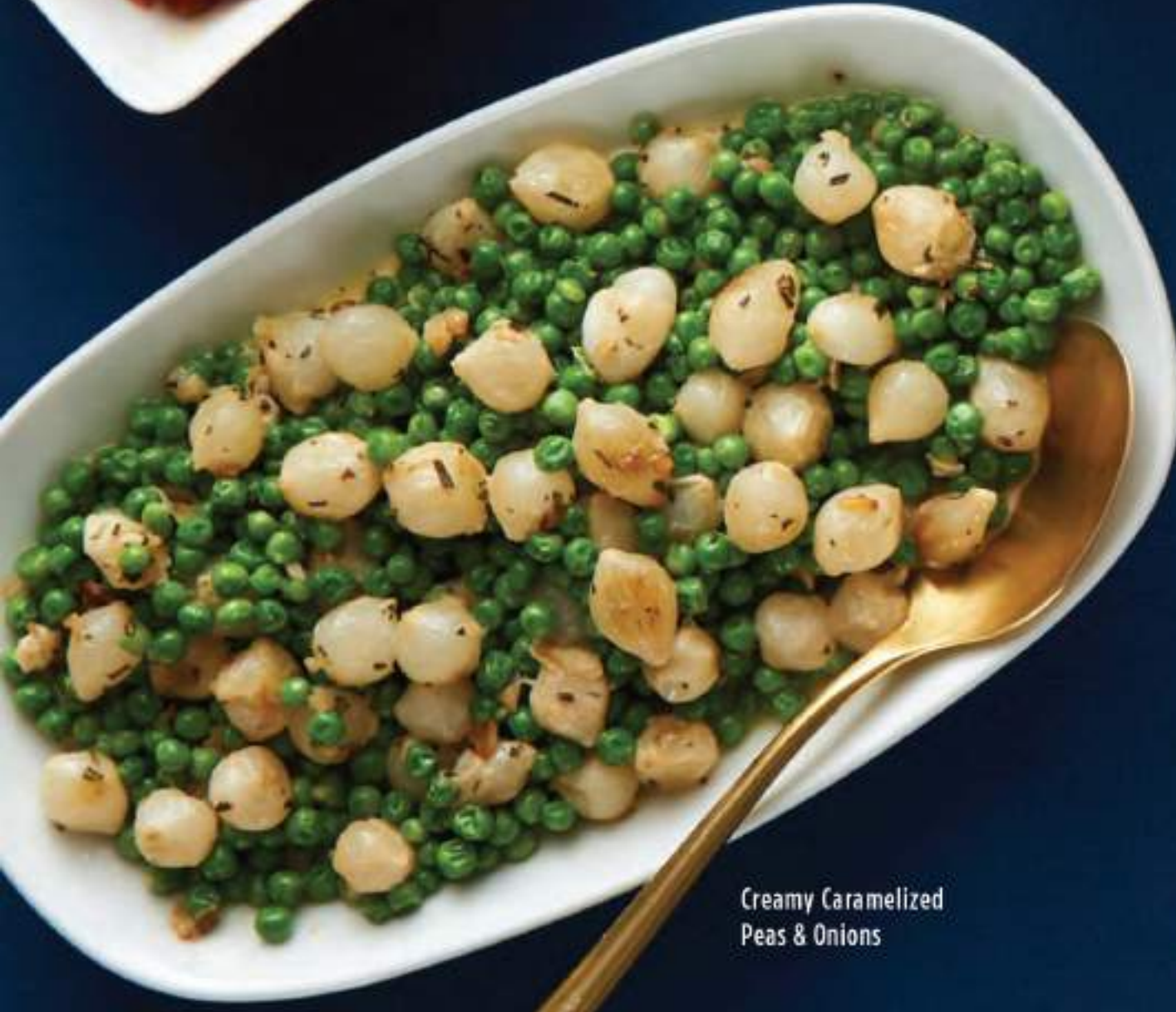
Cheesy Cauliflower Gratin



Balsamic Roasted Brussels Sprouts



Maple Bourbon Roasted Carrots



Creamy Caramelized Peas & Onions



Wild Rice, Roasted Sweet Potatoes and Apple Salad



Creamy Caramelized Peas & Onions

Prep Time: 5 minutes
Cook Time: 15 minutes
Serves: 5

INGREDIENTS:

- 3 tbsp olive oil
- 16 oz. pkg frozen petite peas & pearl onions, thawed and drained
- 2 tbsp chopped garlic
- 1 tbsp chopped fresh rosemary
- ½ cup half & half
- ¼ shredded Parmesan cheese

DIRECTIONS:

- 1 In large skillet, heat oil over high heat. Add peas and onions; sauté about 4 minutes. Add garlic and rosemary; salt and pepper to taste. Continue sautéing until caramelized, about 4-5 minutes.
- 2 Stir in half & half and cheese; reduce heat and simmer 2-3 minutes or until sauce has thickened. Serve immediately.

Cheesy Cauliflower Gratin

Prep Time: 20 minutes
Cook Time: 45 minutes
Serves: 6

INGREDIENTS:

- 1 (3 lb.) head cauliflower, cut into large florets
- 3 tbsp butter
- 1 small onion, finely chopped
- 2 cloves garlic, finely chopped
- 3 tbsp all-purpose flour
- 2½ cups hot milk
- ¾ tsp salt
- ½ tsp freshly ground black pepper
- ¼ tsp grated nutmeg
- 1¼ cups shredded Gruyere, divided
- 2 tbsp grated Parmesan

DIRECTIONS:

- 1 Preheat oven to 400°F. Coat a 2-quart baking dish with cooking spray.
- 2 Cook cauliflower florets in a large pot of boiling salted water for 4-5 minutes, just until tender. Drain thoroughly.
- 3 Meanwhile, melt 2 tablespoons butter in a medium saucepan over low heat. Add onion and cook, stirring, 4-5 minutes or until softened. Add garlic and cook, stirring, 1 minute. Add flour, stirring constantly for 2 minutes. Pour hot milk into the butter-flour mixture and whisk until smooth and comes to

a boil. Boil, whisking constantly, for 1 minute or until thickened. Remove from heat and add salt, pepper, nutmeg, ¾ cup Gruyere, and Parmesan.

- 4 Pour a third of the sauce into the prepared baking dish. Place the drained cauliflower on top and spread the rest of the sauce evenly over top. Sprinkle with remaining ¼ cup Gruyere. Bake for 25-30 minutes, until the top is browned. Let stand for 5 minutes before serving.

Balsamic Roasted Brussels Sprouts

Prep Time: 5 minutes
Cook Time: 25 minutes
Serves: 6-8

INGREDIENTS:

- 2 lbs. brussels sprouts, trimmed and halved
- 3 tbsp olive oil
- 3 tbsp balsamic vinegar
- ¼ tsp salt
- ¼ tsp freshly ground black pepper

DIRECTIONS:

- 1 Preheat oven to 450°F. Toss Brussels sprouts, olive oil, balsamic vinegar, salt, and pepper in large bowl.
- 2 Arrange sprouts evenly on a rimmed baking sheet and cover tightly with aluminum foil. Roast for 10 minutes. Remove foil and stir. Continue to cook until Brussels sprouts are well browned and tender, 10 to 12 minutes longer. Transfer to serving platter and serve.

Maple Bourbon Roasted Carrots

Prep Time: 10 minutes
Cook Time: 55 minutes
Serves: 6-8

INGREDIENTS:

- 3 lb. medium carrots, peeled and cut on the diagonal into 3-inch pieces
- ¼ cup butter, cut into pieces
- ½ cup packed light brown sugar
- ¼ cup pure maple syrup
- 2 tbsp, plus 2 tsp bourbon
- ¼ tsp salt

DIRECTIONS:

- 1 Preheat oven to 425°. Line a large, rimmed baking sheet with foil and coat with cooking spray.

- 2 In a small saucepan over medium heat, combine butter, brown sugar, syrup, and salt. Bring to a boil and cook, stirring frequently, 2-3 minutes, until slightly thickened. Remove from heat and let sit for 10 minutes. Stir in 2 tablespoons bourbon.

- 3 Place carrots in a large bowl. Drizzle in the maple syrup mixture and toss to coat. Arrange carrots in a single layer on the prepared baking sheet.

- 4 Bake, stirring every 15 minutes, until tender and browned around the edges, 30-40 minutes. Sprinkle remaining 2 teaspoons bourbon over carrots and stir. Transfer to a platter and serve.

Tip: Adding a little extra bourbon to the carrots after they've been roasted, boosts the bourbon flavor. If you prefer a milder bourbon flavor, skip this step.

Ultimate Green Bean Casserole

Prep Time: 10 minutes
Cook Time: 20 minutes
Serves: 6

INGREDIENTS:

- 1 tbsp olive oil
- 8 oz. sliced fresh mushrooms
- 1 can (10.5 oz) condensed cream of mushroom soup
- ½ cup milk
- 2 oz. cream cheese, softened
- ¼ tsp pepper
- 2 cans (14.5 oz.) cut green beans, drained
- 1½ cup fried onions
- 4 slices cooked bacon, chopped

DIRECTIONS:

- 1 Heat oven to 375°F. Coat 1.5-quart baking dish with cooking spray.
- 2 Heat oil in a 10-inch skillet over medium-high heat. Add mushrooms and cook, stirring frequently, until browned, 5-7 minutes. Transfer to a medium bowl. Add the soup, milk, cream cheese, and pepper; whisk to combine. Add green beans, ¾ cup fried onions, and bacon. Stir to combine and transfer to the baking dish.
- 3 Bake 15-20 minutes, until hot and bubbly. Sprinkle remaining ¾ cup fried onions on top and bake for another 5-7 minutes, or until the onions are browned. Let stand for 5 minutes before serving.

Tip: Sautéing the mushrooms before adding them to the casserole extracts any excess liquid (which could make the

casserole watery) and builds more flavor in the browning process.

Wild Rice, Roasted Sweet Potatoes and Apple Salad

Prep Time: 10 minutes
Cook Time: 30 minutes
Serves: 6

INGREDIENTS:

- 2 tbsp apple cider vinegar
- 2 tbsp frozen apple juice concentrate, thawed
- 1 tsp Dijon mustard
- 1 tsp salt, divided
- ½ tsp pepper, divided
- ¼ cup + 1 tbsp olive oil, divided
- 2 small sweet potatoes, peeled and cut into ½-inch cubes (about 3 cups)
- 3 cups cooked wild rice
- 1 medium Honeycrisp or Pink Lady apple, cored and cut into ½-inch pieces
- ½ cup chopped, toasted walnuts or pecans
- ¼ cup chopped parsley

DIRECTIONS:

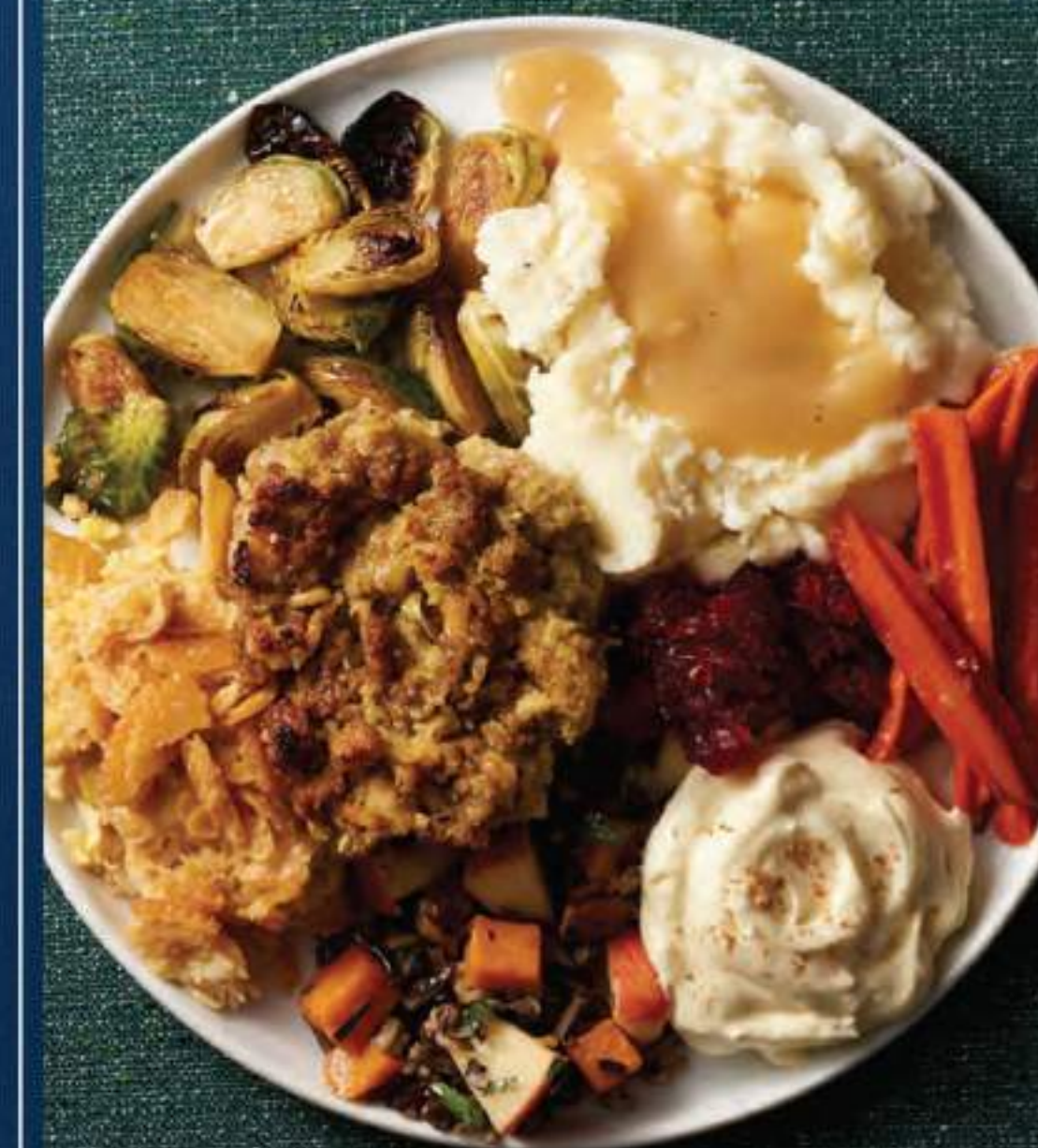
- 1 Preheat the oven to 425°F. Spray a large, rimmed baking sheet with cooking spray.
- 2 In a small bowl, combine the vinegar, apple juice concentrate, mustard, ½ teaspoon salt and ¼ teaspoon pepper. Slowly whisk in ¼ cup oil. Set aside.
- 3 Place sweet potatoes on the baking sheet. Sprinkle with ½ teaspoon salt, ¼ teaspoon pepper, and drizzle with 1 tablespoon oil. Toss to coat and arrange in a single layer. Bake for 20-25 minutes, stirring halfway through, until tender and lightly browned. Let cool.
- 4 In a large bowl, combine the sweet potatoes, wild rice, apples, walnuts, and parsley. Add the dressing and gently toss to coat.

Tip 1: Using frozen apple juice concentrate in the dressing, as opposed to apple juice or cider, allows us to get a big hit of apple flavor, without thinning out the dressing too much, which could make the salad soggy.

Tip 2: While this recipe only uses a couple of tablespoons of frozen apple juice concentrate, you can pour the leftover amount into a freezer bag to have on hand when you want to add a hint of sweetness to any sauce, soup, and stew. And you could always use it to make juice too.

Tip 3: We cooked our wild rice in salted water, per package direction. If you cook your wild rice without salt, you may want to adjust the seasonings in the salad before serving.

Cub



YOU CAN NEVER HAVE TOO MANY SIDES

But you can run out of time to make them. That's where we come in—for holiday and everyday meals alike. From seasonal salads to all the classics done right, we offer a wide array of sides, plus a variety of sizes to choose from.

- | | |
|------------------------|-------------------------|
| Creamy Mashed Potatoes | Glazed Baby Carrots |
| Mashed Sweet Potatoes | Buttered Corn |
| Homestyle Gravy | Cranberry Orange Relish |
| Homestyle Stuffing | Creamy Fruit Salad |
| Cornbread Stuffing | Cranberry Fluff |
| Green Bean Casserole | Eggnog Fluff |



Chocolate Pecan Pie



Old-Fashioned Gingerbread



Layered Pumpkin Streusel Cake



No-Bake Pineapple Cheesecake



Toffee Bread Pudding with Brown Sugar Toffee Sauce



The
SWEET
Finale

Save room, because the only way to top off a feast is with a sweet little something. Or in this case, somethings. Who can choose just one when there's this much yum?

No-Bake Pineapple Cheesecake

Prep Time: 15 minutes
Cook Time: 8 hours
Serves: 12

INGREDIENTS:

- ½ cup packed sweetened flaked coconut
- 2 sleeves graham crackers (18-20 crackers)
- ¼ cup packed light brown sugar
- ½ tsp cinnamon
- 6 tbsp butter, melted
- 2 pkgs (8 oz. each) cream cheese, softened
- 1 can (14 oz.) sweetened condensed milk
- ½-1 tsp. finely grated lemon zest, optional
- 1 can (20 oz.) Del Monte® Deluxe Gold® Pineapple Slices or Chunks (see note below)

DIRECTIONS:

- 1 Toast coconut in a dry skillet over medium heat, stirring constantly, until golden brown. Immediately remove from skillet; set aside 2 tablespoons for topping.
- 2 Add graham crackers, toasted coconut, sugar, and cinnamon to a food processor. Pulse ten times or until it makes an even crumb. Add butter and pulse until mixed well. Firmly press crumbs onto bottom and 1 ½ inches up sides of a 9 or 10-inch springform pan. Chill 10-30 minutes while preparing the pineapple and filling.
- 3 Meanwhile, drain and pat dry pineapple. Set aside 6 slices for a 9-inch pan or 7 slices for a 10-inch pan. Chop the remaining slices into ¼-inch pieces and set aside.
- 4 Beat cream cheese in a large bowl with electric mixer on medium speed until smooth. Add condensed milk and lemon zest, mix until well combined. Pour half of cream cheese mixture into chilled crust. Sprinkle evenly with the diced pineapple then cover with remaining cream cheese filling. Smooth surface and arrange pineapple slices on top. Loosely cover pan with plastic wrap and chill 8 hours or overnight. Run a knife between the crust and pan before loosening sides of pan. Sprinkle with reserved toasted coconut to serve.

NOTE: If using pineapple chunks, arrange all pieces in concentric circles over cream cheese filling starting along the pan edge and moving toward the center before chilling.

Layered Pumpkin Streusel Cake

Prep Time: 30 minutes
Cook Time: 45 minutes
Serves: 12

INGREDIENTS:

- PAM baking spray
- 1½ cup packed light brown sugar
 - 1 cup all-purpose flour
 - 2 tsp cinnamon
 - ¾ cup butter, divided
 - 1½ cups chopped walnuts
 - 1 box (18.5 oz.) yellow cake mix
 - 3 eggs, lightly beaten
 - 1 can (15 oz.) pumpkin Powdered sugar, optional
 - Reddi-wip original dairy whipped topping, optional

DIRECTIONS:

- 1 Preheat oven to 350°F. Coat 12-cup Bundt pan with baking spray; set aside. Combine brown sugar, flour, and cinnamon in small bowl. Cut in ½ cup butter with pastry blender or two knives until mixture resembles coarse crumbs. Stir in walnuts; set aside.
- 2 Beat remaining ¼ cup butter and dry cake mix in large bowl with electric mixer on medium until light and fluffy. Add eggs, one at a time, mixing well after each addition. Add pumpkin; beat 3 minutes, or until well blended.
- 3 Sprinkle one third of brown sugar mixture onto bottom of prepared pan; cover with one third batter, spreading to form an even layer in pan. Repeat layers two more times.
- 4 Bake 45 minutes, or until wooden pick inserted near center comes out clean. Cool in pan 15 minutes. Invert to remove from pan; place on wire rack to cool completely. Dust with powdered sugar and top with Reddi-wip just before serving, if desired.

Chocolate Pecan Pie

Prep Time: 15 minutes
Cook Time: 55 minutes
Serves: 8

INGREDIENTS:

- 1 refrigerated pie crust
- 1 cup semi-sweet chocolate chips
- 1 cup light corn syrup
- ½ cup butter
- ½ cup sugar
- 1 tsp cinnamon
- 4 large eggs beaten
- 1½ tsp vanilla
- ¼ tsp salt
- 1 cup pecans

DIRECTIONS:

- 1 Preheat oven to 325°F. Prepare pie crust according to one-crust package directions; do not bake. Fill with chocolate chips. Place on baking sheet; set aside.
- 2 In small saucepan over medium heat, combine corn syrup, butter, sugar, and cinnamon. Bring to a boil, stirring frequently; boil 1 minute or until all sugar is dissolved. Let cool slightly.
- 3 In large bowl, combine eggs, vanilla, and salt. Slowly pour sugar mixture into eggs, whisking constantly, until well combined. Stir in pecans; pour into pie crust.
- 4 Bake 45-55 minutes or until knife inserted in center comes out clean. Cool. Store leftovers in refrigerator.

Toffee Bread Pudding with Brown Sugar Toffee Sauce

Prep Time: 30 minutes
Cook Time: 55 minutes
Serves: 8-10

INGREDIENTS:

- 4 whole eggs
- 4 egg yolks
- 1½ cup brown sugar, divided
- 2 cups whole milk
- 3 cups heavy cream, divided
- ½ cup butter, divided
- 1 tbsp vanilla extract
- ½ tsp salt
- 1 loaf (14-16 oz.) day-old French bread, torn into 1-inch pieces (about 10 cups)
- ¾ cup toffee chips
- ¾ cup chopped toasted pecans

DIRECTIONS:

- 1 Preheat oven to 325°F and coat a 9x13-inch dish with cooking spray.
- 2 Melt ¼ cup butter in a small microwave-safe bowl. In a large bowl, whisk the eggs, egg yolks and ¼ cup brown sugar. Stir in the milk, 2 cups cream, ¼ melted butter, vanilla, and salt. Add bread cubes and toss to coat. Let sit for 20 minutes, stirring occasionally.
- 3 Gently stir ½ cup each toffee chips and pecans into the bread mixture and pour into the prepared baking dish. Spread evenly and scatter the remaining ¼ cup each toffee chips and pecans on top.
- 4 Place the dish on a rimmed baking sheet; bake until custard has just set, and bread pudding is lightly browned and puffy, about 45-55 minutes. (Instant-read thermometer inserted into center should read 165°F.) Transfer to wire rack and cool for 30 minutes.
- 5 To make the sauce, combine 1 cup heavy cream, ¼ cup butter, and ¾ cup brown sugar in a medium saucepan over medium heat. Bring to a boil, stirring constantly. Reduce to low and simmer 10-15 minutes until the sauce is slightly thickened.

Old-Fashioned Gingerbread

Prep Time: 25 minutes
Cook Time: 35 minutes
Serves: 12

INGREDIENTS:

- PAM baking spray
- 2¾ cups all-purpose flour
 - 1 tbsp ground ginger
 - 2 tsp cinnamon
 - 2 tsp baking soda
 - ½ tsp salt
 - 1 cup brown sugar
 - ¾ cup vegetable oil
 - 2 large eggs, beaten
 - ¾ cup molasses
 - 1 cup low fat buttermilk
 - 1 tbsp powdered sugar
 - Reddi-wip original dairy whipped topping, optional

DIRECTIONS:

- 1 Preheat oven to 350°F. Coat 13x9-inch baking dish with baking spray. Combine flour, ginger, cinnamon, baking soda, and salt in medium bowl; set aside.
- 2 Combine sugar, oil, and eggs in large bowl; mix well. Gradually pour molasses into sugar mixture; stir until well blended. Alternately add flour mixture and buttermilk to sugar mixture; beat well. Spread batter evenly in prepared baking dish.
- 3 Bake 30-35 minutes or until wooden pick inserted in center comes out clean. Cool 10 minutes before serving. Dust with confectioners' sugar and garnish with Reddi-wip, if desired.

Cub



THE MORE DESSERTS, THE MERRIER

Why stop at a single pumpkin pie when Cub bakeries have so many fun flavors in-store and at the ready? Made fresh and ready to impress, each nine-inch pie serves six. Also available in half and quarter sizes.

Pumpkin
Sweet Potato
Pecan
Dutch Apple

Honeycrisp Apple
Strawberry Rhubarb
Blueberry
Cherry



Cookies, brownies, cakes, bars, pastries, and so much more! Our bakeries are as busy as Santa's workshop creating one-of-a-kind desserts and classic treats. Stop in to see what's fresh from the oven, or to place a custom order!

Raise a TOAST

What's the best time to serve a drink: before, during or after the meal? We have an option for every answer. Best of all, the alcohol in each is totally optional. Cheers to that!



Tipsy Caramel
Gingerbread
Milkshake



Sparkling Apple
Holiday Punch



Cranberry
Bubbler

Tipsy Caramel Gingerbread Milkshake

Prep Time: 5 minutes
Serves: 1

INGREDIENTS:

- 6 gingersnaps, divided
- 1 cup ice
- 1 cup vanilla ice cream
- 2 oz. vanilla vodka
- 3 tbsp caramel sauce, divided
- 1/8 tsp cinnamon
- 1/8 tsp ground ginger
- Reddi-wip® original dairy whipped topping

DIRECTIONS:

- 1 Crush 1 cookie; set aside. Place 4 cookies, ice, ice cream, vodka, 2 tablespoons caramel, cinnamon, and ginger in blender. Process until smooth.
- 2 Rim 16-ounce glass with remaining caramel and dip in cookie crumbs. Pour milkshake into glass. Top with Reddi-wip and garnish with remaining cookie.

Cranberry Bubbler

Prep Time: 5 minutes
Serves: 1

INGREDIENTS:

- 1 oz. vodka
- 1 oz. cranberry juice
- 1 oz. lime juice
- 1 1/2 oz. ginger ale

DIRECTIONS:

- Add all ingredients to a glass filled with ice. Stir. Garnish with 2 fresh cranberries, and 1 rosemary sprig.

Sparkling Apple Holiday Punch

Prep Time: 5 minutes
Serves: 8

INGREDIENTS:

- 1 1/2 oz. lemon juice
- 4 cinnamon sticks
- 1 tsp whole cloves
- 1 750ml bottle Martinelli's sparkling cider
- 1 750ml bottle prosecco or cava, chilled*

DIRECTIONS:

- 1 In a small glass, combine lemon juice, cinnamon sticks, and cloves. Stir and refrigerate for at least an hour.
 - 2 In a pitcher, combine lemon juice mixture, sparkling white wine, and Martinelli's Sparkling Cider. Stir and serve over ice. Garnish with apple slices and lemon slices, if desired.
- * To make alcohol-free, replace the prosecco or cava with another bottle of sparkling cider.

6 WINES TO THAT PAIR WITH ANY HOLIDAY MEAL

We worked with our Cub Wine & Spirits experts to bring you six top picks for feasting season. *Psst: we always offer 10% off when you buy six or more bottles of wine.*



Chateau Ste Michelle Dry Riesling: dry, crisp, and refreshing with just the right amount of acidity, plus lower alcohol content makes it a win.



Fetzer Gewurztraminer: rated 90 points, this wine hits the mark with turkey, sides and sipping on its own. It goes all the way from the first bite to the last.



Pine Ridge Chenin Blanc + Viognier: the unique blend of these two varieties makes for a wine that is both sophisticated and easy to enjoy.



Melemi Pinot Noir: Pinot Noirs are best-bet reds for heavy holiday feasts. This one isn't just our favorite, it's a perennial top pick with shoppers, too.



Decoy Cabernet Sauvignon: This full-bodied crowd-pleaser pairs well with roasted red meats and is our top choice for anyone grilling turkey this year.



La Marca Prosecco: Don't overlook bubbles for big holiday meals. This bottle cuts through weight and richness with ease and panache.



What's Your Cookie Personality?

There's a whole wide world of holiday cookies out there to explore: snickerdoodles, pfeffernüsse, chocolate crinkles, kolache, pizzelles, peanut butter blossoms, and so many more. Which ones you reach for on a cookie tray, and what kind you choose to make say a lot about you. More than you might think, in fact. Our unscientific, but highly-delicious research revealed a few patterns. Pick your favorite cookie and we'll not only tell you what it says about you, we'll also give you a brand-new recipe perfectly suited to your taste.



The Maximalist

TRIPLE CHOCOLATE TRUFFLE COOKIES

You sleep with no less than five pillows, consider leopard print a neutral, read three books at a time and spend a fortune on toppings: every time you hit a fro-yo bar, 'More is more' isn't just your favorite phrase, it's your way of life. If you're making a chocolate cookie, it's going to have every kind you can get your hands on. Why? Because as previously stated, more is more.

Recipes begin on page 48



The Traditionalist

EGGNOG SNICKERDOODLE SANDWICH COOKIES

You've taken the same picture in the same spot every year for as long as you can remember. Because, tradition. You always hang mistletoe in that particular place near the front door, have all your friends' birthdays committed to memory, and your cards—no matter the occasion—always arrive on time. If you're going to try a new recipe, it must be rooted in something timeless and trusted.



SENDING LOVE

With the frosting on the inside, this new spin on an old classic is great for mailing.

The Artist

CHRISTMAS BUTTER COOKIE CUTOUTS

Art is life. From the way you dress, to the way you groove on a dance floor, and how you prepare food, everything is an expression of your creativity. No detail is too small for your attention, and in fact, those small little somethings are your favorite everything. So of course you're the one people look to for individual sugar cookie masterpieces every holiday.



The Resourceful Baker

CANDY CANE ICE CREAM COOKIE SANDWICHES

Your resourcefulness goes far beyond baking. With a roll of masking tape, Swiss army knife and two bobby pins, there isn't a situation you can't see yourself out of, or a locked car you can't get yourself into. Last-minute projects don't scare you because you've mastered the art of working smarter, not harder. Party is in an hour? No problem, you'll be there—with treats.



GET AHEAD

These giant cookie sandwiches start with frozen cookie dough.



The Rebel

PEANUT BUTTER BALLS

It's not that you don't believe in rules, it's that you know which ones are meant to be broken. Just beyond no trespassing signs are where all your greatest adventures begin. You view recipes as suggestions, make up your own lyrics, read the end of the story first, and never show up to a potluck with the dish you were assigned—but what you do bring never fails to wow.

Let's Bake

6 Key Ingredients for Your Grocery List



1 Chocolate chips

We love the intense flavor these gourmet chips gave to our triple chocolate cookies.



2 Sugar alternatives

With Truvia on hand, you can get satisfying sweetness with 0 added calories and fewer carbs.

3 Sprinkles

With every color and shape imaginable, no one does sprinkles better than Betty.



2 Pure vanilla extract

Watkins has been a trusted source for high-quality extracts for more than 150 years.



5 Frozen cookie dough

The holidays are busy, having T-Rex dough in the freezer means you're always ready to bake.



6 Peanut butter

Smooth, creamy, and made with that fresh-roasted peanut taste, Jif is our top pick for baking.



Triple Chocolate Truffle Cookies

Prep Time: 15 minutes
Cook Time: 1 hour
Serves: 48

INGREDIENTS:

- 2 cups all-purpose flour
- ¾ cup unsweetened cocoa powder
- ½ tsp baking soda
- ½ tsp baking powder
- ¾ tsp salt
- ½ cup butter, softened
- ½ cup vegetable shortening
- 1 cup brown sugar
- ¾ cup granulated sugar
- 2 large eggs
- 1 tsp vanilla extract
- 1 cup Ghirardelli Semisweet Chocolate Chips
- 1 cup Ghirardelli 60% Cacao Bittersweet Chocolate Chips
- 1 cup Ghirardelli Classic White Chips

DIRECTIONS:

- 1 Preheat oven to 350°F. In a medium bowl, sift together the flour, cocoa powder, baking soda, baking powder and salt.
- 2 In large bowl, beat butter, shortening, and sugars with electric mixer on medium speed. Beat in the eggs one at a time, then stir in the vanilla. Gradually add the dry ingredients. Mix in the semisweet, bittersweet, and white chips. Drop dough by rounded tablespoons onto ungreased cookie sheets.
- 3 Bake 12-13 minutes, until cookies are soft, but look dry on the top. Cool 2-3 minutes on cookie sheet to allow them to firm up slightly. Transfer cookies onto wire rack to cool completely. Store covered in an airtight container.



Christmas Butter Cookie Cutouts

Prep Time: 1 hr 30 min
Cook Time: 1 hour
Serves: 32

INGREDIENTS:

- Cookies**
- ¾ cup butter, softened
 - ¾ cup granulated sugar
 - 1 egg
 - 1 tbsp finely grated lemon peel
 - 2 tbsp lemon juice
 - 2½ cups Gold Medal all-purpose flour
 - 1 tsp baking soda
 - ¼ tsp salt

Royal Icing

- 3 cups powdered sugar
- 2 tbsp meringue powder
- 5 tsp lemon juice
- 4-5 tbsp water

Decorations

- Betty Crocker™ colored sugars
- Betty Crocker™ candy sprinkles

DIRECTIONS:

- 1 In large bowl, beat butter and granulated sugar with electric mixer on medium until creamy. Adjust to low and beat in egg, lemon peel, and 2 tablespoons lemon juice. Stir in flour, baking soda, and salt until well blended.
- 2 Divide dough into four parts; flatten each part into ½-inch-thick round. Wrap each in waxed paper or plastic wrap; refrigerate 30 minutes.
- 3 Heat oven to 350°F. Remove one round of dough at a time. Between sheets of floured waxed paper or plastic wrap, roll dough until ¼ to ⅜ inch thick. Cut with 3-inch cookie cutters. Place 1 inch apart on ungreased cookie sheets.
- 4 Bake 10-12 minutes or just until edges are golden. Cool 1 minute before moving to cooling rack. Cool 10-15 minutes before frosting.
- 5 In medium bowl, stir powdered sugar and meringue powder. Stir in 5 teaspoons lemon juice and enough of the 4-5 tablespoons water to make a thin icing. Transfer ½ cup icing to a small bowl; set aside. Using a pastry brush, paint cookies to the edges with icing. Place on cooling rack to dry completely, about 30 minutes.
- 4 Beat reserved icing with electric mixer on high speed 5-7 minutes or until peaks form. Place in small plastic bag; and cut a small hole in the bottom corner. Squeeze icing onto glazed cookies. Before icing dries, sprinkle with decorations, and tap off excess. Dry thoroughly on cooling rack.



Eggnog Snickerdoodle Sandwich Cookies

Prep Time: 20 minutes
Cook Time: 45 minutes
Serves: 36

INGREDIENTS:

- Cookies**
- 2½ cups all-purpose flour
 - 2 tsp cream of tartar
 - 1 tsp baking soda
 - ¼ tsp salt
 - 1 cup (2 sticks) butter, softened
 - 2 cups granulated sugar
 - 2 large eggs
 - 2 tsp Watkin's vanilla extract
 - ¾ tsp ground nutmeg

Filling

- ¼ cup butter, softened
- 2 tbsp rum
- 1 tbsp heavy cream
- Pinch of salt
- 2 cups confectioner's sugar

DIRECTIONS:

- 1 Preheat oven to 400°F. Line two baking sheets with parchment paper.
- 2 Combine flour, cream of tartar, baking soda, salt, and ¼ teaspoon nutmeg in medium bowl. With electric mixer, beat 1 cup butter and 1½ cups sugar on medium-high until light and fluffy, about 2 minutes. Add eggs and vanilla and mix until incorporated. Reduce speed to low, add flour mixture, and mix until just combined.
- 3 Place remaining ½ cup sugar and ½ teaspoon nutmeg in a small bowl and stir to combine. Roll dough into 72 (1-inch) balls and roll in sugar mixture. Place balls 2 inches apart on prepared baking sheets. Bake both trays until edges are lightly browned, 8-10 minutes, switching racks and rotating sheets halfway through baking. Transfer to wire rack to cool. Repeat with remaining dough.
- 4 Whisk remaining 4 tablespoons softened butter, rum, cream, and salt together in medium bowl. Whisk in confectioners' sugar until smooth. Turn half of cooled cookies over (bottom side up) and spread each with 1 teaspoon of the filling. Sandwich with another cookie.



Tip: If you prefer not to use alcohol in the filling, you can substitute an additional 2 tablespoons cream in place of the rum.



Candy Cane Ice Cream Cookie Sandwiches

Prep Time: 20 minutes
Cook Time: 45 minutes
Serves: 8

INGREDIENTS:

- 1 bag frozen T-Rex chocolate chocolate chip cookie dough
- 1 pint vanilla ice cream
- 20 pieces Andes chocolate mint candies, chopped
- ½ cup crushed peppermint candy canes

DIRECTIONS:

- 1 Finely chop Andes mints and sprinkle on two of frozen dough pucks. Bake all four T-Rex cookies according to package. Transfer to cooling rack and allow to come to room temperature.
- 2 Meanwhile, dip pint of ice cream in hot water to loosen from container. Divide evenly between two giant cookies and use a rubber spatula to spread ¼ inch from the edges. Place remaining cookies on top; press down to secure. Cut each sandwich into quarters.
- 3 Pour crushed candy canes into an even layer on a plate; dip all sides of the wedges into the candy to completely cover the ice cream. Freeze cookie sandwich pieces for 1-2 hours or until ready to serve.



Peanut Butter Balls

Prep Time: 20 minutes
Cook Time: 1 hour
Serves: 32

INGREDIENTS:

- ½ cup Jif Creamy Peanut Butter
- ¼ cup unsalted butter, softened
- ¼ tsp vanilla extract
- ¼ tsp salt
- 1 cup Truvia Sweet Complete® Confectioners Sweetener
- ½ cup toasted almond flour**
- 3 oz. dark or semi-sweet chocolate chips
- 1 tsp vegetable oil

DIRECTIONS:

- 1 Add peanut butter, softened butter, vanilla, and salt to a mixing bowl and beat on medium-high until creamy and smooth, about 2 minutes. Add Truvia Sweet Complete® Confectioners Sweetener and flour to mixture and beat on low until it forms a stiff dough, about 2 minutes.
- 2 Roll the dough into 1-inch balls, you should get 32 to 35 balls total. Place the balls onto a parchment lined baking sheet. Refrigerate for at least 1 hour.
- 3 In a microwave-safe bowl, melt the chocolate and oil in 30 second increments, stirring between each turn until fully melted; about 90 seconds total. Let chocolate cool for 2-3 minutes.
- 4 With a toothpick, dip each peanut butter ball into the chocolate mixture, leaving just the eye of the peanut butter ball showing. Softly tap the pick on the side of the bowl to remove excess chocolate and place onto parchment paper. Refrigerate 30-45 minutes. Once hardened, store in an airtight container in the refrigerator.

** To toast the almond flour, add 1-2 cups of flour to a baking sheet and bake at 350°F for 5 minutes. This makes the flavor pop and the flour safe to eat raw.



MAKING COOKING AND BAKING EXCITING IN A WAY THAT'S FRIENDLY, APPROACHABLE, AND REAL, ONE RECIPE AT A TIME.

Stephanie's adventures in baking bread from scratch, whipping up sweet treats and cooking flavorful, family-friendly meals started with her blog, *Girl Versus Dough*, in 2009. One pandemic and thousands of hours spent recipe testing later, her cookbook featuring the same themes, *Comfort Baking: Feel-Good Food to Savor and Share* hits shelves October 18. Stephanie shares tips, stories, and the thing from Cub she can't say no to.

It's the season of comfort and joy, which also happens to be the focus of your cookbook. Which recipe from it brings you the most comfort, and which creates the most joy?
The recipe that brings me the most comfort is Mom's Shepherd's Pie. It's just so delicious, so satisfying and will warm anyone from the inside out. The recipe that creates the most joy for me is probably the Vanilla Confetti Cake, because who isn't

made joyful by a frosted vanilla-flavored cake with rainbow sprinkles?

What's a recipe in your cookbook that has an interesting backstory?

There is a recipe in the book for Eggplant Parmesan that was inspired by a recipe I made when I was nine months pregnant with my youngest daughter, Addy. At the suggestion of a stranger on the internet, I made the casserole in hopes I'd go into labor like so many others apparently did after making it. Spoiler alert: It didn't work. But I did come away from that experience with a newfound love for Eggplant Parmesan.

Do you have any unpopular food opinions?

Pickles + peanut butter on a sandwich: don't knock it 'til you've tried it.

The first bite you take at Thanksgiving is going to be:

My mom's sweet potato casserole. She bakes a nutty, buttery crumb topping on a bed of creamy mashed sweet potatoes, and the whole thing is heaven on a plate.

What cookies are non-negotiables for your holidays?

If I don't have a chewy gingerbread cookie during the holidays, I'm not doing it right.

What feasting season recipe are you best known for?

I love to bring a Dutch apple pie (my favorite holiday pie, and there's a version of it in the book!), but I'm probably best known for my chocolate chip cookies (also in the book!).

You're at Cub, what three things are for sure in your cart?

The chunky cinnamon bread, eggs and milk—makes the best French toast.

Grocery lists: write 'em out, type on phone, or wing it?

I'm old-school and write 'em out! I even rewrite them a second time so they're in order of how I shop the aisles.

Pickup, delivery, or DIY?

DIY, unless my kids are with me—then I'm all about the delivery life.

Favorite thing about your Cub?

The first thing I see when I walk into my Cub is all the fresh produce! The selection is top-notch, and I know I can always find something I can't find anywhere else. Also: the chunky cinnamon bread.



Gingerbread Sandwich Cookies

PREP TIME: 30 minutes | COOK TIME: 10 minutes
YIELD: 14 assembled cookies

INGREDIENTS:

Gingerbread cookies

- ¾ cup (1½ sticks) unsalted butter, softened
- 1 cup granulated sugar
- 1 large egg
- ¼ cup molasses
- 2¼ cups all-purpose flour
- 2 teaspoons ground ginger
- 1 teaspoon ground cinnamon
- ½ teaspoon ground cloves
- 1 teaspoon baking soda
- ¼ teaspoon salt
- Additional granulated sugar or sparkling sugar, for rolling

Lemon-cream cheese frosting

- 6 tablespoons unsalted butter, softened
- 1 (8-ounce) block cream cheese, softened
- 1¼ cups powdered sugar
- 2 teaspoons freshly grated lemon zest (from about 1 large lemon)
- ½ teaspoon vanilla extract
- Pinch salt

DIRECTIONS:

- 1** Preheat your oven to 350°F. Line two baking sheets with parchment paper. Set aside.
- 2** First, make the cookies: In the bowl of a stand mixer with the paddle attachment or in a large bowl using an electric hand mixer, beat ¾ cup butter and 1 cup granulated sugar on medium-high speed for 2 minutes until light and fluffy. Beat in egg until combined, then beat in molasses until just combined.
- 3** In a separate large bowl, whisk together flour, ginger, cinnamon, cloves, baking soda, and salt. Slowly stir the flour mixture into the butter mixture until just combined, scraping down the sides of the bowl occasionally.
- 4** Transfer a few heaping spoonfuls of additional granulated sugar (or sparkling sugar) to a small bowl. Using a cookie scoop or a spoon, shape dough into 28 balls approximately 1½ tablespoons each. Roll each ball in sugar, then transfer to prepared baking sheets, placing balls 2 inches apart.
- 5** Bake, in batches if needed, for 10 to 12 minutes, or until the cookies are just set and puffed. Let cool on the baking sheets for 2 minutes, then transfer to a cooling rack to cool completely.
- 6** Next, make the frosting: In the bowl of a stand mixer with the paddle attachment or in a clean large bowl using an electric hand mixer, beat 6 tablespoons butter and cream cheese on medium-high speed until completely smooth, about 2 minutes. Reduce speed to low; gradually spoon in powdered sugar. Once powdered sugar is just incorporated, increase speed to medium-high and mix until frosting is light and silky, about 1 minute.
- 7** Reduce speed to low; add lemon zest, vanilla extract, and a pinch of salt. Return speed to medium-high until ingredients are well combined, about 10 seconds.
- 8** Turn half the cooled cookies over so the flat bottom is facing up. Use an off-set spatula or a spoon to spread cream cheese frosting over the bottoms of the cookies; top with remaining cookies to form sandwiches.

TIP

I use a #40 size cookie scoop for this recipe, which gives me the perfect size to yield 28 cookies. If you don't have this exact-size scoop, use the measurement in the recipe to approximate.

SAVE FOR LATER

Store leftover cookies in an airtight container in the refrigerator for up to 1 week.



FREEZE

You can freeze the cookie dough or the fully baked and cooled cookies. To freeze cookie dough, shape the dough into balls as directed in the recipe, then freeze on a baking sheet until completely frozen. Transfer the frozen cookie dough balls to a resealable freezer food storage bag. Freeze for up to 3 months. When you're ready to bake, you can place the cookie dough in the oven straight from the freezer; just add a few extra minutes to the bake time. To freeze fully baked and cooled cookies, place the cookies in a resealable freezer food storage bag. Freeze for up to 3 months. Thaw at room temperature before assembling with the frosting.



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