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Treats & SWEETS



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CHRISTMAS COOKIE EXCHANGE: 12 DELECTABLE RECIPES

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seasons

Hy-Vee®

HOLIDAY 2012 • VOLUME 6 ISSUE 6

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Hy-Vee Seasons recipes are tested by the Hy-Vee Test Kitchen food technologists to guarantee that they are reliable, easy to follow and good-tasting.

We value your opinion. To sign up to receive *Hy-Vee Seasons* magazine free or to offer ideas for future issues, visit www.hy-vee.com/seasons.



Please recycle after use.

Letter

Dear Hy-Vee reader,

The connection I feel to Hy-Vee and its customers is as strong as steel. It's lasting, unshakable and treasured. This relationship began 35 years ago when I got a job as a teenager, and it has only grown deeper through time.

You know the Hy-Vee promise of "a smile in every aisle"? That's very real to me. It says something important about Hy-Vee and why I've stayed on for so long.

I guess I'm a true believer. I like to smile at customers. I like helping people. I like to open the door for folks.

But there's something I love more. My family.

I think most of us have similar feelings about our families, especially at the holidays. Love is there throughout the year, of course, but felt more intensely in this season of family gatherings, family traditions and enjoying the company of the people who care about us most deeply.

In recent years, I've learned that there's nothing like having all your grown kids come home for Christmas. My wife, Deb, and I have three daughters. Sheena, Tiffany and Heather have all completed college and are getting a good start in life. We couldn't be happier for them and can't wait until we're all gathered together again, along with Tiffany's husband, Jason, in our living room.

So what is it about this time of year that makes me—and many of you—feel the way we do? I think the holidays are when our thoughts turn to God, our families and those we hold dear. We realize once again that the world is based on love; that love is the best thing to share.

As we wish you all a joyous season, we want to give you the treasure of meaningful times with your own families. In this edition of *Hy-Vee Seasons*, learn about a new strategy and recipes for making holiday cookies in "The More The Merrier," page 4. Discover that you can enjoy a memorable family dinner without breaking the bank in "Healthy Christmas Feast (For Less)," page 44. And create a project with kids or grandkids in "Gingerbread Dreams," page 68. There's much more, too.

We wish you happy holidays and much joy.

Sincerely,
Jon Wendel
Executive Vice President,
Western Region



THE MORE THE *MERRIER*

The only thing better than eating homemade Christmas cookies may be filling your kitchen with holiday aromas as you take treats from the oven. It's a feeling of sheer joy.

Share the experience by hosting a cookie exchange for your friends.

For the get-together, have everyone bring along a few dozen of their homemade favorite.

Then share the wealth of treats—everyone goes home with a dazzling assortment.

TEXT JILL JOHNSON PHOTOGRAPHY TOBIN BENNETT



For the snowman macaron template,
go to www.hy-vee.com/seasons







Everyone loves an assortment of homemade Christmas cookies and holiday treats, but finding the time to bake all your family's favorites is nearly impossible. A cookie exchange offers an easy way to share the work and have some fun.

Have friends make batches of their scrumptious favorites, perhaps old family recipes. Then gather and divide all the cookies. Everyone winds up with a diverse collection of colorful, delectable and sometimes exotic cookies.

Some of your exchange partners may need recipes. If so, share the 12 enticing cookies featured here. Chocolate lovers will melt over Raspberry-Almond Thumbprints, which are generously drizzled with semisweet chocolate, or super-moist Double Chocolate Espresso Cookies. Rich and famous Frosted Shortbread Sticks and Glazed Spritz Cookies suit traditional tastes while Pistachio-Cherry Jumbles and Macaron Snowmen intrigue trendsetters. Play up seasonal flavors with Dipped Chocolate Peppermint Cookies or Cranberry-Gingerbread Refrigerator Cookies. Each delicious dozen brought to the exchange lightens the effort and heightens the delight of this beloved holiday custom.

COOKIE EXCHANGE BASICS

A cookie exchange practically runs itself once the word is out. Choose a date early in December. Holiday calendars fill up fast, so invite friends four weeks in advance and invite more than the number you expect to attend. Have each person bring 5 dozen of one type of cookie. This amount ensures each person gets a sizeable stockpile.

With each invitation, ask invitees to RSVP, letting you know

the type of treat they're bringing. This avoids duplication. Ask participants to bring cookies on platters and to include copies of their recipe. Unless you are supplying take-home boxes or tins for every guest, ask each person to bring a large container for carrying away their assortment. Either you—or they—may want to provide wax paper and zippered plastic bags to separate cookie types and flavors for the ride home. Some hostesses also suggest that those coming wear holiday attire or ask guests to be ready to share a favorite baking story.

As the party approaches, pull out holiday linens and trimmings to spruce up display areas for the main attraction. That day, prepare coffee or tea and any foods you plan to serve.

When guests arrive, direct them to a large table or countertop where they will set out their cookie platters. While friends mingle, you need to determine how many cookies of each type guests can take. Tally up cookies on each platter, divide by the number of people present and note each amount on a card. Display cards next to cookie platters. Another way to distribute cookies is for guests to file by the cookie display, taking two or three cookies at each pass. Continue around until all cookies are gone.

Unless cookies require refrigeration, such as those with cream cheese frosting, most keep at room temperature in airtight containers up to two weeks. Prevent frosted or coated cookies from sticking to one another by layering with parchment or wax paper. For longer storage, freeze cookies (unfrosted and unfilled freeze best) in freezer containers or airtight freezer bags up to 2 months. Thaw in unopened containers or bags.

SUGAR COOKIES

These beautiful, hand-decorated sugar cookies are sure to draw oohs and ahs at any holiday gathering. The sweet rich cookie is perfect topped with hardened sugar frosting.

Prep time: 90 minutes

Cook time: 30 minutes

Serves 30 (1 cookie each).

1 cup Hy-Vee shortening

1 cup Hy-Vee granulated sugar

2 Hy-Vee large eggs

¼ cup Hy-Vee skim milk

1 teaspoon Hy-Vee vanilla extract

¾ cups Hy-Vee all-purpose flour

2 teaspoons Hy-Vee baking powder

1 teaspoon Hy-Vee baking soda

¼ teaspoon Hy-Vee salt

Hy-Vee powdered sugar, for dusting

Parchment paper

Sugar Cookie Frosting, recipe follows

Preheat oven to 350°F. In a large bowl beat together shortening and sugar. Add eggs, milk and vanilla; beat well. Stir together flour, baking powder, baking soda and salt. Add to shortening mixture and beat until well-combined.

Dust work surface with powdered sugar. Roll dough ½-inch thick. Cut with cookie cutters and place on parchment paper-lined cookie sheet. Bake for 9 to 11 minutes or until bottoms just begin to brown. Remove cookies to a wire rack to cool. Frost with Sugar Cookie Frosting.

Sugar Cookie Frosting

Makes about 1½ cups

2 cups Hy-Vee powdered sugar

¼ cup Hy-Vee shortening

3 tablespoons water

1 teaspoon almond extract

Food coloring, optional

Decorating sugar, optional

Edible silver nonpareils

In a medium bowl, beat together powdered sugar, shortening, water and extract. Tint with food coloring, if desired. Spread frosting on cookies. To pipe additional frosting on cookies, let frosting on cookies harden before piping frosting on top. Sprinkle with decorating sugar and nonpareils.

Nutrition facts per serving: 190 calories, 8 g fat, 2 g saturated fat, 0 g trans fat, 10 mg cholesterol, 105 mg sodium, 25 g carbohydrates, 0 g fiber, 15 g sugars, 2 g protein. Daily values: 0% vitamin A, 0% vitamin C, 2% calcium, 4% iron.

SUGARcookies



*Among the treats shared
at a lunchtime COOKIE
EXCHANGE
for Kansas City food
bloggers were eggnog
thumbprint cookies and
pumpkin biscotti.*



*dipped chocolate
PEPPERMINT COOKIES*

*no-bake PEANUT
BUTTER truffles*



DOUBLE CHOCOLATE espresso cookies

NO-BAKE PEANUT BUTTER TRUFFLES

Irresistible truffles with crunchy peanut butter centers and vanilla shells are sure to please.

Prep Time: 2 hours

Serves: 80 (1 truffle each).

1/2 cup Hy-Vee butter
2 cups Hy-Vee creamy peanut butter
3 cups finely crushed Hy-Vee toasted rice cereal (about 10 cups uncrushed)*
2 cups Hy-Vee powdered sugar
1 (24 ounce) package almond bark

In a large microwave-proof bowl, melt butter on high power for about 60 seconds in microwave. Stir in peanut butter until smooth. Mix in crushed cereal and powdered sugar. Refrigerate for about 20 minutes or until well-chilled.

Line 2 baking sheets with wax paper. Roll cereal mixture into 1-inch balls and place on prepared baking sheets. Chill in refrigerator for 1½ hours or in freezer for 30 minutes.

In a medium microwave-proof bowl, melt half of the almond bark according to microwave directions on package. Keeping one baking sheet chilled, use a fork to dip balls from one baking sheet into melted almond bark to coat, shaking off any excess. Place coated balls on cooling rack set over waxed paper. Repeat with remaining almond bark and cereal balls. Let cool until coating is hardened. Carefully remove truffles with spatula. Store in a covered container in the refrigerator.

*For best results, pulse cereal in batches in a food processor fitted with a metal blade.

Nutrition facts per serving:

120 calories, 6 g fat,
 3.5 g saturated fat, 0 g trans fat,
 5 mg cholesterol, 60 mg sodium,
 13 g carbohydrates, 0 g fiber,
 9 g sugar, 2 g protein. Daily values:
 2% vitamin A, 2% vitamin C,
 2% calcium, 8% iron.

DIPPED CHOCOLATE PEPPERMINT COOKIES

Crisp chocolate wafers are wrapped in a creamy blanket of white chocolate.

Prep Time: 40 minutes

Chill Time: 45 minutes to 1½ hours

Bake Time: 50 to 60 minutes

Serves: 56 (1 cookie each).

1/2 cup Hy-Vee butter, softened
1 cup Hy-Vee granulated sugar
1 Hy-Vee large egg
1 teaspoon peppermint extract
1¼ cups Hy-Vee all-purpose flour
½ cup Hy-Vee baking cocoa
¼ teaspoon Hy-Vee baking soda
¼ teaspoon Hy-Vee baking powder
¼ teaspoon Hy-Vee salt
2 (11 ounce each) packages white chocolate chips
½ cup crushed peppermint candies (about 16)

In a large bowl, beat butter with electric mixer until creamy. Add sugar; beat until well-mixed. Beat in egg and peppermint extract. In a small bowl stir together flour, cocoa, baking soda, baking powder and salt. Gradually beat flour mixture into butter mixture, beating well after each addition. Divide dough in half. On plastic wrap, shape each half into a 7-inch log. Roll up in plastic wrap and tuck under ends. Freeze at least 45 minutes or refrigerate at least 1½ hours.

Preheat oven to 350°F. Unwrap and cut logs into ¼-inch slices. Place 1 inch apart on ungreased cookie sheets. Bake for 10 to 12 minutes or until light brown on bottom. Cool.

Melt white chocolate according to package directions, being very careful not to overheat as this will cause chocolate to be too thick. Dip cookies into melted chocolate, scraping off excess on side of bowl. Place on wax paper. Immediately sprinkle with crushed peppermint candies. Cool until firm. Store in a covered container at room temperature or in refrigerator.

Nutrition facts per serving: 100 calories, 5 g fat, 4 g saturated fat, 0 g trans fat, 10 mg cholesterol, 35 mg sodium, 15 g carbohydrates, 0 g fiber, 12 g sugar, 1 g protein. Daily values: 2% vitamin A, 0% vitamin C, 2% calcium, 2% iron.

DOUBLE CHOCOLATE ESPRESSO CRINKLES

Extra semisweet chocolate and shots of espresso create a rich moist brownie-like cookie with a little kick.

Prep Time: 15 minutes

Chill Time: 4+ hours

Bake Time: 30 to 36 minutes

Serves: 36 (1 cookie each).

2 cups Hy-Vee granulated sugar
¾ cup Hy-Vee baking cocoa
4 tablespoons instant espresso powder
¾ cup Hy-Vee vegetable oil
4 Hy-Vee large eggs
1 tablespoon Hy-Vee vanilla extract
2 cups Hy-Vee all-purpose flour
2 teaspoons Hy-Vee baking powder
½ teaspoon Hy-Vee salt
1 cup Hy-Vee mini semisweet chocolate chips
½ cup Hy-Vee powdered sugar

In a medium bowl, stir together sugar, cocoa and espresso powder. Stir in oil until smooth. Stir in eggs, one at a time, and vanilla. In a separate small bowl, combine flour, baking powder and salt; stir into cocoa mixture until combined. Stir in chocolate chips. Cover and chill at least 4 hours.

Preheat oven to 350°F. Line cookie sheets with parchment paper. Roll dough into 1½-inch balls. Roll in powdered sugar to coat. Place 2 inches apart on prepared cookie sheets. Bake for 10 to 12 minutes or until edges are firm and cookies no longer appear wet. Cool 1 minute before removing to a cooling rack. Store in an airtight container.

Nutrition facts per serving:

150 calories, 7 g fat,
 1.5 g saturated fat,
 0 g trans fat,
 20 mg cholesterol,
 70 mg sodium,
 22 g carbohydrates,
 1 g fiber, 16 g sugar,
 2 g protein. Daily values: 0% vitamin A, 0% vitamin C, 2% calcium, 4% iron.



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Emerald Premium Nuts: select varieties
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Pillsbury Cookies: select varieties
 16 or 16.5 oz. \$2.59

GLAZED SPRITZ COOKIES

Crisp, buttery spritz cookies are a traditional treat for the eyes and the palate. Dip them in glaze and crunchy sugar, and a new star is born.

Prep Time: 30 minutes

Bake Time: 36 to 48 minutes

Serves 75 (1 cookie, about 1 teaspoon dough, each).

1 cup Hy-Vee unsalted butter, softened
½ cup Hy-Vee granulated sugar
¼ teaspoon Hy-Vee salt
1 Hy-Vee large egg
½ teaspoon Hy-Vee almond or vanilla extract
2 cups Hy-Vee all-purpose flour
Desired food coloring

Glaze:

1½ cups Hy-Vee powdered sugar
3 tablespoons Hy-Vee half-and-half
2 teaspoons light corn syrup
¼ teaspoon Hy-Vee almond or vanilla extract
Desired food coloring
Decorator sugar, optional

Preheat oven to 400°F. In a large mixing bowl beat butter, sugar and salt until creamy. Add egg and extract; beat until smooth. Beat in flour and food coloring.

Pack dough into cookie press. Form desired shapes on ungreased cookie sheet. Bake 6 to 8 minutes or until firm but not brown. Immediately remove from cookie sheet to wire rack to cool.

For glaze, whisk powdered sugar, half-and-half, corn syrup, extract and food coloring. If piped frosting is desired, thicken a portion

of glaze with additional powdered sugar; set aside. Dip cookie tops in glaze shaking off excess. If desired, sprinkle with decorator sugar. Pipe on thickened frosting and sprinkle with additional decorator sugar.

Nutrition facts per serving: 50 calories, 2.5 g fat, 1.5 g saturated fat, 0 g trans fat, 10 mg cholesterol, 10 mg sodium, 6 g carbohydrates, 0 g fiber, 4 g sugar, 0 g protein. Daily values: 2% vitamin A, 0% vitamin C, 0% calcium, 0% iron.

glazed SPRITZ COOKIES



pistachio-cherry
JUMBLES

PISTACHIO-CHERRY JUMBLES

An unusual ingredient in these simple stir-together cookies gives them their Grinch-green tint and mild almondlike flavor. Each bite promises plenty of toasty pistachios and crimson dried cherries.

Prep Time: 15 minutes

Bake Time: 30 to 36 minutes

Serves 36 (1 cookie each).

1½ cups Hy-Vee all-purpose flour
1 (3.4 ounce) box Hy-Vee instant

pistachio pudding mix

½ cup Hy-Vee granulated sugar

1 teaspoon Hy-Vee baking powder

¼ teaspoon Hy-Vee salt

½ cup Hy-Vee unsalted butter,
melted and cooled slightly

2 tablespoons Hy-Vee vegetable oil

2 Hy-Vee large eggs

½ cup Hy-Vee skim milk
¾ cup Hy-Vee roasted, salted
pistachios, chopped

⅔ cup Hy-Vee dried cherries or
cranberries, chopped

Preheat oven to 350°F. Line cookie sheets with parchment paper. In a large bowl, stir together flour, pudding mix, sugar, baking powder and salt. Stir in butter, oil, eggs and milk until smooth. Stir in pistachios and cherries.

Drop by rounded teaspoons onto prepared cookie sheets. Bake for 10 to 12 minutes or until edges are golden.

Nutrition facts per serving: 100 calories, 5 g fat, 2 g saturated fat, 0 g trans fat, 15 mg cholesterol, 75 mg sodium, 12 g carbohydrates, 1 g fiber, 7 g sugar, 2 g protein. Daily values: 4% vitamin A, 0% vitamin C, 2% calcium, 2% iron.

CRANBERRY-GINGERBREAD REFRIGERATOR COOKIES

These cookies have it all! Without being too sugary, they have hearty texture, make-ahead ease, stackability, good keeping qualities and great flavor.

Prep Time: 15 minutes

Chill Time: 45 minutes to 1½ hours

Bake Time: 36 to 42 minutes

Serves 34 (1 cookie each).

2 cups Hy-Vee all-purpose flour

1½ teaspoons Hy-Vee ground ginger

1 teaspoon Hy-Vee ground cinnamon

½ teaspoon Hy-Vee ground nutmeg

¼ teaspoon Hy-Vee baking soda

¼ teaspoon Hy-Vee salt

½ cup Hy-Vee unsalted

butter, softened

½ cup Hy-Vee packed light
brown sugar

½ cup molasses

1 Hy-Vee large egg

1 teaspoon grated orange peel

½ cup Hy-Vee chopped walnuts

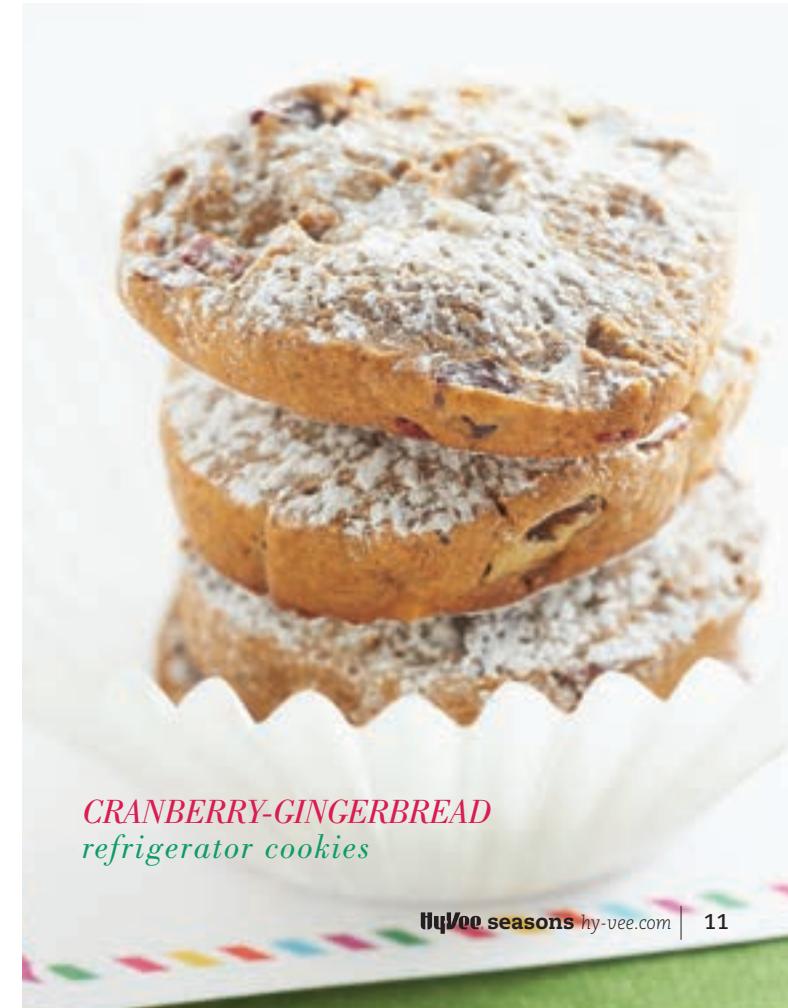
½ cup Hy-Vee dried cranberries

Hy-Vee powdered sugar

In a medium bowl, stir together flour, ginger, cinnamon, nutmeg, baking soda and salt; set aside. Beat butter and brown sugar with mixer until smooth. Beat in molasses, egg and orange peel. With mixer on low speed, add flour mixture and beat just until combined. Beat in walnuts and cranberries. Divide dough in half. On plastic wrap, shape each half into a 7-inch log. Roll up in plastic wrap and tuck under ends. Freeze 45 minutes or refrigerate 1½ hours until firm enough to slice.

Preheat oven to 350°F. Unwrap logs; cut into ¾-inch slices. Place 2 inches apart on ungreased cookie sheet. Bake 12 to 14 minutes or until light brown on bottom. Cool on wire rack. Lightly sift powdered sugar over cookies.

Nutrition facts per serving: 90 calories, 4 g fat, 2 g saturated fat, 0 g trans fat, 15 mg cholesterol, 30 mg sodium, 13 g carbohydrates, 0 g fiber, 6 g sugar, 1 g protein. Daily values: 2% vitamin A, 0% vitamin C, 2% calcium, 4% iron.



CRANBERRY-GINGERBREAD
refrigerator cookies



Baker's Bars: select varieties
4 to 8 oz. \$3.29



Philadelphia Cooking Creme:
select varieties 10 oz. 2/\$5.00



Jet-Puffed Marshmallows: select
varieties 13 or 16 oz. \$1.98



Planters Dry Roasted Peanuts:
select varieties 16 to 20 oz. \$3.68



Claussen Pickles: select varieties
20 to 32 oz. \$3.28



Oscar Mayer Lunchmeat: select varieties
9 or 10 oz. 2/\$6.00



Oscar Mayer Deli Fresh Lunchmeat
or Pulled Pork: select varieties
11.5 or 16 oz. \$5.99



DOUBLE treat

If rich, buttery shortbread makes your short list of holiday cookies, wait till you try these ramped up versions. Toasty sticks spread with homemade vanilla frosting get sprinkled with Baker's Angel Flake Coconut shavings to reach a new level of delicious. Or try topping with chocolate frosting, nuts and caramel for a candy barlike treat.

FROSTED SHORTBREAD STICKS

Prep Time: 30 minutes

Bake Time: 22 minutes

Serves 32 (1 stick each).

1 cup Hy-Vee butter, softened

½ cup Hy-Vee granulated sugar

⅛ teaspoon Hy-Vee salt

1 teaspoon Hy-Vee vanilla extract

2¼ cups Hy-Vee all-purpose flour

Creamy Vanilla Frosting, recipe follows

½ cup shredded coconut

Creamy Chocolate Frosting, recipe follows

½ cup chopped Hy-Vee lightly salted party peanuts

¼ cup caramel ice cream topping

Preheat oven to 325°F. In a large bowl, beat butter, sugar and salt until well-blended. Beat in vanilla. Gradually beat in flour until combined. Roll out dough into a 16×4-inch (1½-inch thick) rectangle. Cut into 32 (½-inch wide) strips. Place strips about 1 inch apart on ungreased cookie sheets. Bake for 20 to 22 minutes or until bottoms are lightly browned. Cool on wire rack.

Spread half of the cookies with Creamy Vanilla Frosting; top with coconut. Spread remaining cookies with Creamy Chocolate Frosting; top with

chopped peanuts, pressing to adhere. Drizzle with caramel topping.

Creamy Vanilla Frosting

In a large bowl, beat together 2 tablespoons softened Hy-Vee butter and 2 tablespoons Hy-Vee shortening with an electric mixer until smooth. Beat in 1 cup Hy-Vee confectioners' sugar, ½ cup at a time. Beat in 1½ teaspoons Hy-Vee 2% milk and ¼ teaspoon Hy-Vee vanilla extract until creamy. Makes about 1 cup.

Creamy Chocolate Frosting

In a large bowl, beat together 2 tablespoons softened Hy-Vee butter and 2 tablespoons Hy-Vee shortening with an electric mixer until smooth. Beat in 1 cup Hy-Vee confectioners' sugar, ½ cup at a time, and 3 tablespoons Hy-Vee unsweetened cocoa powder. Beat in 1 tablespoon Hy-Vee 2% milk and ¼ teaspoon Hy-Vee vanilla extract until creamy. Makes about 1 cup.

Nutrition facts per serving: 170 calories, 10 g fat, 5 g saturated fat, 0 g trans fat, 20 mg cholesterol, 25 mg sodium, 20 g carbohydrates, 1 g fiber, 11 g sugar, 2 g protein. Daily values: 4% vitamin A, 0% vitamin C, 0% calcium, 2% iron.



Baker's Coconut 14 oz. \$2.28

FRENCH MACARONS

Our basic recipe can be adapted to create these charming snowmen as well as flavored macarons shown on page 14.

Prep Time: 40 minutes

Rest Time: 40 to 60 minutes

Bake Time: 52 to 60 minutes

Serves 24 (1 sandwich each).

1¾ cups Hy-Vee powdered sugar

1¼ cups almond meal

3 large egg whites

¼ teaspoon Hy-Vee salt

3 tablespoons Hy-Vee
granulated sugar

½ teaspoon Hy-Vee vanilla or
other flavoring

Hy-Vee liquid food coloring

Creamy Vanilla Frosting, recipe follows
or ½ cup prepared creamy white frosting

In a medium bowl, thoroughly combine powdered sugar and almond meal; set aside. In a large mixing bowl, beat egg whites and salt with whisk attachment on high speed of electric mixer until soft peaks form (tips curl). Beat in granulated sugar, 1 tablespoon at a time. Beat in flavoring and, if desired, food coloring until stiff peaks form (tips stand straight). Using a rubber scraper, fold half the almond mixture into egg white mixture; fold in remaining almond mixture until smooth.

Line cookie sheet with parchment paper.

Fit a pastry bag with a ¼-inch round decorating tip or snip one corner from a plastic sandwich bag to make a ¼-inch opening. Fill with egg white mixture. Pipe 1½-inch mounds onto parchment paper-lined baking sheet, about 1½ inches apart, smoothing point of mound with the tip of the

bag. To release air bubbles, lift cookie sheet about 5 inches above work surface and drop; repeat 4 times. Let stand 20 to 30 minutes or until tops are no longer sticky.

Position oven rack in center of oven. Preheat oven to 300°F. Bake 13 to 15 minutes or until bottoms just begin to brown. Cool 2 minutes on pan. With a spatula, lift cookies from parchment; cool thoroughly on wire rack. Spread ¼ teaspoon frosting on flat side of one cookie; sandwich with flat side of another. Store in an airtight container up to 3 days.

Creamy Vanilla Frosting: In a large bowl, beat 2 tablespoons softened butter and 2 tablespoons shortening with electric mixer until smooth. Beat in 1 cup powdered sugar, ½ cup at a time. Beat in 1½ teaspoons milk and ¼ teaspoon vanilla extract until creamy. Makes about ½ cup.

Macaron Snowman: Prepare untinted batter. Print snowman template from Hy-Vee Seasons magazine website; slide under parchment on cookie sheet as guide for piping batter. Holding tip about ¼ inch from parchment, outline snowmen first, then fill in with zigzag motion. Bake and cool as directed, above. Decorate half of the snowmen as follows: For scarf, pipe on frosting tinted with red food coloring. For cap, spread on frosting tinted with blue food coloring. Pipe on eyes and nose using frosting tinted with cocoa. Use frosting to attach mini chocolate chips for buttons, red cinnamon candies for tassels and decorated snowmen to plain ones, flat sides together.

Pastel Macarons: Add food colorings and alternate flavorings in place of vanilla to make the varieties shown on page 14. To make matching pastel frosting, add half the number of food coloring drops as required in the batter.

Nutrition facts per serving: 110 calories, 5 g fat, 1 g saturated fat, 0 g trans fat, 5 mg cholesterol, 40 mg sodium, 17 g carbohydrates, 1 g fiber, 15 g sugar, 2 g protein. Daily values: 0% vitamin A, 0% vitamin C, 0% calcium, 0% iron.



Make this holiday snowman using
a variation of this recipe.

View video at
www.hy-vee.com/resources/videos

MACARON snowman

RASPBERRY



PEPPERMINT



ALMOND



LEMON



MINT



CINNAMON

PASTEL MACARONS

Substitute Tone's flavorings for vanilla in French Macarons, page 13, and tint with Tones's food coloring, as follows:

Raspberry extract + 25 drops red + 5 drops blue

Peppermint flavor + 5 drops red

Almond flavor + no color

Lemon extract + 10 drops yellow

Mint extract + 7 drops green

Cinnamon extract + 8 drops red + 5 drops yellow + 4 drops blue. To darken, add 1 teaspoon cocoa powder with the almond meal.



Tones Extracts, Flavoring or Food Coloring: select varieties 1 to 4 oz. \$1.58
\$1 off Spice Island Spices: select varieties .04 to 14.5 oz.

CANDY CANE COOKIES

Enlist little hands to assist rolling dough into crayon-width ropes.

Prep: about 55 minutes
Chill Time: 30 minutes
Cook Time: 16 minutes
Serves 20 (1 cookie each).
½ cup Hy-Vee shortening
½ cup Hy-Vee butter, softened
1 cup Hy-Vee powdered sugar
1 Hy-Vee large egg
1 teaspoon almond extract or
½ teaspoon peppermint extract
1 teaspoon Hy-Vee vanilla extract
2½ cups Hy-Vee all-purpose flour
1 teaspoon Hy-Vee salt
Red food coloring

In a large mixing bowl, beat together shortening and butter. Beat in powdered sugar, egg and extracts. Combine flour and salt; beat into butter mixture until combined. Divide dough in half. Add enough red food coloring to one-half of dough to reach desired color; stir to evenly distribute color. To make shaping easier, chill dough 30 minutes.

Preheat oven to 375°F. Using 1 tablespoon of dough for each rope, roll dough on a lightly floured surface using fingers in a gentle back-and-forth motion, forming a 4-inch-long smooth rope. There should be an equal number of plain and red ropes. Place a rope of each color side by side; press together lightly and gently twist. Arrange about 1½ inches apart on an ungreased baking sheet, curving one end into a cane.

Bake about 8 minutes or until cookies are firm to the touch (not brown). Cool for 1 minute before transferring cookies to wire rack to cool completely. (Note: Cookies break easily at the curve so take extra care in handling them.) Store in a tightly covered container, using wax paper between layers.

Nutrition facts per serving:

170 calories, 10 g fat, 4 g saturated fat, 0 g trans fat, 20 mg cholesterol, 120 mg sodium, 18 g carbohydrates, 0 g fiber, 6 g sugar, 2 g protein. Daily values: 4% vitamin A, 0% vitamin C, 0% calcium, 4% iron.

APRICOT BARS

Apricot adds fruity sweetness to this oatmeal-crusted bar.

Prep time: 30 minutes
Cook time: 45 minutes
Serves 24 (1 bar each).
1¼ cups Hy-Vee apricot preserves
3 (6 ounces each) packages Hy-Vee dried apricots, chopped into ¼-inch pieces
2 cups Hy-Vee all-purpose flour
1½ cups packed Hy-Vee light brown sugar
1½ teaspoons Hy-Vee ground cinnamon
¾ teaspoon Hy-Vee salt
¾ teaspoon Hy-Vee baking soda
¼ teaspoon ground cloves
2¼ cups Hy-Vee old-fashioned oats
1 cup Hy-Vee English walnut pieces
1½ cups Hy-Vee unsalted butter, melted
1 Hy-Vee large egg, at room temperature, beaten
1½ teaspoons Hy-Vee vanilla extract

Preheat oven to 350°F. Line a 13×9×2-inch baking pan with aluminum foil, extending the foil over the edges of the pan. Lightly grease the bottom and sides of foil-lined pan with softened butter. For filling, in a small bowl combine the preserves and apricots. Set aside.

For crust, in a large bowl combine flour, brown sugar, cinnamon, salt, baking soda and cloves. Stir in oats and walnuts. Add melted butter, egg and vanilla; stir mixture until thoroughly combined. Press half onto the bottom of the prepared pan. Spoon the filling over the crust and spread with a spatula to within ¼ inch of the sides of the pan. Spoon the remaining crust mixture over the filling; spread evenly to cover.

Bake until light and golden, about 45 minutes. Cool in pan on a wire rack. Use foil to lift bars out of the pan. Place on a cutting board; using a sharp knife, cut into bars. Store bars in a single layer in an airtight container at room temperature for up to 3 days.

Nutrition facts per serving: 360 calories, 15 g fat, 8 g saturated fat, 0 g trans fat, 40 mg cholesterol, 135 mg sodium, 54 g carbohydrates, 3 g fiber, 26 g sugar, 4 g protein. Daily values: 15% vitamin A, 20% vitamin C, 4% calcium, 10% iron.

RASPBERRY-ALMOND THUMPRINTS

A wooden spoon handle forms the "thumbprints" in these buttery, almond-flavored treats filled with jam.

Prep Time: 35 minutes
Bake Time: 36 minutes
Serves 34 (1 thumbprint each).
1 cup Hy-Vee butter, softened
½ cup Hy-Vee granulated sugar
1 Hy-Vee egg yolk
½ teaspoon almond extract
¼ teaspoon Hy-Vee salt
2 cups Hy-Vee all-purpose flour
½ cup Hy-Vee red raspberry preserves
2 ounces semisweet chocolate, melted

Beat butter and sugar with electric mixer on medium speed. With mixer on low speed, beat in egg yolk, almond extract and salt until well combined. Beat in flour. Cover and chill in refrigerator for 45 minutes. Dough should be somewhat soft to prevent cracking during shaping.

Preheat oven to 350°F. Shape dough into 1-inch balls. Place about 1 inch apart on ungreased cookie sheet. Make a ½- to ¾-inch wide indentation in each cookie with the end of a wooden spoon handle. Bake for 10 to 12 minutes or until light brown on bottom. Cool on wire rack.

Using a small spoon, fill cookies with raspberry preserves. Place melted chocolate in an unpleated plastic sandwich bag, snip one corner and squeeze bag to pipe chocolate over cookies.

Nutrition facts per serving: 110 calories, 6 g fat, 4 g saturated fat, 0 g trans fat, 20 mg cholesterol, 20 mg sodium, 13 g carbohydrates, 0 g fiber, 6 g sugar, 1 g protein. Daily values: 4% vitamin A, 0% vitamin C, 0% calcium, 2% iron.



CANDY CANE cookies



raspberry-ALMOND
thumbprints



apricot BARS

GIFT WRAPPED

Each individual cookie at your exchange becomes part of a festive gift for your friends and their families. So take a little extra time with presentation. Here are few ideas to get you started.

Handle with care. Apricot Bars, *above*, can be a bit sticky. Swaddling each bar with brown paper and securing with a 1½-inch-wide strip of fabric will protect fingers and look inviting.

Wrapped with joy. Make an attractive mini-knapsack by gathering corners of cellophane or tissue over a few cookies and tying with holiday ribbon. Or stack two or three cookies and tie with colorful string, raffia or ribbon, *page 8*.

Small indulgences. Mini-cupcake papers in assorted designs perfectly set off bite-size cookies, *page 8*. Full-size papers hold multiple cookies, *page 11*.

Wrapped in love. A colorful assortment of mini-boxes just right for delivering cookies is available at Hy-Vee. Or nest cookies on scrapbook papers cut with scalloped scissors, put them in vellum envelopes or place on lace doilies.



Cookie Exchange Boxes
1 ct. \$4.99

BEST of the BLUE



Maytag Blue Cheese has a split personality. It has a soft side—creamy and so delicate you can cut it with the edge of a cracker. Then there's its wild side. Bite into a chunk and its pungent flavor bites back a little. It's more than a cheese, it's an experience.

TEXT STEVE COOPER PHOTOGRAPHY TOBIN BENNETT

Deep in the hillside caves of an Iowa dairy farm, wheels of Maytag Blue cheese develop the moist crumbly texture and mildly piquant flavor that has delighted cheese lovers and chefs for over 70 years. Made by hand from fresh milk supplied by local dairy herds, Maytag Blue is so smooth it can be enjoyed on crackers with a glass of red wine. Yet, melt it across a steak or burger and it adds a rich, tangy explosion of flavor.

The famous cheese is produced by the small, family-owned Maytag Dairy Farm in Newton, Iowa. An internationally recognized artisan cheese that has won numerous awards, Maytag Blue is made the old-fashioned way. Every step is completed by hand in the original factory, from stirring the milk as it gradually forms cheese curds to wrapping the finished cheese. Considered something of a national treasure, the company has never advertised. Maytag Blue gained its reputation by word of mouth.

CREATING AN AMERICAN BLUE

It was in 1941 that Frederick Louis Maytag II, grandson of the founder of the appliance company, became interested in using his rich cow's milk to make an American blue cheese. While blue cheeses, most notably Roquefort, had been produced for hundreds of years in Europe, no one in the United States had developed a technique for reliably producing a cow's milk blue cheese that held its quality. That changed in the 1930s when a team of two Iowa State University microbiologists solved the problems. Fred Maytag obtained the patent for the process, changed his bottling plant to a cheese factory and a culinary star was born.

AN ART FORM

While the cheese is still produced in the original factory, there is meticulous attention to detail. Throughout the process,

cheesemakers—some with more than 30 years of experience—take care to ensure that the facility is kept scrupulously clean. At each step, they take samples and keep tabs on the milk's chemistry as it slowly transforms into cheese. The blue veins come from the introduction of a friendly bacteria at the opportune moment. The caves keep the cheese in an ideal environment, exposed to high humidity and cool temperature while the bacteria does its work as the flavor ripens.

But making a great blue is not only the result of a careful, step-by-step method. Crafting such a notable cheese is as much an art as it is an industry. In some ways, cheese is like wine. Each batch can vary in flavor, mouth feel and texture in the same way that wine can vary in taste from bottle to bottle, even when made in the same year by the same vintner.

Maytag cheese is made in such small batches that company president Myrna Ver Ploeg takes a taste daily from each of the dozen or so wheels produced. She—and the skilled team that brings the recipe together—make certain that each cheese meets standards for appearance and taste.

LOVE THE TASTE

"People love the taste," says Chris Smith, Hy-Vee cheese specialist in Urbandale, Iowa. "It's a mild cheese that's a somewhat softer flavor than Roquefort blue cheese. But Maytag has a lot of flavor. It's always in demand. People want it for salads, they put it on steaks and, during the football season, a lot of it goes to tailgaters for dips."

Recently, one customer even made a special order. She needed the cheese cut and wrapped in a manner that could pass through airport security here and abroad. A European, she was taking her prized Maytag blue back home to share.

"She found something she liked and she wanted others to taste it, too. It's that kind of product," Smith says.



Oscar Mayer Butcher Cut Bacon:
22 oz. \$6.49



Hot Pockets, Lean Pockets or Stuffed Sandwiches: select varieties
12 pk. \$10.99



Ball Park Meat Franks: select varieties
12.8, 14 or 16 oz. 2/\$4.00



Hillshire Farm Smoked Sausage or
Lit'l Smokies: select varieties
12 to 14 oz. 2/\$6.00



Hillshire Farms Lunchmeat: select
varieties 7 to 9 oz. \$3.28



State Fair Corn Dogs or Mini Corn Dogs:
select varieties 8 to 16 oz. \$2.68

BLUE CHEESE, BACON AND APPLE SALAD WITH GREEN ONION VINAIGRETTE

The flavor triangle of smoky bacon, tangy blue cheese and slightly sweet apple creates captivating counterpoints in this simple salad.

Prep Time: 20 minutes

Serves 6:

- 1/3 cup Grand Selections olive oil
- 2 tablespoons Grand Selections red wine vinegar
- 1 teaspoon course ground mustard
- 1 teaspoon Hy-Vee honey
- 1/4 teaspoon Hy-Vee salt
- 3 green onions
- 1 (6 ounce) bag baby spinach
- 2 stalks celery, thinly bias-sliced
- 6 slices Hy-Vee smoked, thick-sliced bacon, cooked, drained and crumbled

1 tart red apple, cored and cut into chunks

2 ounces crumbled blue cheese

For dressing, whisk together olive oil, vinegar, mustard, honey and salt. Thinly slice white portion of green onions and stir into dressing.

Thinly slice green portion of green onion; set aside. In a large bowl toss baby spinach, reserved sliced green onion and celery. Just before serving, add bacon, apple and blue cheese. Toss with dressing.

Nutrition facts per serving: 220 calories, 18 g fat, 4.5 g saturated fat, 0 g trans fat, 15 mg cholesterol, 490 mg sodium, 9 g carbohydrates, 2 g fiber, 4 g sugar, 6 g protein. Daily values: 30% vitamin A, 10% vitamin C, 8% calcium, 6% iron.





BLUE CHEESE-STUFFED EYE-OF-ROUND

An inexpensive, lean cut of beef becomes a prized entrée using a unique roasting method and the impressive qualities of blue cheese.

Prep Time: 25 minutes

Roast Time: 104 to 134 minutes

Rest Time: 10 minutes

Serves 6.

1 (2-pound) eye-of-round roast

¼ teaspoon Hy-Vee pepper

¼ teaspoon Hy-Vee salt, divided

4 ounces crumbled blue cheese

Butchers' twine

1 tablespoon fresh thyme leaves or

1 teaspoon Hy-Vee dried thyme

3 cloves garlic, minced

1 tablespoon Grand Selections olive oil

Preheat oven to 500°F. To butterfly roast, make a lengthwise cut down the center, cutting to within ½ inch of opposite side of meat. Make a similar cut on either side of first cut. Open meat flat. Sprinkle cut surfaces with pepper and ⅛ teaspoon salt; sprinkle with blue cheese and press into meat. Roll up roast tightly and secure in 3 places with twine. Place rolled roast in a greased baking dish.

In a small bowl combine thyme, garlic, olive oil and remaining ⅛ teaspoon salt. Rub mixture over roast. Roast 7 minutes per pound. Reduce

heat to 250°F and roast, without opening oven door, 1½ to 2 hours or until internal temperature reaches 145°F for medium doneness. Remove from oven. If desired, sprinkle additional blue cheese over roast. Cover and let rest 10 minutes. Remove twine and slice into ½- to ¾-inch slices to serve.

Nutrition facts per serving: 390 calories, 17 g fat, 8 g saturated fat, 0 g trans fat, 115 mg cholesterol, 440 mg sodium, 1 g carbohydrate, 0 g fiber, 0 g sugar, 52 g protein. Daily values: 2% vitamin A, 0% vitamin C, 10% calcium, 20% iron.



1



2



3



4

FROM CHEF CURTIS STONE



"The creamy texture and pungent, salty flavor of blue cheese is bold enough to *stand up to other robust flavors.*

It works beautifully on burgers with sweet caramelized onions or sprinkled over a salad that's been tossed in tangy vinaigrette, which will cut its richness."

<< PERFECT LITTLE BITES

1. ASPARAGUS-HAVARTI GRILLED CHEESE

PREP TIME: 30 MINUTES. COOK TIME: 12 MINUTES. SERVES 16.

Trim **12 ounces** of **fresh asparagus** and cut into 2-inch lengths. Microwave, covered, in a glass dish for 2 minutes; cool. Lightly spread **16 slices** of **cocktail rye bread** with **raspberry jam**. Top each with **a slice of Havarti cheese** cut to fit. Place asparagus side-by-side on half of the bread slices; top each with one of the remaining bread slices. Butter both sides of sandwiches. Cook in a skillet over medium heat until browned and cheese melts. Halve diagonally.

2. BRIE AND CRANBERRY CROSTINI

PREP TIME: 30 MINUTES. COOK TIME: 10 MINUTES. SERVES 24.

Cut **24 (1/4-inch) slices** from a **baguette**. Lightly brush both sides with **olive oil**. Bake in a 400°F oven for 5 minutes per side; cool. Spread **1 to 2 teaspoons** **Brie** on each crostini. Stir together **1/2 cup** **cranberry relish** and **1 tablespoon** **finely chopped orange (including rind)**. Spoon over Brie. Garnish with **green apple slices**.

3. BELGIAN ENDIVE WITH BOURSIN

PREP TIME: 30 MINUTES. SERVES 24.

Using **leaves** from **3 to 4 small Belgian endives**, spread about **2 teaspoons** **garlic and herb Boursin** on the wide end of each of **24 endive leaves**. Garnish with **Hy-Vee sliced almonds**.

4. MEDITERRANEAN PEPPER BITES

PREP TIME: 30 MINUTES. COOK TIME: 15 MINUTES. SERVES 12.

Core and seed **2 medium yellow bell peppers**; cut each into 6 wedges and place on a baking sheet. Combine **1/4 cup** **minced kalamata olives**, **1/4 cup** **minced red onion**, **1/4 cup** **seeded and minced tomato** and **1 1/2 teaspoons** **dried oregano**. Spoon **1 tablespoon** onto each pepper wedge and top each with **1 tablespoon** **crumbled feta**. Drizzle with **olive oil**. Bake in a 450°F oven for 12 to 15 minutes or until cheese begins to brown but peppers are still firm.

5. BLUE CHEESE-STUFFED NEW POTATOES

PREP TIME: 30 MINUTES. COOK TIME: 45 MINUTES. SERVES 24 (1 HALF EACH).

Preheat oven to 400°F. Spray an 8×8-inch baking dish with nonstick cooking spray; place **12 Hy-Vee Strawberry Red Smart Bite potatoes** in pan, shaking to coat. Bake 30 minutes; cool slightly. Meanwhile, beat together **4 ounces** **softened Hy-Vee cream cheese**, **3 tablespoons** **crumbled blue cheese**, **1 tablespoon** **dry white wine**, **2 teaspoons** **snipped fresh chives**, **1/8 teaspoon** **Hy-Vee salt** and **1/8 teaspoon** **Hy-Vee cracked black pepper**. Halve potatoes. With melon baller or small spoon, scoop out centers leaving **1/8-inch shells**. Add potato flesh to cheese mixture; beat until smooth. Fill shells. Combine **2 tablespoons** **Hy-Vee plain bread crumbs** with **1/2 tablespoon** **melted Hy-Vee butter**; sprinkle over potatoes. Bake an additional 15 minutes.



Breton Crackers:
select varieties
7 to 8.8 oz. 2/\$6.00



Boursin Cheese:
select varieties
5.2 or 6.5 oz. \$5.99

HY-VEE Specialty Cheeses

Cheese has been famously described as "milk's leap towards immortality." Hy-Vee's cheese specialists search the world for the best-tasting artisanal cheeses, created by master cheesemakers. There are Gouda, Havarti, Gruyère, Muenster, Parmesan, Manchego and many more. Not sure which cheeses you prefer?

Talk to our store experts in your Hy-Vee Specialty Cheese Department and sample before you buy.



HY-VEE HOMESTYLE Pies

*The most wonderful time of year—pie season—is upon us.
Celebrate with a slice of freshly baked Homestyle Pie from Hy-Vee.*

PHOTOGRAPHY CARMEN TROESSER

Technically, pie season can be observed any time of year. But it's particularly appealing as the cooler nights of winter approach. A single bite from a warm Homestyle Pie will assure you that all is right in your world. Life is good.

The light, buttery crust combines with your favorite fillings to offer a rich, satisfying taste. Each will take you back to childhood, when mother or grandmother served up homemade goodness.

Take note apple and berry lovers. Every bite comes up with mounds of juicy, plump, fresh fruit. "The primary ingredients

are whole fruits that are baked in their own natural juices," says Don Wilkens, a Hy-Vee bakery supervisor.

Each of these 10-inch pies is available in eight delicious flavors, baked fresh daily. Fruit offerings include ripened apple, peach, blueberry and cherry. There are also pumpkin, Southern pecan, pineapple upside-down and caramel-walnut-apple pies. Half and quarter pies are also available.

The desserts don't need refrigeration and are best eaten within a day or two of purchase. Celebrate the season with each bite.





Homestyle Pecan Pie 10-inch \$12.99



Homestyle Cherry Pie 10-inch \$11.99



Homestyle Pumpkin Pie 10-inch \$9.99



Catch of your Day

Succulent, simple to prepare and always a crowd-pleaser, shrimp and crab are shellfish favorites. Ideal for special gatherings, they can also be ready in a flash for weeknight dinners. Learn how to select the best, store it properly and use it in a variety of delicious recipes.

TEXT AMY AHLBERG PHOTOGRAPHY TOBIN BENNETT



Picture your favorite seaside vacation meal: Is it sweet, tender crab legs dipped in butter; crunchy coconut shrimp; or maybe a spicy crab boil? Luckily, there's no need for these vacation favorites to remain a wistful daydream. These days, truly fresh, flavor-packed shellfish is easy to find, prepare and enjoy—even for those of us living far from the ocean. From shrimp to Alaskan crab legs to blue crabs, these fruits of the sea aren't just perfect for entertaining, they make it easy to pull together family meals in minutes.

"If you can boil water, you can cook frozen crab or raw shrimp. It's that simple," says Rick Harris, Hy-Vee seafood manager in Liberty, Missouri. With a family of seven, Rick is always looking for quick recipes, and he says shrimp and crab fit well into evening meals prepared on the fly. He often makes shrimp at home by bringing water to a boil, adding a teaspoon of seasoning, then adding shrimp and cooking for 4 minutes before transferring them to a bowl and tossing with butter. "We like green vegetables on the side, along with baked potatoes," Rick says.

PURCHASING, STORING, HANDLING

When shopping for frozen shellfish, look for solidly frozen packages. Frozen shellfish is often precooked, so all you have to do is warm and eat. Fresh or thawed shellfish from the refrigerated seafood counter should be bright in color and show no discoloration or

dryness. Whether it's frozen or chilled, it's vital to make sure that your seafood is refrigerated or cooked the moment you get it home.

To thaw, place frozen shrimp under cold slow-running water for 20 to 30 minutes, or thaw overnight in a refrigerator set to a temperature of 32°F to 42°F. Never allow seafood to thaw at room temperature and never refreeze once thawed.

CRABS DEMYSTIFIED

Cooking frozen whole crabs is as easy as shrimp. Thaw in refrigerator overnight. Boil crab in water with spices for 10 to 20 minutes, depending on size of crabs. When shells turn color, usually a reddish orange, crabs are ready to eat.

Alaskan King crab legs are superb simply chilled, broiled or grilled. Serve them with melted butter. Crab tastes sweet and mild. As with shrimp, crab is good with cocktail sauce.

To bake thawed crab legs, preheat oven to 350°F and crack shells. Bake for 8 to 9 minutes. When done, the meat looks very white and will be firm but not rubbery. Crack open the shells and serve with vegetables and rice.

You may have some anxiety about cracking crabs. Relax. "You can either slit them open using kitchen shears, or just take a sturdy fork and run the prongs down the side of the leg," Rick says.

SUCCESSFUL PREP

The number one rule for preparing superb shellfish: Don't over-cook. Follow recipe instructions, and remember that precooked shellfish doesn't require cooking. It can be eaten immediately after thawing or warmed briefly. Check with your Hy-Vee seafood specialist if you have questions.

CRAB SEASONING

Add a splash of flavor to any freshly cooked seafood, such as this king crab meat, with a touch of lemon zest and sea salt, or try orange or lime zest.



SEAFOOD SEASONING

Create a lively depth of taste when you serve fresh shrimp. Sprinkle on Chef Paul Prudhomme's Seafood Magic and some chopped parsley.

SNOW CRAB RISOTTO

Wine, shallots, tomatoes and fresh basil set a worthy stage for delicately flavored seafood. Hy-Vee chef Don Lewis recommends pairing this risotto with roasted zucchini.

Prep Time: 25 minutes

Cook Time: 35 minutes

Serves 6 (1 cup each).

4½ cups chicken stock, divided
2 tablespoons Grand Selections olive oil
3 tablespoons chopped shallots
3 cloves garlic, chopped
2 cups uncooked Arborio rice
1 cup dry white wine
1 teaspoon Hy-Vee sea salt
1 teaspoon Hy-Vee cracked black pepper
1 cup ¼-inch-thick-sliced portabella mushrooms
½ cup Hy-Vee Italian stewed tomatoes, chopped
2 tablespoons finely chopped fresh basil leaves
1½ cups cooked, shelled snow crab
1 cup freshly grated Parmigiano-Reggiano cheese, divided
½ cup finely chopped Italian parsley

In a medium saucepan over medium-low heat, bring chicken stock to a simmer; reduce heat to low, cover and keep warm.

Heat olive oil in a heavy medium-size saucepan over medium heat. Add shallots and garlic; sauté 2 to 3 minutes, stirring occasionally. Add rice and stir to coat with oil. Cook until the rice becomes slightly toasted, 1 to 2 minutes. Add the wine; cook and stir until wine is absorbed. Add 1 cup hot stock, salt and black pepper to rice. Cook, stirring constantly, until stock is absorbed. Add another cup of stock, stirring constantly until absorbed.

Add mushrooms, tomatoes, basil and 2 cups more stock. Stir slowly until stock is absorbed. Add the crab and cook 2 to 3 minutes. Rice will be done when cooked on the outside with a slight "crunch" in the middle. Add ½ cup stock and remove from heat. Stir in ½ cup cheese and divide evenly among 6 bowls. Garnish each bowl with remaining cheese and parsley. Serve immediately.

Nutrition facts per serving: 420 calories, 9 g fat, 3.5 g fat, 0 g trans fat, 60 mg cholesterol, 1180 mg sodium, 53 g carbohydrates, 2 g fiber, 2 g sugar, 25 g protein. Daily values: 4% vitamin A, 4% vitamin C, 20% calcium, 6% iron.



"Crab is more of a winter season dish. It's a little different, kind of out of the norm. Really delicious."

CHEF DON LEWIS, OMAHA HY-VEE



COCONUT SHRIMP

To make the most of this recipe, Hy-Vee chef Jane Marie Wold recommends using fresh shrimp. Uncomplicated, this is a crunchy delight for an evening meal or for entertaining.

Prep Time: 25 minutes

Cook Time: 15 minutes

Serves 5 (4 to 6 shrimp and about 3 tablespoons sauce each).

Peanut oil for frying

½ cup Hy-Vee plain bread crumbs

1½ teaspoons Chinese five-spice powder

½ teaspoon Hy-Vee sea salt

¼ teaspoon cayenne pepper

1 cup Hy-Vee shredded coconut

2 large egg whites

1 pound large (20- to 30-count) shrimp, peeled and deveined with tails left on

Lime wedges, for garnish

Ginger-Apricot Dipping Sauce, for serving

In a skillet, heat 2 inches peanut oil over medium heat to 325°F. Meanwhile, in a shallow dish season bread crumbs with five-spice powder, salt and cayenne pepper. Coat coconut with bread crumbs by tossing.

In another shallow dish, lightly beat the egg whites with a fork. Dip the shrimp in the egg whites, allowing the excess to drop off. Coat with the coconut breading. Fry shrimp in batches in hot oil for 3 to 5 minutes, until golden and crispy. Drain on paper towels. Garnish with the lime wedges and serve with Ginger-Apricot Dipping Sauce.

Ginger-Apricot Dipping Sauce

Makes about 1 cup.

¾ cup Hy-Vee apricot jam

1 jalapeño pepper, seeded and finely chopped

3 tablespoons freshly squeezed lime juice

1 tablespoon freshly grated ginger

2 teaspoons Hy-Vee Dijon mustard

Whisk together all ingredients in a small bowl. For a smooth dipping sauce, blend all ingredients in a blender or a small food processor. Transfer to a serving bowl and refrigerate until ready to serve.



"This is a recipe that anyone can pick out and go with. It's not really extravagant; it's for any everyday cook."

CHEF JANE MARIE WOLD, IOWA CITY HY-VEE





TRADITIONAL CRAB BOIL

Recreate a beach crab boil in your own kitchen using the best from Hy-Vee's seafood counter. Season the pot with a homemade spice blend featuring red and black pepper, lemon zest and bay leaves.

Prep Time: 60 minutes

Cook Time: 20 minutes

Serves 6.

5 bay leaves, slightly crushed

Zest of 2 lemons

2 tablespoons sea salt

6 cloves garlic

1½ tablespoons black peppercorns

1½ tablespoons Hy-Vee crushed red pepper flakes

1 tablespoon mustard seed

2 teaspoons coriander seed

2 teaspoons cayenne pepper

1 teaspoon paprika

2½ gallons water (40 cups)

1 (12 ounce) bottle domestic beer

2½ pounds small red potatoes, halved

1 pound andouille sausage or Polish sausage, sliced

1 large onion, sliced ½-inch thick

½ pound fresh green beans, trimmed

12 medium-size blue crabs or a combination of 6 blue crabs,

4 king crab legs or claws and 4 snow crab clusters, rinsed

1 pound (51- to 60-count) raw shrimp, peeled and deveined

Cut fresh lemons and cocktail sauce, optional

In a medium bowl, combine bay leaves, lemon zest, sea salt, garlic, peppercorns, red pepper flakes, mustard seed, coriander seed, cayenne pepper and paprika. Place on an 8-inch square of double-thick cheesecloth and tie with string.

In a 16-quart stockpot, heat water over high heat. Add beer and spice bag. Cover and bring to a boil. Add potatoes; cover and boil 10 minutes. Meanwhile, in a large skillet cook sausage over medium heat about 5 minutes or until lightly browned. Add sausage and onion to stockpot; cover and boil 5 minutes. Add green beans and crab; cover and boil 3 minutes. Add shrimp; cover and boil 2 to 3 minutes until shrimp are pink and crab is a medium-red color. Do not overcook. Use tongs to remove crab and a large sieve to remove smaller ingredients; transfer to an oversize platter or large baking sheet. Serve with fresh lemons and cocktail sauce, if desired.

Nutrition facts per serving: 400 calories, 14 g fat, 4.5 g saturated fat, 0 g trans fat, 170 mg cholesterol, 1620 mg sodium, 35 g carbohydrates, 5 g fiber, 5 g sugar, 34 g protein. Daily values: 8% vitamin A, 40% vitamin C, 10% calcium, 15% iron.

Crab Boil in Winter

Boasting all kinds of regional variations, coastal crab boils are one of the highlights of living near the water. But here in the Midwest, you can cook up the same classic ingredients indoors and have a somewhat messy, memorable gathering, thanks to our recipe from Executive Chef Don Lewis of the Hy-Vee in Omaha, Nebraska. Your boil will be an indoor picnic and party. Here are a few tips for hosting a successful indoor crab boil:

- You'll need a large stockpot or kettle with an interior basket, some wooden mallets, serrated-edge knives, paper for the table and a lot of premoistened wipes or napkins.
- Heat crabs until just cooked through—no longer. They'll turn red when cooked. You can tell when they're done by removing a claw and cracking it with a mallet or the handle of a heavy dinner knife. Extract a little meat from the claw with a serrated knife and check for doneness. It should be tender and heated all the way through. If it is overcooked, the meat will be dry and tough.
- Set up your dining area the way it's done in a waterfront crab house. There will be lots of shelling going on, so set up in a room with plenty of open space and an easy-to-clean floor. Put up a long table or tables, covered with a "tablecloth" of butcher paper or, in a pinch, newspaper covered with parchment paper. This is an informal gathering, no elegance allowed.
- Serve crab, sausage and vegetables family-style on platters or in large bowls. Cracking tools are more important than place settings. Leave room on the table for plenty of seasonings, hot sauce, cocktail sauce, lemon wedges, warm melted butter and crusty French Baking Stone bread.

Preparing Shrimp

Looking for other ways to prepare versatile shrimp? Here are a few more cooking suggestions.

- Purchased fresh shrimp? The shell may need to be peeled and the shrimp deveined. Here's how:

Shelling. Wash shrimp in cold water and pat dry. Holding shrimp in one hand, pull legs off. Peel the thin shell off, starting where legs were attached.

Deveining. The vein shows as a black line running from front to rear along the shrimp's back. With a sharp knife, make a shallow incision down the center of the back. Holding shrimp under running cold water, open the incision with fingers. Wash away all of the black you see. When completely clean, the shrimp is ready to cook.

- For an out-of-this-world hors d'oeuvre, wrap raw shrimp with a half strip of bacon and secure with a toothpick; grill or bake briefly until the shrimp is pink and the bacon is crisp.
- To avoid peeling and deveining shrimp, purchase precooked shellfish and the work has been done.
- Precooked shrimp are perfect to add at the last minute to pasta dishes, stir-fries and sautés.
- Another tasty use for precooked shrimp: Add them at the end of cooking time when making soup.



Shrimp tails can be left on or removed at the table before eating. If you prefer to remove, simply squeeze the spot where the tail joins the body and the tail will come off.

FRESH FROM THE SEA

For more than 30 years, retired crabber and fisherman Johnny Orlando worked the shellfish-rich grounds off Alaska. Though it was challenging, fatiguing and sometimes dangerous, he loved the life.

"It's the most wonderful thing in world," says Orlando, of Mukilteo, Washington. "You might be just outside Bristol Bay at one point and then find yourself far north of St. Lawrence Island in the Bering Sea or clear up to the ice pack. You put out the pots and hope to get all the crab your ship can hold."

Crabbing is a grueling task. Metal pots or traps must be baited with fish and lowered to the ocean floor. When filled with heaps of crabs, the heavy pots are lifted to the boat, the catch is sorted by size and emptied into holding tanks. The pots are then re-baited and the process begins anew.

"You work really hard—25 to 35 hours straight sometimes—but you eat like a king," Orlando says.

CRAB FOR EVERYONE

Now we can all eat like royalty. In recent years, it has become just as easy to purchase fresh, succulent seafood for dinner in the Midwest as it is on the coasts. Prove it to yourself by taking a quick scan of the seafood cases at Hy-Vee. We all know that we live hundreds of miles from the ocean. Obtaining shellfish here takes a lot of people doing their jobs within strict standards.

The effort requires the labor of crabbers in boats, workers who quickly precook and flash-freeze the catch and crews who move shellfish from the coast to the Midwest in record time. There are federal inspectors who ensure that crab meat is safe and sized correctly. Finally, products require dedicated Hy-Vee seafood managers. All links in the delivery chain must make certain the meat remains frozen to maintain its fresh-from-the-sea flavor.

"This cold chain is very important," says Rick Harris, Hy-Vee seafood/service meat manager in Liberty, Missouri.

SEAFOOD YOU CAN TRUST

For consumers to have absolute confidence that their families are eating nutritious, completely safe shellfish, Hy-Vee seafood managers must also have the same confidence. To raise this trust level, government regulation and inspection has increased over the last 30 years. The seafood industry has responded and the supply chain has strengthened.

An industry group, the Alaskan Seafood Marketing Institute (ASMI), was formed to educate commercial fishers about the ever-tightening rules they must follow. A major current goal is ensuring crab sustainability—that is, making sure the crab population will remain healthy enough to ensure the catch will be there next year and for years to come.

Tyson Fick, ASMI communications director, says, "The folks at Fish and Game make determinations...about a total allowable catch. Fisheries have, for example, Bering Sea snow crab quotas for different areas and subregions. As the boats come in, they record poundages, and also only keep male crabs of a certain size."

To boost consumer confidence, Hy-Vee has doubled down on federal inspection. Seafood is already examined by the U.S. Department of Commerce when a catch arrives in port. That's the only mandatory inspection. But Hy-Vee underwrites the stationing of a full-time inspector at its seafood warehouse in Ankeny, Iowa.

"With every shipment, I go through a laundry list of items to make sure that everything is meeting the standards," says Bryan Sauve, who has been checking Hy-Vee seafood for 10 years. "I look for black spots, broken pieces, size, dehydration and much more."

"Years ago, there were some shady characters out there supplying seafood. Suppliers now realize that if their products don't pass inspection, they will lose money. That encourages everyone to meet the standards. Today, it's all about giving consumers confidence."



SHRIMP AND CRAB

Wild American shrimp comes from the Gulf region and is labeled "Wild American Raised." Hy-Vee sells four sizes of shrimp, with the largest at 6–8 shrimp to a pound and the smallest at 51–60 to a pound.



Instead of sizing by count per pound, crab is sized by how many it takes to equal 10 pounds. Long ago, that was the average weight of a box filled with crabs. By that measure, Alaskan king crabs are judged to be these sizes: small at 20–25 crabs equalling 10 pounds, medium at 12–14 and jumbo at 6–9.



SPECTACULAR COCONUT CAKE

DOUBLE CHOCOLATE CAKE



WALNUT-CARROT CAKE

HAVE YOUR
cake . . .

AND DECORATE IT TOO



VANILLA SPONGE CAKE WITH
LEMON FILLING

Think of cake as a party on a pedestal. Stack homemade cake layers to form a tasty canvas. Then use frosting and decorating ideas from Hy-Vee cake designers to transform your creation into a special occasion dessert.

TEXT DIANA MCMILLEN PHOTOGRAPHY ADAM ALBRIGHT AND TOBIN BENNETT

Our grandmothers knew that for a truly delicious, memorable cake, it had to be homemade. Box mixes, though convenient and tasty, just can't compete with the moist, tender texture and melt-in-your-mouth flavors of a made-from-scratch cake.

Featured here are delicious, can't-miss recipes with tips to help you turn out a masterpiece every time. There's a rich double-chocolate dream with chocolate buttercream so addictive you'll want to eat it from the bowl, and a mouthwatering triple-layer cake oozing with silky coconut filling and topped with mounds of coconut. Try our walnut-studded carrot cake with the perfect pairing of fall spices and tangy cream cheese frosting. Or, maybe you'd prefer the belle of the ball—a light and fruity lemon chiffon.

Frosting and embellishing a cake is easier than it looks, especially with tips from the decorating professionals at Hy-Vee. In the pages ahead, we share nine ways to turn a plain Jane into a dramatic diva.

TAKE THE CAKE

Before you apply frosting, chill the cake so it's easier to handle and less crumby, says Sandra Fridley, a Hy-Vee cake decorator in Des Moines, Iowa. Next, she suggests leveling the cake with a cake saw or long serrated knife. "I usually just take off the dome-shaped top," Sandra says. If you want it really flat, put a pan on top of the trimmed layer and check it with a small level. For three or more layers, the middle layers should be leveled. Leveling the top is optional; some like a sloping top and some don't.

For layer cakes, flip the foundation layer bottom side up. Using a half cup of frosting or more, spread on top as a filling between layers; repeat for any additional layers. Place the final layer right side up. Once stacked, spread a thin layer of frosting over the

bare cake. "This crumb coat seals in the crumbs and sets it up so the main layer of icing holds better," says Sandra. Now you're ready to frost and dress it up.

"There's no exact science to the amount of frosting to use on a cake," says Sandra. "Some people just like more."

For a decorated cake, you'll need a $\frac{1}{4}$ -inch layer of frosting for a smooth look and a $\frac{1}{2}$ -inch layer for a truly lavish finish. It will take 3 to 4 cups of frosting for these treatments. Want to make swirls? Spread on more frosting.

CAKE WALK

When considering the appearance of your cake, fuel creative decorating ideas with a walk through the aisles at Hy-Vee. You'll find inspiration and options at almost every turn.

Peel-and-pull licorice can be positioned as swirls around the sides of a cake, *page 39*. Or roll out slightly warmed green gum drops on sugar-covered parchment paper, cut into holly leaves and dust with sugar; then press into frosting, adding red gum drops as berries, *page 39*. Other easy frosting add-ons include chopped candy bars, assorted nuts, grated chocolate, broken cookies, orange peel, chopped candied ginger, toffee pieces or coffee beans.

Searching for an easy finish? Spoon warm fudge or caramel ice-cream topping over a layer cake, using enough so the topping drips down the sides. Top with piped-on whipped cream and maraschino cherries with stems intact, *page 39*.

To give your cake a glistening appearance, use a trick from Katie O'Connor, Hy-Vee cake decorator in Lincoln, Nebraska. She uses chunky sugar as her go-to winter cake-finishing ingredient. Available in electric colors from blazing blue to hot pink to silver, each large grain of chunky sugar sparkles like a diamond. "It makes everything glisten," Katie says.

THE BEST WAY TO CREATE A SNOWSTORM ON A CAKE? GIVE IT A COCONUT COAT. THOUGH THE LOOK IS CHILLY, YOU'LL WARM TO THE TASTE.



Bake for 23 to 33 minutes, or until light golden brown and a toothpick inserted in the center of cakes comes out clean. Check each cake layer for doneness as baking times will vary depending on oven position. Remove from oven; cool in pans on wire racks 10 minutes. Remove from pans to cool completely. Remove and discard parchment paper from cake bottoms. When assembling, reserve cake with the most rounded top for the top layer. Place one layer, round side up, on a cake plate. Spread evenly with one-third of the Whipped Cream Filling. Top with another layer, round side up, and spread with another one-third of the filling. Top with a third layer, round side down, and spread with remaining filling. Top with final layer, round side up. Frost with Seven-Minute Frosting and coat top and sides with shredded coconut.

Whipped Cream Filling

Makes about 6 cups.

- 2 cups cold whipping cream
- ¼ cup Hy-Vee powdered sugar
- 1 (8 ounce) package Hy-Vee cream cheese, softened
- ¾ cup sweetened cream of coconut
- 1 teaspoon Hy-Vee vanilla extract
- 2 cups Hy-Vee sweetened flake coconut

In a medium bowl, beat whipping cream and powdered sugar until soft peaks form; set aside. In a large bowl, beat cream cheese, cream of coconut and vanilla until smooth. Fold mixture into cream cheese mixture; then fold in coconut.

Seven-Minute Frosting

Makes about 4 cups.

- 1½ cups Hy-Vee granulated sugar
- ½ cup water
- 3 large egg whites
- ¼ teaspoon cream of tartar
- Dash Hy-Vee salt
- 1 teaspoon Hy-Vee vanilla extract

In the top of a 2-quart double boiler, combine sugar, water, egg whites, cream of tartar and salt. Beat with the whisk attachment on low speed of an electric hand mixer 30 seconds or just until blended. Place over boiling water so the upper pan is not touching the water. Using electric hand mixer, beat the mixture constantly on high speed, about 7 minutes or until soft peaks form. Remove from heat and add vanilla. Beat the frosting 2 to 3 minutes more or until it reaches spreading consistency.

Nutrition facts per serving: 780 calories, 37 g fat, 26 g saturated fat, 1 g trans fat, 80 mg cholesterol, 430 mg sodium, 107 g carbohydrates, 3 g fiber, 77 g sugar, 7 g protein. Daily values: 20% vitamin A, 0% vitamin C, 8% calcium, 15% iron.

SPECTACULAR COCONUT CAKE

Pure as new-fallen snow, a blizzard of coconut flakes covers this festive cake.

Prep Time: 95 minutes

Bake Time: 30 to 40 minutes

Serves 20.

1½ cups Hy-Vee unsalted butter, room temperature

4½ cups cake flour

3 cups Hy-Vee granulated sugar

5 teaspoons Hy-Vee baking powder

1 teaspoon Hy-Vee salt

1 cups unsweetened coconut milk

¾ cup Hy-Vee skim milk

¾ cup sweetened cream of coconut

1 tablespoon Hy-Vee vanilla extract

8 large egg whites, room temperature

Whipped Cream Filling, recipe follows

Seven-Minute Frosting, recipe follows

3 cups Hy-Vee sweetened flake coconut, for decorating

Butter four 9-inch cake pans or spring-form pans. Line each with parchment cut to fit

bottom. Butter the parchment; dust sides of pans with flour, tapping out any excess. Place an oven rack in the bottom third of the oven and another in the top third. Preheat oven to 350°F degrees.

In a large bowl, beat butter and sugar with paddle attachment on medium-high speed of electric mixer for about 3 minutes or until light and fluffy. Scrape sides of bowl once or twice with a rubber scrapper. In a medium bowl, stir flour, baking powder and salt. In a small bowl, stir coconut milk, skim milk, cream of coconut and vanilla until smooth. Alternately add flour mixture to butter mixture in three portions with milk mixture; beginning and ending with flour mixture. In a large bowl, beat egg whites with whisk attachment on high speed until stiff peaks form. Gently fold egg whites into batter until uniform consistency is reached. Divide cake batter evenly among the prepared pans (approximately 2½ cups batter per pan). Place two pans on the top rack and two on the lower rack, staggering pans to avoid positioning them directly over one another.



WALNUT-CARROT CAKE

During this busy season, save time by decorating this moist spiced cake with walnut pieces.

Prep Time: 45 minutes

Cook Time: 30 to 35 minutes

Serves 16.

4 Hy-Vee large eggs, beaten

1½ cups Hy-Vee sugar

2 cups Hy-Vee flake coconut

1 cup Hy-Vee English walnut pieces

3 cups finely shredded carrots

1 (8 ounce) can Hy-Vee crushed pineapple, drained

1½ cups Hy-Vee vegetable oil

2 cups Hy-Vee all-purpose flour

2 teaspoons Hy-Vee baking powder

3 teaspoons Hy-Vee cinnamon

1½ teaspoons allspice

Cream Cheese Frosting, recipe follows

2 cups Hy-Vee whole English walnuts

Preheat oven to 350°F. Prepare two 9-inch-round cake pans by spraying bottom of

pans with nonstick cooking spray and coating with flour; set aside.

In a large bowl, beat eggs until blended. Add sugar and stir by hand. Stir in coconut, walnut pieces, carrots and pineapple. Add oil and stir until well mixed. In a small bowl, combine flour, baking powder, cinnamon and allspice. Pour dry ingredients into wet mixture, stirring until flour mixture is just mixed with the wet ingredients. Do not over-stir or cake will be tough.

Pour batter evenly into prepared cake pans. Bake for 30 to 35 minutes or until a toothpick inserted in the center of the cake comes out clean. Cool on wire racks for 5-8 minutes. Remove from pans and allow the cakes to cool completely.

Prepare frosting as directed. To assemble cake, place one layer on cake plate. Spread frosting over cake layer. Top with remaining layer and frost entire cake, reserving 1 cup

frosting for piping. Using reserved frosting, fill pastry bag fitted with small round tip; pipe border and eight rosettes on cake top. Place a whole walnut on each of the eight rosettes for garnish. Chop remaining walnuts; lightly press onto sides of cake.

Cream Cheese Frosting

2 (8 ounce each) packages Hy-Vee cream cheese, softened

1 cup Hy-Vee butter, softened

6 cups Hy-Vee powdered sugar

2 teaspoons Hy-Vee vanilla

Additional powdered sugar, optional

In a large mixing bowl, beat cream cheese and butter until creamy. Gradually add powdered sugar. Add vanilla mixing until smooth and creamy. Reserve 1 cup frosting for piping. If necessary, add additional powdered sugar to create piping consistency.

Nutrition facts: 930 calories, 60 g fat, 20 g saturated fat, 1 g trans fat, 110 mg cholesterol, 230 mg sodium, 98 g carbohydrates, 4 g fiber, 79 g sugar, 9 g protein. Daily values: 90% vitamin A, 4% vitamin C, 8% calcium, 10% iron.

LARGE SHELL BORDER

ROSETTE

SMALL SHELL BORDER

PIPING AND WRITING

Put a polished finish on a frosted cake by adding shells, *left*, around the base or top. To apply shells, hold a frosting-filled pastry bag with a star tip at a slight angle just above the cake. Pipe on frosting with a burst of pressure to form a large or small shell border, then ease off for a tail. Overlap the previous tail with each shell. For rosettes, *left*, use a star tip. For beads, *page 40*, use a round tip. Pipe on rosettes or beads side-by-side.

Whether piping a border or writing words, practice on the back of a baking pan or wax paper, says Janine Schwendinger, a Hy-Vee cake decorator in Rochester, Minnesota. For writing, start with a round #4 tip. "That's the tip we use for 99 percent of the cakes we decorate," she says.

Fill the bag no more than half full, and twist at the top of the frosting. Hold the bag straight up and down, and squeeze as you twist. Print letters. "With print, you can stop and start if you get nervous," adds Janine.

BASIC TIPS

Here's a good starter set of cake decorating tips.

- Round tips 4 and 12
- Star tips 16, 18 and 21

Attach one to a decorating bag and you're ready to design.



Discover the smart, easy tricks the pros use to frost a cake. View the video at www.hy-vee.com/resources/videos



Baileys Coffee Creamers: select varieties
16 oz. \$2.28



Pillsbury Pet-Ritz Frozen Pie Shells:
regular or deep dish 10 or 12 oz. \$2.38



Pillsbury Grands! Sweet Rolls:
select varieties 17.5 oz. \$3.48



Jolly Time Popcorn: select varieties
4.8 to 10.5 oz. \$1.88



Lucky Leaf Pie Filling: select varieties
21 oz. 2/\$6.00



Anchor Hocking Ceramic Serving Set:
4 pc. \$24.99



VANILLA SPONGE CAKE WITH LEMON FILLING

Cake decorating may be no more complicated than swirling frosting on a cake and carefully positioning lemon slices to ring the beauty.

Prep time: 40 minutes

Cook time: 40 minutes

Serves 20.

12 Hy-Vee large eggs, cold

3 cups Hy-Vee granulated sugar

¾ cup cold water

3 cups cake flour

3 teaspoons Hy-Vee baking powder

1 tablespoon Hy-Vee vanilla extract

3 cups heavy cream, cold

1 cup Hy-Vee powdered sugar

1 tablespoon Hy-Vee vanilla extract

2 (10 ounce each) jars lemon curd

Lemon slices, for garnish

Preheat oven to 325°F. Grease and flour three 9½-inch springform pans; set aside.

Separate whites and yolks of cold eggs into two large mixing bowls; let the eggs warm to room temperature.

Using electric mixer paddle attachment, beat yolks and sugar until combined. Add water; beat on medium-high speed about 5 minutes or until pale yellow and satiny. Transfer to a very large mixing bowl. Sift cake flour and baking powder over yolk mixture, and gently fold together. Fold in 1 tablespoon of vanilla.

Beat egg whites with whisk attachment of electric mixer until stiff peaks form. Fold into batter. Divide between prepared pans.

Bake 40 minutes or until top of cake is light brown. Cool on a wire rack 10 minutes.

Remove sides and bottom of pans; cool the layers completely.

In a cold mixing bowl, beat heavy cream, powdered sugar and 1 tablespoon vanilla extract with whisk attachment of electric mixer until stiff peaks form.

To assemble cake, place one layer on cake plate. Stir one jar of lemon curd until smooth; spread over cake layer. Spread a thin layer of whipped cream on top. Repeat layers. Top with third cake layer. Frost entire cake with remaining whipped cream. Store in refrigerator. Before serving, arrange lemon slices around bottom of cake.

Nutrition facts per serving: 480 calories, 19 g fat, 11 g saturated fat, 0 g trans fat, 190 mg cholesterol, 150 mg sodium, 71 g carbohydrates, 0 g dietary fiber, 53 g sugars, 7 g protein. Daily values: 15% vitamin A, 0% vitamin C, 6% calcium, 10% iron.

EASY DECORATING IDEAS

Giving cake colorful character is simple. Gently push candies, confections, nuts or other treats into the frosting, as shown with the cakes here. Too busy to bake? Start with an undecorated cake from your Hy-Vee bakery.



TART CANDIES

Two sizes of pastel-pretty Sweet Tarts brighten a layer cake, adding color and flavor.



ROLLED WAFERS

Line the side of a frosted cake with Pepperidge Farm Pirouette Rolled Wafers or similar cookies.



LICORICE SWIRLS

Create swirls on the sides and top of a cake with strands of peel-and-pull licorice.



GUMMY BUTTERFLIES

Two colors of butterfly-shaped gummy candies round the curve of this frosted cake.



TOasted ALMONDS

Thin flaked almonds cover this cake top to bottom. Toast flakes before applying, if you like.



COLORFUL CANDIES

Sort through a bag of M&Ms, pull out three colors and press candies into cake frosting.



MARSHMALLOW FLOWERS

Cutting marshmallows isn't as sticky as you think if you cut with wet scissors and roll in sugar.



FUDGE TOPPING

Ice-cream toppers complement cakes, too. Warm a jar of fudge topping and spoon over a frosted cake.



SHAPED GUMDROPS

Roll out gumdrops and use a small cookie cutter or the tip of a small knife to make holly-leaf shapes.



SHARDS OF CHOCOLATE RISE FROM
THE TOP OF THIS **SOPHISTICATED CAKE**,
GIVING IT AN ARTISTIC EDGE.

DOUBLE CHOCOLATE CAKE

Creating shards of chocolate for topping a cake is as easy as melting candy, pouring it onto parchment paper and breaking into large pieces.

Prep Time: 30 minutes

Cook Time: 30 to 35 minutes

Serves 16.

1 teaspoon Hy-Vee baking soda

½ cup buttermilk

⅔ cup Hy-Vee baking cocoa

2 cups Hy-Vee granulated sugar

½ cup Hy-Vee butter, softened

2 Hy-Vee large eggs

1 teaspoon Hy-Vee vanilla

2 cups Hy-Vee all-purpose flour, divided

1 cup boiling water

Chocolate Buttercream Frosting, recipe follows

Chocolate shards, for decorating (optional)

Preheat oven to 350°F. Prepare two 9-inch-round cake pans by spraying bottom of pans with nonstick cooking spray and coating with flour; set aside.

Whisk baking soda into buttermilk; allow to sit for a few minutes.

In a mixing bowl, combine cocoa and sugar. Add butter, beating with an electric mixer until creamy. Add eggs and vanilla; stir well. Add half the flour; stir. Add half of the buttermilk mixture; stir. Repeat with remaining flour and buttermilk. Batter will be very thick. Pour in boiling water and stir by hand until batter is smooth.

Divide batter among prepared pans. Bake for 30 to 35 minutes or until a toothpick inserted in center comes out clean. Cool on wire rack for 5 minutes. Remove from pans and allow cakes to cool completely. Frost cooled cakes with Chocolate Buttercream Frosting and decorate with shards of chocolate, if desired.

Chocolate Buttercream Frosting

2 ounces unsweetened baking chocolate

3 cups Hy-Vee powdered sugar

3 tablespoons Ghirardelli unsweetened cocoa powder

1 cup Hy-Vee butter, melted

½ teaspoon Hy-Vee vanilla extract

In a microwave-safe bowl melt chocolate in the microwave on HIGH power for 1 minute. Stir mixture until smooth; allow to cool slightly.

In a mixing bowl sift together powdered sugar and cocoa powder. Beat in melted butter until smooth, about 2 minutes. Beat in cooled melted chocolate and vanilla until smooth and creamy.

Nutrition facts: 440 calories, 20 g fat, 12 g saturated fat, 0.5 g trans fat, 70 mg cholesterol, 100 mg sodium, 64 g carbohydrates, 2 g fiber, 48 g sugar, 4 g protein. Daily values: 10% vitamin A, 0% vitamin C, 2% calcium, 10% iron.



DECORATING WITH CHOCOLATE

To create a unique, modern look for a chocolate cake, decorate the top with spikes of broken chocolate, opposite. Make a sheet of the candy using dark, milk or white chocolate chips, suggests Kristin Ennis, bakery manager and cake decorator at Hy-Vee in Cedar Rapids, Iowa. Here's how:

Spray parchment paper with nonstick coating. Melt chocolate in a microwave oven or a double boiler on a range top. Melt slowly, stopping to stir as it heats. Spread melted chocolate onto parchment paper. Allow it to harden into a thin sheet. After it hardens, drizzle the chocolate sheet with melted white chocolate, if you like. When the chocolate hardens, break into shards.

For other shapes, Kristin uses small metal cookie cutters or hors d'oeuvre cutters. She likes using stars, hearts, circles and square shapes. Peel or pull chocolate shapes off the paper.

New at Hy-Vee

Light and delicious, Cool Whip Frosting arrives just in time to top holiday treats.

PHOTOGRAPHY TOBIN BENNETT



Cool Whip Frosting

New Cool Whip Frosting tastes so smooth and spreads so effortlessly, you'll be looking for ways to use it. Whether you're celebrating a special occasion or making everyday treats, Cool Whip Frosting is ideal for decorating cakes, cupcakes and cookies. It's available in three varieties: Vanilla, Chocolate and Cream Cheese. Find Cool Whip in the freezer aisle.

Cool Whip Frosting: select varieties
10.6 oz. \$2.49

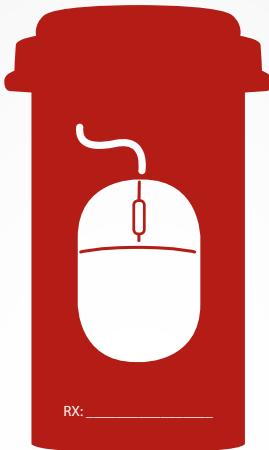
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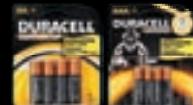
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— HEALTHY —

Christmas Feast *(for less!)*



Preparing and serving a delicious holiday meal needn't stretch your budget. By choosing seasonal and on-special Hy-Vee ingredients, you can serve a bounteous banquet for six for under \$50—including a pie!

TEXT KATHY ROTH EASTMAN PHOTOGRAPHY KING AU

The annual holiday challenge: How to lay out a fabulous meal for your guests while reining in your budget. While it's tempting to overspend by splurging on exotic or out-of-season ingredients, we have a better way. Serve a crowd-pleasing feast using seasonal ingredients. Our holiday recipes offer tantalizing flavors at a reasonable cost, and they're full of healthful nutrients. The goal was keeping cost under \$50 to feed a family of six in the 2012 holiday season. The totals given here are not exact, but your expenditures should be close to ours. As you'll see, we hit the goal.

The main event is the turkey. An orange juice-maple syrup glaze offers a hint of sweetness while giving our Herb-Buttered Stuffed Turkey a pleasing glow. There's a nutrition bonus, too. Turkey is a lean-protein food and roasting is a low-fat preparation method. A 10-pound bird allows for plenty of leftovers. Dressing starts with cubes of hearty Hy-Vee Baking Stone bread. Toast them briefly so they will absorb the richly seasoned broth. To increase flavor and nutritional value, mix cubes from several types of breads. The recipe calls for the usual ingredients of chopped celery and onion, but a generous helping of diced carrots adds a nutrient boost and brilliant color to the dish.

A red-and-green color scheme makes Holiday Green Beans with Cranberries an irresistible addition to a holiday table. Crisp-cooked fresh green beans maintain their just-picked flavor. Cranberries and a bit of orange peel brighten the taste. Mashed Sweet Potatoes with Caramelized Pecans add a touch of holiday decadence in a surprisingly healthful dish. Sweet potatoes have plenty of immune-boosting Vitamin A, as well as vitamins C and B. Round out the meal with dinner rolls, add a pie, and for under \$50 you have a holiday feast that will leave everyone singing your praises.

COST OF RECIPES	
HERB-BUTTERED STUFFED TURKEY	\$26.41
HOLIDAY GREEN BEANS WITH CRANBERRIES	\$4.45
MASHED SWEET POTATOES WITH CARAMELIZED PECANS	\$6.01
HY-VEE FROZEN ROLLS (12)	\$1.28
CRANBERRY SAUCE	\$2.50
PIE	\$8.99
TOTAL:	\$49.64

Prices are estimates and may vary.

HERB-BUTTERED STUFFED TURKEY

Outstanding maple-kissed gravy complements everything on the plate, including the savory whole grain stuffing and spiced sweet potatoes.

Prep Time: 45 minutes

Cook Time: 3½ to 4½ hours

Rest Time: 15 minutes

Serves 12.

Stuffing:

7 ounces Baking Stone 100% Whole Grain Bread, cut into ½-inch cubes (about 4 cups)

4 tablespoons Hy-Vee butter

1 medium onion, chopped

¾ cup diced celery

¾ cup diced carrots

3 cloves garlic, minced

1 tablespoon chopped fresh sage

1 teaspoon dried poultry seasoning

¼ teaspoon Hy-Vee salt

⅛ teaspoon Hy-Vee pepper

½ cup Hy-Vee chicken broth

Herb Butter:

2 tablespoons Hy-Vee butter, softened

1½ tablespoons chopped fresh sage

1½ tablespoons chopped fresh thyme

Turkey Seasoning:

½ teaspoon Hy-Vee salt

⅛ teaspoon Hy-Vee pepper

Basting Liquid:

½ cup Hy-Vee chicken broth

¼ cup Grand Selections maple syrup

¼ cup Hy-Vee orange juice

1 (10 pound) frozen turkey, thawed (allow at least 24 hours for every 4 pounds)

3 tablespoons Grand Selections olive oil

1½ tablespoons Hy-Vee cornstarch

1½ tablespoons cold water

Preheat oven to 325°F. For stuffing, spread bread cubes in single layer on a baking sheet and bake about 15 minutes or until lightly toasted; set aside.

In a large skillet, melt butter over medium heat. Add onion, celery, carrots and garlic; cook until onions are translucent, about 10 minutes. Remove from heat. Stir in sage, poultry seasoning, salt and pepper. Add bread cubes, tossing to mix thoroughly. Stir in chicken broth to moisten; set aside.

For herb butter, mash together softened butter, fresh sage and fresh thyme; set aside. For turkey seasoning, combine salt and pepper; set aside. For basting liquid, in a small bowl, whisk together chicken broth, maple syrup and orange juice; set aside.

Remove neck and giblets from turkey. Drain juices and pat dry outside of bird with paper towels. With breast side down, loosely fill neck cavity with stuffing. Flip turkey breast-side-up. Twist wing tips under back. Loosely stuff

body cavity with remaining stuffing. Tie legs together with kitchen twine. Place turkey, breast-side-up, in a shallow roasting pan on a flat roasting rack. With your hand, loosen skin from turkey breast and spread butter mixture evenly under skin over breast meat; press down skin from outside to flatten. Brush entire turkey with olive oil; sprinkle with the salt and pepper mixture.

Roast turkey for 3¾ to 4½ hours. Baste turkey with ¼ of the mixture after every 1 hour interval. To prevent overcooking, loosely cover breast with foil when about two-thirds done. To check for doneness, thigh temperature should be 180°F and temperature of center of dressing should be 165°F. Remove turkey from oven and let stand 15 minutes. Transfer turkey to platter. Pour drippings into a small saucepan. In a small bowl whisk together cornstarch and water; stir into drippings. Cook and stir over medium heat until thickened and bubbly; cook and stir 1 to 2 minutes more. Serve with turkey and stuffing.

Nutrition facts per serving: 450 calories, 17 g fat, 7 g saturated fat, 0 g trans fat, 180 mg cholesterol, 460 mg sodium, 16 g carbohydrates, 2 g fiber, 6 g sugar, 56 g protein. Daily values: 30% vitamin A, 10% vitamin C, 6% calcium, 25% iron.



\$4.45
per recipe

HOLIDAY GREEN BEANS WITH CRANBERRIES

Don't dismiss green beans as a bland option. Give them some zip with slightly sweet, slightly tart dried cranberries and a few strokes of fresh orange zest.

Prep Time: 5 minutes

Cook Time: 10 to 12 minutes

Serves 6.

1½ pounds fresh green beans, trimmed
¼ cup Hy-Vee dried cranberries
½ tablespoon Hy-Vee butter
1 teaspoon shredded orange peel

In a medium saucepan, cook beans in 2 cups boiling water, covered, for 10 to 12 minutes or until tender-crisp.

Drain and transfer to a serving bowl. Stir in cranberries, butter and orange peel. Serve the beans immediately.

Nutrition facts per serving: 60 calories, 1 g fat, .5 g saturated fat, 0 g trans fat, 5 mg cholesterol, 15 mg sodium, 12 g carbohydrates, 3 g fiber, 8 g sugar, 2 g protein. Daily values: 15% vitamin A, 25% vitamin C, 4% calcium, 6% iron.



Birds Eye Voila!: select varieties
21 or 22 oz. \$3.77



Almond Breeze: select varieties
64 oz. \$2.79



Idahoan Potatoes: select varieties
3.8 to 4.1 oz. or 12 ct. 5/\$5.00



Chex Mix, Garetto's or Bugles: select
varieties 10.5 to 15 oz. \$2.99



Sunsweet Plum Amazins: 9 oz. \$1.99



Starter Bowl with Cedar \$15.00



Decorated Pines with Lights
6-in. \$25.00



MASHED SWEET POTATOES WITH CARAMELIZED PECANS

Rich caramelized pecans and pumpkin pie spices add echoes of the season to the earthy sweetness of these luscious potatoes.

Prep Time: 20 minutes

Cook Time: 25 minutes

Serves 8 (about $\frac{1}{2}$ cup each).

2 pounds sweet potatoes, peeled and cubed (about 2 large)

4 tablespoons Hy-Vee butter, divided

3 tablespoons packed Hy-Vee brown sugar, divided

$\frac{1}{2}$ cup Hy-Vee pecan pieces

$\frac{1}{2}$ cup Hy-Vee skim milk, heated 30 seconds in microwave

$\frac{3}{4}$ teaspoon pumpkin pie spice

$\frac{1}{2}$ teaspoon Hy-Vee salt

In a large stockpot, cook sweet potatoes in boiling water about 25 minutes or until tender.

Meanwhile, in a small skillet over medium heat, cook 1 tablespoon each of the butter and brown sugar until melted, stirring constantly. Add pecans; cook and stir for 2 minutes. Spread on parchment to cool; set aside.

Drain sweet potatoes; mash with a potato masher or electric mixer. Add remaining 3 tablespoons butter, 2 tablespoons brown sugar, warm milk, pumpkin pie spice and salt; mash until smooth. Transfer to serving dish; top with caramelized pecans.

Nutrition facts per serving: 200 calories, 11 g fat, 4 g saturated fat, 0 g trans fat, 15 mg cholesterol, 190 mg sodium, 25 g carbohydrates, 4 g fiber, 12 g sugar, 3 g protein. Daily values: 340% vitamin A, 30% vitamin C, 6% calcium, 4% iron.



A SPARKLING TABLETOP

Setting a memorable holiday table begins with familiar tableware and linens from your cabinets. To wow your guests, layer in some easy elegance with a few thoughtfully chosen items.

Here, clear glass vases and jars—in whatever sizes and shapes you have—serve as holders for a variety of “ornaments.” The glass sparkles as it reflects light, lending seasonal glam.

Inside each container, small objects add dimension. We went with a handful of candy canes, a grouping of limes and a few cut evergreen boughs as a centerpiece. Display vases holding single colorful, showy hydrangea heads. These long-living flowers may grace your table for months, as they dry beautifully.

The theme carries over to the cabinet, with another display of boughs, along with found pinecones and a bowl of green apples.

Ribbon scraps, left over from wrapping gifts, casually encircle a vase and are also crafted into napkin rings. Paper clips secure ribbon rings and name tags onto the napkins. While these clips are seasonally striped, everyday silver paper clips will gleam atop the linens.

In the spirit of economy, the limes and apples can be “recycled” into recipes another day, and candy canes serve as take-away treats for guests. A bunch of mixed evergreen boughs from Hy-Vee provides enough flora for vase and cabinet displays.

Mixed Evergreen Bouquets Sleeved \$7.50





HELP WITH DINNER

With the hustle and bustle of the holidays, you already have a lot on your plate. Let Hy-Vee give you the gift of time. Order a catered holiday meal from our kitchen to trim time spent in yours.

A variety of holidays-only catered dinners can be purchased by calling your local store Catering Department, or order at www.hy-vee.com. Arrange your choice of holiday meals and schedule a pick-up or delivery time. Here is the menu.

- Traditional Turkey Dinner. This meal serves 8 for \$69.95, or \$7.49 per person.
- Traditional Boneless Ham Dinner. This meal serves 8 for \$69.95, or \$7.49 per person.
- Oven Roasted Prime Rib Dinner. This meal serves 8 for \$109.95, or \$12.49 per person.
- Boneless Turkey Breast Dinner. This meal serves 4 for \$39.95, or \$8.74 per person.

Each dinner comes with a choice of three side dishes and includes gravy and rolls. Choose from such sides as stuffing; potatoes; veggies; and apple, pumpkin or cherry pie. Select additional sides to round out your menu, if desired. Also plan to order appetizers for munching as guests arrive and begin to mingle. Ready-made platters include fruit, vegetable and shrimp; signature-themed platters are also available.

When scheduling the pick-up or delivery of your meal, allow at least 2 hours for reheating before serving.



Turn turkey leftovers into another tasty meal with Hellmann's®

Hellmann's® Leftover Turkey Casserole

6 servings

Prep Time: 15 minutes **Cook Time:** 40 minutes

- | | |
|-----------|-------------------------------------------------------------------|
| 4 | cups leftover prepared stuffing, divided |
| 4 | cups coarsely chopped leftover cooked turkey (about 1 lb.) |
| ¾ | cup Hellmann's® or Best Foods® Real Mayonnaise, divided |
| ¼ | cup whole berry cranberry sauce |
| 2 | cups leftover mashed potatoes |
| 1½ | cups shredded mozzarella cheese (about 6 oz.) |

Preheat oven to 375°. Spray 8-inch baking dish with nonstick cooking spray. Spoon in 2 cups stuffing, then top with turkey. Combine ¼ cup Hellmann's® or Best Foods® Real Mayonnaise with cranberry sauce; evenly spread over turkey. Combine remaining ½ cup mayonnaise, potatoes and cheese in large bowl. Evenly spread on turkey, then top with remaining 2 cups stuffing. Bake 40 minutes or until heated through. Let stand 10 minutes before serving. If desired, garnish with dried cranberries.

Also terrific with Hellmann's Light® Mayonnaise.

Nutrition Information per serving:

Calories 680, Calories From Fat 350, Saturated Fat 9g, Trans Fat 0g, Total Fat 39g, Cholesterol 100mg, Sodium 1,330mg, Total Carbohydrate 47g, Sugars 7g, Dietary Fiber 5g, Protein 35g, Vitamin A 10%, Vitamin C 8%, Calcium 20%, Iron 15%



Bertolli 15 oz. or Ragu Pasta Sauce:
45 oz. select varieties \$2.68



Lipton Specialty Tea: select varieties
12 or 20 ct. \$2.68



Knorr Sauces, Gravy or Soups:
select varieties .05 to 1.6 oz. 3/\$4.00



Hellmann's Mayonnaise: select varieties
22 or 30 oz. \$3.49



Skippy Peanut Butter: select varieties
26.5 or 28 oz. \$4.49



TRESemmé Shampoo, Conditioner or Styling Products: select varieties
4.2 to 32 oz. 2/\$7.00

STRESS-FREE • QUICK & EASY

SEASONAL IDEAS

Dashing through the snow rarely involves a horse and sleigh anymore. Today's families get their adrenaline pumping by managing a host of holiday events while balancing school and work. Learn how you can stretch time and money this season with help from the folks at Hy-Vee.

PHOTOGRAPHY CARMEN TROESSER

Help for the Holidays 1
This is just about everyone's favorite time of year, but for planners and doers it's extremely busy. Don't try to do it all alone. Look to Hy-Vee caterers, meat specialists and bakers for help with side dishes, breads, yummy desserts—or even the whole affair.

2 Cookie-Cutter French Toast

When the whole clan gathers, breakfast becomes a celebration. Serve a universal favorite—rich French toast made with Baking Stone breads. For fun, gather holiday cookie cutters and cut bread into shapes before cooking. Decorate with colored seasonal sugars.

Meat Specials 3

Be adventurous with turkey and ham leftovers this year. Homemade turkey tacos are a rare treat—soft or hardshell. Or make fully-loaded turkey pot pies as evenings cool. Then there's that ham. When was the last time you baked a cheesy, meaty quiche?



Decorated Mini Trees

Charming miniature Christmas trees always bring smiles. This year the Hy-Vee Floral Department has many to choose from, each with its own personality. Pick up these welcome gifts for teachers, neighbors or the host of a holiday party.

Decorated Pines with Lights 6-in. \$25.00

5

PAPER SOURCE

Give Christmas a festive personal touch with homemade place cards, tags and gift wrappings. For place cards and tags, layer two equal-size pieces of brown-sack paper and glue together using thinned white glue. Place under a large book to dry. Cut out shapes, affix a card and decorate. Or use single-thickness brown-sack paper to wrap Christmas gifts. Embellish papers with string, twine, ribbon, trim, buttons or even such natural decorations as green sprigs, dried flowers and small pinecones.

Fresh Soup
Save your turkey or ham bones. It's like getting a soup starter for free! Boil them with spices and leftover meat along with vegetables or beans. Yum!

6



Alka-Seltzer: select varieties
20 to 48 ct. \$5.99



Monster Energy Drinks: select varieties
4 pk. \$5.99



Advil Tablets, Caplets, Liquigels
40 to 50 ct. or ThermaCare: select
varieties 2 to 3 ct. \$5.99



Clorox Wipes or 409 Cleaners or Wipes:
select varieties 22 to 32 oz. or 35 ct.
2/\$5.00



Old Orchard 100% Apple or 100% Apple
Blends: select varieties 64 oz. 2/\$5.00



Purex Laundry Detergent: select
varieties 54 ct. or 150 oz. \$6.99



Clorox Cleaners: select varieties
16 to 28 oz. \$2.29

8



A Christmas table begs for color and natural beauty. An Amaryllis is a quick and elegant solution with its trumpet-shaped blooms and sleek stem. Use one or several. Find them at the Hy-Vee Floral Department.

Amaryllis 5-in. \$35.00

7 Gourmet Popcorn Gifts

Angie's Holidrizzle Kettle Corn is so delicious you'll want to buy several bags—some for yourself and some for gift-giving. The sweet-salty flavor of this indulgent snack surpasses pricey gourmet popcorns from specialty stores, at a fraction of the cost. Package it in a pretty container, such as the recycled oatmeal box that we dressed up, above. This yummy gift can be made for about \$3.

Angie's Holiday Kettle Corn: select varieties 6 oz. \$3.69



9

MAKE-AHEAD CHEESE BALLS

Create an enticing holiday spread with creamy cheese coated in crunchy nuts or fresh herbs. The best cheese balls are homemade. Make them a day or two ahead and keep refrigerated, giving the savory, spicy and smoky flavors of ingredients time to meld. Set out to soften 30 minutes to an hour before the party.

Kellogg's Crunch!

Delicious crackers are everyone's favorite appetizer, whether served alone or partnered with toppers. Kellogg's crackers have the perfect balance of grainy goodness and crispy crunch. Keep several boxes in your pantry for unexpected guests. For a 10-minute appetizer, roll a ball of flavored cream cheese in herbs and serve surrounded by Kellogg's crackers. Scrumptious!



Kellogg's Rice Krispies or Crispix: 12 oz. 2/\$5.00

Townhouse Crackers: select varieties 4 to 16 oz. 2/\$5.00



Sweeten up the holidays with easy-to-make ice cream bonbons



HOMEMADE ICE CREAM BONBONS

30 bonbons

Prep Time: 20 min. Freeze Time: 2 hrs. 20 min.

30

vanilla wafer cookies

2½ to 3

cups Breyers® Vanilla, Chocolate, Strawberry Ice Cream or your favorite Breyers® flavor

1

bag semi-sweet chocolate chips (12 oz.)

6

Tbsps. I Can't Believe It's Not Butter!® Spread

Arrange cookies on wire rack placed on aluminum-foil-lined jelly roll pan; freeze 20 minutes.

Scoop Breyers® Vanilla, Chocolate, Strawberry Ice Cream with 1½-inch ice cream scoop directly onto cookies; freeze at least 1 hour on rack.

Microwave chocolate at HIGH 1 minute or until almost melted. Let stand 1 minute; stir until smooth. Stir in I Can't Believe It's Not Butter!® until spread is melted. Working quickly, spoon about 1 tablespoon warm chocolate mixture over each bonbon, almost completely covering ice cream and cookie. Freeze 1 hour or until ready to serve.

Nutrition Information per serving: Calories 220, Calories From Fat 120, Saturated Fat 7g, Trans Fat 0g, Total Fat 14g, Cholesterol 10mg, Sodium 75mg, Total Carbohydrate 25g, Sugars 20g, Dietary Fiber 2g, Protein 2g, Vitamin A 6%, Vitamin C 0%, Calcium 4%, Iron 6%



P.F. Chang's, Bertolli Dinners or Soups: select varieties 22 or 24 oz. \$7.88



Klondike, Magnum or Popsicle Bars: select varieties 3 to 24 ct. \$3.69



Breyers Ice Cream or Frozen Dairy Dessert: select varieties 48 oz. \$3.69

10 GIFT CARDS

Perfect holiday gifts—such as Hy-Vee gift cards—come in small packages. Welcomed by all ages, cards offer something for everyone ... fine meats, wines and spirits ... delicious fruits and candies ... top-of-the-line appliances ... beauty products and much more. Create a custom holder for your gift cards using our fun envelope designs. Purchase cards for those on your Christmas list or download envelope templates by visiting www.hy-vee.com





Sara Lee Simple

Impressive desserts needn't take a lot of time. Trust Sara Lee to deliver the goodness for this chocolate-studded bread pudding. It's an old-fashioned favorite with a new twist that everyone will love.



QUICK-AND-EASY HOLIDAY BREAD PUDDING

Prep Time: 15 minutes

Bake Time: 25 minutes

Serves: 8

8 slices Sara Lee honey wheat bread, day-old or lightly toasted

1 cup Hy-Vee semi-sweet chocolate chips, divided

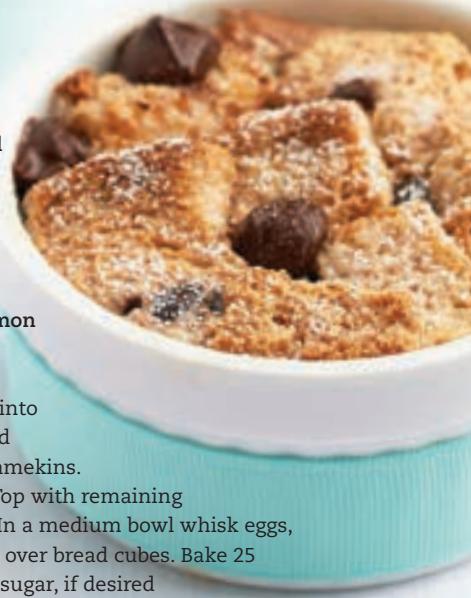
4 Hy-Vee large eggs

2½ cups heavy cream

¾ cup Hy-Vee granulated sugar

1 teaspoon Hy-Vee ground cinnamon

Hy-Vee powdered sugar, optional



Preheat oven to 350°F. Slice bread into 1-inch cubes. Arrange half of bread cubes in eight buttered 6-ounce ramekins. Top with half of chocolate chips. Top with remaining bread cubes and chocolate chips. In a medium bowl whisk eggs, cream, sugar and cinnamon; pour over bread cubes. Bake 25 minutes. Sprinkle with powdered sugar, if desired.

Nutrition facts per serving: 550 calories, 38 g fat, 22 g saturated fat, 1 g trans fat, 195 mg cholesterol, 200 mg sodium, 49 g carbohydrates, 5 g fiber, 33 g sugar, 9 g protein. Daily values: 25% vitamin A, 0% vitamin C, 20% calcium, 10% iron.



Brownberry or Orowheat Breads: select varieties 24 oz. 2/\$5.00

Sara Lee Deluxe Bagels: select varieties 20 oz. \$2.88

Sara Lee Whole Grain White and Honey Wheat Bread 20 oz. \$2.29

Thomas English Muffins: select varieties 12 oz. \$2.59



It's a colorful time of year; calling for colorful cocktails. Those offered here are tasty and fun.

*You might stir one up for Santa on
Christmas night.*

PHOTOGRAPHY CARMEN TROESSER

holiday cheers

BERRY CHRISTMAS DAZZLER

Serves 4 (5½ ounces each).

- 2 cups crushed ice
- 15 fresh raspberries
- 12 fresh blueberries
- 6 fresh blackberries
- 2 sprigs (about 8 leaves) fresh mint, stems removed
- 2 ounces Rose's Lime Juice
- 4 ounces Smirnoff Blueberry vodka
- Ice
- 16 ounces ginger ale or club soda
- Additional mint springs, optional
- Additional berries, optional

In a cocktail shaker combine ice, berries, mint, lime juice and blueberry vodka. Cover and shake 10 seconds. Strain mixture into 4 ice-filled glasses; top with ginger ale. If desired, garnish with mint springs and berries or both.

WHITE MARTINI

Serves 1 (6 ounces).

- Ice cubes
- 2 ounces Absolut Vanilla vodka
- 2 ounces Godiva White Chocolate Liqueur
- 1 ounce white crème de cacao
- 1 ounce heavy cream
- Flaked coconut, for garnish

Fill a cocktail shaker about half full of ice. Add vanilla vodka, white chocolate liqueur, crème de cacao and cream. Cover and shake for 30 seconds. Strain into a martini glass and garnish with flaked coconut, if desired.

GINGER-BUTTERSCOTCH FIZZ

Serves 1 (5 ounces).

- Crushed butterscotch candy, optional
- Ice
- 1½ ounces UV Vanilla vodka
- ½ ounce Dekuyper Buttershots Butterscotch Schnapps Liqueur
- 3 ounces ginger beer

Rim an 8- to 10-ounce glass with crushed butterscotch candy, if desired. Fill glass with ice. Add vodka and butterscotch schnapps; stir gently. Top with ginger beer.

DOUBLE-PEAR BASIL SPRITZER

Serves 1 (about 5 ounces).

- 4 fresh basil leaves
- ½ teaspoon Hy-Vee granulated sugar
- Ice cubes
- 1½ ounces Absolut Pears vodka
- 2 tablespoons pear nectar
- Splash of lime juice
- ¼ cup Hy-Vee club soda, chilled

In a cocktail shaker muddle basil and sugar. Fill shaker about half full of ice. Add pear-flavored vodka, pear nectar and lime juice. Cover and shake about 30 seconds. Strain into an ice-filled 10- to 12-ounce glass. Top with club soda.



WHITE HOT CHOCOLATE

Serves 6 (about 6 ounces each).
2 cups Hy-Vee 2% milk, divided
¾ cup Hy-Vee vanilla-flavored white baking chips
1 cup heavy cream
4 ounces Godiva White Chocolate Liqueur
4 ounces Absolut Vanilla vodka
Whipped cream and ground nutmeg or cinnamon, for garnish

Combine 1 cup milk and white baking chips in a saucepan over low heat. Cook, stirring frequently, until baking chips have melted. Add cream and remaining milk; continue cooking and stirring until very hot but not boiling. Remove from heat. Stir in white chocolate liqueur and vanilla vodka. Serve in mugs garnished with whipped cream and ground nutmeg or cinnamon, if desired.

BLUE HAWAII

Serves 1 (7 ounces).
1 small sprig fresh mint (about 4 leaves)
1 ounce Dekuyper Blue Curaçao
Ice
1 ounce UV Coconut vodka
1 ounce pineapple juice
½ cup Hy-Vee lemon-lime soda

In a cocktail shaker, muddle together mint and blue Curaçao. Fill shaker half full of ice; add coconut vodka and pineapple juice. Cover and shake 30 seconds. Strain into a 6- to 8-ounce ice-filled cocktail glass. Top with lemon-lime soda.

SPARKLING CRANBERRY MARTINI

Serves 14 (about 5½ ounces each).
3 cups Hy-Vee cranberry juice
4 ounces triple sec or other orange liqueur
2 tablespoons grenadine syrup
2 (750 ml each) bottles sparkling wine, chilled
Citrus peel, for garnish

In a pitcher, combine cranberry juice, triple sec and grenadine syrup; refrigerate at least 2 hours. At serving time, pour ¼ cup of cranberry juice mixture into sparkling wine flutes. Top with 4 ounces sparkling wine. Garnish with citrus peel.

APRICOT-APPLE CIDER

Serves 24 (about 14 ounces each).
1 (128 ounce) bottle apple cider
2 (5.5 ounce each) cans apricot nectar
2 cups Hy-Vee orange juice
2 cups Hy-Vee granulated sugar
4 cinnamon sticks
2 teaspoons ground allspice
1 teaspoon ground cloves
½ teaspoon freshly ground nutmeg
24 lemon slices
36 ounces Jack Daniel's Whiskey or E&J Brandy

Combine the apple cider, apricot nectar, orange juice, sugar and spices in a stock pot over medium heat. Cover and bring to a very low boil, stirring occasionally, to dissolve the sugar. Uncover; reduce heat to maintain a simmer for 10 minutes. Remove and discard cinnamon sticks. To serve, place a lemon slice and 1½ ounces of whiskey or brandy in the bottom of each mug. Fill with hot apricot-apple cider.





Pasta PERFECTO

For the big holidays, we bring traditional favorites to the table, but special get-togethers in between also call for food worth raving about. Without calling your Italian grandmother (or anyone else's), put together an artfully seasoned, oven-baked pasta sensation that surpasses everyone's expectations, including your own.

TEXT JILL JOHNSON PHOTOGRAPHY TOBIN BENNETT

Holiday entertaining drums up images of turkey, ham, mashed potatoes and pie. But what do we serve guests on the day after Thanksgiving or take to a family gathering between Christmas and New Years? Pasta, with its flavorful sauce and magnificent cheeses, is the quintessential solution to streamlined entertaining. Our one-dish wonders serving 8 to 12 can be assembled ahead and timed to come out of the oven when you need them. When guests walk in the door and catch the aroma of garlic and herbs working magic in a dish like Old Country Italian Lasagna, *page 65*, the compliments start rolling in. Layered to the brim with rich red sauce, pasta and hearty cheeses, the bubbling casserole emerges from the oven, fresh mozzarella melting over the top. On the plate, these toothsome stacks of tender pasta and vegetables satisfy hearty appetites as famously as one containing meat.

WAY TO GO

Transporting a meal to another location is simple with baked pasta. There is one dish to carry and serving is easy. An insulated carrying tote is handy, but a covering of nonstick foil and a towel wrapped around the dish will do the trick. In our recipe for Stuffed Shells, *page 63*, jumbo shell pasta filled with a velvety mixture of ricotta and other Italian cheeses bake shoulder to shoulder in a rustic tomato-herb sauce. Each shell fits perfectly in a serving spoon, making this an easy self-serve entrée for a potluck.

AS YOU WISH

If pasta's make-ahead and portable virtues are not compelling enough, consider its versatility. There's no end to

creative fun when cooking with pasta! If you don't have a large baking dish called for in a recipe, bake bite-size pasta mixtures in several smaller casseroles or individual ramekins. Slender, single-serving au gratin dishes befit mozzarella-encrusted Chicken Alfredo Supreme, *page 64*, a creamy composition of bowtie pasta, chicken, broccoli, cured Italian sausage and sun-dried tomatoes. Try substituting alternative pastas of similar size after browsing the field of intriguing shapes, *page 66*. Exchange rotini, conchiglie or mostaccioli for farfalle (alias bowtie pasta).

COMFORT AND JOY

While it's true that pasta dishes involve multiple steps, we've built shortcuts into these recipes to ease stress during a busy time of year. Chicken Alfredo Supreme saves you a pot and a step by adding broccoli to the pasta cooking water just before draining. Our lasagna offers the option of using Hy-Vee's oven-ready lasagna, which cuts out the pasta cooking step. Our bold red sauces cook only 15 minutes but deliver blended, long-simmered flavor.

No collection of exceptional pasta recipes would be complete without one for macaroni and cheese, the beloved comfort food that spans generations. Though not typically considered company fare, the version we bring you might appropriately appear in a fine restaurant. Four kinds of white cheese whisk into melted ribbons of white sauce before enveloping pasta in a baking dish. Topped with bacon-studded bread crumbs baked to crisp perfection, this concoction is hardly kid stuff.



GOURMET MACARONI AND CHEESE

A classic béchamel sauce is the key to creaminess in this four-cheese macaroni, featuring a crunchy, smoky bacon topping.

Prep Time: 1 hour

Cook Time: 1 hour

Serves 12 (about 1 cup each).

1 pound Hy-Vee elbow macaroni
4 slices Amana hickory-smoked bacon,
cut into $\frac{1}{4}$ -inch pieces
6 tablespoons Hy-Vee unsalted butter,
divided
1 cup Hy-Vee plain panko bread crumbs
5 tablespoons Hy-Vee all-purpose flour
 $\frac{3}{4}$ teaspoon Hy-Vee salt
 $\frac{1}{2}$ teaspoon cayenne pepper
 $\frac{1}{4}$ teaspoon ground nutmeg
 $\frac{1}{4}$ teaspoon Hy-Vee black pepper
 $4\frac{1}{2}$ cups Hy-Vee 2% milk, at room
temperature
1 cup Hy-Vee 33%-less-sodium
chicken broth

4 cups (16 ounces) grated sharp white
cheddar cheese, divided
1 $\frac{1}{2}$ cups (6 ounces) shredded Gruyère, divided
1 cup (4 ounces) shredded fontina cheese
 $\frac{1}{2}$ cup (2 ounces) grated fresh Parmesan cheese

Cook macaroni until pasta is still firm on the inside, about 8 minutes. Drain and rinse under cold running water; set aside. In a medium skillet over medium heat, cook bacon just until done, avoiding overbrowning; drain on a paper towel-lined plate.

In a small microwave-safe bowl, melt 1 tablespoon of the butter. Stir in bread crumbs and cooked bacon pieces; set aside.

Preheat oven to 375°F. Butter a 3-quart baking dish; set aside. In a large saucepan melt remaining 5 tablespoons butter over medium heat. Whisk in flour, salt, cayenne pepper, nutmeg and black pepper until smooth, about 1 minute. Gradually whisk in milk and chicken

broth. Cook, stirring constantly, until sauce begins to bubble and thickens enough to coat the back of a spoon. Remove from heat. Whisk in 3 cups white cheddar, 1 cup Gruyère, fontina and Parmesan.

Stir together cheese sauce and macaroni; pour into the prepared baking dish. Sprinkle with remaining 1 cup cheddar and $\frac{1}{2}$ cup Gruyère. Top with buttered bread crumbs and bacon. Place dish on a baking pan to catch any spills. Bake until well-browned on top, about 30 minutes. Let stand 5 minutes before serving.

Nutrition facts per serving: 560 calories, 32 g fat, 19 g saturated fat, 0 g trans fat, 95 mg cholesterol, 740 mg sodium, 39 g carbohydrates, 2 g fiber, 7 g sugar, 26 g protein. Daily values: 25% vitamin A, 0% vitamin C, 60% calcium, 8% iron.

STUFFED SHELLS

Arranged snugly in a lively tomato sauce, large cooked pasta shells provide handy pockets for baking delectable Italian cheeses.

Prep Time: 30 minutes

Cook Time: 50 to 54 minutes

Serves 8 (4 shells each).

32 jumbo pasta shells

2 tablespoons Grand Selections olive oil

½ medium white onion, minced

2 cloves garlic, minced

½ teaspoon Hy-Vee crushed red pepper flakes

2 (15 ounce) containers Hy-Vee part-skim ricotta cheese

1½ (8 ounce) packages Hy-Vee finely shredded Italian cheese, divided

1 cup chopped fresh Italian parsley

2 Hy-Vee large eggs, beaten

½ teaspoon Hy-Vee salt

1 recipe Chunky Tomato Sauce,
recipe follows

Cook pasta shells according to package directions for the shortest timing. Drain and rinse under cold water. Meanwhile, heat olive oil in a large skillet over medium-high heat; add onion, garlic and red pepper flakes and sauté 3 to 5 minutes until translucent. Remove skillet from heat and cool slightly.

In a large bowl, combine ricotta cheese, 1 package of shredded Italian cheese, parsley, eggs and salt. Stir in onion mixture.

Preheat oven to 375°F. Spoon 3 cups Chunky Tomato Sauce into the bottom of a greased 13×9×2 inch baking dish. Fill each shell with about 2 tablespoons ricotta mixture.

Arrange shells in dish and spoon remaining Chunky Tomato Sauce over shells. (Wrap and freeze at this point if desired; thaw before baking). Cover with foil and bake 30 minutes or until sauce is bubbling. Uncover; top with remaining 1 cup shredded Italian cheese and bake an additional 8 to 10 minutes.

Chunky Tomato Sauce:

Makes about 4½ cups.

4 tablespoons Grand Selections olive oil, divided

1 medium white onion, minced

4 garlic cloves, minced

1 (28-ounce) can Hunts crushed tomatoes, undrained

1 (14.5 ounce) can Hunts diced or petite diced tomatoes, undrained

2 teaspoons Hy-Vee dried parsley flakes

1½ teaspoons Hy-Vee Italian seasoning

1½ teaspoons Hy-Vee dried basil

¼ teaspoon Hy-Vee dried oregano

1 bay leaf

1 large sprig fresh rosemary or ¼ teaspoon dried rosemary

½ teaspoon Hy-Vee salt

2 tablespoons Hy-Vee butter, cubed

Heat 2 tablespoons of the olive oil in a medium saucepan over medium-high heat. Add onion and garlic and sauté until translucent, about 3 to 5 minutes. Stir in remaining 2 tablespoons olive oil, tomatoes, herbs and salt; bring to boiling. Reduce heat; cover and simmer 15 minutes, stirring occasionally. Remove and discard bay leaf and rosemary sprig. Stir in butter cubes. Let simmer another 5 minutes; remove from heat and let cool.

Nutrition facts per serving: 630 calories, 34 g fat, 17 g saturated fat, 0 g trans fat, 115 mg cholesterol, 1180 mg sodium, 52 g carbohydrates, 6 g fiber, 11 g sugar, 30 g protein. Daily values: 40% vitamin A, 40% vitamin C, 50% calcium, 20% iron.



Hunt's Canned Tomatoes:
select varieties 14.5 oz. \$.99

CREATE AN ILLUSION WITH
jumbo shells. YOU'LL LOOK LIKE A
MASTER CHEF, BUT FILLING
THIS SUBSTANTIAL PASTA IS A SNAP.



Sargento Shredded Cheese: select varieties 5 to 8 oz. 2/\$4.00



Prego Pasta Sauces: select varieties 45 oz. \$2.99



Bertolli Olive Oil: select varieties 22.5 oz. \$8.99



Panera Dressing: select varieties 12 oz. \$3.98



Daisy Brand Sour Cream: regular or light 16 oz. \$2.18



Chinet White Plates or Bowls: select varieties 12 to 36 ct. \$2.77



Nestle Buitoni Pasta or Sauce: select varieties 9 to 15 oz. \$3.28

CHICKEN ALFREDO SUPREME

Flavors here are complex and complementary. Sun-dried tomatoes hold their own against Italian sausage and bold seasonings—all mellowed by creamy cheese and pasta.

Prep Time: 45 minutes

Cook Time: 30 to 40 minutes

Serves: 12 (about 1 cup each).

- 1 (12 ounce) package Hy-Vee bowtie pasta
- 1 (12 ounce) package Hy-Vee frozen broccoli cuts
- 4 tablespoons Hy-Vee butter
- 4 tablespoons Hy-Vee all-purpose flour
- 3 cups Hy-Vee skim milk
- ¾ cup heavy cream
- 1½ packages (12 ounces total) Kraft shredded mozzarella cheese with a touch of Philadelphia
- 1 (8 ounce) package Hy-Vee shredded Parmesan cheese
- 1½ teaspoons Hy-Vee dried basil
- 1 teaspoon Hy-Vee salt
- ½ teaspoon hot sauce
- ¼ teaspoon Hy-Vee pepper
- 2 (6 ounce each) packages Hy-Vee oven-roasted chicken breast strips, cut up
- 4 ounces aged Italian salami, chopped into ¼-inch pieces
- ¾ cup coarsely chopped sun-dried tomatoes

Preheat oven to 350°F. In a large stockpot, cook pasta according to package directions for the shortest timing until al dente. Remove from heat. Before draining, add frozen broccoli to pasta in cooking water. Let stand 30 seconds. Drain; rinse in cold running water. Return pasta and broccoli to stockpot; set aside.

In a large saucepan melt butter over medium heat; stir in flour. Cook for 1 minute, whisking to prevent scorching. Add milk and cream. Cook, whisking frequently, until slightly thickened and bubbly. Remove from heat. Add one package of mozzarella, the Parmesan, basil, salt, hot sauce and pepper. Whisk to incorporate cheeses. Pour sauce over pasta and broccoli. Stir in chicken, salami and tomatoes.

Spray a 3-quart baking dish or 12 au gratin dishes with cooking spray. Transfer pasta mixture to prepared dish(es). Cover with foil. Bake for 20 minutes for au gratin dishes and 30 minutes for baking dish or until heated through and bubbling. Uncover; top with remaining half package of mozzarella cheese. Bake, uncovered, 10 minutes more or until cheese is melted.

Nutrition facts per serving: 410 calories, 22 g fat, 13 g saturated fat, 0 g trans fat, 85 mg cholesterol, 870 mg sodium, 28 g carbohydrates, 2 g fiber, 6 g sugar, 24 g protein. Daily values: 15% vitamin A, 15% vitamin C, 40% calcium, 8% iron.

Bowtie pasta STANDS UP WELL TO SAUCES. ITS FLAVOR IS RARELY OVERWHELMED AND IT ALWAYS LOOKS STYLISH.



OLD COUNTRY ITALIAN LASAGNA

Traditional old-world lasagna recipes contained lots of cheese and no meat. If you prefer a meaty recipe, add cooked and drained ground beef to the sauce and use a deeper dish.

Prep time: 40 minutes

Cook time: 1 hour, 15 minutes

Serves 12.

- 1 (15 ounce) container Hy-Vee part-skim ricotta cheese
- 2 Hy-Vee large eggs, beaten
- 1 cup grated fresh Parmesan cheese
- 1 tablespoon Hy-Vee parsley flakes
- ½ cup water (omit if using traditional Hy-Vee lasagna)
- 1 recipe Italian Tomato Sauce, recipe follows
- 1 (12 ounce) package Hy-Vee oven-ready lasagna (or one 16-ounce package traditional Hy-Vee lasagna prepared according to package instructions and rinsed in cold running water)
- 1 (8 ounce) package fresh mushrooms, sliced
- 1 cup packed fresh baby spinach leaves
- 4 cups Hy-Vee shredded mozzarella
- 1 (8 ounce) ball fresh mozzarella, cut into 15 slices approximately ¼-inch thick
- Fresh basil leaves, for garnish

Preheat oven to 375°F. Spray a 13×9×2-inch baking dish with cooking spray; set aside. In a medium mixing bowl combine ricotta cheese, eggs, Parmesan cheese and parsley flakes; set aside. Stir water into prepared Italian Tomato Sauce. (If using traditional lasagna, do not add water to sauce.)

Spread 1 cup sauce in the bottom of prepared pan. Layer 4 lasagna noodles to cover the sauce. Spread with one-third of ricotta cheese mixture and top with 2 cups sauce, one-third mushrooms, one-third spinach and 1½ cups shredded mozzarella cheese. Repeat twice. Top with a final layer of noodles, pressing down gently; top with remaining sauce. Cover with foil and place on a baking sheet to catch spills.

Bake for 1 hour. Remove foil. Top with fresh mozzarella slices. Press basil leaves into cheese. Return to oven for 10 to 15 minutes or until cheese begins to brown. Remove from oven; cool 15 minutes before serving.

Italian Tomato Sauce:

Prep time: 15 minutes

Cook time: 25 minutes

Makes about 7 cups.

- ¼ cup plus 2 tablespoons Grand Selections olive oil, divided
- 1 medium white onion, minced

5 cloves garlic, minced

2 (28 ounces each) cans Hunts™ crushed tomatoes, undrained

1 tablespoon Hy-Vee parsley flakes

2 teaspoons Hy-Vee Italian seasoning

2 teaspoons Hy-Vee dried basil

1 teaspoon Hy-Vee dried oregano

2 bay leaves

2 sprigs fresh rosemary or 1 teaspoon dried rosemary

½ teaspoon Hy-Vee salt

3 tablespoons Hy-Vee butter, cut into cubes

In a large heavy saucepan, heat 2 tablespoons of the olive oil over medium-high heat. Add onion and garlic and sauté until translucent, about 5 minutes. Add remaining olive oil, tomatoes, herbs and salt; bring to boiling. Reduce heat; cover and simmer for 15 minutes, stirring occasionally. Remove and discard bay leaves and rosemary sprigs. Add butter cubes and stir until melted. Let simmer for another 5 minutes. Remove from heat and let cool.

Nutrition facts per serving: 550 calories, 29 g fat, 14 g saturated fat, 0 g trans fat, 120 mg cholesterol, 890mg sodium, 37g carbohydrates, 5 g fiber, 7 g sugar, 36 g protein. Daily values: 30% vitamin A, 15% vitamin C, 60% calcium, 20% iron.

PRESTO! *pasta*

1 ANGEL HAIR NEST / The name Angel Hair captures its lightness and fine texture. Best with thin, delicate sauces.

2 CONCHIGLIE / Makes a nice addition to vegetable soups or minestrone. Use in mac-and-cheese.

3 SPAGHETTI PEPPERONCINO / Spiced with the sweet Italian pepper, this pasta has a mild heat and distinctive Tuscan flavor.

4 LUMACONI / These shells are generally served stuffed with cheese, sausage or vegetables such as mushrooms and spinach.

5 RADIATORI / Ruffled ridges resemble a radiator. Adds textural interest to baked casseroles, salads and soups.

6 BUCATINI / Thick spaghetti strands with a hole running through the center are complemented by buttery or heavy tomato sauces.

7 ANELLINI / Use this pasta in soups and salads. The hollow, circular shape is fun for kids and adds visual interest to any dish.

8 FARFALLE / Flat, bowtie pasta is suited to cream and tomato dishes. Excellent in salad dressed with vinaigrette or in soups.

FROM CHEF CURTIS STONE



"When cooking pasta for baked dishes, be sure to leave the pasta *very al dente*, since it will continue to cook and soften as it bakes. Take a piece out of the boiling water and bite into it—if it feels tender but still a bit firm, drain the pasta and cool it quickly."

PASTA NEEDS A WAKE-UP CALL? **Spaghetti Peperoncino** WILL DO THE TRICK. IT'S FLAVORED WITH HOT CHILES. BUT NOT TOO HOT.

9 LONG FUSILLI / Long spirals can be topped with any sauce, added to baked dishes or broken and cooked in soups.

10 MAFALDA / This flat pasta with ruffled edges resembles miniature lasagna noodles and stars in similarly flavored casseroles.

11 MOSTACCIOLI / These "little mustaches" work well with tomato sauces and in baked dishes. Popular in pasta salads.

12 RIGATONI / The ridges and holes of its tubular style make it suitable for any sauce, including meat sauces.

13 ROTINI / The twists and curves of this popular pasta capture a lot of sauce, making it moist and flavorful.

14 PAPPARDELLE / A large, very broad pasta, it makes a good accompaniment for cream and meat sauces.

15 RUOTE / Italian for "wheels," this wagon wheel pasta adds interest to salads or soups and serves as a base for any sauce.

16 CELLENTANI / Corkscrew pasta's sturdy shape makes it strong enough to partner with chunky vegetables or beans.

12

17 STELLE / A small star-shape is a quirky addition to any soup or broth. Its size and shape allow it to cook quickly.

18 LASAGNA / Large flat noodles are perfect for layering in casseroles. Can also be rolled up with cheese and meat sauce.

19 FUSILLI AVELLINESI / Twisted spaghetti is available in plain and whole wheat varieties. Color from beetroot and spinach adds to soups and casseroles.

20 MANICOTTI / Italian for "sleeve," these large ridged pasta tubes can be filled with cheeses, vegetables and meats.

21 RICCIARELLE / Wide, ruffled noodles are served with ricotta cheese and thick, hearty sauces.

13

15

14

21

LONG WITH A SERRATED EDGE,
Pappardelle IS MADE
WITH THE SAME KEY INGREDIENT
AS MOST PASTAS: DURUM
WHEAT SEMOLINA.

Gingerbread dreams

A gingerbread house that takes out the work and leaves only the fun? Get out your holiday spirit and start decorating!

TEXT KIM STEWART PHOTOGRAPHY TOBIN BENNETT





There's something magical about gingerbread houses. Though miniature in scale, these little homes loom large in our imagination. Perhaps we are reminded of moments spent in the kitchen of a beloved grandmother, sister or friend who shared the joys of baking. Or maybe we connect to the happiness of being a child.

Creating one of these whimsical houses has never been easier. Our projects were made using the Pre-Baked Gingerbread House Kit by Wilton, encouraging all the fun with none of the stress. No mixing, no baking, no waiting. Just a chance to bring kids of all ages to the kitchen table for some easy-does-it memory-making. The kit includes assorted candies, icing mix, a decorating bag and tip, and a gingerbread man.

Building a gingerbread house is simple and fun. It's a perfect project to bring together decorators of all ages and abilities. Older children will enjoy the challenge of making straight lines with steady hands as they place accents on windows, doors, landscaping and roof tiles. Younger helpers work well as candy placers, pressing colorful pieces into icing "glue" provided by older architects. Little adult supervision is required, except for young children.

Use the kit as a starting point and add your own special touches, as we did here. Candy wafers create scalloped roof tiles. Piped frosting helps us imagine panes in a bite-size window or the elegance of snow-capped eaves. Green gum drops stand in for garland.

Let the magic begin.

The Pre-Baked Gingerbread House Kit by Wilton provides all you need to create this holiday favorite. When finished, the house is 5.25x5.5x4.75 inches high. To make clean-up a snap, spread parchment or wax paper under your work space. Divide candies into small bowls, and assemble the home's prebaked walls and roof pieces using supplied icing. Decorate with candies.

Designs may be embellished with additional purchased candies, sparkling sugars and cake decorating supplies. Fondant is perfect for doors and windows. To create holly, garland and colored window panes, sprinkle sugar on parchment paper and flatten warm gum drops with a rolling pin. Cut into desired shapes and roll in sugar before attaching to gingerbread house.

Creative construction



Wilton Gingerbread
House Kit \$9.99



SPREAD THE *joy*

Make the season bright by sending holiday wishes to all your favorite people. Choose from a large assortment of designs all boxed up and ready to go at your local Hy-Vee.



seasons

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Smuckers Fruit Spreads: select varieties
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Jif Peanut Butter: select varieties
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Folgers Gourmet Selection Coffee:
select varieties 10 oz. \$4.99



Crisco Oil or Shortening Sticks: select
varieties 20 or 48 oz. \$3.48



Eagle Sweetened Condensed Milk:
14 oz. \$1.99



Pillsbury Frosting: select varieties
15.6 or 16 oz. \$1.49

Pillsbury Supreme Cake Mix: select
varieties 15.25 or 18.25 oz. \$1.18



Pillsbury or Robin Hood Flour:
5 lb. \$2.49

FAMILY MEALS. MEMORABLE MOMENTS.

These days, we've heard about the many benefits of sharing regular family meals. Studies have shown that kids who can count on the stability of these meals are better nourished, do better in school, and are more able to resist negative peer pressure. Family meals help in the fight against obesity and eating disorders. Kids are more able to grow up resilient. Children and adults who eat together regularly feel better about their families. Best of all, family meals are within the reach of just about everyone.

These findings are one of the reasons that The J.M. Smucker Company is committed to "Bringing Families Together to Share Memorable Meals and Moments." The company is continuing the traditions of a family business that is now over 100 years old and has been built on bringing generations together around the family table.

But what if you can't call on a century of your own traditions? See HyVee.com for a guide that will help you produce and enjoy fun and delicious family meals—the kind that help your family grow and stay happy and strong.



FOR STEPS TO MAKE YOUR FAMILY MEALS MORE MEMORABLE, VISIT **HY-VEE.COM**



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24 oz	7UP®
32 oz	Hawaiian Punch® Fruit Juicy Red
1/4 cup	ReaLemon® 100% Lemon Juice
16 oz	Canada Dry® Club Soda
12 oz	Orange Juice
1 pint	Raspberry Sorbet
Raspberries (Optional Garnish)	



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Wimmer's Big 'N' Meaty and Big 'N' Cheesy Summer Sausage 20 oz. \$4.99

Wimmer's Little Smokies: select varieties 14 or 16 oz. \$2.99



5-MINUTE GOURMET

An Italian-inspired antipasto served on skewers with a glass of red wine is the perfect start to your holiday party. Place cherry tomatoes, olives, fresh basil leaves, baby mozzarella balls, artichoke hearts and Wimmer's sausages on short wooden skewers. Drizzle with olive oil and top with fresh-ground cracked pepper. Buon appetito!

GREAT-TASTING VITAMINS

New fresh-fruit adult gummies from Nature Made are a delicious way to get the vitamins and supplements you need. Available in peach, mango, orange and other natural flavors, each variety is so good it comes with the "Love Them or They're Free" gummy guarantee. For offer details, go to www.naturemade.com



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When it's time to serve up a holiday feast, start at Hy-Vee®! With simple sides and desserts that will make your table shine, the holidays can be deliciously easy!



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readyseteat.com
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Peanut Butter Popcorn Munch

Prep Time: 10 minutes / Serves 6.

- | | |
|-----------------------------------------------------|--------------------------------------------------|
| 1 pack Orville Redenbacher's® Gourmet® Popping Corn | 1/4 cup Peter Pan® Creamy Peanut Butter 16.3 oz. |
| 1 cup tiny pretzel twists | 2 tablespoons Parkay® Original Spread |
| 3/4 cup confectioners' sugar | |



Orville Redenbacher's Ready to Eat Popcorn: select varieties 5 oz. 2/\$5.00



Reddi Wip: select varieties 6.5 oz. \$2.29



Marie Callender Fruit or Cream Pies: select varieties 28 to 45 oz. \$6.99

When you bring home a Marie Callender's® Pie, you're not just getting dessert, you're cutting down your meal's prep time. With classic flavors like traditional apple or decadent chocolate silk, there's more to enjoy...and more time to enjoy it!



Wesson Oil: select varieties 48 oz. \$2.99



Wolf Brand Chili: select varieties 15 oz. 2/\$3.00



Orville Redenbacher's Microwave Popcorn: select varieties 2 to 4 pk. 2/\$4.00



Parkay: select varieties 12 to 16 oz. \$1.49



Marie Callender's Bakes: select varieties 24 or 28 oz. \$4.99



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Hy-Vee Wine & Spirits: Your Guide to Cocktails, Wine and Beer.

This recipe-packed booklet includes tips for making today's most popular adult beverages. Pick up a copy at your Hy-Vee today!



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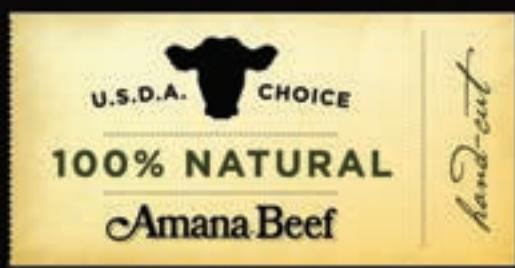
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Your party buffet is done and you didn't lift a finger. Thanks, Hy-Vee. *From top to bottom:* the Fruit Tray, featuring delicious fresh fruits; the Di Lusso Tray, with top round roast beef and smoked ham and turkey, plus cheeses and tomatoes; and the Vegetable Tray, with carrots, celery, cucumbers, tomatoes and cauliflower.

To place an order, contact your local Hy-Vee Catering Department. To see the full range of platter choices, go to www.hy-vee.com

Fruit Tray starting at \$15.99

Vegetable Tray starting at \$9.99

DiLusso Meat and Cheese Tray starting at \$22.00

Next Issue

HEALTH 2013

Good health is a foundation of everything: your work, your play, your relationships. In the next issue of *Hy-Vee Seasons*, stories dig into food and nutrition. For your family, there will dinners that can be on the table in 30 minutes while feeding four for \$10. Then get a glimpse of great things ahead by joining us on a tour of a spectacular all-new Hy-Vee store. The next issue of *Hy-Vee Seasons* will be published January 2, 2013. Sign up for free home delivery. Visit our website at www.hy-vee.com/seasons





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