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celebrate

NOVEMBER | DECEMBER 2024

COOKING



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Help Spread Holiday Cheer by Donating to the Brookshire Grocery Co. 43rd Annual Spirit of Christmas Food Drive



During the holiday season, Brookshire Grocery Company (BGC) aims to help thousands of people in need from the more than 160 communities served by BGC stores. This initiative is made possible through the company's annual Spirit of Christmas Food Drive.

From November 6 through December 17, Brookshire's, Super 1 Foods, Spring Market and FRESH by Brookshire's locations will collect donations of nonperishable food items to be donated to local service organizations and food banks for distribution. Preassembled grab bags of food items will be available during this time to purchase and donate to the drive. If preferred, monetary donations can be made using scan coupons at checkout. Funds collected during the food drive will be used to purchase additional food items for those in need.

Brookshire Grocery Co. began sponsoring the Spirit of Christmas Food Drive in 1982 in partnership with the Rose City Kiwanis Club in Tyler, Texas. The food drive now provides about a half-million pounds of food to people in need throughout the company's market areas each year.

Additionally, Reasor's locations in Oklahoma annually collect donations during the holiday season for the Food 2 Families campaign. The 24th annual Food 2 Families campaign will run in stores from November 6 to December 17. BGC stores in Longview, Texas, also help provide meals for community members in need through the Longview Thanksgiving Food Drive.

Visit your local Brookshire's, Super 1 Foods, Spring Market, FRESH by Brookshire's or Reasor's store to donate to one of these charitable events and help feed our communities.

BGC's primary focus is on people. The company is dedicated to making a difference in the stores and communities it serves. BGC's community involvement program assists hundreds of nonprofit organizations that support hunger relief, education, family health and well-being, military heroes, and first responders.



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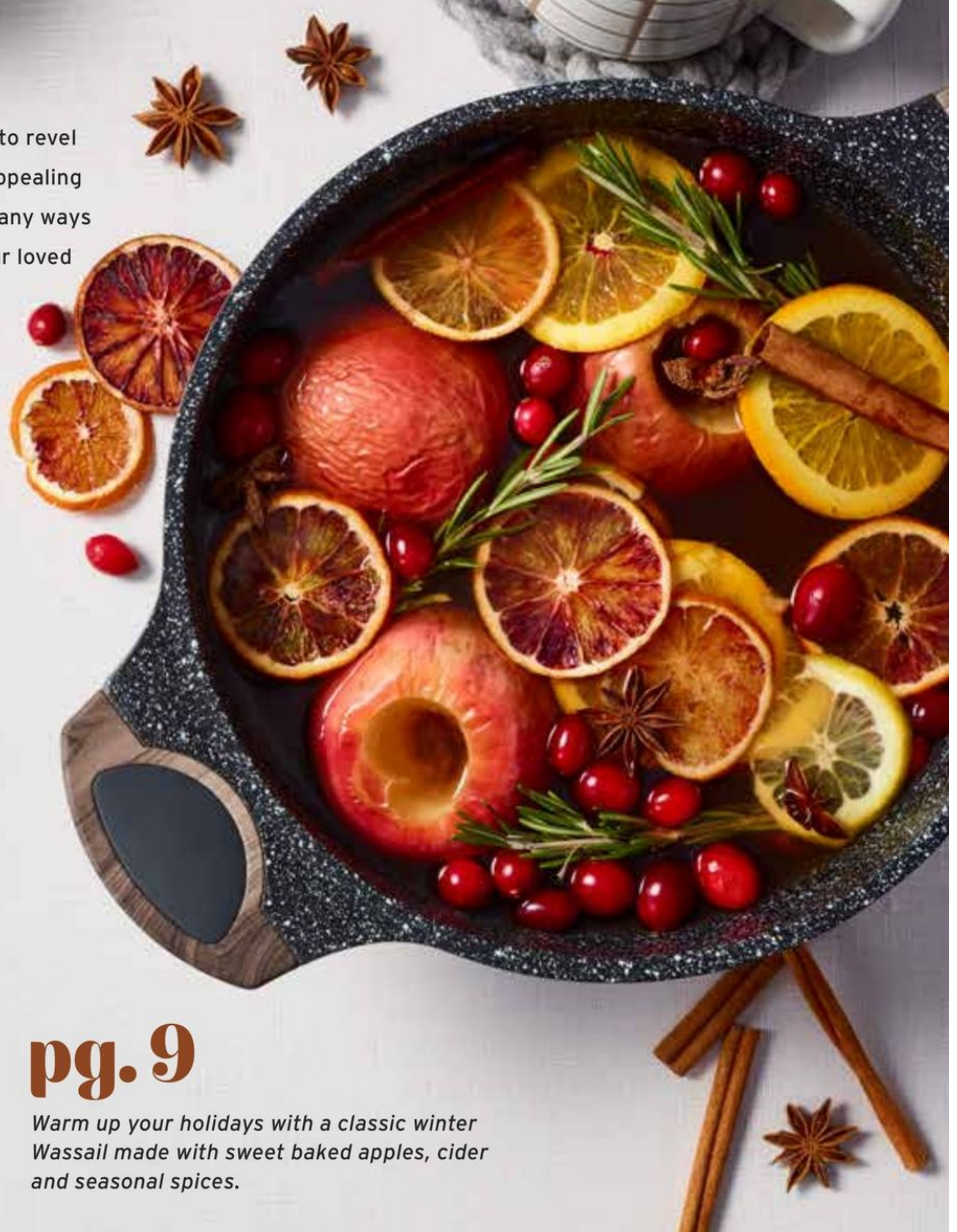
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Bring more sparkle to your New Year's Eve celebrations with fizzing cocktails and dazzling hors d'oeuvres.



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Warm up your holidays with a classic winter Wassail made with sweet baked apples, cider and seasonal spices.

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GATHER **AND** GIVE THANKS

WOW YOUR LOVED ONES WITH A THANKSGIVING SPREAD
THAT WILL LEAVE EVERYBODY FULL AND THANKFUL.

a

c

b

- a. Cranberry-Glazed Turkey
- b. Winter Salad Cups (*recipe on page 6*)
- c. Sweet Potato Soufflé with Almond-Bacon Crumble (*recipe on page 6*)
- d. Brookshire's Bakery Fresh-Baked Rolls
- e. Ocean Spray® Whole-Berry Cranberry Sauce
- f. Bob Evans® Macaroni and Cheese

FLAVOR UPGRADE:

Brush melted butter onto Brookshire's fresh-baked rolls, and add your choice of fresh herbs.

d

CRANBERRY GLAZED TURKEY

ON THE COVER

Total Time: 4 to 5 hours | Serves: 8

- | | |
|--|---|
| 1 (8 lbs) whole turkey | 1 (14 oz) can Ocean Spray®
Jellied Cranberry Sauce |
| 4 Tbs unsalted butter,
room temperature | 2 Tbs lemon or orange
marmalade |
| 2 Tbs herbes de Provence | 1/2 cup water |
| 1 tsp salt | 1/3 cup granulated sugar |
| 1 tsp black pepper | 1 cup chicken broth |
| 2 cloves garlic, peeled and halved | fresh herbs, for garnish |
| 2 shallots, peeled and quartered | fresh cranberries, for garnish |
| 1 lemon, halved and sliced | sliced citrus, for garnish |
| 4 sprigs fresh thyme | |
| 3 sprigs fresh rosemary | |
| 3 sprigs fresh sage | |

Thaw and Prep

If the turkey is frozen, thaw it in its packaging in a roasting pan on the fridge's bottom shelf. Start the thawing process 3 to 4 days before cooking, and allow 24 hours per 5 pounds. The night before cooking, unwrap the turkey. Remove any packets or extra parts inside the cavity. Save for gravy, or discard them.



Season and Stuff

Place the turkey breast-side up on a rack in a roasting pan. Mix the butter, herbes de Provence, salt and pepper in a small bowl. Rub it on the turkey's skin and under the breast skin. Stuff the cavity with the garlic, shallots, lemon, thyme, rosemary and sage. Tuck the wings under the turkey, and tie the legs with kitchen twine. Refrigerate until ready to cook.

Make Cranberry Glaze

To make the cranberry glaze, combine the cranberry sauce, marmalade, water and sugar in a saucepan. Stir over medium heat until smooth. Then, bring to a boil. Reduce to a simmer, and cook for 5 minutes. Remove from heat. Refrigerate to cool until ready to use.

Heat and Cook

Preheat oven to 375° F. Remove the turkey from the fridge about 30 to 45 minutes before cooking. Add broth to the roasting pan. Place the turkey in the oven. Cook for 1 hour. Baste with cranberry glaze. Continue cooking and basting every hour until the meat thermometer reads 165° F in the thickest part of the thigh. Estimate about 15 to 17 minutes per pound. Tent with foil if the breast or legs darken too much. Let the turkey rest for 30 to 45 minutes before slicing.

Garnish and Serve

Untie the legs. Discard the ingredients stuffed inside the cavity. When ready to serve, transfer to a platter. Add fresh herbs, cranberries and citrus slices for garnish. Serve additional cranberry glaze at the table.

Per Serving (1 lb):
Calories: 630, Fat: 27 g (10 g Saturated Fat), Cholesterol: 245 mg, Sodium: 880 mg,
Carbohydrates: 32 g, Fiber: 2 g, Protein: 68 g.

e

f

FEAST **ON** STELLAR SIDES

Turkey may be the star, but it just wouldn't be Thanksgiving dinner without the full ensemble.

WINTER SALAD **Cups**

Total Time: 20 minutes, plus chilling | Makes: 6

DRESSING:

- 1/2 cup buttermilk
- 1/2 cup sour cream
- 1/2 cup bleu cheese crumbles
- 1/4 cup mayonnaise
- 1 Tbs Dijon mustard
- 1 Tbs white wine vinegar
- 1 tsp Worcestershire sauce
- 1/2 tsp dried dill
- 1/2 tsp dried parsley
- 1/2 tsp garlic powder
- 1/2 tsp black pepper
- 1/2 tsp salt

SALAD:

- 6 radicchio leaves
- 1 medium apple, cored and small cubed
- 1/3 cup shredded carrots
- 1/3 cup shredded green cabbage
- 1/3 cup pomegranate seeds
- 1/3 cup shelled pistachios
- 1 Tbs fresh parsley

In a jar, combine the dressing ingredients. Shake to combine. Refrigerate for at least 2 hours or overnight.

Arrange the radicchio leaves on a platter. Top with the apples, carrots, cabbage, pomegranate seeds, pistachios and parsley. Refrigerate until ready to serve.

When ready to serve, drizzle 1/4 cup of the dressing over the top of the salad. Serve the remaining dressing at the table.



Per Serving (1):
Calories: 150, Fat: 14 g (5 g Saturated Fat),
Cholesterol: 25 mg, Sodium: 460 mg,
Carbohydrates: 3 g, Fiber: 0 g, Protein: 4 g.

SWEET POTATO SOUFFLÉ **With** Almond-Bacon Crumble

Total Time: 3 hours | Serves: 8

- 3 lbs medium sweet potatoes
- 5 large eggs, separated
- 1/2 cup evaporated milk
- 1/3 cup unsalted butter, melted
- 1/4 cup light brown sugar, packed
- 1 tsp pure vanilla extract
- 1/2 cup all purpose flour
- 1 tsp baking powder
- 1/2 tsp pumpkin pie spice
- 1/4 tsp salt
- 1/4 tsp cream of tartar
- 2 Tbs granulated sugar
- 1/2 tsp ground cinnamon
- 5 gingersnap cookies
- 3 Tbs sliced almonds
- 2 slices bacon, cooked



Preheat oven to 400° F. Pierce the potatoes with a fork. Bake for 1 hour or until tender. Remove from oven. Let set until cool enough to handle.

Peel the potatoes, and press through a ricer tool into a bowl. Using an electric mixer, combine the potatoes, egg yolks, milk, butter, brown sugar and vanilla. Mix until smooth. Add the flour, baking powder, pumpkin pie spice and salt. Continue mixing until thoroughly blended. Set aside.

Using an electric mixer fitted with the whisk attachment, add the egg whites to a clean bowl. Beat on low speed until foamy. Add cream of tartar. Beat until soft peaks form. With the machine running, gradually sprinkle in the granulated sugar and cinnamon. Beat until stiff glossy peaks form.

Butter a 1.5-quart to 2-quart oval or round baking dish. Stir 1/3 of the egg whites into the sweet potato mixture. Gently fold in the remaining egg whites.

Pour into the baking dish, and smooth the top. Place dish in the oven. Immediately reduce oven temperature to 375° F. Bake for 45 to 50 minutes, or until the top is puffed with the center set and not liquidy.

While baking, make the crumble by combining the cookies, almonds and bacon in a food processor. Pulse until ingredients resemble a fine crumble. Remove the soufflé from the oven. Scatter the crumble over the top.

Per Serving (1/2 cup): Calories: 380, Fat: 15 g (7 g Saturated Fat), Cholesterol: 145 mg, Sodium: 290 mg, Carbohydrates: 54 g, Fiber: 6 g, Protein: 10 g.

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APP-Y HOLIDAYS

This year, spend less time preparing
and more time enjoying the party
season with appetizers
that are fast, festive
and fabulous.

Posh Piggies

Cheese Trees

Wassail

WASSAIL

Total Time: 2 hours
Makes: 9 cups

- 6 small apples, cored
- 6 Tbs light brown sugar
- 3 tsp pumpkin pie spice
- 2 oranges (divided)
- 6 whole cloves
- 2 liters apple cider, divided
- 2 cinnamon sticks
- 4 star anise pods
- 1 lemon, sliced
- 1 cup cranberry juice
- 1 cup port, brandy, bourbon or sherry (optional)
- fresh cranberries, for garnish
- apple slices, for garnish

Per Serving (1 cup):
Calories: 170, Fat: 0 g (0 g Saturated Fat),
Cholesterol: 0 mg, Sodium: 35 mg,
Carbohydrates: 29 g, Fiber: 3 g, Protein: 1 g.

Preheat oven to 350° F. Line a baking dish with **Simply Done® Parchment Paper**. Core the apples, and place in the dish. In a small bowl, combine the brown sugar and the pumpkin pie spice. Spoon the mixture into the cavity of the apples. Stick the cloves into one of the oranges. Add to the baking dish. Add 1 cup of apple cider to the bottom of the dish. Cook in the oven for about 1 hour, or until apples are soft but still retain their shape.

Transfer apples to a plate to cool. Cut orange in half, and place in the bottom of a large saucepan. Pour juices from the baking dish into the saucepan. Add apple cider, cinnamon sticks, star anise pods and lemon slices.

Bring the mixture to a boil, and immediately reduce to a low simmer. Let simmer for 30 minutes. Squeeze the juice from the orange into the saucepan, and discard the orange.

Add the cranberry juice and alcohol (if using). Stir it, and reduce heat to low. Keep warm until ready to serve. When ready to serve, transfer all ingredients to a serving bowl. Slice the remaining orange. Add the orange slices and baked apples. Garnish with fresh cranberries and apple slices.

Ladle the warm fruit and spiced liquid into mugs to serve.



MIX & MATCH CHEESE TREES

Total Time: 15 minutes, plus chilling

WHAT YOU NEED:

- cheese
- fresh herbs
- Ocean Spray® Dried Cranberries**
- pretzel sticks



Cheese Options: 8-ounce or 16-ounce block of brie, camembert, white cheese (like provolone, Swiss, mozzarella) or The Laughing Cow Cheese Wedges

Toppings: Chopped dried cranberries, fresh herbs, dried herbs, chili powder, red pepper flakes

Stem Choices: Pretzel sticks, fresh rosemary

Directions: Cut the cheese into triangles, or use Laughing Cow Cheese Wedges. Decorate with toppings. Add stems. Let chill in the refrigerator until ready to serve.

How to prevent Laughing Cow Cheese Wedges from breaking: Put the cheese wedge on a flat surface, and hold the bottom end of the wedge. Lightly push the bottom of the wedge together as you insert the pretzel stick, so the cheese doesn't crack.

Nutrition facts will vary based on "mix and match" ingredients.

POSH PIGGIES

Total Time: 1 hour | Makes: 30

- 1 (13 oz) pkg smoked sausage
- 2 Tbs strawberry jelly
- 2 tsp Sriracha sauce, to taste
- 1 sheet puff pastry
- 30 (oven-safe) wooden toothpicks
- 30 fresh parsley leaves
- 30 grape tomatoes



Preheat oven to 400° F. Slice the sausage link into 3/4-inch pieces. You should have 30 pieces. Add the jelly and Sriracha sauce to a bowl. Stir to combine. Add the sausage pieces. Toss to coat. Line a baking sheet with parchment paper. Add the sausages to the baking sheet in an even layer.

Unroll the pastry dough. Cut into star or diamond shapes by using a small cookie cutter. Top each piece of sausage with a piece of pastry, and secure with a toothpick. Bake for 20 to 25 minutes or until pastry is golden. Let cool for 5 minutes. Top each piggie with a parsley leaf and a grape tomato.

Transfer to a serving platter. Serve warm or at room temperature.

Per Serving (1):
Calories: 50, Fat: 4 g (1 g Saturated Fat), Cholesterol: 10 mg, Sodium: 170 mg,
Carbohydrates: 3 g, Fiber: 0 g, Protein: 2 g.



HERB-CRUSTED
BEEF TENDERLOIN
recipe on p. 12

GATHER TOGETHER FOR
CHRISTMAS EVE
DINNER



HONEY GLAZED ACORN SQUASH

Total Time: 2 hours

Serves: 6

- 3 acorn squash
- 2 Tbs olive oil
- 2 Tbs unsalted butter, melted
- 3/4 tsp salt
- 1/2 tsp black pepper
- 1/2 tsp chili powder
- 1/4 cup Nature Nate's® 100% Pure Raw & Unfiltered Honey
- chopped fresh parsley, for garnish
- 2 Tbs fresh pomegranate seeds, for garnish
- 2 Tbs pepitas, for garnish



Microwave the squash for 3 minutes to soften for slicing. Cut the squash into halves, and clean out the cavities. Slice into half-rings, and place in a large zip-top bag. Add the oil, butter, salt, pepper and chili powder. Shake the bag to coat the squash. Let marinate in the refrigerator for 1 hour. Add the honey, and shake again.

Preheat oven to 375° F. Line a baking sheet with parchment paper. Arrange the squash in a single layer. Pour any excess marinade over the squash. Bake for 40 minutes until bottoms of squash are deep golden-brown, turning the squash halfway through the cooking time.

Sprinkle the acorn squash with fresh parsley, pomegranate seeds and pepitas before serving.

Per Serving:
Calories: 210, Fat: 9 g (3 g Saturated Fat),
Cholesterol: 10 mg, Sodium: 300 mg,
Carbohydrates: 35 g, Fiber: 4 g, Protein: 2 g.





CREAMED SPINACH

Total Time: 30 minutes | Serves: 4

12 oz fresh baby spinach	1 cup heavy whipping cream
1 Tbs unsalted butter	1/2 cup parmesan cheese, grated
1 small shallot, thinly sliced	1/2 tsp salt
2 cloves garlic, minced	1/2 tsp black pepper

Tear any thick stems off the spinach leaves, and discard them. Roughly chop the spinach leaves, and set aside. Melt the butter in a large sauté pan over medium heat. Stir in the shallots. Cook until soft (about 2 to 3 minutes). Stir in the garlic. Cook for about 30 seconds.

Stir in the cream. Cook for 3 to 4 minutes until thickened. Add the chopped spinach a handful at a time. Allow spinach to wilt slightly before adding more. When all spinach has been added, cook for one minute. Turn off the heat. Stir in the cheese, salt and pepper. Keep warm in a 170° F to 200° F oven until ready to serve, or serve immediately.

Per Serving:
Calories: 290, Fat: 27 g (17 g Saturated Fat), Cholesterol: 80 mg,
Sodium: 520 mg, Carbohydrates: 7 g, Fiber: 2 g, Protein: 7 g.

HERB CRUSTED BEEF TENDERLOIN

Shown on p. 10

Total Time: 3 hours | Serves: 6

3 to 4 lbs beef tenderloin
1 Tbs flaky sea salt
1 Tbs whole peppercorn medley
1 tsp garlic powder
1/2 tsp mustard powder
4 Tbs vegetable oil, divided
1 Tbs fresh thyme leaves
1 Tbs fresh sage leaves
1 Tbs fresh parsley leaves
1 Tbs fresh rosemary leaves
1/4 tsp red pepper flakes
horseradish sauce, for serving

Per Serving:
Calories: 470, Fat: 27 g (8 g Saturated Fat),
Cholesterol: 155 mg, Sodium: 690 mg,
Carbohydrates: 1 g, Fiber: 1 g, Protein: 56 g.

Trim the tenderloin of excess fat and silver skin. In a food processor, combine the sea salt, peppercorns, garlic powder and mustard powder. Pulse until peppercorns are crushed into small pieces. Pour into a small bowl. Add 1 tablespoon of oil. Rub the mixture into the meat. Let the meat come to room temperature for 1 hour.

Wipe out the food processor. Add the thyme, sage, parsley, rosemary and red pepper flakes. Process until finely chopped. Transfer to a bowl. Stir in one tablespoon of oil. Set aside.

Preheat oven to 300° F. Heat a large skillet over medium-high heat. Add the remaining oil. When the skillet is hot, add the meat. Sear on all sides for about 3 minutes per side. After searing, set aside to cool. When meat is cool enough to handle, rub the herb mixture into the meat.

Place in a roasting pan. Cook until the internal temperature reaches 130° F for medium-rare or 140° F for medium. Cooking time will vary depending on thickness and degree of searing. Allow about 45 to 50 minutes for medium doneness. Remove the meat from the oven. Let the tenderloin rest for 15 minutes before slicing. Serve with horseradish sauce.



Easy and delicious go “hand in hand” with **Bob Evans® Mashed Potatoes**. Keep it simple for a traditional Christmas dinner, or get creative with your favorite potato toppings.



Cheers!

CELEBRATE THE SEASON WITH WINE AND BUBBLY!



28⁹⁹
Chandon Brut
Sparkling Wine
750 mL



79⁹⁹
Veuve Clicquot
Champagne
750 mL



15⁹⁹
Korbel Brut Rosé
Or Champagne
750 mL



12⁹⁹
90+ Cellars
Prosecco
750 mL



17⁹⁹
90+ Cellars
Pinot Noir
750 mL



19⁹⁹
Prominence
Wine
Selected Varieties
750 mL

SAVE 10% WHEN YOU BUY SIX OR MORE BOTTLES OF WINE.

WINTER SALAD WITH CANDIED KUMQUATS AND CITRUS VINAIGRETTE

Total Time: 1 hour 45 minutes | Serves: 6

2 cups water
2 cups granulated sugar
8 kumquats, sliced
1/3 cup orange juice
2 Tbs white wine vinegar
1 Tbs honey

2 tsp Dijon mustard

1/4 tsp salt

1/8 tsp black pepper

1/2 cup extra virgin olive oil

2 cups Local Bounti® Spring Mix

2 cups Local Bounti® Butter Lettuce

2 cups Local Bounti® Green & Red Leaf Lettuce

1/2 cup pecan pieces

1/4 cup goat cheese crumbles

1/2 cup pomegranate kernels (arils)



Add the water and the sugar to a saucepan over medium heat. Stir until the sugar dissolves. Add the kumquats. Bring to a boil. Reduce heat to a simmer for 5 minutes. Turn off the heat. Let steep for 15 minutes. Heat oven to 200° F. Spread the kumquat slices onto a parchment-lined baking sheet. Cook for 1 hour or until dry but slightly sticky to the touch.

In a jar, combine the orange juice, vinegar, honey, mustard, salt and pepper. Shake to combine. Add the oil, and shake again. Refrigerate until ready to use.

In a large bowl, combine the spring mix, lettuces, pecans, goat cheese and pomegranate kernels. Scatter the sliced kumquats over the top. Serve with the citrus vinaigrette.



Per Serving: Calories: 540, Fat: 26 g (4 g Saturated Fat), Cholesterol: 5 mg, Sodium: 150 mg, Carbohydrates: 77 g, Fiber: 4 g, Protein: 4 g.

HAVE YOURSELF A VERY
MMM-ERRY
MORNING

***L**et the merrymaking begin at breakfast with the delicious aroma and mouthwatering taste of freshly baked cinnamon rolls.*

BUTTER PECAN-GINGERBREAD CINNAMON ROLLS

Total Time: 2 hours 15 minutes, plus rising | Makes: 12

DOUGH:

1 cup whole milk
4 Tbs unsalted butter, very soft
3 1/2 cups all purpose flour, divided
1 (0.25 oz) packet fast-acting instant yeast
3 Tbs Imperial® Granulated Sugar
3/4 tsp salt
1 large egg, room temperature

FILLING:

1 cup light brown sugar
1 Tbs ground cinnamon
3/4 tsp ground ginger
1/4 tsp ground nutmeg
1/4 tsp ground cloves
1/2 cup salted butter, very soft

BUTTER PECANS:

1/2 cup unsalted butter
3/4 cup dark brown sugar, packed
1/4 tsp ground cinnamon
1/3 cup heavy cream
1/4 tsp salt
1 1/2 cups pecan halves
1/2 cup pecans, roughly chopped
2 tsp vanilla extract



Per Serving (1):
Calories: 490, Fat: 29 g (13 g Saturated Fat),
Cholesterol: 70 mg, Sodium: 220 mg,
Carbohydrates: 52 g, Fiber: 2 g, Protein: 7 g.

Preheat the oven to 350° F. Grease a 9 x 13 baking dish with nonstick spray. Set aside.

FOR THE DOUGH:

Heat the milk in a small saucepan over medium-high heat until it just begins to boil. Remove from heat. Add the butter, and stir until fully melted. Let it cool to between 115° F and 120° F.

In a stand mixer bowl with the dough hook, combine 2 1/2 cups of flour, yeast, granulated sugar and salt. Whisk in the egg. Slowly add the milk and butter mixture, mixing until combined.

With the mixer on low, gradually add the remaining flour (1/4 cup at a time). Mix well after each addition. Scrape down the sides of the bowl as needed.

Once all of the flour is added, increase the mixer speed to medium. Mix for 5 minutes. Remove the dough. Knead on a lightly floured surface into a smooth ball about 5 to 6 times.

Place the dough ball back in the bowl. Cover with plastic wrap. Let it rise for 60 minutes or until doubled in size.

FOR THE FILLING:

In a medium-sized bowl, mix the brown sugar, spices and softened butter until evenly combined. It should resemble a thick paste.

ASSEMBLY:

After the dough has risen, roll it out into a large rectangle about 16 x 9 inches. Spread the filling in the center, leaving a 3-inch border around the edges.

Roll the dough tightly like a jelly roll, and pinch the seams to seal. Slice the roll into 12 equal-sized pieces by using unflavored dental floss or a serrated knife. Place the slices cut-side up in the prepared dish. Cover with plastic wrap, and let rise for 30 more minutes.

Bake for 18 to 20 minutes until the tops and edges are lightly browned. Let the cinnamon rolls cool for a few minutes before topping them with the butter pecans.

FOR THE BUTTER PECANS:

In a small saucepan over medium heat, melt the butter. Stir in the brown sugar. Whisk until it dissolves and the mixture starts to bubble (about 2 minutes). Add the cinnamon, heavy cream and salt. Whisk to combine. Fold in all of the pecans with a rubber spatula, ensuring they are fully coated in the mixture. Remove from heat. Stir in the vanilla. Pour the butter pecans on top of the cinnamon rolls. Serve warm.

GO BOLD FOR BREAKFAST WITH OWENS® SAUSAGE.

Owens® boldly seasoned pork sausage is the perfect choice for a full Christmas breakfast that the whole family will love.



BREAKFAST MADE UNBEATABLY EASY.

Substitute the hassle but not the flavor with Egg Beaters® Liquid Egg Substitute. Made from real eggs, Egg Beaters® cut down on calories, cholesterol and cleanup.



New Year's

FANCY FESTIVITIES

Dazzle your guests with lavish libations and treats that are sure to shine.



DIRTY MARTINI DIP

Total Time: 30 minutes, plus chilling
Makes: 3 cups

1 (8 oz) pkg cream cheese
1 cup sour cream
4 Tbs bleu cheese crumbles, divided
3 Tbs olive brine
3 Tbs vodka or gin
2 Tbs fresh parsley leaves
2 tsp garlic powder
1/2 tsp salt
1/4 tsp black pepper
3/4 cup Castelvetrano olives,
pitted (divided)
3 slices cooked bacon, crumbled
1 Tbs extra virgin olive oil
1 lemon, zest only
crackers or crostini, for serving

Using a food processor or electric mixer, blend together the cream cheese, sour cream, half of the bleu cheese, olive brine, vodka, fresh parsley, garlic powder, salt and pepper.

Finely chop 1/2 cup of the olives. Cut the remaining 1/4 cup into fourths, and reserve them. Stir together the cream cheese mixture, chopped olives, bacon and remaining bleu cheese.

Transfer to a serving dish. Chill in the refrigerator for 2 hours or overnight. When ready to serve, drizzle with olive oil. Sprinkle the lemon zest, and scatter the quartered olives around the center. Serve with crackers or crostini.

Per Serving (2 Tbs):
Calories: 80, Fat: 7 g (4 g Saturated Fat), Cholesterol: 15 mg,
Sodium: 130 mg, Carbohydrates: 1 g, Fiber: 0 g, Protein: 1 g.



SPARKLING BLOOD ORANGE MULE COCKTAIL

Total Time: 5 minutes | Makes: 2

Shown on left

1/2 cup blood orange juice
1/4 cup ginger beer
2 oz vodka
1 (750 mL) bottle sparkling wine
1 blood orange, sliced (for garnish)

In two champagne glasses, divide the blood orange juice, ginger beer and vodka. Stir to combine. Top with sparkling wine. Garnish with a slice of blood orange.

Per Serving (1):
Calories: 370, Fat: 0 g (0 g Saturated Fat), Cholesterol: 0 mg, Sodium: 0 mg, Carbohydrates: 21 g, Fiber: 0 g, Protein: 1 g.

SPARKLING MACARONS

Total Time: 1 hour, plus cooling | Makes: 20

3/4 cup almond flour, sifted
 1 cup powdered sugar, sifted
 2 large egg whites, room temperature
 1/4 tsp cream of tartar
 1/4 cup granulated sugar
 1 (16 oz) ctn white frosting
 sparkling sugar or edible glitter, for decorating

Preheat oven to 350° F with rack in the lower-third position. Whisk together the sifted almond flour and powdered sugar.

Place egg whites in the bowl of an electric mixer. Beat on low until foamy. While beating, sprinkle in the cream of tartar and granulated sugar. Increase speed to medium. Beat for about 4 minutes, or until very voluminous and holding stiff glossy peaks.

Remove bowl from the mixer. Add the almond flour mixture all at once. Using a spatula, scrape the spatula all the way around the sides of the bowl and then down through the middle. Repeat this motion 30 to 40 times until batter is smooth and glossy. It should begin to flow off the end of the spatula in a thick, smooth stream.

Prepare a pastry bag with a 3/8-inch round tip. Line a baking sheet with parchment paper. Place a small dot of batter on the back-side corners of the paper to hold it in place on the baking sheet. Begin piping one-inch circles. Continue piping, spacing circles an inch apart. Lift the baking sheet a few inches above the countertop. Tap the baking sheet on the countertop twice to release air bubbles.

Bake for 15 minutes, or until cookies have risen and they are dry to the touch. Let cool completely on the baking sheet. Remove with a small offset spatula.

Prepare a pastry bag with a star tip. Fill with the frosting. Pipe the filling on the flat side of half the cookies. Top the frosting with the other cookie halves, flat-side down. Brush with sparkling sugar or edible glitter.

Per Serving (1):
 Calories: 140, Fat: 5 g (1 g Saturated Fat), Cholesterol: 20 mg,
 Sodium: 45 mg, Carbohydrates: 22 g, Fiber: 0 g, Protein: 2 g.





From appetizers and drinks to the main meal and desserts, McCormick® will add extra holiday spirit to all of your end-of-year celebrations.



2²⁹ McCormick
Ground
Cinnamon
2.37 oz



3⁴⁹ McCormick
Ground Ginger
.7 oz



2¹⁹ McCormick
Poultry
Seasoning
.65 oz



2⁶⁹ McCormick
Cream of Tartar
1.5 oz



4⁹⁹ McCormick
Ground Cloves
.9 oz



2/\$5 Ocean Spray
Craisins
5-6 oz

See Cheese Trees recipe on page 9.



3⁹⁹
McCormick
Pure Vanilla
Extract
1 oz

3³⁹
McCormick
Ground
Nutmeg
1.1 oz



HOLIDAY Eggnog

Total Time: 1 hour, plus chilling
Serves: 12

6 large eggs
2 egg yolks
1/2 cup plus 2 Tbs granulated sugar
1/4 tsp salt
4 cups whole milk
1/2 cup brandy or bourbon
1 Tbs McCormick® Pure Vanilla Extract
1/2 tsp McCormick® Ground Nutmeg,
plus extra for garnish
1/2 cup heavy cream

Per Serving:
Calories: 167, Fat: 8 g (4 g Saturated Fat),
Cholesterol: 143 mg, Sodium: 121 mg,
Carbohydrates: 13 g, Fiber: 0 g, Protein: 6 g.

Whisk eggs, yolks, sugar and salt in heavy 4-quart saucepan. Stir in the milk 1/2 cup at a time, blending well after each addition. Heat slowly over lowest possible flame (stirring constantly) until the custard registers 160° F on an instant-read thermometer, thickens and coats back of spoon (about 25 to 30 minutes). Pour custard through sieve into large bowl. Stir in the liquor, vanilla and nutmeg. Cover with plastic wrap. Refrigerate until well-chilled, at least 3 hours or up to 3 days.

Just before serving, whip the cream in medium bowl to very soft peaks. Gently fold into custard mixture until incorporated. Serve in chilled punch bowl or cups. Garnish with nutmeg, if desired.

HOLIDAY Family Dinners

SPEND TIME WITH YOUR FAMILY AND FRIENDS WITH OUR DELI DINNERS!

MUST PREORDER FROM OUR DELI PARTNERS. PRODUCTS MUST DEFROST FOR 24 HOURS BEFORE SERVING.

79⁹⁹

Turkey Dinner

- Smoked Turkey 11 Lbs
- Cornbread Dressing 2 Lbs
- Seasoned Mashed Potatoes 2.5 Lbs
- Turkey Gravy 14 oz
- Cranberry Relish 1 Lb

79⁹⁹

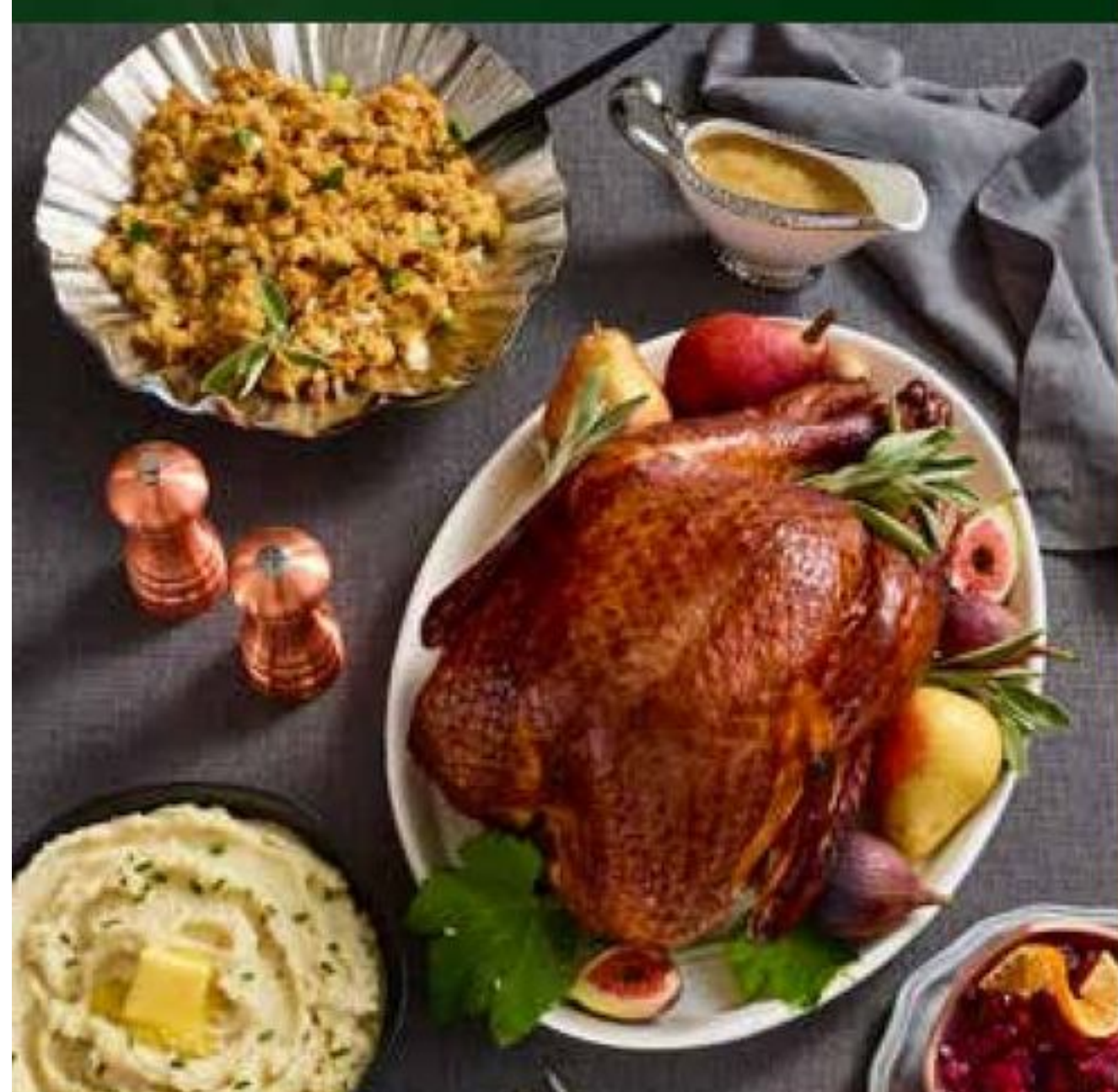
Ham Dinner

- Spiral-Cut Ham 7-9 Lbs
- Green Beans Supreme 2.5 Lbs
- Broccoli and Rice Casserole 2 Lbs
- Seasoned Mashed Potatoes 2.5 Lbs

89⁹⁹

Prime Rib Dinner

- Prime Rib 3-4 Lbs
- Potatoes Au Gratin 2.5 Lbs
- Green Beans Supreme 2.5 Lbs
- Sweet Potato Casserole 2.5 Lbs



Brookshire's celebratecooking  

 THESE SAVINGS GOOD WEDNESDAY, OCTOBER 30 THRU TUESDAY, DECEMBER 31, 2024

For questions or comments, call toll-free 1-888-WE RESPOND (1-888-937-3776). List of advertised specials available online at brookshires.com.

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© 2024, Brookshire Grocery Co. Nutrient counts are rounded to the nearest whole number. All dietary and lifestyle changes should be supervised by a physician.

