

Dish

November 2019

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**Happy
Thanksgiving**



SLOW COOKER CRANBERRY APPLE STUFFING

- 1/4 CUP (1/2 STICK) HT BUTTER
- 2 CUPS CHOPPED CELERY
- 1 CUP CHOPPED ONION
- 2 MEDIUM APPLES, CORED AND CHOPPED
- 1 CUP DRIED CRANBERRIES
- 2 CUPS KITCHEN BASICS ORIGINAL CHICKEN STOCK
- 2 TEASPOONS SAGE, RUBBED
- 2 TEASPOONS PARSLEY FLAKES
- 1 TEASPOON GARLIC SALT
- 1/2 TEASPOON BLACK PEPPER, COARSE GROUND
- 8 CUPS CUBED DAY-OLD ITALIAN OR FRENCH BREAD

MELT BUTTER IN LARGE SKILLET ON MEDIUM HEAT. ADD CELERY AND ONION; COOK AND STIR 5 MINUTES OR UNTIL SOFTENED. STIR IN APPLES AND CRANBERRIES. SPRAY INSIDE OF SLOW COOKER WITH NON-STICK COOKING SPRAY. ADD STOCK AND SEASONINGS; STIR TO BLEND. STIR IN BREAD CUBES AND VEGETABLE MIXTURE. COVER. COOK 3 HOURS ON LOW OR UNTIL DESIRED TEXTURE.

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8.25 fl. oz.
Kitchen Basics
Chicken Bone Broth
2.29



32 fl. oz.
Kitchen Basics
All Natural Chicken
Stock
2.79



Selected Varieties; 32 fl. oz.
Kitchen Basics
Organic Stocks
3.99





Selected Varieties; 13.4 oz.

**Jack's
Organic Beans**

1.79



4.8 oz.

**Nature's Earthly Choice
Easy Quinoa**

2/\$6

16 oz.

**Cape Cod Select
Cranberries**

3.49

Selected Varieties; 17 fl. oz.

**Tony Chachere's
Injectables**

5.99

Selected Varieties; 4.4 oz.

**Falksalt
Sea Salt**

5.99

16.9 fl. oz.

**Thrive Culinary
Algae Oil**

11.99

5 fl. oz.

**Thrive Culinary
Algae Oil Spray**

6.99

12 oz.

**Kewpie
Mayonnaise**

3.49

10 oz.

**Himalania
Fine Pink Salt**

9.99

CHEERS



Selected Varieties; 16.9 fl. oz.

Fever-Tree
Beverages

2/\$6



4/375 ml.

Bundaberg
Ginger or
Root Beer

5.99



Selected Varieties; 1.75 Ltr.

Mr & Mrs T
Cocktail Mixers

6.99



Selected Varieties; 12 fl. oz.

Rose's
Cocktail Mixers

2/\$7



12 fl. oz.

Stirrings
Dirty Martini Mix

5.49



Selected Varieties; 32 fl. oz.

Cheribundi
Cherry Juice

6.99



Selected Varieties; 12 fl. oz.

Zest
Tea

**BUY ONE GET ONE
FREE**



Selected Varieties; 7 to 8.8 oz.

Dare
Crackers
2/\$5

Selected Varieties; 12 oz.
Crosse & Blackwell
Seafood Sauces

1.99

9.6 oz.
Dickinson's Country
Cranberry Relish

3.99

12 oz.
Xochitl
Christmas Chips
4.49

4.9 oz.
Gaea Organic
Green Pitted Olives

4.99

5.6 oz.
Gaea Organic Pitted
Kalamata Olives

4.99

2.3 oz.
Gaea Kalamata
Snack Olives

2.79



3.2 oz.
Sesmark
Original Savory Thins
2/\$6

Selected Varieties; 5.3 oz.
Walkers
Shortbread Cookies
3.99

Selected Varieties; 5.3 oz.
Walkers Holiday
Shortbread
Cookies
4.99

Selected Varieties; 8 oz.
Karma Nuts
Cashews
6.99

Selected Varieties; 9.5 to 9.7 oz.
Wasa
Crispbread
3.29

Selected Varieties; 6 to 6.4 oz.
Peloponnese
Kalamata Olives
2/\$7

Selected Varieties; 4.2 oz.
Made in Nature
Figgy Pops
4.99

Selected Varieties; 14.5 to 17.9
Foodstirs
 Organic Baking Mixes



2/\$7



16 oz.
Bob's Red Mill
 Almond Flour



11.49



Selected Varieties; 9 to 10 oz.
Enjoy Life
 Chocolate Chips



4.99



Selected Varieties; 1.25 oz.
Land O'Lakes
 Cocoa



10/\$10

Selected Varieties; 16.9 oz.
Sillycow Farms
 Hot Chocolate



7.49

12 fl. oz.
Mike's
 Hot Honey
 Infused
 with Chilies



9.49

Selected Varieties; 14.1 oz.
De Beukelaer
 Pirouline



4.49

Selected Varieties; 1.76 oz.
Think!
 Oatmeal Cups



2/\$4

Selected Varieties; 12 fl. oz.
Walden Farms
 Coffee Creamers
 or Syrup



2/\$7

LOOK WHAT'S NEW

Selected Varieties;
 3.4 to 3.5 oz.
Peckish
 Fresh Protein Eggs

3.79



NATURE'S FINEST ORGANIC
 FREE-RANGE EGGS. RICH GOLDEN
 YOLKS BOILED TO PERFECTION,
 EVERY TIME. DELIGHTFULLY
 DIPPABLE. SIMPLY BRILLIANT.



Emmi Kaltbach
Cave Aged Gruyere
14.99/lb

THE FRUITY-TANGY GRUYÈRE IS A GENUINE CLASSIC AMONG SWISS HARD CHEESES. THERE IS A LONG HISTORY OF CHEESE-MAKING IN THE GRUYÈRE REGION, FIRST MENTIONED IN DOCUMENTS DATING BACK TO 1115.

ATTENTIVE CARE DURING THE AGEING PROCESS IN THE SANDSTONE CAVES OF KALTBACH IS WHAT GIVES ITS UNMISTAKABLE RUSTIC BROWN PATINA. THIS IS EVIDENT FROM BOTH ITS APPEARANCE AND ITS SUBSTANCE: THE CRUMBLY BODY AND THE LINGERING AFTER-TASTE WITHOUT BITTERNESS WILL WIN OVER ANY CHEESE-LOVER.



Selected Varieties; 12 oz.
**Amish Kitchens
Noodles**
2.99

Selected Varieties; 32 oz.
**Cucina Antica
Pasta Sauce**
6.99

Selected Varieties; 12 fl. oz.
**Walden Farms
Dressings**
2/\$7

Selected Varieties; 25 oz.
**Mezzetta
Pasta Sauce**
4.99

Selected Varieties; 16 oz.
**DeCecco
Pasta**
2/\$5

12 fl. oz.
**Cardini's Original
Caesar Dressing**
2/\$7

8 fl. oz.
**Bar Harbor
Lobster Juice**
2/\$7

8 fl. oz.
**Bar Harbor
Clam Juice**
3.29





1.5 lbs. **organic**
Wholesome
Organic Turbinado
Raw Cane Sugar
4.99

MARILU'S PILGRIM PUMPKIN PIE

PASTRY DOUGH:

- 1/4 CUP WHOLE WHEAT FLOUR
- 1 CUP HT UNBLEACHED WHITE FLOUR
- 1/4 TSP SALT
- 6 TBSP COLD SOY MARGARINE, CUT UP
- 3 TO 5 TBSP ICE WATER

FILLING:

- 1 (16 OZ) CAN PUMPKIN OR 2 CUPS MASHED COOKED PUMPKIN
- 1 12 OZ CONTAINER SOY CREAM
- 2 LARGE CAGE-FREE ORGANIC EGGS
- 1/4 CUP WHOLESOME! TURBINADO RAW CANE SUGAR
- 1/2 CUP WHOLESOME! ORGANIC SUCANAT
- 1 TSP GROUND CINNAMON
- 1/2 TSP GROUND GINGER
- 1/4 TSP GRATED NUTMEG
- 1/2 TSP SALT

IN A LARGE BOWL, MIX TOGETHER THE FLOURS AND SALT. WITH A PASTRY BLENDER OR TWO KNIVES USED SCISSOR FASHION, CUT IN THE SOY MARGARINE UNTIL THE MIXTURE RESEMBLES COARSE CRUMBS. SPRINKLE THE ICE WATER, 1 TBSP AT A TIME, MIXING LIGHTLY WITH A FORK AFTER EACH ADDITION, UNTIL THE DOUGH IS JUST MOIST ENOUGH TO HOLD TOGETHER. SHAPE THE DOUGH INTO A DISK. WRAP IN PLASTIC AND REFRIGERATE FOR 30 MINUTES OR OVERNIGHT. IF CHILLED OVERNIGHT, LET STAND AT ROOM TEMPERATURE FOR 30 MINUTES BEFORE ROLLING. ON A LIGHTLY FLOURED SURFACE, WITH A FLOURED ROLLING PIN, ROLL THE DISK INTO A 12-INCH ROUND. ROLL THE DOUGH ROUND GENTLY ONTO THE ROLLING PIN AND EASE INTO THE PIE PLATE. TRIM THE EDGE, LEAVING A 1-INCH OVERHANG. MAKE THE DESIRED DECORATIVE EDGE. REFRIGERATE OR FREEZE 10 TO 15 MINUTES TO FIRM THE PASTRY BEFORE BAKING. IN A LARGE BOWL, COMBINE THE PUMPKIN, SOY CREAM, EGGS, TURBINADO RAW CANE SUGAR, SUCANAT, CINNAMON, GINGER, NUTMEG AND SALT AND BEAT UNTIL WELL MIXED. PLACE THE PIE PLATE ON THE OVEN RACK AND POUR IN THE PUMPKIN MIXTURE. BAKE 50 MINUTES OR UNTIL A KNIFE INSERTED 1 INCH FROM THE EDGE COMES OUT CLEAN. COOL ON A WIRE RACK ABOUT 1 HOUR.

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