

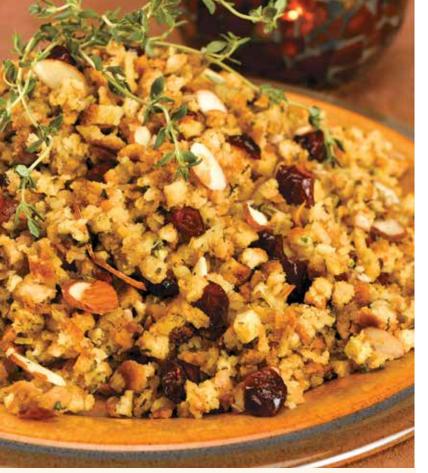
In This Issue: **Recipe:** Slow Cooker Cranberry Apple Stuffing page 1 **Recipe:** Marilu's Pilgrim Pumpkin Pie page 7







Prices Effective November 6th to December 3rd, 2019 All items priced with VIC Savings Card





8.25 fl. oz. Kitchen Basics Chicken Bone Broth **2.29**



^{32 fl. oz.} Kitchen Basics All Natural Chicken Stock **2.79**

SLOW COOKER CRANBERRY APPLE STUFFING

1/4 сир (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. www.mccormick.com













Harris Teeter

All items priced with VIC Savings Card

⊳VIC





Selected Varieties; 5.3 oz.

Walkers

Shortbread Cookies

3.99

^{3.2 oz.} Sesmark Original Savory Thins **2/\$6**

Selected Varieties; 8 oz. Karma Nuts Cashews **6.99** Selected Varieties; 9.5 to 9.7 oz. Wasa Crispbread **3,29**

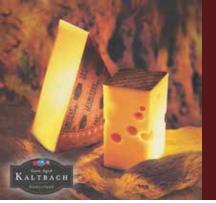
Selected Varieties; 6 to 6.4 oz. Peloponnese Kalamata Olives **2/\$7**

Selected Varieties; 5.3 oz. Walkers Holiday Shortbread Cookies **4.99**

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







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; 25 oz. Selected Varieties; 32 oz. Selected Varieties; 12 fl. oz. Selected Varieties; 12 oz. Mezzetta **Amish Kitchens** Cucina Antica Walden Farms **Pasta Sauce** Pasta Sauce Noodles Dressings 4.99 2/^{\$}7 6.99 2.99 8 fl. oz. Selected Varieties; 16 oz. 12 fl. oz. 8 fl. oz. **Bar Harbor** Cardini's Original Bar Harbor DeCecco Caesar Dressing Lobster Juice Pasta **Clam Juice** 2/\$5 2/\$7 2/\$7 3.29





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 BE-FORE BAKING. IN A LARGE BOWL, COMBINE THE PUMP-KIN, 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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