







sweet flavor with a honeyed aftertaste.





# Celebrate THE TRADITIONS OF Chanukah



## ooh, SOMETHING NEW



16.9 fl. oz. Mango or Original Hapi Aloe Vera Drink

2.49



3.5 oz. Selected Varieties Koyo **Rice Crackers** 3.59



Sweet & Savory Pops or **Seapoint Farms** Seaweed **Sweet & Savory Fava Chips** 

# MANDARIN ORANGE Cranberry Sauce

makes 2 1/4 cups

### **Ingredients**

- 3/4 cup HT Traders sugar
- 1 cup water
- 1, 12 oz. package fresh cranberries
- 2 cups HT Traders Fancy Mandarin Orange Segments, strained

#### Directions

Combine sugar and water in a medium saucepan.

Bring to boil; add cranberries, return to boil.

Reduce heat and boil gently for 10 minutes. stirring occasionally.

Add mandarin oranges.

Leave as is, or puree the sauce to create a consistent smooth texture.

Cover and cool completely at room temperature. Refrigerate until serving time.

35 oz. **HT Traders Fancy Mandarin Orange Segments** 2/\$7







## Warm Meal Essentials FOR THOSE DARK NIGHTS SHORTER DAYS

16.9 fl. oz. Monari Federzoni **Balsamic Vinegar** FREE



8.45 fl. oz. **Selected Varieties HT Traders** Dipping Oil 4.99



24.5 to 25 oz. Selected Varieties Mezzetta Pasta Sauce FREE



24 oz. Basil or Monte Bene **Garlic Marinara** Pasta Sauce 3.99



12 fl. oz. **Selected Varieties** Girard's Dressing 3.79



9 to 16.7 oz. Selected Varieties Marion's Kitchen **Cooking Kit** 7.99



12 oz. Nature's **Earthly Choice** Organic Quinoa 5.99



5.2 to 7.6 oz. **Selected Varieties Near East** Pilaf or CousCous 3/\$5



24 oz. **Selected Varieties** Rao's Homemade Pasta Sauce 7.99





STOCK UP ON

# a selection of pastas

TO AVOID MEALTIME BOREDOM

Selected Varieties **DelVerde Pasta** 2/\$5



Lord Sandy's Worcestershire Sauce

Balsanic

2.79

Lucini Select WCIN **Extra Virgin** Olive Oil

8 fl. oz. **Selected Varieties Maple Grove Farms** Dressing 2/\$5



12 fl. oz. Selected Varieties Nakano **Rice Vinegar** 2/\$5

### Slow Cooker PORK TENDERLOIN

with cranberry sauce

about 4 hours on low setting | serves 6

### **Ingredients**

- 1, 4 ½- to 5-pound boneless pork loin roast, trimmed and tied at 1-inch intervals
- 2 tablespoons Lord Sandy's Worcestershire Sauce 1 tablespoon Lucini Premium Extra Virgin Olive Oil
- About 2 cups Mandarin Orange Cranberry Sauce (recipe on page 2)
- 1/2 cup dried cranberries
- 1/2 cup HT Traders Orange Juice
- . 3, 3-inch-long strips orange zest, trimmed of white pith
- 1/8 teaspoon HT Traders Ground Cinnamon
- 1 cup fresh thyme
- · Salt & pepper to taste

#### Directions

Dry pork with paper towels and season with salt and pepper. Heat oil in 12-inch skillet over medium-high heat until just smoking. Brown pork well on all sides, 7 to 10 minutes.

Stir worcestershire sauce, cranberry sauce, cranberries, orange juice, orange zest, and cinnamon into slow cooker. Nestle browned pork into slow cooker. Cover with sauce and fresh thyme and cook until pork is tender and registers 140 to 145° on instant-read thermometer, about 4 hours on low.

Transfer pork to cutting board, tent loosely with aluminum foil, and let rest for 10 minutes. Let braising liquid settle for 5 minutes, then remove fat from surface using large spoon. Discard orange zest. Transfer braising liquid to saucepan and simmer about 15 minutes to reduce. Season with salt and pepper to taste.

Remove twine from pork, slice into 1/2-inch-thick slices, and arrange on serving platter. Spoon 1 cup sauce over meat and serve with remaining sauce.





# Holiday Classics MAKE MERRY HEARTS

**Knorr Pasta** 

Sauce Mix

1.79

7.05 oz.

4.49

**After Eight Mints** 

for a

Post Dinner

Treat



### SPINACH DIP

### **Ingredients**

- 1, 10 oz. box frozen chopped spinach, cooked, cooled and squeezed dry
- . 1, 16 oz. container HT Traders Sour Cream
- 1 cup HT Traders Mayonnaise
- 1 package Knorr Vegetable Recipe Mix
- 1, 8 oz. can HT Traders Chopped Water Chestnuts, drained
- 3 green onions, chopped (optional)

#### **Directions**

Combine all ingredients and chill for about two hours. Serve with your favorite dippers to your favorite people



check the Circle



Hollandaise or **Knorr Bearnaise** Sauce Mix 2/\$3



16 fl. oz. Selected Varieties **Holland House Cooking Wine** 2.99



4.5 oz. Snickerdoodle Drizzle or Double-Up Fudge **Popcorners** Minis 2/\$5 **Žuick**  13 oz. Selected Varieties **Bonne Maman Preserves** 

3.99



16.5 fl. oz. **Selected Varieties** Torani Sauce

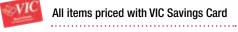
3.99



10.5 oz. **Biscoff** Santa Cookies add me to 3.99









TREAT YOURSELF OT ADORN A GIFT BASKET

with these gourmet treats

8.8 oz. **Biscoff Cookies** 3.29



Nektar **Honey Crystal Packets** 5.99



**Selected Varieties** Tate's Bake Shop **Cookies** 3.99



**HT Traders** Cheddar Cheese Straws 5.99



23.5 fl. oz Raw or Wholesome Organic **Blue Agave** Sweetener 7.69



11.75 fl. oz. Light or Madhava **Organic Amber Blue Agave** Sweetener 3.99



### Artisan Hand-Stitched Pouches

Each portion of whole leaf tea is precisely measured and carefully wrapped in a handstitched pouch. These large, silken pouches showcase the distinctive beauty of our special blends and give the leaves room to unfurl as they steep, allowing the nuanced flavors to fully infuse for the ideal tea experience.







# Cranberry Lime MARGARITA PUNCH

### **Ingredients**

- 6 cups water
- 1, 12 oz. container frozen cranberry juice cocktail, thawed
- 1/2 cup BarSmith Lime Juice Mixer
- 1/4 cup sugar

- 2 cups ice cubes
- 1 cup Fever-Tree Ginger Beer
- 1 orange, thinly sliced
- Fresh cranberries and strawberries

### **Directions**

Combine water, cranberry juice, lime juice and sweetener in a punch bowl. Stir until the sweetener dissolves.

Stir in ice cubes, ginger beer and sliced orange.

Serve, garnishing each glass with a few cranberries, strawberries and orange slices.

alcohol-free

# Get The PARTY Started!





