

# Dish

December 2019

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**Happy  
Holidays**



# STRAWBERRY MARGARITA

1 oz MASTER OF MIXES STRAWBERRY DAIQUIRI/MARGARITA MIXER  
3 oz MASTER OF MIXES MARGARITA MIXER  
2 DASHES OF ORANGE BITTERS

COMBINE INGREDIENTS IN A MIXING GLASS FILLED WITH ICE. SHAKE AND STRAIN INTO AN ICE FILLED ROCKS GLASS. GARNISH WITH FRESH STRAWBERRIES AND SERVE.

WWW.MASTEROFMIXES.COM

Selected Varieties; 59.2 fl. oz.

Master of Mixes  
Cocktail Mixers

**6.99**

**HOLIDAY PARTY**



Selected Varieties; 10.5 oz.

Braswell's  
Pepper Jelly

**2/\$6**

**HOLIDAY**



Selected Varieties; 2.8 oz.

Chuao Chocolate Bars .....

**HOLIDAY 3.99**

1.76 oz.

Pea Advent Calendar .....

**HOLIDAY 2/\$3**

Selected Varieties; 6 oz.

Dewey's Bakery Cookies .....

**HOLIDAY 3.99**



Selected Varieties;  
4/6.7 fl. oz.

Q Beverages

**4.99**

**HOLIDAY PARTY**



Selected Varieties; 16.9 fl. oz.

Fever-Tree  
Beverages

**2/\$6**

**HOLIDAY PARTY**



Selected Varieties;  
4/6.8 fl. oz.

Fever-Tree  
Beverages

**5.99**

**HOLIDAY PARTY**



Selected Varieties;  
25.4 fl. oz.

Splash  
Cocktail  
Mixers

**9.49**

**HOLIDAY PARTY**

LOOK WHAT'S NEW

6 oz.  
Streit's  
Potato Pancake Mix  
**2/\$4**

47 oz.  
Manischewitz  
Chanukah  
House Kit  
**15.99**

10.6 oz.  
Golden  
Potato Pancakes  
**3.99**



44 ct.  
Promised Land  
Chanukah Candles  
**2/\$3**

44 ct.  
Manischewitz  
Chanukah Candles  
**2/\$3**

4.2 oz.  
Kedem  
Vanilla Tea Biscuits  
**69¢**

64 fl. oz.  
Kedem  
Grape Juice  
**5.99**

4.87 oz.  
Lipton Chicken  
Noodle Soup Mix  
**2/\$5**

6 oz.  
Manischewitz  
Potato Pancake Mix  
**2.99**

.53 oz.  
Manischewitz  
Milk or Dark  
Chocolate Coins  
**3/\$1**

.75 oz.  
Paskesz  
Silver Holographic  
Medallions  
**2/\$5**

.81 oz.  
Paskesz Jerusalem  
of Gold Coins  
**2/\$3**

2 oz.  
Paskesz  
Square Filled  
Dreidel  
**1.99**

3.51 oz.  
Paskesz Chocolate  
Bank Note with Coin  
**5.99**



6/16.9 fl. oz.  
**Gerolsteiner**  
Mineral Water  
**6.49**



Selected Varieties; 12 fl. oz.  
**Zest**  
Tea  
**2/\$3**



Selected Varieties;  
13.5 to 14 oz.  
**Tillen Farms**  
Cherries  
**6.99**



3.52 oz.  
**Jules Destrooper**  
Butter Wafer  
Cookies  
**3.99**



16 oz.  
**Bob's Red Mill**  
Organic Coconut Flour..... **5.99**

16 oz.  
**Wholesome**  
Organic Palm Coconut Sugar ..... **4.99**

250 ml.  
**The Maple Guild**  
Organic Vermont  
Maple Syrup  
**7.49**



Selected Varieties; 375 ml.  
**The Maple Guild**  
Organic Syrup  
**9.99**



Selected Varieties; 13 oz.  
**Bonne Maman**  
Preserves  
**4.99**



12 fl. oz.  
**Mike's Hot Honey**  
Infused  
with Chilies  
**8.49**



Selected Varieties; 8.8 oz.  
**Illy**  
Whole Coffee Beans  
**12.99**

**KETO**



Selected Varieties; 2 oz.  
**Purely Elizabeth**  
Vibrant Oats  
**2.49**



Selected Varieties; 16 oz.

Desert Pepper  
Salsa

**2/\$7**



Selected Varieties; 6.7 oz.

Tonnino  
Tuna

**6.49**



16 fl. oz.

Pickled Pink  
Peaches or Spiced  
Watermelon

**7.99**



16 fl. oz.

Pickled Pink  
Jalapeños  
or Okra

**4.49**



Selected Varieties; 7 to 8.8 oz.

Dare  
Crackers

**2/\$4**



Selected Varieties; 6.5 oz.

Mary's Gone Crackers  
Crackers

**4.99**



GLUTEN  
FREE

4.4 oz.

Absolutely  
Gluten Free  
Original Crackers

**4.39**



GLUTEN  
FREE

Selected Varieties;  
32 fl. oz.

Kitchen Basics  
Natural Stock

**ALL NATURAL 2.99**



Selected Varieties;  
32 fl. oz.

Kitchen Basics  
Organic Stock

**organic 4.49**



Selected Varieties;  
10.5 to 15 oz.

Bar Harbor  
Bisque or Chowder

**2/\$6**



8 fl. oz.

Bar Harbor  
Clam or  
Lobster Juice

**2.79**



Selected Varieties; 32 oz.  
**Rao's Homemade  
 Pasta Sauce**  
**8.99**



Selected Varieties; 16.25 oz.  
**Mezzeta  
 Pasta Sauce**  
**3.99**



8.45 fl. oz.  
**Nonna Pia's  
 Balsamic Glaze**  
**7.49**



Selected Varieties; 17.5 oz.  
**De Cecco  
 Gnocchi**  
**3.69**



Selected Varieties; 9.52 oz.  
**Hakubaku  
 Organic Noddles**  
**3.79**



14 oz.  
**Nature's Earthly  
 Choice Pearled  
 Farro**  
**5.99**



## FARRO WITH PISTACHIOS AND HERBS



2 CUPS NATURE'S EARTHLY CHOICE FARRO  
 4 CUPS WATER  
 1 TEASPOON KOSHER SALT, DIVIDED  
 2 TBS H.T.T EXTRA VIRGIN OLIVE OIL  
 1 LARGE YELLOW ONION, CHOPPED

2 CLOVES GARLIC, MINCED  
 4 OUNCES SALTED SHELLLED PISTACHIOS  
 ½ TEASPOON FRESHLY GROUND PEPPER, DIVIDED  
 ½ CUP CHOPPED FRESH PARSLEY

COOK FARRO AS DIRECTED ON PACKAGE. ADD 3 CUPS OF WATER FOR EVERY CUP OF FARRO. BRING TO BOIL, REDUCE AND SIMMER FOR 15 MINUTES OR UNTIL FARRO REACHES DESIRED TENDERNESS. HEAT 2 TABLESPOONS OF OIL IN A MEDIUM SKILLET OVER MEDIUM HEAT. ADD ONION AND GARLIC AND COOK, STIRRING, UNTIL TRANSLUCENT, 4 TO 6 MINUTES. REMOVE FROM THE HEAT. COMBINE PISTACHIOS, THE REMAINING ½ TEASPOON OF OIL AND ¼ TEASPOON OF PEPPER IN A LARGE BOWL; TOSS TO COMBINE. ADD THE COOKED FARRO TO THE BOWL ALONG WITH THE ONION MIXTURE AND PARSLEY. SEASON WITH THE REMAINING ¼ TEASPOON SALT AND PEPPER. TOSS TO COMBINE. FARRO IS A HIGH-FIBER WHOLE GRAIN THAT IS AN ANCESTOR OF MODERN WHEAT. TOAST PISTACHIOS IN A SMALL DRY SKILLET OVER MEDIUM-LOW HEAT, STIRRING CONSTANTLY, UNTIL FRAGRANT AND LIGHTLY BROWNED, 4 TO 6 MINUTES.




LOOK WHAT'S NEW

Selected Varieties; 12 oz.  
**Crosse & Blackwell**  
Seafood Sauce  
**1.99**

2.4 oz.  
**Morton & Bassett**  
Taco Seasoning  
**1.99**

Selected Varieties; 1.5 to 2.3 oz.  
**Morton & Bassett**  
Seasoning  
**2.49**

Selected Varieties; .9 to 2.8 oz.  
**Primal Palate**  
Organic Seasoning  
**8.99** 

Selected Varieties; 8.45 fl. oz.  
**La Tourangelle**  
Dressing  
**4.99**

8.45 fl. oz.  
**La Tourangelle**  
Garlic Infused Oil  
**5.99**

Selected Varieties; 12 fl. oz.  
**Girard's**  
Dressing  
**4.29**

12.7 fl. oz.  
**Columela**  
Sherry Vinegar  
**10.99**



500 mL

**La Tourangelle  
Roasted Walnut Oil**

**9.99**

## APPLE, SAUSAGE AND WALNUT STUFFING

- 2 TBSP LA TOURANGELLE ROASTED WALNUT OIL
- 1 ONION, DICED
- 3 RIBS OF CELERY, DICED
- SALT
- 3 CLOVES GARLIC, DICED
- 1 LB. SAUSAGE WITH CASINGS REMOVED
- 3 GRANNY SMITH APPLES, PEELED AND DICED
- 1 CUP APPLE CIDER
- 1/2 BUNCH OF SAGE, CHOPPED
- 3/4 CUP WALNUTS, CHOPPED
- 10 CUPS RUSTIC BREAD, CUBED
- 2-3 CUPS HT.O. CHICKEN STOCK

OVER MEDIUM HEAT, COAT A SKILLET WITH WALNUT OIL AND ADD THE ONIONS AND CELERY. SEASON WITH SALT AND COOK UNTIL THE VEGGIES START TO BECOME SOFT. ADD THE GARLIC AND COOK FOR ANOTHER 1 TO 2 MINUTES. ADD THE SAUSAGE AND COOK UNTIL THE SAUSAGE BROWNS. STIR IN THE APPLES AND APPLE CIDER AND COOK UNTIL THE APPLES START TO SOFTEN, ABOUT 3 TO 4 MINUTES. SPRINKLE IN THE SAGE LEAVES AND THE WALNUTS AND TURN OFF THE HEAT. PREHEAT THE OVEN TO 350°. ADD THE DICED BREAD AND TOSS TOGETHER. POUR IN THE CHICKEN STOCK AND KNEAD WITH YOUR HANDS UNTIL THE BREAD IS VERY MOIST, ACTUALLY WET. SEASON WITH SALT TO TASTE. TRANSFER TO A LARGE DEEP OVENPROOF DISH (ROUGHLY 9 BY 11 INCHES) AND BAKE UNTIL IT IS HOT ALL THE WAY THROUGH AND CRUSTY ON TOP. REMOVE THE APPLE, SAUSAGE AND WALNUT STUFFING FROM THE OVEN AND SERVE WITH A DRIZZLE OF WALNUT OIL.

WWW.LATOURLANGELLE.COM



16.9 fl. oz.

**La Tourangelle  
Grapeseed Oil**

**8.49**



16.9 fl. oz.

**La Tourangelle  
Avocado Oil**

**12.49**



8.45 fl. oz.

**La Tourangelle  
Pesto Oil**

**6.49**



8.45 fl. oz.

**La Tourangelle  
White Truffle Oil**

**16.99**



8.45 fl. oz.

**La Tourangelle  
Toasted Pumpkin  
Seed Oil**

**13.99**