

FREE RECIPES FROM OUR TABLE TO YOURS

ingles table



I can't wait for the holidays this year! There's nothing better than getting together with friends and family to share stories, give hugs, play games, and—of course—enjoy plenty of delicious food.

Our talented chefs and home cooks have truly outdone themselves in this issue. It's filled with easy, creative recipes that are sure to become new holiday favorites in your home. I love the classic dishes we all look forward to every year, but it's always fun to add something unexpected—like this Leftover Holiday Meal Soup, packed with all your favorite flavors in one simple and amazingly delicious dish.

And this magazine is just a small taste of what you'll find at the Ingles Table. Visit ingles-markets.com and click the "Ingles Table" button to explore even more seasonal recipes, how-to videos, and printable shopping lists to make your holidays as stress-free and delicious as possible.

If you'd rather let us do the cooking this year, the Ingles Deli has you covered with complete holiday dinners and freshly prepared side dishes. We can tailor your meal for any occasion—whether it's an intimate dinner for two or a big family gathering for fifty. The Ingles Bakery is ready to sweeten your season with fresh-made desserts that taste just like homemade. And be sure to stop by our Cheese Department, where you'll find an incredible international selection, freshly sliced deli meats, and a bountiful olive bar—everything you need to build your own holiday charcuterie wreath, like the one featured on this issue's cover.

Whatever holiday you celebrate, I hope it's filled with joy, laughter, and plenty of good food shared with the people you love most.

—Cindy

Cindy Mixon
Vice President Deli/Bakery/Starbucks
Ingles Markets



JASMIN QUEEN'S
Leftover Holiday Meal Soup

RECIPE AT INGLES-MARKETS.COM

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There are so many more recipes at ingles-markets.com in the Ingles Table section.

THE INGLES TABLE TEAM



DEBORAH ADAMS

French Food Made Easy
Trained in France then Adapted
for the Busy American Family



KAITLYN BAKER

Nashville Recording Artist/Songwriter



SCOTT CULPEPPER

Proud Marine with a Passion For
Aviation and Southwestern Cooking



ONESHIA EDENS

"LOVELY BIG O"
Comedian @LovelyBigO



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SMOKIN' JOE LASHER

Co-Owner and Founder
M7 Event Solutions and Catering



SUZY & CLARK NEAL

Unicoi Preserves



JASMIN QUEEN, CNC

Winner of the TV Show
"My Diet is Better Than Yours"



ANGELA & MARC RYAN

Newlyweds who Love
Cooking Together



**KELLI SMITH &
ERIN BARNETT**

The Southern Table



CHEF DEREK ST. ROMAIN

Director of Culinary Services for
"Living at Terrabella" Senior
Community in the Carolinas



ANGELA AND MARC RYAN'S

Gluten-Free Cranberry Orange Scones

SERVES: 8

DRY INGREDIENTS:

2 cups gluten-free 1:1 baking flour
⅓ cup granulated sugar
2 tsp gluten-free baking powder
1 cup fresh cranberries, prewashed
1 tbsp orange zest
1 cup salted butter, frozen

WET INGREDIENTS:

½ cup whole milk
2 large eggs
1 tsp fresh lemon juice
1 tsp vanilla extract

MAPLE GLAZE:

2 tbsp salted butter
1 cup powdered sugar
⅓ cup maple syrup
¼ tsp vanilla extract

1. Preheat the oven to 400°F.
2. In a large bowl, combine gluten-free flour, sugar, baking powder, and orange zest.
3. Grate the frozen butter and incorporate it into the flour mixture with a fork until crumbly with pea-sized pieces. Set aside.
4. In a separate bowl, whisk milk and lemon juice together. Add eggs and vanilla, and whisk until smooth.
5. Pour the wet ingredients and cranberries into the dry mixture. Stir until just combined—do not overmix.
6. Lightly flour hands and shape dough into two balls. Flatten each into a 1-inch-thick rectangle on a lightly

floured surface. Cut each rectangle in half, then diagonally slice each half into 8 triangular wedges.

7. Press a few cranberries onto the tops of each wedge.
8. Arrange wedges 2 inches apart on a baking sheet. Bake for 20–24 minutes, until golden. Set aside to cool.
9. Warm maple syrup and butter over medium-low heat until melted.
10. Remove from heat and whisk in powdered sugar and vanilla until smooth.
11. Using a spoon, drizzle the maple glaze over each scone to taste.

KAITLYN BAKER'S
**Cranberry-Orange
Cinnamon Roll Wreath**
RECIPE ON PAGE 13

ONESHIA EDENS'S

Ham and Cheese Puff Pastry

SERVES: 6-8:

2 sheets frozen puff pastry
(from a 17.3 oz package),
thawed

¼ cup dijon mustard

1 large egg

½ lb shaved black forest ham
or pit ham

8 slices white American cheese

2 tbsp tuxedo sesame seeds

1. Preheat the oven to 400°F.

2. Line a sheet pan with parchment paper. Lay out one sheet of puff pastry, about 10x10 inches, and cut into 4 long strips (each about 2½ inches wide and 10 inches long). Repeat with the second sheet. Brush each strip with dijon mustard, leaving a 1-inch border along one short edge.

3. In a small bowl, make an egg wash by whisking the egg with a splash of water until well blended.

4. Divide the ham and cheese among the

pastry strips, layering them along the length of each strip but stopping at the mustard-free border. Fold the slices as needed to fit. Starting at the bottom of each strip, fold up about 3 inches. Brush the exposed top edge with egg wash, then fold again and press gently to seal. Transfer to the prepared baking sheet.

5. Brush the pastries all over with egg wash and sprinkle the tops with sesame seeds.

6. Bake for 20-25 minutes, until puffed, crisp, and deep golden brown.



Table for Two

EASY MEALS MADE JUST FOR TWO

DEBORAH ADAMS'S

Shakshuka

RECIPE ON PAGE 13

Ask Leah

CORPORATE DIETITIAN FOR INGLES MARKETS

HAPPY HOLIDAYS FEATURE **LOCAL** PRODUCTS

Whether you're planning your holiday meals or thinking about gifts and stocking stuffers. It's great to feature some of the local products you can find at Ingles Markets.

HONEY

For your desserts or the person who likes a drizzle of honey on the plain Greek yogurt or in their tea, look for local honey in our produce section, local foods display or in the center of the store.

(BLUE RIDGE APIARY-HUDSON, NC)

TEA

Who doesn't love a nice cup of hot tea on a chilly winter morning?

(ASHEVILLE TEA COMPANY- ASHEVILLE NC)

JERKY

Whether it's trout, beef or specially seasoned, these local jerky companies make a great stocking stuffer.

(SUNBURST TROUT-WAYNESVILLE NC; HICKORY NUT GAP FARM-FAIRVIEW, NC; ELIJAH'S EXTREME BEEF JERY- CHARLOTTE, NC)

COFFEE

Start your day with some locally roasted coffee.

(DYNAMITE ROASTING-BLACK MOUNTAIN, NC; PISGAH ROASTERS-PISGAH FOREST, NC; BROKEN LANCE COFFEE - HENDERSONVILLE, NC)

SNACKS

Who doesn't love a crunchy snack like popcorn or pretzels!

(POPPY HANDCRAFTED POPCORN - ASHEVILLE NC; ASHEVILLE PRETZELS - SWANNANOVA, NC)

JAMS, PRESERVES, SEASONINGS, HOT SAUCE, AND SALSA

Spice up your holiday dishes with delicious local products. They also make great holiday gifts.

(ABBY J'S GOURMET - CLARKESVILLE, GA; FIREWALKER HOT SAUCE - ASHEVILLE, NC;

SPICEWALLA - ASHEVILLE NC; UNICOI PRESERVES - SAUTEE, GA)



LEAH MCGRATH RD, LDN
lmcgrath@ingles-markets.com

DEREK ST. ROMAIN'S

Crab Stuffed Portabella Mushrooms

SERVES: 6-8

4 portabella mushrooms	4 oz cream cheese	1 tbsp parsley, chopped, for garnish
8 oz crab meat	1 tbsp Cajun seasoning	1 tbsp basil, chopped, for garnish
½ cup panko bread crumbs, plus extra for garnish	2 tbsp parmesan cheese	olive oil cooking spray
2 tbsp fresh garlic, chopped	1 tbsp lemon zest	hot sauce

1. Preheat the oven to 400°F.
2. In a medium bowl, use a fork to shred the crab meat.
3. Add all ingredients except the mushrooms to the crab meat and mix well by hand.
4. Shape the crab mixture into balls, then gently press one into each mushroom cap.
5. Sprinkle additional breadcrumbs and lemon zest over the top.
6. Spray the olive oil cooking spray over the crumb topping to help it brown.
7. Place in the preheated oven and bake for 25-30 minutes, then increase heat to 475°F for an additional 5 minutes, or until the tops are browned.
8. Remove from the oven and transfer to a plate. Garnish with parsley and basil, then drizzle your favorite hot sauce on top before serving.



KAITLYN BAKER'S

Roasted Garlic & Herb Whipped Feta with Toasted Sesame Seed Pita Chips

SERVES: 6

WHIPPED FETA:

- 1 head garlic
- 1–2 tsp olive oil, for roasting
- 8 oz feta cheese, crumbled
- 4 oz cream cheese, softened
- 3 tbsp greek yogurt (or sour cream substitute)
- 1 tbsp lemon juice (optional; can also drizzle on top before serving)
- 1 tsp honey (optional)
- 2 tbsp olive oil
- 1 tbsp chopped fresh herbs
- ⅓ tsp sea salt
- ⅓ tsp black pepper

PITA CHIPS:

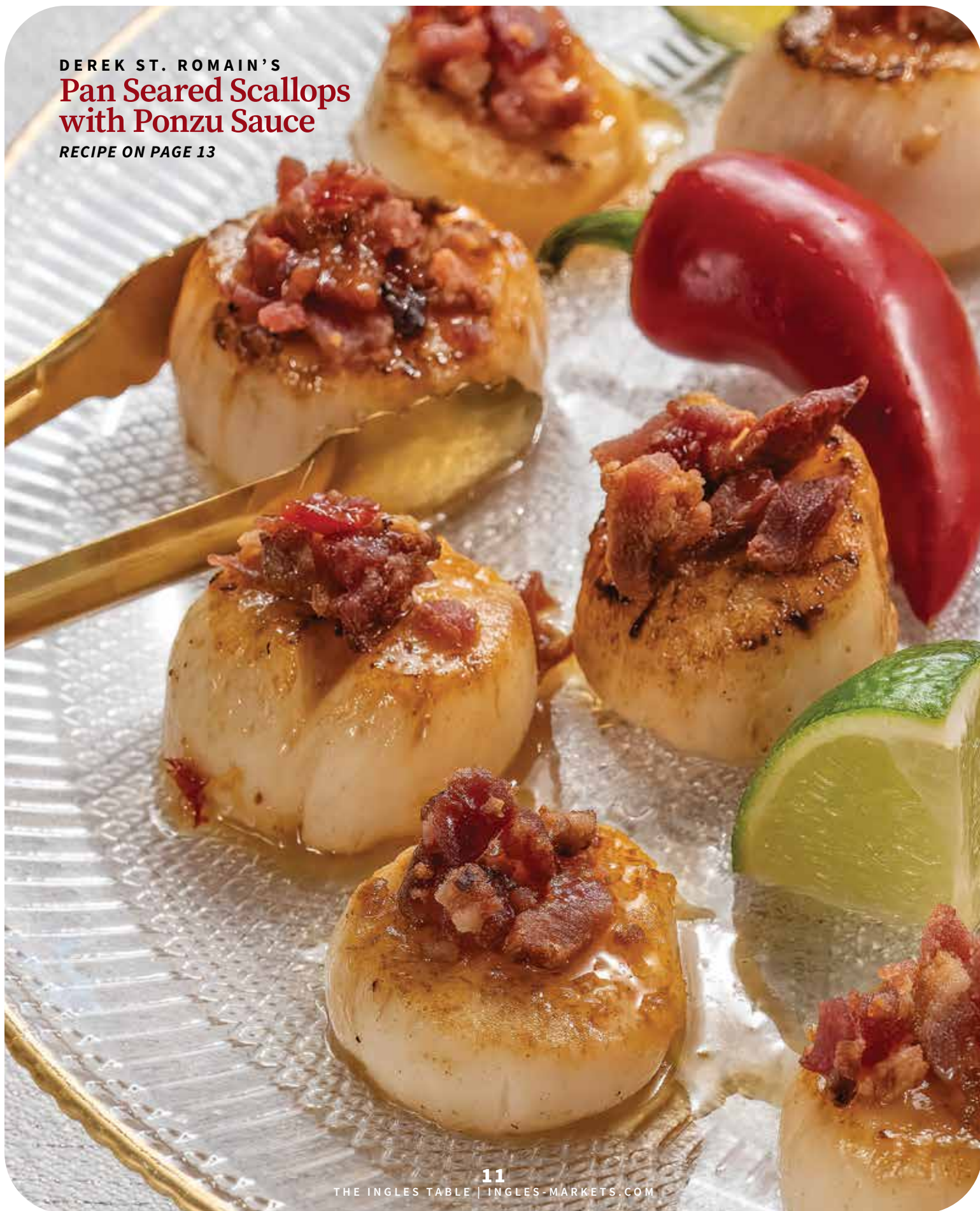
- 3–4 pita breads (or naan)
- 1–2 tbsp olive oil
- 1 tbsp sesame seeds
- ¼ tsp sea salt
- ⅓ tsp black pepper
- ⅓ tsp garlic powder

1. Preheat the oven to 400°F. Slice the top off the garlic bulb, drizzle with olive oil, wrap in foil, and roast for 35–40 minutes, until soft and golden.
2. Squeeze the roasted garlic into a food processor. Add feta, cream cheese, yogurt, honey, and olive oil. Blend until smooth and creamy.
3. Add herbs, salt, pepper, and lemon juice (if using). Pulse briefly to combine.
4. Transfer to a shallow bowl and drizzle with olive oil or lemon juice on top. Finish with hot honey and a sprinkle of red pepper flakes, if desired.
5. For pita chips, brush both sides with olive oil. Sprinkle with sesame seeds and seasoning, if desired. Bake at 375°F for 8–10 minutes, flipping halfway through. Cut into wedges for dipping.



DEREK ST. ROMAIN'S
Pan Seared Scallops
with Ponzu Sauce

RECIPE ON PAGE 13



CHEF JOHN GIFALDI'S

Smoked Salmon and Caviar Bites

SERVES: 15

1 english cucumber,
sliced on the diagonal
4 oz thinly sliced smoked salmon
4 oz cream cheese
4 oz sour cream
1 tsp lemon juice
1 tsp fresh dill, chopped
1 tsp grated lemon zest
freshly ground black pepper,
to taste
1-2 oz caviar

1. In a small bowl, combine cream cheese and sour cream with lemon juice, lemon zest, chopped dill, and a pinch of black pepper.
2. Spread a small amount of the cream mixture on each cucumber slice.
3. Fold or curl a small piece of smoked salmon on top.
4. Spoon about ¼ tsp of caviar on each canapé.
5. Garnish with a tiny sprig of dill or a few microgreens if desired.



KAITLYN BAKER'S

Cranberry-Orange Cinnamon Roll Wreath

MAKES: 1 WREATH

WREATH:

2 (8 ct) cans refrigerated cinnamon rolls
zest of 1 large orange, plus extra for garnish
½ cup fresh cranberries,
roughly chopped and tossed in sugar
¼ cup heavy cream
nonstick spray or butter, for greasing bundt pan

FROSTING:

2 icing packets (from cinnamon roll cans)
2 tbsp cream cheese, softened
1 tbsp butter, softened
1–2 tbsp powdered sugar
½ tsp vanilla or maple extract
zest of ½ orange

1. Preheat the oven to 350°F. Grease a 9.5-inch bundt pan.
2. Cut each cinnamon roll in half.
3. Layer half of the rolls in the pan. Sprinkle with half of the cranberries and orange zest, then drizzle with half of the cream.
4. Repeat with remaining rolls, cranberries, zest, and cream.
5. Bake for 25–30 minutes, until golden brown and the center feels set. Cover loosely with foil if needed.
6. Cool for 8–10 minutes, then invert onto a plate.

TO MAKE FROSTING:

1. In a small bowl, mix icing packets, cream cheese, and butter until smooth.
2. Stir in powdered sugar, extract, and orange zest. Chill briefly to thicken.
3. Spread over the warm wreath.

CHEF'S NOTE:

Sugared cranberries add sparkle and a sweet-tart bite.

PHOTO ON PAGE 5

TABLE FOR TWO
DEBORAH ADAMS'S

Shakshuka

SERVES: 2

2 tbsp olive oil
1 medium onion, diced
1 bell pepper, diced
(any color or combination)
2 tsp minced garlic
2 tsp smoked paprika
2 tsp cumin
½ tsp chili powder
⅛ tsp ground red pepper
1 (28 oz) can diced tomatoes,
partially drained
4 large eggs
salt and pepper to taste
¼ cup feta cheese, crumbled
¼ cup parsley, chopped

1. Heat olive oil in a large skillet over medium heat. Add bell pepper and onion and cook for 5 minutes.
2. Add garlic and spices. Cook for 1 additional minute.
3. Pour tomatoes into the pan. Add salt and pepper, then simmer until thoroughly heated.
4. While the sauce simmers, poach 4 eggs in the microwave until the whites are set. Lightly oil each egg cup in a microwave egg poacher and add 1 tsp water to each. Crack eggs into the cups and use a toothpick to pierce each yolk and white. Microwave for 2 minutes.
5. Divide the tomato mixture into two bowls or shallow plates with lips. Make two wells in each and nestle the eggs into the sauce. Top with chopped parsley and crumbled feta.

CHEF'S NOTES:

1. Serve with pita bread and tzatziki sauce, if desired. A side of diced or sliced mango pairs beautifully.
2. There's enough sauce to add a couple more poached eggs for additional servings, if needed.

PHOTO ON PAGE 7

DEREK ST. ROMAIN'S

Pan Seared Scallops with Ponzu Sauce

SERVES: 2–4

8 large fresh scallops
2 tbsp Laura Lynn butter
1 (2.8 oz) bag bacon bits, for garnish

SAUCE:

1 tbsp Laura Lynn soy sauce
2 tbsp lime juice
2 tbsp Laura Lynn orange juice
½ red chili, finely chopped
2 tbsp Laura Lynn maple syrup
1 tbsp ginger juice

1. Mix all sauce ingredients together in a small saucepan over medium-high heat.
2. Bring to a boil while stirring frequently, then reduce for 1–2 minutes to allow the sauce to thicken.
3. Remove from the heat and set aside while cooking the scallops.
4. Pat scallops dry with a paper towel before cooking.
5. Melt butter in a saucepan over medium-high heat, then add the scallops.
6. Cook scallops for 1–2 minutes on each side, depending on thickness. Do not overcook.
7. Arrange scallops on a platter.
8. Top with desired amount of bacon bits and drizzle ponzu sauce over and around each scallop.

CHEF'S NOTE:

This is a great appetizer for the holiday season. You can use fresh or frozen scallops. Ginger juice can be found at your local Ingles Market, or substitute 1 tablespoon of ginger puree that will make the sauce thicker.

PHOTO ON PAGE 11

ANGELA AND MARC RYAN'S

Gluten-Free Matzo Ball Soup

SERVES: 6

SOUP:

5 celery stalks, washed and chopped
1 cup baby carrots, chopped
1 large yellow onion, chopped
4 cloves garlic, minced
1 tsp sea salt
1 tsp cracked black pepper
2 tbsp fresh parsley, chopped
3 lbs bone-in chicken, shredded
6 cups water
Fresh parsley, for garnish

MATZO BALLS:

1 box of gluten-free matzo ball mix
2 large eggs
¼ cup avocado oil
2 tsp sea salt
8 cups water

1. In a large pot, combine the celery, carrots, onions, garlic, parsley, salt, pepper, and chicken. Add 6 cups of water.
2. Bring to a simmer over medium-low heat, then reduce to low and simmer for 30 minutes.
3. In a medium bowl, beat the eggs. Stir in avocado oil, then add the matzo ball mix and combine gently. Let stand for 15 minutes.
4. In a large pot, bring water and salt to a boil.
5. With moistened hands, form the mixture into twelve 1-inch matzo balls.
6. Gently drop the matzo balls into the boiling salt water. Cover, reduce to a medium simmer, and cook for 25-30 minutes until soft.
7. Transfer cooked matzo balls to the soup and serve.



JASMIN QUEEN'S
**Browned Butter Green Beans with
Garlic Parmesan Breadcrumbs**

RECIPE ON PAGE 20





SUZY AND
CLARK NEAL'S

Green Chile Corn Pudding

SERVES: 8-10

1 (15.25 oz) can whole kernel corn,
drained

1 (14.75 oz) can creamed corn

½ cup butter, melted, plus
additional for greasing pan

1 cup sour cream

2 eggs, beaten

4 oz Laura Lynn mild cheddar and
Monterey Jack cheese cubes

½ cup poblano peppers, roasted,
peeled, and chopped

1 (8.25 oz) box corn muffin mix

¼ cup white cheddar cheese,
shredded

1. Preheat the oven to 375°F. Grease a large cast-iron skillet with butter.
2. Add corn, melted butter, sour cream, and eggs to a mixing bowl. Stir to combine.
3. Fold in cheese cubes and chopped peppers, then stir in corn muffin mix.
4. Pour into the prepared pan and top with shredded cheese.
5. Bake for 30–35 minutes, until golden brown and set.
6. Let cool for about 10 minutes before serving.

ABBY J'S

Smoked Gouda Mac & Cheese

SERVES: 8

MAC & CHEESE

1 lb elbow macaroni
4 tbsp unsalted butter
4 tbsp all-purpose flour
4 cups whole milk, warmed
1 cup heavy cream
2 cups shredded smoked gouda
1 cup sharp cheddar
½ cup grated parmesan
1 tsp dijon mustard
½ tsp smoked paprika
½ tsp garlic powder
salt and black pepper, to taste

CORN BREAD TOPPING:

2 cups cornbread stuffing mix
1 jalapeño, diced
5 tbsp butter, melted
½ cup crispy cooked pancetta, diced
¼ tsp black pepper
2 tbsp grated parmesan
1 tbsp chopped sage

1. Boil pasta in salted water for 5 minutes. Drain and set aside. Preheat oven to 375°F.
2. In a skillet, melt butter over medium heat. Whisk in flour and cook for 1-2 minutes, until it smells nutty.
3. Gradually add warm milk and cream, whisking until smooth. Bring to a gentle simmer and cook until slightly thickened.
4. Lower the heat and stir in all the cheese, dijon, paprika, garlic powder, salt, and pepper until melted.
5. Stir pasta into the cheese sauce and pour into a greased 9x13 baking dish.
6. Combine all topping ingredients in a bowl. Spread evenly over the top.
7. Bake about 20 minutes, until the top is golden and the edges are bubbling.



WISCONSIN CHEESE'S
Cranberry Egnog
Cream Tart



Scan this QR Code to get the recipe.



CHEF JOHN GIFALDI'S
**Holiday Harvest
Rigatoni**
RECIPE ON PAGE 20



JASMIN QUEEN'S

Browned Butter Green Beans with Garlic Parmesan Breadcrumbs

SERVES: 6

GREEN BEANS:

2 tbsp vegetable oil
1 lb green beans
1 cup vegetable stock
3 tbsp butter
1 tbsp garlic, minced
½ lemon, juiced
salt and pepper to taste

PARMESAN BREADCRUMBS:

½ cup butter, melted
1 cup breadcrumbs
¼ cup parmesan cheese
2 tsp garlic powder

1. Heat oil in a large pan over high heat until lightly smoking. Add green beans in a single layer and season with salt and pepper.
2. Cook without moving for about 2 minutes, until lightly browned. Stir and cook for another 2 minutes, until browned again.
3. Lower the heat to medium, add the stock, butter, and garlic. Cover the pan and cook for an additional 8–10 minutes.
4. While the green beans are cooking, prepare the garlic parmesan breadcrumbs by combining melted butter, breadcrumbs, parmesan cheese, and garlic powder in a bowl. Mix well.
5. Remove the green beans and sauce from the pan and transfer to a serving plate.
6. Squeeze lemon over the green beans and sprinkle breadcrumbs on top before serving.

PHOTO ON PAGE 15

SCOTT CULPEPPER'S Cornbread Dressing with Chorizo & Green Chilies

RECIPE AT INGLES-MARKETS.COM

CHEF JOHN GIFALDI'S

Holiday Harvest Rigatoni

SERVES: 10-12

PASTA:

2 cups cubed butternut squash
2 shallots, quartered
8 oz brussels sprouts, halved
1 pinch hot pepper flakes
3 tbsp olive oil, divided
few sprigs thyme
salt and pepper, to taste
3 cloves garlic, minced
½ cup dry white wine
1 cup chicken broth
½ cup heavy cream
3 oz prosciutto
1 lb rigatoni
handful grated parmesan cheese
¼–½ cup combination of
candied pecans and cranberries

CRISPY SAGE:

3 tbsp olive oil
about 10 leaves fresh sage

1. Fill a large pot with water, add a generous pinch of salt, and bring to a boil.
2. Preheat the oven to 425°F. Line a baking sheet with parchment paper. Add squash, brussels sprouts, thyme, shallots, pepper flakes, salt, pepper, and 1 tbsp olive oil. Toss and roast for about 20 minutes, or until tender.

3. On a separate parchment-lined baking sheet, place the prosciutto slices and roast until crispy, about 6–8 minutes. Remove and set aside to cool.

4. Heat olive oil in a small skillet, then add sage leaves and cook until crispy. This takes only seconds—do not walk away. Remove to a paper towel-lined plate and set aside.

5. When the squash is ready, add half to a blender with about ½ cup boiling water and blend until smooth. Set aside the puree and reserve the remaining roasted squash and brussels sprouts for garnish.

6. Add the pasta to the boiling water and begin the sauce.

7. In a large frying pan with sides, heat 2 tbsp olive oil over medium heat. Add garlic and hot pepper flakes; sauté until fragrant.

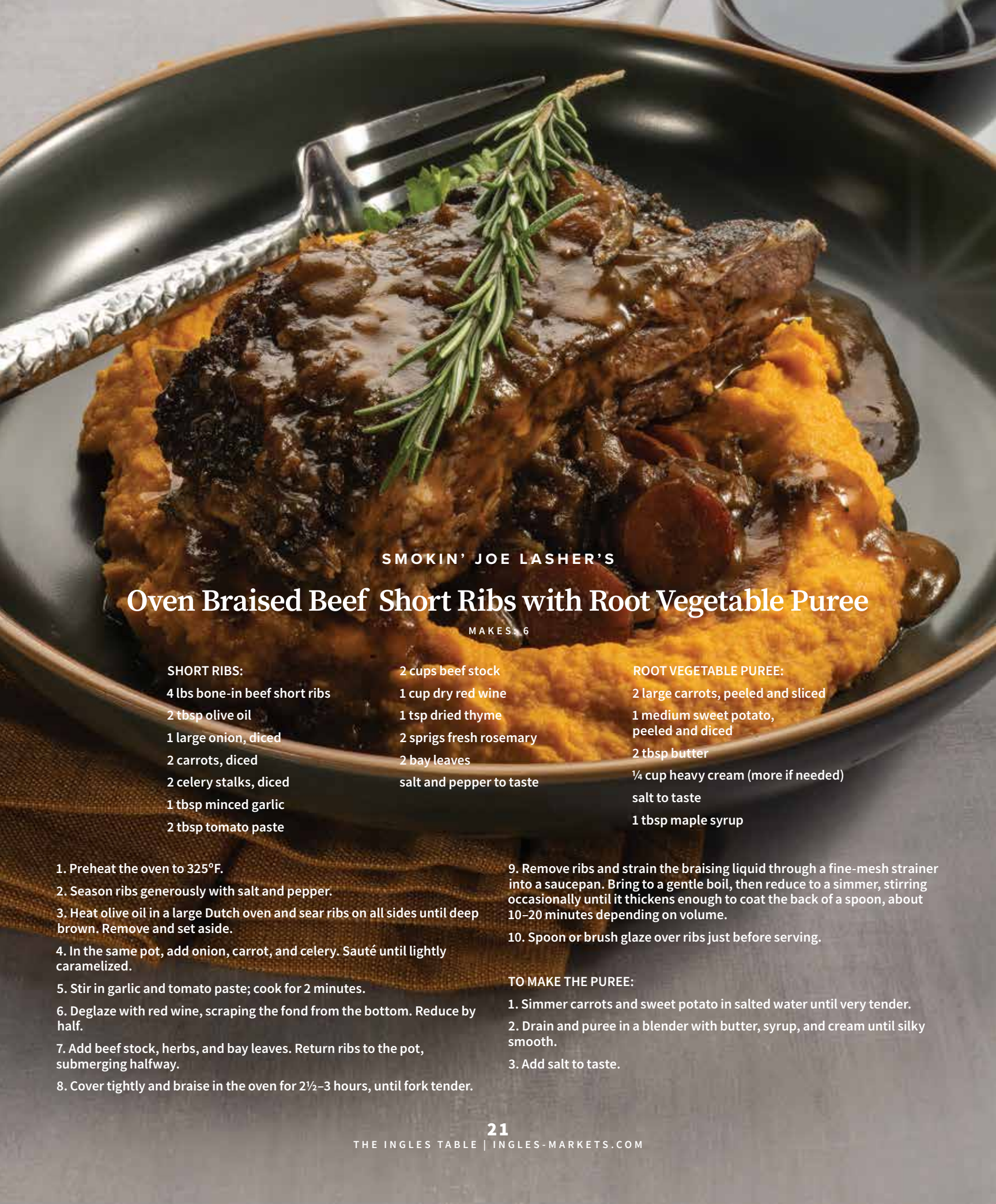
8. Add the wine, reduce by half, then stir in the pureed squash, chicken broth, and cream. Let simmer for about 8 minutes while the pasta cooks.

9. Drain the pasta and add it to the sauce. Toss together for a few minutes, then top with parmesan cheese and cover to melt.

10. Serve topped with the reserved roasted vegetables, crispy prosciutto, sage, candied pecans, and cranberries.

PHOTO ON PAGE 19





SMOKIN' JOE LASHER'S

Oven Braised Beef Short Ribs with Root Vegetable Puree

MAKES 6

SHORT RIBS:

4 lbs bone-in beef short ribs
2 tbsp olive oil
1 large onion, diced
2 carrots, diced
2 celery stalks, diced
1 tbsp minced garlic
2 tbsp tomato paste

2 cups beef stock
1 cup dry red wine
1 tsp dried thyme
2 sprigs fresh rosemary
2 bay leaves
salt and pepper to taste

ROOT VEGETABLE PUREE:

2 large carrots, peeled and sliced
1 medium sweet potato, peeled and diced
2 tbsp butter
¼ cup heavy cream (more if needed)
salt to taste
1 tbsp maple syrup

1. Preheat the oven to 325°F.
2. Season ribs generously with salt and pepper.
3. Heat olive oil in a large Dutch oven and sear ribs on all sides until deep brown. Remove and set aside.
4. In the same pot, add onion, carrot, and celery. Sauté until lightly caramelized.
5. Stir in garlic and tomato paste; cook for 2 minutes.
6. Deglaze with red wine, scraping the fond from the bottom. Reduce by half.
7. Add beef stock, herbs, and bay leaves. Return ribs to the pot, submerging halfway.
8. Cover tightly and braise in the oven for 2½–3 hours, until fork tender.

9. Remove ribs and strain the braising liquid through a fine-mesh strainer into a saucepan. Bring to a gentle boil, then reduce to a simmer, stirring occasionally until it thickens enough to coat the back of a spoon, about 10–20 minutes depending on volume.
10. Spoon or brush glaze over ribs just before serving.

TO MAKE THE PUREE:

1. Simmer carrots and sweet potato in salted water until very tender.
2. Drain and puree in a blender with butter, syrup, and cream until silky smooth.
3. Add salt to taste.

Bacon-Wrapped Pork Tenderloin with Apricot Glaze

SERVES: 8

PORK:

2 whole pork tenderloins
(about 1 lb each)
12–14 slices thin-cut bacon
2 tbsp Dijon mustard
1 tbsp olive oil
1 tsp kosher salt
½ tsp black pepper
½ tsp paprika

APRICOT GLAZE:

¾ cup apricot preserves
2 tbsp apple cider vinegar
1 tbsp Dijon mustard
1 tbsp honey
1 tsp minced garlic
1 pinch red pepper flakes

1. Preheat the oven to 400°F.
2. Trim tenderloins of any silver skin. Pat dry and season with salt, pepper, and paprika.
3. Brush tenderloins with Dijon mustard to add flavor and help the bacon adhere.
4. Lay out bacon slices slightly overlapping on parchment or plastic wrap. Place one tenderloin on the edge and roll tightly, tucking ends under to seal.
5. Heat olive oil in a large oven-safe skillet. Sear the bacon-wrapped tenderloins on all sides until the bacon begins to crisp.

6. Move the skillet to the oven, or transfer the meat to a foil-lined baking sheet. Roast 20–25 minutes, or until the internal temperature reaches 140°F.
7. While roasting, combine all glaze ingredients in a small saucepan. Simmer for 5–7 minutes until glossy and slightly thickened.
8. Brush the glaze over the bacon during the last 5 minutes of roasting, then again immediately after removing from the oven.
9. Rest 10 minutes before slicing. Serve with additional apricot glaze; garnish with fresh greens, dried apricots, or apricot relish.



Roasted Turkey Breast with Garlic Herb Butter

SERVES: 6-8

TURKEY:

1 (5-7 lb) turkey breast,
bone-in with skin on
2 tbsp olive oil
2 tsp salt
2 tsp freshly cracked
black pepper

GARLIC HERB BUTTER:

2 sticks unsalted butter, softened
4 cloves garlic, minced
2 tbsp fresh rosemary, chopped
1 tbsp fresh thyme, chopped
1 tsp smoked paprika

FOR ROASTING:

1 cup chicken broth
lemon wedges
onions, quartered
1 cup white wine
fresh herbs (rosemary,
thyme, sage sprigs)

1. Preheat oven to 375°F. Pat turkey dry with paper towels.
2. In a bowl, mash the butter, garlic, chopped herbs, paprika, salt, and pepper until smooth to create the herb butter.
3. Gently slide your hand under the skin of the turkey breast to create a pocket. Spread half the butter under the skin, pressing it evenly over the meat. Rub the remaining butter over the top of the skin.

4. Add lemon wedges and onion quarters into the roasting pan. Add the broth, wine, and fresh herbs. Stuff the turkey cavity with remaining lemons and onions; add to the pan.
5. Roast for about 1½ hours, basting every 30 minutes. The turkey is done when the internal temperature reaches 165°F.
6. Garnish with cranberries, herbs, and orange slices.

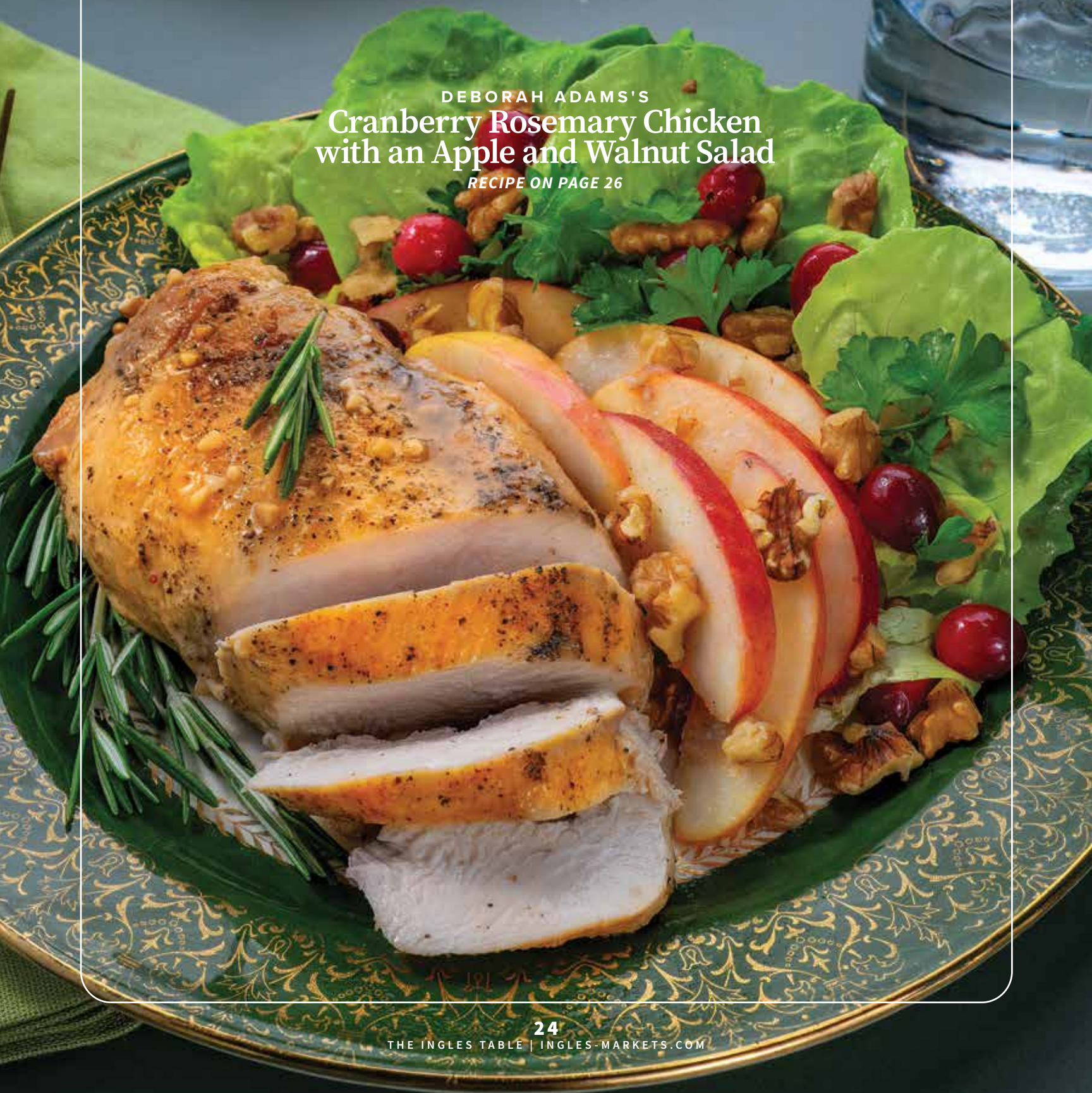


Table for Two

EASY MEALS MADE JUST FOR TWO

DEBORAH ADAMS'S
**Cranberry Rosemary Chicken
with an Apple and Walnut Salad**

RECIPE ON PAGE 26



ONESHIA EDENS'S

Hoppin' John Jambalaya

SERVES: 6-8

2 tbsp vegetable oil (or olive oil)
12 oz andouille sausage,
sliced into bite-size pieces
1 lb boneless, skinless chicken thighs
(or breasts), cut into cubes
1 yellow onion, diced
1 green bell pepper, diced
2 stalks celery, diced
3 cloves garlic, minced
1 cup long-grain white rice
2 cups chicken broth
1 (14.5 oz) can diced tomatoes (with juices)
1 (15 oz) can black-eyed peas,
drained and rinsed
1 tbsp creole seasoning
1 tsp dried thyme
1 tsp smoked paprika
1 bay leaf
salt and black pepper, to taste
3 green onions, thinly sliced, for garnish
2 tbsp fresh parsley, chopped, for garnish
hot sauce, optional, for serving

1. Heat the oil in a large, heavy pot or Dutch oven over medium heat.
2. Add sausage slices and sauté until browned. Remove and set aside.
3. In the same pot, add chicken and brown on all sides. Remove and set aside.
4. Add onion, bell pepper, and celery. Cook for about 5 minutes, until softened.
5. Stir in garlic and cook for another minute.
6. Add rice and toast for 1-2 minutes, stirring constantly.
7. Pour in chicken broth and diced tomatoes (with juice). Stir to combine.
8. Return meat to the pot. Add the black-eyed peas, creole seasoning, thyme, smoked paprika, salt, pepper, and bay leaf. Stir well.
9. Bring to a boil, then reduce heat to low. Cover and simmer for 20-25 minutes, or until rice is tender and most of the liquid is absorbed.
10. Remove the bay leaf and fluff with a fork.
11. Stir in green onions and parsley. Serve hot with hot sauce on the side, if desired.



TABLE FOR TWO
DEBORAH ADAMS'S

Cranberry Rosemary Chicken

SERVES: 2

- 2 boneless, skinless chicken breasts
- 2 tbsp butter
- 2 tbsp vegetable oil (one for frying chicken, one for roasting pan)
- 1 cup fresh cranberries, plus extra for garnish
- salt and pepper to taste
- 2 large sprigs rosemary, stems removed, plus extra sprigs for garnish
- 2 tbsp maple syrup
- 2 tbsp olive oil
- 1/3 cup white wine
- 1 tsp garlic, minced

1. Preheat the oven to 425°F.
2. In a lidded jar, combine maple syrup, olive oil, white wine, and garlic. Shake well to blend.
3. In a skillet, heat 1 tbsp vegetable oil and the butter over high heat.
4. Season chicken with salt and pepper, then place in the hot skillet. Lower heat to medium and brown on both sides.
5. Lightly oil the bottom of a roasting pan. Spread cranberries and rosemary evenly across the bottom.
6. Place the browned chicken on top. Drizzle the sauce over the chicken and cover the pan with a lid.
7. Bake for 20 minutes. Remove the lid and continue baking for 10–15 minutes, or until the internal temperature reaches 165°F.
8. Let rest for 5–7 minutes, then drizzle the cranberry-rosemary liquid from the roasting pan over the chicken.

CHEF'S NOTES:

1. Garnish with fresh cranberries and rosemary sprigs before serving.
2. If preparing a Table for Two that includes the apple and walnut salad, you can make it while the chicken bakes.

DEBORAH ADAMS'S

Apple and Walnut Salad

This recipe is available exclusively at: ingles-markets.com in the Ingles Table section

PHOTO ON PAGE 24

SCOTT CULPEPPER'S

Eggnog Croissant Bread Pudding

MAKES: 6

PUDDING:

- 6 lg croissants, cut into bite-sized pieces and dried
- 2 cups eggnog
- 1 cup heavy cream
- 4 lg eggs
- 1/2 cup granulated sugar
- 1/4 cup brown sugar (light or dark)
- 1 tsp vanilla extract
- 1/2 tsp ground nutmeg
- 1/2 tsp ground cinnamon
- pinch of salt
- 1/2 cup chopped pecans

TOPPING:

- 2 tbsp butter, cut into small cubes
- 1 tbsp brown sugar

INSTRUCTIONS:

1. Preheat the oven to 350°F. Grease a large muffin tin with butter.
2. Place dried croissant pieces into the bottom of each muffin tin and add a few chopped pecans. Repeat in layers until the tins are full.
3. In a large bowl, whisk together eggnog, heavy cream, eggs, both sugars, vanilla, nutmeg, cinnamon, and salt until smooth.
4. Gently pour the custard mixture over the croissants, filling each muffin cup just to the lip.
5. Dot the tops with butter cubes and sprinkle with brown sugar for a caramelized crust.
6. Bake for 40–45 minutes, until the tops are golden and the custard is mostly set.
7. Remove from the oven and let rest for 10–15 minutes before serving. Top with your choice of sauce.

WARM EGGNOG SAUCE (NO ALCOHOL):

- 1 cup eggnog
 - 2 tbsp unsalted butter
 - 2 tbsp granulated sugar
 - 1 tbsp cornstarch
 - 1 tsp vanilla extract
 - pinch of nutmeg
1. In a small saucepan, whisk together eggnog, sugar, and cornstarch until smooth.
 2. Place over medium heat, stirring constantly until the mixture thickens, about 3–5 minutes.
 3. Remove from heat and whisk in butter, vanilla, and nutmeg.
 4. Serve warm, drizzled over the bread pudding.

BOURBON CARAMEL SAUCE:

- 1 cup granulated sugar
 - 1/4 cup water
 - 4 tbsp unsalted butter
 - 1/2 cup heavy cream
 - 1–2 tbsp bourbon
 - pinch of salt
1. In a medium saucepan, combine sugar and water over medium heat. Stir just until sugar dissolves, then stop stirring.
 2. Cook until the mixture turns a deep amber color, about 7–10 minutes.
 3. Carefully whisk in the butter (it will bubble up).
 4. Slowly pour in the cream, whisking constantly until smooth.
 5. Stir in bourbon and salt.
 6. Cool slightly before drizzling over warm bread pudding.

CHEF'S NOTE:

Serve each bread pudding with a drizzle of warm eggnog sauce or bourbon caramel sauce for a festive, indulgent dessert.

PHOTO ON PAGE 27

SCOTT CULPEPPER'S
**Eggnog Croissant
Bread Pudding**
RECIPE ON PAGE 26

SUZY AND
CLARK NEAL'S

Molasses Ginger Cookies

MAKES: 2 BRAIDS

1 cup granulated sugar
¾ cup shortening
¼ cup molasses
1 large egg,
room temperature
2 cups all-purpose flour
2½ tsp baking soda
¼ tsp table salt
2 tsp ground cinnamon
2 tsp ground ginger
½ tsp ground cloves
¼ tsp ground cardamom
⅛ tsp nutmeg
½ cup granulated sugar,
for rolling cookie

1. Use a mixer on medium speed to beat together 1 cup sugar, shortening, molasses, and egg in a large mixing bowl until well blended.

2. Add flour, baking soda, salt, and spices. Mix at low speed until combined into a soft dough. Cover and refrigerate for at least 2 hours, or overnight for best results.

3. When ready to bake, preheat the oven to 350°F.

4. Add ½ cup sugar to a small plate or bowl. Scoop cookie dough into 1-inch balls, then roll in sugar and place on an ungreased cookie sheet, spaced about 2 inches apart. Flatten slightly with the bottom of a clean glass. Bake for 8–10 minutes, or until set. Transfer to a wire cooling rack.

5. Cool completely before storing in a covered container.



KELLI & ERIN'S

Chocolate Peppermint Trifle

SERVES: 8

1 pkg brownie mix	2 cups milk	½ tsp peppermint extract	12 candy canes, crushed
1 pkg Laura Lynn chocolate pudding	3 cups whipped topping	2 tbsp Laura Lynn dark chocolate bar, shaved	

1. Prepare brownies according to package instructions.
2. In a bowl, whisk together chocolate pudding mix and milk. Set aside and let thicken.
3. Fold peppermint extract into the whipped topping.
4. Once cooled, cut brownies into bite-sized pieces.
5. In a trifle bowl, layer half of the brownie pieces, then half of the pudding, then a layer of crushed peppermint.
6. Repeat layers with the remaining ingredients.
7. Add a layer of whipped topping mixture to the top of the trifle bowl.
8. Garnish with crushed peppermint candy and shaved dark chocolate.
9. Refrigerate until ready to serve.





CULTIVATE
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DISTILLERY
ASHEVILLE, NC

LEAH HOWARD'S

Frosted Orchard Sour

SERVES: 1

2 oz Hazel 63 rum

1 oz spiced apple cider

$\frac{3}{4}$ oz fresh lemon juice

$\frac{1}{2}$ oz simple syrup (optional,
for added sweetness)

optional: 1 egg white (for froth)

cinnamon stick, apple slice,
or lemon peel, for garnish

1. Dry shake all ingredients,
including the egg white, until frothy.

2. Add ice and shake vigorously for
15–20 seconds, until well chilled.

3. Double strain into a chilled
coupe or martini glass.

4. Garnish with a cinnamon stick
or apple slice.

The image features two tall, elegant wine glasses filled with a deep red liquid, topped with a thick, frothy white foam. Each glass is garnished with three bright red cranberries skewered on a silver metal pick. The glasses are set against a dark, rich red background. In the foreground, there are clusters of fresh cranberries and some green leaves, adding a seasonal touch. The lighting is soft, highlighting the texture of the foam and the vibrant color of the drink and fruit.

LEAH HOWARD'S
**Mulled Wine
Spritz**

SERVES: 1

1½ oz Appalachian Apéritif
2 oz spiced mulled wine*
3 oz prosecco or sparkling wine
garnish: cranberries or
an orange slice

1. Build directly in a wine glass or champagne flute.
2. Add Appalachian Aperitif and spiced mulled wine.
3. Top with prosecco or sparkling wine.
4. Stir gently and garnish.

CHEF'S NOTE:

*To make spiced mulled wine, simmer 1 cup red wine with cinnamon sticks, cloves, and orange peel for 10 minutes. Strain and cool before serving.

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