

Festive flavors and seasonal sips



Gingerbread Trifle

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Recipe courtesy of the ALDI Test Kitchen
Prep time: 20 minutes
Yield: 12 servings

- 1 package (3.4 ounces) Baker's Corner Vanilla Pudding
- 1 3/4 cups Specially Selected Premium Eggnog
- 1/2 teaspoon Stonemill Pumpkin Pie Spice
- 7 ounces Café Bistro Soft Gingerbread, crumbled, divided
- 1 1/4 cups Friendly Farms Whipped Topping, divided
- 1 cup Berryhill Apple Butter, divided

2 teaspoons Stonemill Ground Cinnamon

Whisk vanilla pudding mix and eggnog. Add pumpkin pie spice and beat 2 minutes. Chill in refrigerator 10 minutes.

In large glass bowl, layer one-third of gingerbread cookies, one-third of pudding, one-third of whipped topping and 1/2 cup apple butter; repeat two more times.

The third layer will end with whipped topping. Garnish with cinnamon.

Chill in refrigerator 2 hours.

Pair each serving with glass of Landshut Riesling.



Party Poppers

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Recipe courtesy of Chef Alyssa, ALDI Test Kitchen
Prep time: 25 minutes
Cook time: 15 minutes
Yield: 36 poppers

- 8 ounces Southern Grove Pitted Dates
 - 4 ounces Specially Selected Brie Cheese Round
 - 6 ounces Southern Grove Slivered Almonds
 - 1 1/2 pounds Specially Selected Thick Sliced Hickory Bacon
 - 2 teaspoons Stonemill Ground Black Pepper
- Heat oven to 375 F.

Cut dates in half, lengthwise. Cut brie into bite-size pieces, about the size of peanuts.

Place one piece of Brie and four almond pieces on each open date half. Place other half on top.

Quarter bacon slices, wrap tightly around stuffed dates and secure with toothpicks. Sprinkle with pepper.

Line baking sheet with foil and place wrapped dates on top. Bake 15 minutes, or until bacon is crispy. Serve warm.

Pair each serving with glass of Peaks & Tides Cabernet Sauvignon.

Cranberry Shrimp Ceviche Cups

Recipe courtesy of Chef Kates, ALDI Test Kitchen
Prep time: 20 minutes, plus 1 hour chill time
Cook time: 3 minutes
Yield: 16 ceviche cups

- 1 1/2 teaspoons Stonemill Iodized Salt, divided
- 16 ounces Specially Selected Black Tiger Shrimp, thawed
- 1 cup Southern Grove Dried Cranberries
- 1/2 red onion, roughly chopped

- 1/2 cup fresh parsley
- 1/2 jalapeno, roughly chopped
- 1/4 cup fresh lemon juice
- 1/4 cup fresh lime juice
- 1/4 teaspoon Stonemill Crushed Red Pepper or Ground Black Pepper
- 1 teaspoon Stonemill Oregano
- 13 ounces Simply Nature Organic Tortilla Chips, for garnish
- 2 limes, cut into wedges, for garnish fresh cranberries, for garnish (optional)

Bring medium pot of water to boil. Season with 1 teaspoon salt.

Add shrimp and cook 3 minutes. Immediately plunge cooked shrimp into ice water bath. Peel shrimp and place in flat dish.

In food processor, combine dried cranberries, red onion, parsley and jalapeno. Pulse until finely chopped. Add cranberry mixture to shrimp.

Add lemon juice, lime juice, remaining salt, pepper and oregano. Stir to combine thoroughly. Refrigerate 1 hour. To assemble: Spoon ceviche (about 4-5 shrimp each) into small clear cups or glasses. Garnish with tortilla chips, lime wedges and fresh cranberries, if desired.

Pair each serving with glass of William Wright Chardonnay.

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