

Brookshire's

# celebrate COOKING

NOVEMBER | DECEMBER 2025

FREE







From appetizers and drinks to the main meal and desserts, McCormick® will add extra holiday spirit to all of your end-of-year celebrations.



**3<sup>79</sup>** McCormick  
Ground  
Cinnamon  
2.37 oz



**3<sup>99</sup>** McCormick  
Poultry  
Seasoning  
.65 oz



**2<sup>99</sup>** McCormick  
Grinders  
1-2.5 oz



**5<sup>49</sup>** McCormick  
Perfect  
Pinch  
Seasonings  
1.31-7 oz



**2<sup>99</sup>** McCormick  
Slow Cooker  
Seasoning Mix  
1.3-1.6 oz



**4<sup>79</sup>**  
McCormick  
Pure Vanilla  
Extract  
1 oz

**5<sup>79</sup>**  
McCormick  
Ground  
Nutmeg  
1.1 oz



## HOLIDAY Eggnog

Total Time: 1 hour, plus chilling  
Serves: 12

6 large eggs  
2 egg yolks  
1/2 cup plus 2 Tbs granulated sugar  
1/4 tsp salt  
4 cups whole milk  
1/2 cup brandy or bourbon  
1 Tbs McCormick® Pure Vanilla Extract  
1/2 tsp McCormick® Ground Nutmeg,  
plus extra for garnish  
1/2 cup heavy cream

Per Serving:  
Calories: 167, Fat: 8 g (4 g Saturated Fat),  
Cholesterol: 143 mg, Sodium: 121 mg,  
Carbohydrates: 13 g, Fiber: 0 g, Protein: 6 g.

Whisk eggs, yolks, sugar and salt in heavy 4-quart saucepan. Stir in the milk 1/2 cup at a time, blending well after each addition. Heat slowly over lowest possible flame (stirring constantly) until the custard registers 160° F on an instant-read thermometer, thickens and coats back of spoon (about 25 to 30 minutes). Pour custard through sieve into large bowl. Stir in the liquor, vanilla and nutmeg. Cover with plastic wrap. Refrigerate until well-chilled, at least 3 hours or up to 3 days.

Just before serving, whip the cream in medium bowl to very soft peaks. Gently fold into custard mixture until incorporated. Serve in chilled punch bowl or cups. Garnish with nutmeg, if desired.





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## IN THIS ISSUE

The holidays are the perfect time to celebrate cooking. From bringing loved ones together for a special Thanksgiving or Christmas dinner to simple gatherings with good friends, this season is made for delicious food and shared joy. Join the celebration!

### 04 MODERN THANKSGIVING

It's time to shake up your holiday menu. Get inspired with bold, new ideas that will make your celebrations memorable and your table unforgettable.

### 07 MUNCH & MINGLE

Whether it's a casual holiday get-together or a formal affair, our delicious appetizers are guaranteed to make catering for a crowd a success.

### 10 SLEIGH THE FEAST

Curated for connection, our complete holiday menu takes the stress out of planning. You can spend more time connecting with your favorite people.

#### ON THE COVER: Prime Rib Roast

Choose Boneless Prime Rib Roast for the effortless, fork-tender centerpiece that your holiday table deserves.

### 18 NEW YEAR'S DAY GOOD LUCK BRUNCH

Ring in the new year with this baked French Toast Ring filled with luscious cream cheese and served with fresh fruit.

pg.  
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## GLOW UP YOUR HOLIDAY PIES



*Elevate your store bought pies to homemade-quality with these clever hacks. Don't worry. Your secret is safe with us.*



# MODERN THANKSGIVING



Break out of your Thanksgiving rut with reimagined classics, unexpected ingredients and fresh flavor combinations that bring new excitement to your holiday meal.



## MISO-HONEY GLAZED TURKEY

Total Time: 5 hours, plus marinating | Serves: 16

### 1 cup Nature Nate's® 100% Pure Raw & Unfiltered Honey

3/4 cup plus 2 Tbs white miso paste, divided  
2 cups soy sauce  
1/4 cup toasted sesame oil  
5 cloves garlic, grated  
3 Tbs fresh ginger, peeled and grated  
1 (10 to 15 lbs) turkey  
1 orange  
4 Tbs unsalted butter, room temperature  
1 Tbs kosher salt  
2 tsp freshly ground pepper  
1/4 cup fresh ginger, peeled and thinly sliced  
1 cup water  
persimmons, citrus and herbs, for garnish



In a mixing bowl, mash together the honey and 3/4 cup of miso paste. Whisk in the soy sauce and sesame oil. Add the garlic and grated ginger. Place the turkey in a large container. Pour in the marinade. Marinate in the refrigerator for 2 hours. Turn the turkey, and marinate for 2 more hours. Let it come to room temperature for 30 minutes before roasting.

Preheat oven to 325° F. Transfer the turkey to a large roasting pan. Set the marinade aside. Zest the orange. Add the zest to a bowl, and set the orange aside. Stir in the butter, remaining 2 tablespoons of miso paste, salt and pepper. Rub the butter mixture over the skin of the turkey and in the cavity. Cut the orange into segments. Stuff the cavity with orange segments and sliced ginger. Using kitchen twine, tie the turkey legs together. Add one cup of water to the pan. Loosely cover the turkey with foil. Place in the oven.

Transfer the marinade to a saucepan. Bring to a boil. Reduce by half until thick and syrupy. After roasting the turkey for about 3 hours, remove the foil. Generously brush the glaze over the turkey. Roast uncovered until an instant-read meat thermometer inserted into the thickest portion of the thigh reaches 165° F. Depending on the size of the turkey, estimate 15 to 17 minutes per pound. Cover the turkey with foil if it begins to char.

When the turkey reaches 165° F, remove from the oven. Apply a light coat of glaze. Untie the legs, and discard the ingredients stuffed inside the cavity. Loosely cover the turkey with foil. Let rest for 30 minutes. Strain the liquid from the roasting pan. Skim off the fat. Add some of the liquid to the remaining glaze to make into a thick sauce. Transfer the turkey to a serving platter. Garnish the turkey with persimmons, citrus and herbs. Serve extra miso sauce with the turkey.

Per Serving (1/2 lb):

Calories: 405, Fat: 16 g (5 g Saturated Fat), Cholesterol: 140 mg, Sodium: 3,180 mg, Carbohydrates: 28 g, Fiber: 2 g, Protein: 41 g.

## HOT HONEY ROASTED CARROTS WITH WHIPPED RICOTTA AND POMEGRANATE CRUMBLE

Total Time: 1 hour | Serves: 6

4 Tbs unsalted butter, room temperature  
1/4 cup Nature Nate's® Hot Honey  
2 lbs whole baby carrots, peeled  
1/4 tsp paprika  
1/4 tsp salt  
1/4 tsp black pepper  
2 cups whole-milk ricotta  
1/4 cup parmesan cheese, grated  
1 Tbs extra virgin olive oil  
1 Tbs fresh lemon juice  
1/2 tsp lemon zest  
2 Tbs pomegranate arils, dried  
2 Tbs shelled pistachios, chopped  
1 Tbs fresh thyme, chopped  
1 Tbs goat cheese crumbles



Preheat oven to 400° F. Line a baking sheet with parchment paper. In a small bowl, stir together the softened butter and honey. Rub the mixture onto the carrots. Sprinkle with paprika, salt and pepper. Roast the carrots for 40 minutes or until tender and cooked through.

Meanwhile, add the ricotta, parmesan, olive oil, lemon juice and lemon zest to a food processor. Pulse until smooth and creamy.

Spread the whipped ricotta across a serving platter. Top with the carrots. Spoon drippings from the pan over the carrots. Sprinkle the pomegranate arils, pistachios, thyme and goat cheese over the carrots.

Per Serving:

Calories: 340, Fat: 21 g (11 g Saturated Fat), Cholesterol: 65 mg, Sodium: 360 mg, Carbohydrates: 30 g, Fiber: 4 g, Protein: 9 g.

## A SIDE WITH STYLE

Instead of plain roasted carrots, give them a makeover with hot honey, creamy whipped ricotta and a jewel-like pomegranate crumble. Sweet, spicy and tangy all at once, this side dish proves that vegetables can steal the spotlight.





## MODERN GREEN BEAN CASSEROLE

Total Time: 1 hour | Serves: 8

4 Tbs unsalted butter, divided  
8 oz white button mushrooms, sliced  
1 large shallot, peeled and sliced  
4 cloves garlic, grated  
1/4 tsp salt, divided  
1/4 tsp black pepper, divided  
1/2 cup white wine  
3 Tbs all purpose flour  
1 cup half-and-half  
1 cup chicken broth  
2 tsp soy sauce  
1/2 cup parmesan, finely grated  
1 1/2 lbs fresh green beans, ends trimmed  
2 Tbs olive oil  
2 Tbs sliced almonds, toasted  
crispy fried onions, for topping

Preheat oven to 400° F. Add 2 tablespoons of butter to a large skillet. Melt over high heat. Add mushrooms, shallots and garlic. Sauté until liquid has evaporated and shallots begin to caramelize (about 4 to 5 minutes). Add half of the salt and half of the pepper. Add wine to deglaze the pan, and reduce it by half. Remove mushroom mixture from the pan. Set aside.

Add the remaining 2 tablespoons of butter to the skillet over medium heat. Stir in the flour. Cook until light golden blonde (about 1 to 2 minutes). Whisking constantly, slowly add the half-and-half. Whisk in the broth, soy sauce, and remaining salt and pepper. Bring to a boil, and then reduce to a simmer. Cook until mixture begins to thicken. Turn off the heat. Add the cheese, and stir until melted. Cover, and keep warm until ready to serve.

Spread the green beans in an even layer on a baking sheet. Drizzle with olive oil. Toss to coat. Roast for 15 minutes or until tender and beginning to char.

Transfer the roasted green beans to a serving platter. Pour the cream sauce over the beans. Scatter the mushroom mixture on top. Sprinkle with toasted almonds, and finish with a generous layer of crispy onions. Serve immediately.

Per Serving:  
Calories: 240, Fat: 17 g (7 g Saturated Fat), Cholesterol: 25 mg,  
Sodium: 340 mg, Carbohydrates: 16 g, Fiber: 3 g, Protein: 6 g.



## STUFFING JUST GOT SWEETER.

Make holiday meals effortless with **Stove Top® Stuffing Mix with Craisins® Dried Cranberries**. Bursting with sweet Craisins® and savory buttered flavor, it's a quick crowd-pleasing side. Ready in just 5 minutes, this limited-edition stuffing is perfect for turkey, pork or chicken.



Plan the perfect Thanksgiving feast with side recipes from [Brookshires.com](https://www.brookshires.com).



# Munch & Mingle

★  
MINI CHEESE  
BALL WREATH  
recipe on p. 8

★  
RAISE A GLASS,  
AND PASS A PLATE.  
THESE FESTIVE STARTERS  
BRING THE PERFECT MIX  
OF CHEER AND FLAVOR  
TO ANY HOLIDAY  
GATHERING.





## MINI CHEESE BALL *Wreath*

Total Time: 1 hour, plus chilling  
Makes: 48 (1 1/2-inch balls)

### CHEESE BALLS:

4 (8 oz) pkgs cream cheese, softened  
4 Tbs salted butter, softened  
3 cups shredded cheese (white cheddar, Monterey Jack, etc.)  
2 tsp Worcestershire sauce  
1/2 tsp garlic powder  
1/2 tsp onion powder  
1/2 tsp black pepper  
2 tsp salt  
fresh herbs (rosemary, tarragon, sage, bay leaves), for garnish  
assorted crackers, for serving

### TOPPINGS:

2 cups Ocean Spray® Craisins®  
Original Dried Cranberries,  
finely chopped  
2 cups dried raspberries,  
finely chopped  
2 cups pecans, finely chopped  
2/3 cup fresh herbs, finely chopped  
(parsley, chives, thyme, dill, tarragon)

Line a baking sheet with **Simply Done® Parchment Paper**.

Using a food processor, beat the cream cheese, butter, shredded cheese, Worcestershire sauce, garlic powder, onion powder, pepper and salt until smooth.

Lightly coat your hands with nonstick spray. Scoop the mixture, and roll into balls. (Use a cookie scoop for uniform size.) If the mixture becomes too soft, chill briefly to firm it up.

Place the toppings in shallow dishes. Roll the balls in the toppings until evenly coated.

Arrange on a round platter in a wreath shape. Tuck the herbs around the edges for greenery.

Refrigerate until ready to serve. Serve with assorted crackers.

Per Serving (1 ball without toppings):  
Calories: 160, Fat: 13 g (6 g Saturated Fat),  
Cholesterol: 30 mg, Sodium: 210 mg,  
Carbohydrates: 10 g, Fiber: 2 g, Protein: 3 g.



## HOLIDAY HARMONY

*Ocean Spray® Craisins®  
Dried Cranberries  
complement classic  
seasonal ingredients  
like nuts, cheeses and  
chocolate. This makes  
them perfect for  
cheese balls, cookies,  
cakes or trail mix for  
holiday parties.*

## PREP AHEAD

*Take the hustle  
out of the holidays.  
Make the cheese  
balls in advance, and  
pop them into the  
refrigerator. Wait to  
roll in the toppings  
until just before  
serving (especially  
the nuts), so they'll  
keep their merry  
little crunch.*

## POMEGRANATE-SPICE *Margarita*

Total Time: 15 minutes, plus drying  
Makes: 4

### SUGARED ROSEMARY: (make ahead)

1 cup granulated sugar  
4 sprigs fresh rosemary  
water, for wetting the rosemary

### MARGARITA:

1/4 cup granulated sugar  
1 tsp ground cinnamon  
1/2 tsp chipotle powder  
lime wedges, for rimming  
and garnish  
ice, for shaking and serving  
2 cups POM Wonderful  
Pomegranate Juice  
1/4 cup orange juice  
1/4 cup triple sec  
8 oz tequila  
cinnamon sticks and  
pomegranate arils,  
for garnish

Per Serving (1):  
Calories: 310, Fat: 0 g (0 g Saturated Fat),  
Cholesterol: 0 mg, Sodium: 5 mg,  
Carbohydrates: 46 g, Fiber: 0 g, Protein: 0 g.

To make the sugared rosemary, spread the one cup of sugar in a shallow bowl. Run water over the rosemary sprigs. Roll sprigs in the sugar. Let dry at room temperature for 30 to 45 minutes or until the sugar sets.

In a small bowl or plate, combine the 1/4 cup of sugar, cinnamon and chipotle powder. Rub the rims of 4 glasses with a lime wedge. Dip rims into the sugar-spice mixture.

Fill a cocktail shaker with ice. Add pomegranate juice, orange juice, triple sec and tequila. Shake for 10 seconds.

To serve, fill each prepared glass with ice. Divide the margarita mixture between the glasses.

Garnish with sugared rosemary, a lime wedge, a cinnamon stick and pomegranate arils.



## FIG AND WHIPPED FETA *Crostini*

Total Time: 30 minutes | Makes: 12

1 1/3 cups feta cheese, crumbled  
1 1/3 cups Greek yogurt  
1 to 2 tsp fresh lemon juice  
2 tsp fresh thyme leaves  
1/8 tsp black pepper  
12 store-bought crostini  
3 fresh figs, each cut  
into 8 wedges  
1 tsp pomegranate arils  
1/2 cup baby arugula leaves,  
loosely packed (for garnish)  
balsamic glaze, for drizzling

In a small bowl, whisk the feta and Greek yogurt together with a fork until smooth and creamy. Stir in the lemon juice, thyme leaves and black pepper.

Spread each crostini with some of the whipped feta mixture. Top with 1 to 2 wedges of fig and a sprinkle of pomegranate arils. Garnish with arugula leaves, and drizzle lightly with balsamic glaze.

### MAKE-AHEAD TIP

Store the crostini and whipped feta separately. Assemble just before serving to keep them crisp.

### FESTIVE SWAP

Trade traditional crostini for roasted sweet potato rounds. They're just as sturdy but with a seasonal flair.

Per Serving (1):  
Calories: 100, Fat: 4 g (3 g Saturated Fat), Cholesterol: 15 mg, Sodium: 280 mg, Carbohydrates: 11 g,  
Fiber: 1 g, Protein: 6 g.





POMEGRANATE-SPICE  
MARGARITA



FIG AND WHIPPED  
FETA CROSTINI





# Sleigh the Feast

We've created the perfect menu to make your Christmas table shine just as brightly as the special people gathered around it.

RECIPES  
ON PAGE 12







PRIME RIB ROAST

Total Time: 3 to 4 hours | Serves: 8

- 1 (5 lbs) boneless prime rib roast, already trimmed
- 4 cloves garlic
- 2 Tbs fresh rosemary leaves
- 2 Tbs fresh thyme leaves
- 2 Tbs fresh oregano leaves
- 1 Tbs fresh parsley leaves
- 1 Tbs flaky sea salt
- 2 tsp whole black peppercorns
- 2 Tbs vegetable oil, divided

Remove the roast from the refrigerator. In a food processor, combine the remaining ingredients. Pulse to roughly chop. Spread the mixture over the top and sides of the roast. Let the roast come to room temperature for 1 hour.

Preheat oven to 450° F. Place meat in the oven, and cook for 30 minutes. Reduce oven temperature to 325° F. Insert an instant-read meat thermometer into the thickest part of the meat. Roast uncovered for 1 hour 30 minutes to 2 hours, or until meat thermometer reads 130° F to 140° F for medium-rare to medium doneness. Transfer to a cutting board. Let rest for 20 minutes before slicing. Serve with horseradish cream.

Horseradish Cream:

Combine 1 cup of sour cream, 2/3 cup of heavy cream, 1/4 cup of prepared horseradish, 1/2 teaspoon of salt and 1/2 teaspoon of black pepper. Stir to combine. Serve with sliced prime rib.

MEAT TEMPERATURE GUIDE

- Rare: 125° F to 130° F
- Medium-Rare: 130° F to 135° F
- Medium: 135° F to 145° F
- Medium-Well: 145° F to 155° F
- Well-Done: 155° F

Cooking Time:

Estimate 13 to 15 minutes per pound for medium-rare to medium doneness.

Per Serving (8-10 oz roast and 2 oz horseradish cream):  
Calories: 719, Fat: 51 g (22 g Saturated Fat), Cholesterol: 201 mg,  
Sodium: 810 mg, Carbohydrates: 5 g, Fiber: 1 g, Protein: 58 g.

MASHED POTATOES AU GRATIN

Total Time: 2 hours | Serves: 12

- 1 (2 lbs) pkg Bob Evans® Family Size Original Mashed Potatoes



- 5 medium red potatoes, peeled
- 1/2 cup heavy cream
- 1/4 cup unsalted butter, melted
- 1/2 cup parmesan cheese
- 1 tsp salt
- 1/2 tsp black pepper

Preheat oven to 400° F. Grease a 9 x 9 baking dish. Spread the mashed potatoes into an even layer across the dish. Set aside.

Using a mandoline, slice the potatoes into thin circles. Bring a pot of water to a boil. Add potato slices, and boil for 5 minutes. Spread out the slices in a single layer on paper towels. Pat dry for 1 to 2 minutes or until most of the surface moisture is removed. (Don't let the potatoes sit too long, or they might stick together.) Layer the slices neatly in overlapping rows across the mashed potatoes.

In a microwave-safe bowl, heat the heavy cream for 30 seconds or until warm. Add the melted butter until combined. Spoon the mixture over the potatoes. Add the cheese. Season with salt and pepper.

Bake for 40 minutes. Let rest for 15 minutes before serving.

Per Serving (3/4 cup):  
Calories: 210, Fat: 13 g (7 g Saturated Fat), Cholesterol: 35 mg,  
Sodium: 500 mg, Carbohydrates: 21 g, Fiber: 3 g, Protein: 4 g.

PROSCIUTTO-WRAPPED ASPARAGUS WITH CREAMY MUSTARD SAUCE

Total Time: 45 minutes | Serves: 6

- 1 bundle asparagus, ends trimmed
- 4 oz prosciutto slices
- 1/2 tsp salt
- 1/2 tsp black pepper
- 1/4 cup Dijon mustard
- 2 Tbs mayonnaise
- 1 Tbs maple syrup
- 1/2 tsp garlic powder

Bring a large pot of water to a boil. Add the asparagus, and cook for one minute. Immediately transfer to a bowl of ice water to stop the cooking process. Drain. Pat the asparagus dry thoroughly with paper towels for about 1 to 2 minutes.

Preheat the oven to 400° F. Line a baking sheet with parchment paper. Cut all of the prosciutto slices in half. Gather three pieces of asparagus, and wrap with a piece of prosciutto. Place on the baking sheet. Repeat the process. Season with salt and pepper. Lightly coat with cooking spray.

Roast for 8 to 10 minutes or until slightly charred. In a bowl, combine the remaining ingredients. Stir to combine. Drizzle over the asparagus bundles.

Per Serving:  
Calories: 100, Fat: 6 g (2 g Saturated Fat), Cholesterol: 20 mg,  
Sodium: 840 mg, Carbohydrates: 5 g, Fiber: 1 g, Protein: 6 g.

Ocean Spray® WHOLE-BERRY CRANBERRY SAUCE

The sweet-tart goodness of Ocean Spray® Whole-Berry Cranberry Sauce is a must-have for your holiday spread.



Texas Roadhouse™ MINI ROLLS WITH HONEY-CINNAMON GLAZE

Warm, fragrant and irresistible: Add a little honey-cinnamon glaze "magic" to your holidays with Texas Roadhouse™ Mini Rolls.





**Buy In Bulk**

Stock up on staples like butter, broth, sugar and nuts. They all have long shelf lives and appear in countless holiday recipes. When they are on sale, grab a little extra to carry you through cookie season and beyond.

**Make Freezer-Friendly Dishes In Advance**

Casseroles, breads, cookie dough, lasagna, soups and breakfast bakes freeze really well. This makes them perfect for those busy holiday weeks and family gatherings. Wrap tightly in foil, and label with the date. Defrost when all of the festivities begin.

**Keep A "Holiday Pantry"**

Gather up seasonal essentials like vanilla extract, cinnamon, nutmeg, baking powder and chocolate chips in one easy-to-grab bin. When it's time to bake pies or Christmas cookies, you'll have everything in one place.

**Check Equipment Early**

Make sure your mixer, roasting pan, serving utensils and thermometer are all ready to go. Don't wait until Thanksgiving or Christmas morning to discover that your mixer is missing a beater or your roasting pan has gone missing.



# TIPS FOR A Merry Little Kitchen

SIMPLE, STRESS-FREE WAYS TO KEEP THE HOLIDAYS MERRY  
AND ORGANIZED FROM THANKSGIVING TO CHRISTMAS.

**Delegate Joyfully**

Holiday meals are a team effort. Ask guests or family members to bring dessert, chop veggies or handle drinks. Let kids help set the table or decorate cookies. It adds a personal (and memorable) touch.

**Order Curbside**

Skip the crowded aisles in holiday months. Preorder your groceries online a few days before Thanksgiving or Christmas cooking marathons. You'll thank yourself later!

**Clean As You Go**

Keep a sink of hot, soapy water ready and the dishwasher empty before you start. Tidy up between cooking stages, so cleanup after dinner feels effortless.

**Set The Mood**

Turn on the holiday tunes. Light a candle or two. Let the scents of cinnamon, pine and roasting turkey fill the house. A cozy atmosphere makes cooking feel like part of the celebration.

**Keep Snacks Handy**

A small cheese board, bowl of spiced nuts or fresh veggie tray keeps hungry guests happily satisfied while the turkey finishes roasting or the rolls bake to golden.

**Remember What Matters**

Don't strive for perfection. The holidays are about connection. Guests will remember the laughter, warmth and shared moments, not perfect timing.

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7 WAYS TO  
*Glow Up*  
*Your Holiday*  
**Pies**



## TAKE ANY STORE-BOUGHT BAKERY PIE FROM SIMPLE TO SLEIGH-WORTHY WITH THESE HOLIDAY-PERFECT FINISHES.

### 1 MARSHMALLOW WONDERLAND

Nothing says holiday magic like a gooey, golden marshmallow topping. Scatter mini marshmallows across your pie, and place under the broiler. Watch as it transforms into a campfire-inspired finish.

### 2 MERINGUE CLOUDS OF JOY

For instant wow factor, crown your pie with a fluffy cloud of toasted meringue. Light, airy and elegant, it adds a festive flourish that feels straight out of a bakery window. ►

### 3 SPIRITED WHIPPED CREAM DELIGHT

Give whipped cream a grown up glow-up with a splash of smooth bourbon, amaretto or coffee liqueur. It is the ultimate indulgence: pillowy, rich and spirited just enough to feel festive.

### 4 ICE CREAM AND SALTED CARAMEL SAUCE CHEER

Few pairings feel more decadent than ice cream melting beneath a drizzle of warm, buttery salted caramel. The “hot and cold” contrast makes every bite feel like a celebration. ►

### Meringue

Total Time: 30 minutes | Makes: 2 to 3 cups

3 large egg whites,  
room temperature  
**6 Tbs Imperial® Sugar Extra  
Fine Granulated Sugar**  
1 tsp cornstarch



In a clean, dry stainless-steel mixing bowl, beat the egg whites with an electric mixture until fluffy and thick. With the mixer running, slowly sprinkle in the sugar and cornstarch. Continue beating to stiff, glossy peaks.

Spoon the meringue onto the pie filling. Spread the meringue to the crust edges to seal. Fluff with the back of a spoon to make peaks across the pie. Bake at 350° F for 15 minutes or until peaks begin to brown.

**Tip:** Let your pie come to room temperature before adding the meringue. If the filling is cold, the topping can shrink and weep.

### Salted Caramel Sauce

Total Time: 30 minutes | Makes: 1 cup

1 cup granulated sugar  
1/2 cup water  
1/4 cup unsalted butter  
1/2 cup whipping cream  
2 tsp vanilla extract  
3/4 tsp salt

Melt the sugar and water in a medium saucepan over medium heat until clear and bubbling. Stir in the butter. Let the mixture boil without stirring until it turns a rich golden color. Remove from the heat. Slowly whisk in the cream. Stir in the vanilla and salt. Let cool slightly. The sauce will thicken to a luscious, pourable consistency.

### 5 DECK THE PIE CRUST

Give your pie instant holiday charm with refrigerated pie crust dough. Cut into festive shapes, braid into strips or twist into a border. Add to a bakery pie (before reheating) or a frozen pie (before baking). Brush with egg wash. Bake at 400° F until golden for holiday style baked right into it.

### 6 BRULÉED BLISS

Channel your inner pastry chef with a bruléed sugar crust. Sprinkle 1/3 cup to 1/2 cup of sugar over the pie. Then, torch or broil until golden and crackly for a beautifully caramelized finish that will steal the show.



### 7 PECAN PIE À LA MODE MAGIC ▲

Take pecan pie over the top with a scoop of ice cream and a drizzle of chocolate shell. It hardens into a glossy coating for a festive twist on a nostalgic favorite.



# HELP SPREAD HOLIDAY CHEER BY DONATING TO THE BROOKSHIRE GROCERY COMPANY FOOD DRIVE



**D**uring the holiday season, Brookshire Grocery Company (BGC) aims to help thousands of people in need from the more than 170 communities served by BGC stores through the company's annual Christmas Food Drive.

Brookshire's, Super 1 Foods, Spring Market, FRESH by Brookshire's and Reasor's stores will collect monetary donations at checkout through scan coupons from November 5 to December 16, 2025. The funds collected during the Christmas campaign will be donated to local service organizations and food pantries for distribution to those in need this holiday season.

Visit your local Brookshire's, Super 1 Foods, Spring Market, FRESH by Brookshire's or Reasor's location to donate to this charitable event and help feed our communities.

At Brookshire Grocery Company, we are dedicated to making a difference in our stores and the communities we serve. The company's community involvement program assists hundreds of nonprofit organizations that support its primary causes of hunger relief, education, family health and well-being, military heroes, and first responders.



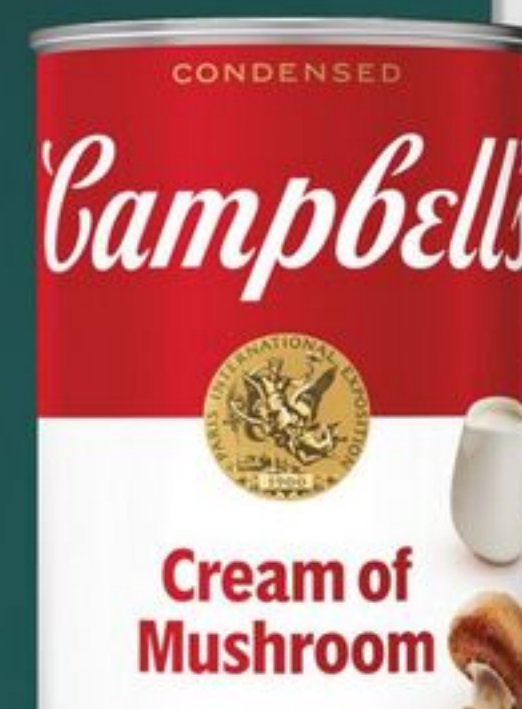
# Share the **SIDES SEASON**™

Create more delicious moments.



Scan for some  
amazing holiday  
recipes.

**Value Every  
Meal**







NEW  
YEAR'S DAY  
GOOD  
LUCK  
& BRUNCH

**ROUND CAKE:** What goes around comes around? Not quite. The tradition of eating a round dessert comes from the belief that your luck will come full circle in the next year, like the circle of life but for luck.

## STUFFED FRENCH TOAST RING

Total Time: 1 hour, plus chilling | Serves: 6

### FILLING:

1 (8 oz) pkg cream  
cheese, softened  
1/4 cup granulated sugar  
1 tsp almond extract  
1 lemon, zest and juice

### CRESCENT RING:

1 cup milk  
4 eggs  
1 Tbs almond extract  
1 tsp ground cinnamon  
1/2 tsp salt  
1 (8 oz) can refrigerated  
original crescent dough sheet  
powdered sugar, fresh fruit,  
sliced almonds and maple  
syrup, for serving

Using an electric mixer, beat together the filling ingredients until whipped and fluffy. In another bowl, whisk together the milk, eggs, almond extract, cinnamon and salt.

On a sheet of parchment paper, unroll the crescent dough sheet. Spread the cream cheese mixture over the dough, leaving a 1/4-inch border around the edges. Starting with the long side of the rectangle, roll up into a log. Then, pinch the edges together to seal.

Using a serrated knife, cut the log into 12 even slices. Place the dough rolls in a gallon-sized zip-top bag or 9 x 13 glass baking dish. Pour the egg mixture over the rolls. Seal the bag (or cover the pan with

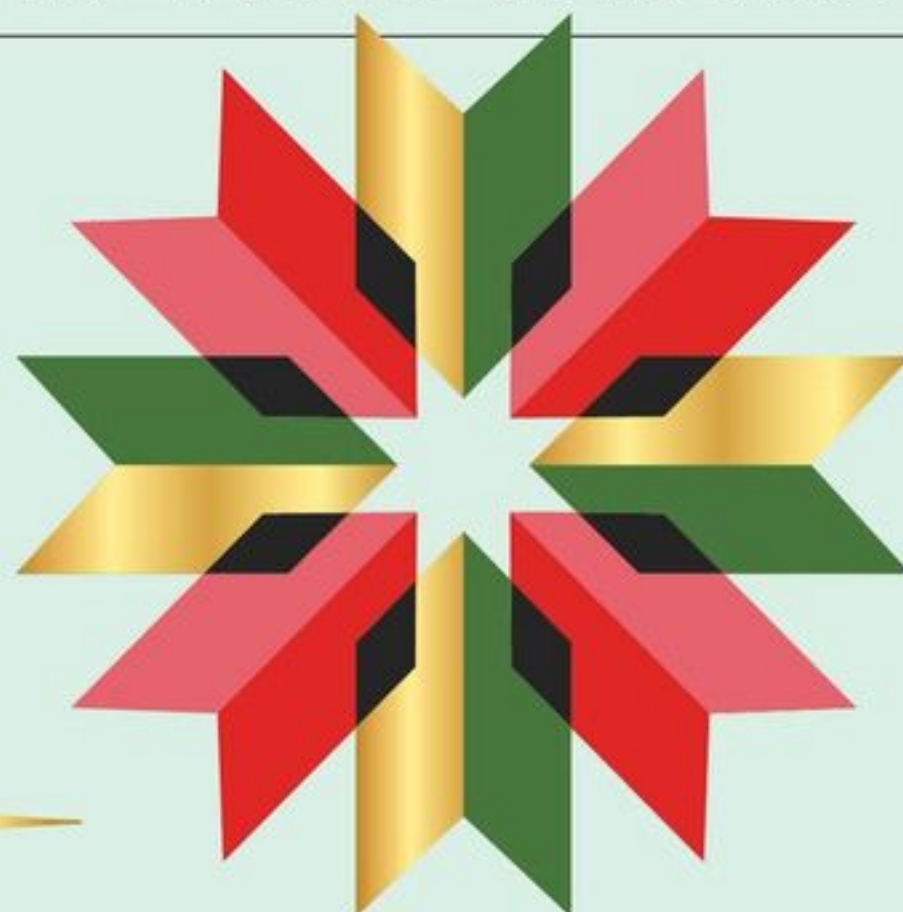
plastic wrap), and place in the refrigerator for 30 minutes up to overnight.

When ready to bake, preheat the oven to 350° F, and line a cookie sheet with parchment paper. Remove the pastry from the fridge. Arrange the slices in a circle on the prepared cookie sheet. Brush any remaining egg mixture left in the bag over the dough. Bake for about 20 to 25 minutes or until golden-brown.

Serve warm with a dusting of powdered sugar, fresh fruit, sliced almonds and a drizzle of maple syrup, if desired.

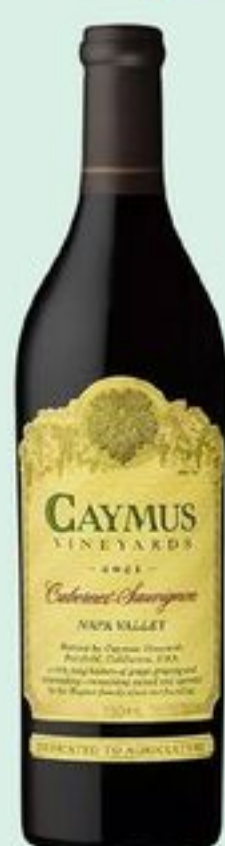
Per Serving:  
Calories: 340, Fat: 21 g (8 g Saturated Fat), Cholesterol: 150 mg,  
Sodium: 640 mg, Carbohydrates: 28 g, Fiber: 1 g, Protein: 11 g.





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