



heinen's

HOLIDAY RECIPES

WARM

WISHES

PASSING DOWN TRADITIONS & DISHES



SPREADING
HOLIDAY
CHEER

SINCE
1929

CLASSIC HOLIDAY PUNCH

INGREDIENTS

- 5 C. ICE
- 4 C. CRANBERRY JUICE
- 2 C. LOCAL APPLE CIDER
- 2 C. GINGER ALE
- 1 C. DARK RUM
(omit if making this recipe without alcohol)
- 1 BOTTLE VIN HUNTER PROSECCO OR MIONETTO ALCOHOL-REMOVED SPARKLING WINE
- 2 ORANGES, SLICED
- 1 C. FRESH CRANBERRIES
- ROSEMARY, FOR SERVING

SERVINGS 8-10

COOKING TIME:	PREP TIME:	TOTAL TIME:
0 MINUTES	5 MINUTES	5 MINUTES

STEP 1 - FILL:

Fill a large punch bowl with 5 cups of ice.

STEP 2 - ADD:

Add the cranberry juice, apple cider, ginger ale, dark rum (omit if making this recipe without alcohol), & Vin Hunter Prosecco or Mionetto Alcohol-Removed Sparkling Wine.

STEP 3 - STIR & SERVE:

Stir well and top with orange slices, cranberries, & rosemary. Serve & enjoy.



BOOZY HOT CHOCOLATE

INGREDIENTS

- 4 OZ. HEINEN'S SEMI-SWEET CHOCOLATE CHIPS
- TWO BROTHERS DARK CHOCOLATE BAR WITH ESPRESSO BEANS, CHOPPED
- 2 C. HEINEN'S WHOLE MILK
- 3 OZ. GRAND MARNIER
- 1/2 TSP. VANILLA EXTRACT
- A PINCH OF KOSHER SALT
- MARSHMALLOWS
(optional)
- CHOCOLATE SHAVINGS
(optional)

SERVINGS 3-4 CUPS

COOKING TIME:	PREP TIME:	TOTAL TIME:
10 MINUTES	10 MINUTES	20 MINUTES

STEP 1 - WARM:

Warm the milk in a medium-size saucepan over medium-low heat until it begins to barely simmer.

STEP 2 - REMOVE & ADD:

Remove from the heat and add the chocolate chips, chocolate bar, Grand Marnier, vanilla extract, & salt. Whisk until smooth.

STEP 3 - COOL:

Allow to cool to a safe drinking temperature for about 5 minutes.

STEP 4 - POUR:

Pour into mugs.

STEP 5 - SERVE:

Top with marshmallows & chocolate shavings, if desired.



BAKED BRIE EN CROUTE

INGREDIENTS

HEINEN'S HAND-SELECTED
FRENCH BRIE CHEESE

1 FROZEN PUFF PASTRY SHEET

HEINEN'S CRANBERRY NUT MIX
(INCLUDES WALNUTS, PEPITAS, PEANUTS
& DRIED FRUIT)

HEINEN'S HONEY
(for drizzling)

1 HEINEN'S CAGE FREE EGG

HEINEN'S FIG OR SOUR CHERRY SPREADS
(optional)

FOR SERVING:
HEINEN'S ARTISAN BREAD
SLICED APPLES

SERVINGS 6-8

COOKING TIME:	PREP TIME:	TOTAL TIME:
20 MINUTES	10 MINUTES	30 MINUTES

STEP 1 - ROLL, CUT & PLACE:

Preheat oven to 425°F. On a flat surface, roll out the puff pastry, cut the top rind off the brie wheel, and place the brie, rind-side up, on the pastry.

STEP 2 - DRIZZLE & SPRINKLE:

Drizzle honey on the brie cheese wheel. Sprinkle the nut mixture on top of the honey.

STEP 3 - SEAL:

Beat the egg & brush it on one edge of the puff pastry. Fold that edge over the brie & continue folding the remaining edges until sealed. Trim any excess pastry, discarding or saving for garnish.

STEP 4 - BRUSH & DECORATE:

Brush egg wash over the puff pastry-covered brie & add any designed garnished trimmings before brushing them as well.

STEP 5 - BAKE:

Bake for 20 mins until golden brown, then let sit for 30 mins before serving.

STEP 6 - SERVE:

Serve with Heinen's fig or sour cherry spreads, artisan bread, & fresh sliced apples.



STEAK CROSTINI WITH HORSE RADISH CREAM SAUCE

INGREDIENTS

FOR THE HORSE RADISH SAUCE

1/2 C. SOUR CREAM

3 TBSP. MAYONNAISE + HORSE RADISH

1 TSP. HEINEN'S APPLE CIDER VINEGAR

1 TSP. WORCESTERSHIRE SAUCE

1/2 TSP. SALT + 1/4 TSP. BLACK PEPPER

CHIVES, FOR SERVING

FOR THE CROSTINI

1 HEINEN'S FRENCH PARISIAN BAGUETTE,
SLICED INTO 1/2-INCH SLICES

2 TBSP. HEINEN'S EXTRA VIRGIN OLIVE OIL

FOR THE STEAK

1 HEINEN'S CARE CERTIFIED BISTRO FILET

1 TSP. SALT + 1 TSP. BLACK PEPPER

1/2 TSP. HEINEN'S GARLIC + ONION GRANULES

3 TBSP. HEINEN'S UNSALTED BUTTER

FRESH ROSEMARY

SERVINGS 8

COOKING TIME:	PREP TIME:	TOTAL TIME:
15 MINUTES	5 MINUTES	20 MINUTES

STEP 1 - COMBINE:

Mix all ingredients for the horseradish sauce in a bowl & refrigerate until serving.

STEP 2 - TOAST:

Heat the oven broiler to high. Line a baking sheet with foil. Brush baguette slices with olive oil and toast for 2 mins on each side. Set aside.

STEP 3 - SEASON:

Pat the steak dry with a paper towel. Season all sides with the salt, pepper, garlic, & onion granules.

STEP 4 - HEAT & SEAR:

Heat a cast iron skillet on high for 3-5 mins. Add the butter, bistro filet, & rosemary. Sear for 2 mins per side until the internal temp is 120°F (rare), 130°F (medium rare), or 140°F (medium). Spoon the butter & rosemary over the steak.

STEP 5 - REST:

Remove the steak & let it rest for 10 mins.

STEP 6 - MAKE & SERVE:

Make the crostini by slicing the steak into 1/4-inch pieces. Top with a slice of steak, a dollop of horseradish sauce, & diced chives.



FIG & SOUR CHERRY THUMBPRINT COOKIES

INGREDIENTS

- 1 C. HEINEN'S BUTTER
- ¼ C. HEINEN'S SUGAR
- ¼ C. HEINEN'S BROWN SUGAR
- 1 HEINEN'S CAGE FREE EGG
- 1 TSP. VANILLA EXTRACT
- ¼ TSP. SALT
- 2 C. ALL-PURPOSE FLOUR
- 1 C. ALMOND FLOUR
- ½ C. OLD-FASHIONED ROLLED OATS (40G)
PLUS MORE FOR COATING (OPTIONAL)
- ½ C. HEINEN'S FIG OR SOUR CHERRY SPREAD

MAKES 38-39 COOKIES

COOKING TIME:	PREP TIME:	TOTAL TIME:
12 MINUTES	50 MINUTES	62 MINUTES

STEP 1 - COMBINE:

Using a stand mixer or handheld mixer, cream butter & sugar until fluffy. Add the egg, vanilla extract, & salt & beat until combined.

STEP 2 - ADD:

Add all-purpose flour, almond flour, & oats. Use a spatula to mix until just combined.

STEP 3 - SCOOP:

Scoop the cookie dough with a 1-TBSP cookie scoop or measuring spoon & roll into balls. Coat cookie dough balls with oats (optional).

STEP 4 - ARRANGE:

Place dough balls 2 inches apart on a parchment-lined sheet. Indent the center of each with your thumb or a teaspoon. (Note: If the cookie cracks, roll it back into a ball between your palms to warm up the dough & create an indent again.)

STEP 5 - PREHEAT:

Refrigerate the cookies for 30mins & preheat oven to 350°F

STEP 6 - BAKE:

Bake the cookies for 11-15 mins until the bottom edges are golden brown. Let cool completely.



POACHED PEARS

INGREDIENTS

- 4 BARTLETT OR BOSCH PEARS
- 2 C. LOCAL APPLE CIDER
- 1 C. WHITE WINE
- 2 TBSP. HEINEN'S HONEY
- 2 STRIPS LEMON ZEST
- 2 HEINEN'S CINNAMON STICKS
- 2 STAR ANISE
- 2 TSP. VANILLA EXTRACT
- HEINEN'S VANILLA ICE CREAM,
FOR SERVING

SERVES 4 PEOPLE

COOKING TIME:	PREP TIME:	TOTAL TIME:
50 MINUTES	10 MINUTES	60 MINUTES

STEP 1 - PEEL & SLICE:

Peel the pears & slice off the bottom to help them stand upright.

STEP 2 - COMBINE:

In a pot, combine the apple cider, white wine, honey, lemon zest, cinnamon sticks, & star anise. Bring to a boil.

STEP 3 - SIMMER 30-40 MINS:

Add the pears into the poaching liquid and cover the top of the pot with parchment paper. Simmer, turning the pears occasionally, until they are tender, 30-40 minutes. Remove the pears from the pot.

STEP 4 - REDUCE 15 MINS:

Simmer the poaching liquid until slightly reduced, about 15 minutes. Discard the lemon zest, cinnamon sticks, and star anise. Let cool.

STEP 5 - PLATE:

Place the pears on dessert plates with a scoop of vanilla ice cream. Pour the reduced poaching liquid over top & serve.

