

in good taste™

spring 2016

recipe magazine

BIG SHRIMP *flavor*

Coconut Shrimp with
Fruit Dipping Sauce



berries for mom

Steaks for Dad
and Cinco de Mayo, too!

SAVE MART
SUPERMARKETS

SMART foods

Lucky

inside

- 3 **Lovely Leeks**
Vegetable Bounty Soup

- 4 **Cinco de Mayo**
5-Ingredient Slow Cooker Beer Chili
Make It Tex-Mex
Sheet Tray Nachos

- 7 **A Very Special Mother's Day**
Pasta with Veggies & Garlic-Herb Croutons
Blueberry French Toast Bake
Lemon Mousse

- 10 **Tropical Seafood Sensations**
Coconut Shrimp with Fruit Dipping Sauce
Grilled Fish with Pineapple-Jalapeño Salsa

- 12 **Don't Forget Dad**
All Things Steak
Balsamic-Marinated Steaks with Vegetable Packets
Grilled Peaches with Shortbread Crumble
Pretzel Turtle Bars



For more information, visit us online @ www.savemart.com, www.luckysupermarkets.com, facebook, twitter, pinterest, instagram, youtube or customer toll-free line 1-800-692-5710.

© 2016 Vimax Media, LLC and Save Mart Supermarkets. All rights reserved. All articles in In Good Taste are written and edited by professionals. Vimax Media, LLC makes no representation as to the accuracy or efficacy of information provided. Reproduction in whole or part is prohibited without permission of the publisher. Published by Vimax Media, LLC • 1-800-940-4944 • vimaxmedia.com

Lovely LEEKS



A traditional symbol of Wales, leeks certainly aren't exclusive to Great Britain. They appear in many cuisines the world over. Often used to flavor broth, Cock-a-leekie soup – a savory combination of chicken, prunes and leeks – is a Scottish favorite. French chefs like to stir cream into puréed leeks and potatoes to make vichyssoise soup.

These members of the onion family look like gigantic green onions and can be found in grocery stores year-round. Purchase leeks that are firm and unblemished. Fresh leeks can be loosely wrapped in a plastic bag and kept in the refrigerator's crisper drawer for up to one week. To clean, slice off dark green leaves to expose the light green inner leaves. Cut each leek in half lengthwise, then crosswise. Place cut leeks in bowl of water and swish to remove any sand.

Leeks can be roasted, braised, sautéed (they're especially delicious with mushrooms and bacon!) or simmered into soups and sauces.

Try a Mediterranean approach and prepare them with complementing flavors like wine and tomatoes. The mild onion flavor of leeks also makes them a welcome addition to salads and sandwiches when minced and served raw.



Vegetable Bounty Soup

Prep: 25 minutes

Cook: 1 hour 45 minutes • Serves: 8

Vegetable Broth

- 3 medium carrots, coarsely chopped
- 3 medium celery ribs, coarsely chopped
- 3 medium leeks, cut lengthwise in half, white part only coarsely chopped, green part reserved
- 1 large turnip, scrubbed, coarsely chopped
- 1 medium parsnip, coarsely chopped
- 2 tablespoons olive oil
- 4 garlic cloves, chopped
- 2 tablespoons soy sauce
- 1 bay leaf
- 8 cups water

Soup

- 1 small green bell pepper, diced
- 1 medium zucchini, diced
- 1 medium turnip, peeled, cut into ½-inch pieces
- 1½ cups diced butternut squash (from 1 small)
- ⅓ cup orzo pasta
- 2 large tomatoes, chopped
- 1 ear fresh corn, silk and husks removed, kernels cut from cob
- 2 tablespoons dried Italian seasoning
- 1 teaspoon salt
- ½ teaspoon ground black pepper

1. Prepare Vegetable Broth: In large saucepot, cook carrots, celery, leeks, turnip and parsnip in 1 tablespoon oil over medium heat 8 to 10 minutes or until almost soft, stirring occasionally. Add garlic and 1 tablespoon soy sauce; cook 3 minutes, stirring occasionally. Add bay leaf and water; heat to boiling over high

heat. Reduce heat to medium; partially cover and simmer 1 hour. Strain broth reserving liquid; discard solids. Makes about 6 cups.

2. Prepare Soup: Thinly slice reserved leeks. In same saucepot, heat remaining 1 tablespoon oil over medium heat; add bell pepper and leeks; cook 8 minutes, stirring occasionally. Add zucchini; cook 8 minutes or until leeks and squash begin to soften, stirring occasionally. Add turnip, squash, remaining 1 tablespoon soy sauce and Vegetable Broth; heat to boiling over high heat. Reduce heat to medium-low; simmer 10 minutes. Add orzo; heat to boiling. Reduce heat to medium; add tomatoes, corn, Italian seasoning, salt and black pepper. Cook 8 to 10 minutes longer or until orzo is just tender. Makes about 9 cups.

*Approximate nutritional values per serving:
175 Calories, 4g Fat (1g Saturated), 0mg Cholesterol,
674mg Sodium, 32g Carbohydrates, 5g Fiber, 5g Protein*

↓ Chef Tip
Serve soup sprinkled with grated Parmesan cheese.





cinco de MAYO

This chili recipe can easily be doubled when serving a crowd.



5-Ingredient Slow Cooker Beer Chili

Prep: 5 minutes

Slow Cook: 4 hours • Serves: 6

- 1¾ pounds ground beef
 - 2 cans (15 to 16 ounces each) chili beans, undrained
 - 2 jars (16 ounces each) tomato salsa or salsa verde
 - 1 bottle (12 ounces) Mexican-style beer such as Corona® Extra
 - 2 medium jalapeño peppers, sliced
- Optional garnishes: sour cream, shredded Cheddar cheese, diced tomatoes, thinly sliced radishes, chopped red onions, chopped cilantro

1. In large skillet, cook beef over medium-high heat 5 minutes or until browned, breaking up beef with side of spoon; drain drippings. Transfer beef to 4- to 5-quart slow cooker; stir in remaining ingredients.

2. Slow cook on high 4 to 5 hours (low 7 to 8 hours) or to desired consistency. Serve chili topped with optional garnishes, if desired.

Approximate nutritional values per serving:

409 Calories, 14g Fat (6g Saturated), 67mg Cholesterol, 1702mg Sodium, 35g Carbohydrates, 13g Fiber, 27g Protein



how-to video!

Scan this code with your smart phone, or visit savemart.com or luckysupermarkets.com to watch our 5-Ingredient Slow Cooker Beer Chili video and view our online magazine.

Make It Tex-Mex

Turn any dish into a Tex-Mex dish with a flavorful spice blend. Add it to your favorite egg, chicken, fish, beef or vegetarian dish.

Tex-Mex Spice Mix

To make, combine ¼ cup chili powder or chili pepper and 4 teaspoons paprika. Add 2 teaspoons each of ground ginger and salt. Then, 1 teaspoon each black pepper, garlic powder, ground cumin and onion powder. Add ½ teaspoon cayenne pepper and ¼ teaspoon ground thyme. Store in a jar with a tight-fitting lid. Change up traditional dips using the Tex-Mex spice mix.

Tex-Mex Hummus

In bowl of food processor with knife blade attached, pulse 2 (15-ounce) cans of chickpeas (drained), ½ cup water, ¼ cup plus 2 tablespoons tahini, 3 tablespoons plus 2 teaspoons lemon juice, 2 tablespoons olive oil and 1½ teaspoons Tex-Mex Mix until smooth. Transfer hummus to a bowl. Stir in ⅓ cup chopped cilantro. Serve with assorted vegetables, pita chips or corn chips.

Tex-Mex Guacamole

Mash 4 ripe avocados with 1 tablespoon lemon juice in a bowl, leaving some chunks. Gently stir in 1 ripe Roma tomato, seeded and diced, 1½ teaspoons of Tex-Mex Mix and serve immediately with corn chips.

Tex-Mex Vegetable Dip

Combine 1½ tablespoons Tex-Mex mix with 16 ounces sour cream or Greek yogurt. Stir in ¼ cup chopped green onions. Chill at least 1 hour. Serve with assorted vegetables, potato chips or corn chips.



Sheet Tray Nachos

Prep: 15 minutes

Bake: 5 minutes • Serves: 6

- ¾ pound lean ground beef, turkey or chicken
 - ¼ cup taco seasoning (from 1 package)
 - 1 cup rinsed and drained canned black or pinto beans
 - 10 cups tortilla chips (about 9 ounces)
 - 1½ cups shredded Cheddar and/or Monterey Jack cheese
 - 1 large jalapeño chile pepper, thinly sliced (about ¼ cup)
- Toppings: diced avocado, chopped tomatoes, chopped green and/or red onions, sliced black olives, sour cream or Greek yogurt, salsa and/or chopped fresh cilantro leaves (optional)

1. Preheat oven to 325°. In large skillet, cook beef with taco seasoning as label directs; fold in beans.

2. On large rimmed baking pan, evenly spread chips. Over chips, evenly layer beef mixture, cheese and jalapeños. Bake 5 to 7 minutes or until cheese melts. Evenly sprinkle with toppings, if desired, and serve immediately.

Approximate nutritional values per serving:

423 Calories, 22g Fat (8g Saturated), 55mg Cholesterol, 672mg Sodium, 37g Carbohydrates, 4g Fiber, 22g Protein

Chef Tip

It's best to use sturdier tortilla chips to hold up to all the toppings. Switch things up by using scoop-style corn chips instead of tortilla chips.





a very special MOTHER'S DAY

Frozen blueberries can be substituted for fresh in the Blueberry French Toast Bake recipe on the following page, but do not thaw prior to using.

Pasta with Veggies & Garlic-Herb Croutons

Prep: 20 minutes

Cook/Bake: 40 minutes • Serves: 4

- 3 ounces rustic bread, torn into bite-size pieces (about 3 cups)
- 5 tablespoons olive oil
- 5 garlic cloves, 2 crushed with press and 3 thinly sliced
- 4 teaspoons chopped fresh thyme leaves
- 1¼ teaspoons salt
- ¼ teaspoon ground cayenne pepper
- 1 bunch broccolini or ½ large head broccoli (about 8 ounces), cut into 2-inch pieces
- ½ (10.5-ounce) package cherry tomatoes
- ½ (10-ounce) package baby bella (cremini) mushrooms, quartered (about 2 cups)
- ¾ teaspoon ground black pepper
- ½ (16-ounce) box fettuccine pasta
- 2 tablespoons very finely chopped shallot or onion
- ½ cup white wine
- ½ cup less-sodium chicken or vegetable broth
- ¾ cup heavy cream
- Grated Parmesan cheese (optional)

1. Preheat oven to 400°. In large bowl, toss bread, 2 tablespoons oil, crushed garlic, 2 teaspoons thyme, ¼ teaspoon salt and cayenne pepper until evenly coated; spread in single layer on rimmed baking pan. Bake 18 to 20 minutes or until golden brown.

2. Position oven rack 4 to 6 inches from source of heat; preheat broiler. Heat large covered saucepot of salted water to boiling over high heat. Add broccolini and cook 1 minute; with tongs, transfer to large bowl. Add tomatoes, mushrooms, 1 tablespoon oil, 1 teaspoon thyme, and ½ teaspoon each salt and black pepper; toss until well coated. Spread vegetables in single layer on rimmed baking pan; broil 3 to 5 minutes or until vegetables are charred.

3. Return water to boiling. Add pasta and cook as label directs; drain and return to saucepot.

4. Meanwhile, in large skillet, heat 2 tablespoons oil over medium-high heat. Add shallot; cook 30 seconds, stirring constantly. Add remaining garlic; cook 20 seconds, stirring constantly. Add wine and broth; cook 1 minute. Add cream and heat to boiling; cook 6 to 8 minutes or until reduced by half, stirring occasionally. Stir in remaining 1 teaspoon thyme, ½ teaspoon salt and ¼ teaspoon black pepper.

5. Add cream sauce and vegetables to pasta; toss well to combine. Serve topped with croutons and cheese, if desired.

Approximate nutritional values per serving:
524 Calories, 33g Fat (13g Saturated), 61mg Cholesterol,
983mg Sodium, 43g Carbohydrates, 6g Fiber, 9g Protein

Blueberry French Toast Bake

Prep: 30 minutes plus chilling and standing

Bake: 1 hour • Serves: 15

- 12 large eggs
- 2 cups half & half
- 1/3 cup maple syrup
- 1 tablespoon lemon zest
- 2 teaspoons ground cinnamon
- 1 1/2 teaspoons almond extract
- 2/3 (16-ounce) loaf day-old sourdough or French bread, cut into 1-inch cubes (about 10 cups)
- 2 packages (8 ounces each) cream cheese, cut into cubes
- 2 packages (6 ounces each) blueberries (about 2 cups)
- 1 cup lightly packed light brown sugar
- 1 cup water
- 2 tablespoons cornstarch
- 1 tablespoon fresh lemon juice
- 1 tablespoon unsalted butter

1. In large bowl, beat eggs; whisk in half & half, syrup, lemon zest, cinnamon and almond extract.

2. In 13 x 9-inch baking dish, evenly spread half the bread. Evenly top bread with cream cheese and half the blueberries; top with remaining bread. Pour egg mixture over bread mixture; press down gently with back of spoon to submerge bread. Cover with aluminum foil and refrigerate overnight.

3. Preheat oven to 350°; remove French toast from refrigerator and let stand 30 minutes. Bake French toast, covered, 30 minutes; uncover and bake 30 minutes longer or until top is golden brown.

4. Meanwhile, in medium saucepan, whisk together brown sugar, water and cornstarch; heat to boiling over medium-high heat. Cook 2 minutes or until mixture starts to thicken, whisking constantly. Reduce heat to medium-low. Stir in remaining blueberries; cook 4 minutes or until blueberries burst. Remove from heat; stir in lemon juice and butter. Pour blueberry mixture over French toast. Let stand 10 minutes before serving.

Approximate nutritional values per serving:

342 Calories, 17g Fat (10g Saturated), 195mg Cholesterol, 274mg Sodium, 33g Carbohydrates, 1g Fiber, 10g Protein



Lemon Mousse

Prep: 20 minutes plus chilling

Cook: 10 minutes • Serves: 8

Lemon Curd

- 2 large eggs
- $\frac{3}{4}$ cup granulated sugar
- 1 tablespoon lemon zest
- $\frac{3}{4}$ cup unsalted butter (1½ sticks)
- $\frac{1}{4}$ cup plus 2 tablespoons fresh lemon juice
- 8 (4-ounce) glass jars

Whipped Cream

- 2 cups heavy cream
 - $\frac{1}{4}$ cup powdered sugar
 - 2 teaspoons pure vanilla extract
- Fresh berries and fresh mint sprigs for garnish (optional)

1. Prepare Lemon Curd: In medium bowl, whisk together eggs, sugar and lemon zest until light and fluffy. In medium saucepan, heat butter and lemon juice to boiling over medium-high heat; remove from heat. To temper egg mixture, transfer $\frac{1}{3}$ cup of the hot butter mixture into egg mixture while whisking constantly; add butter-egg mixture back to saucepan. Heat mixture to boiling over medium heat, whisking constantly. Cook 2 minutes or until large bubbles appear and mixture thickens; remove from heat. Transfer lemon curd to large bowl; cover surface with plastic and refrigerate at least 6 hours or overnight.

2. Prepare Whipped Cream: In large bowl, with mixer on low speed, beat cream, powdered sugar and vanilla extract 2 minutes. Increase speed to medium-high; beat 4 minutes or until medium-firm peaks form. Reserve 1½ cups whipped cream for garnish.

3. With rubber spatula, fold half of the remaining whipped cream into lemon curd until combined; fold in remaining whipped cream. Evenly divide mousse into jars. Garnish with reserved whipped cream; top with berries and mint, if desired. Serve or refrigerate up to 4 hours.

Approximate nutritional values per serving:

468 Calories, 38g Fat (25g Saturated), 173mg Cholesterol, 42mg Sodium, 25g Carbohydrates, 0g Fiber, 3g Protein



tropical SEAFOOD SENSATIONS

Instead of baking, Coconut Shrimp can be fried (as pictured) by heating a large skillet over medium-high heat 3 minutes. Add 1 cup canola oil and heat 3 to 5 minutes or until oil reaches 325°. In batches, cook shrimp 4 to 6 minutes or until golden brown, turning once halfway through cooking.

Coconut Shrimp with Fruit Dipping Sauce

Prep: 25 minutes

Bake: 18 minutes • Serves: 6

Coconut Shrimp

- Nonstick cooking spray
- 3½ cups sweetened coconut flakes
- ½ cup all-purpose flour
- ½ cup cornstarch
- 2 teaspoons baking powder
- ½ teaspoon salt
- 2 large eggs
- ¾ cup ice water
- 2 pounds raw 16-20 count tail-on deveined shrimp, thawed if necessary and peeled

Fruit Dipping Sauce

- 1 garlic clove, minced (about 1 teaspoon)
- 1 green onion, finely chopped (about 1 tablespoon)
- 1 cup peach, mango or apricot marmalade or preserves
- 1 tablespoon distilled white vinegar

1. Prepare Coconut Shrimp: Preheat oven to 375°. Spray rimmed baking pan with nonstick cooking spray.
2. Place coconut in wide, shallow dish. In separate wide, shallow dish, stir flour, cornstarch, baking powder and salt until well combined. In small bowl, whisk eggs; add eggs to flour mixture and whisk until well combined. Add ice water and stir until well combined.
3. Holding shrimp by tail, dip shrimp in flour-egg batter to coat both sides, allowing excess batter to drip off; dip shrimp in coconut to coat both sides and place on prepared pan.
4. Bake shrimp 10 minutes or until tops are golden brown. Spray shrimp with nonstick cooking spray; turn shrimp and bake 8 to 10 minutes longer or until golden brown.
5. Meanwhile, prepare Fruit Dipping Sauce: In small bowl, stir all ingredients until well combined. Makes about 1 cup plus 2 tablespoons dip. Let shrimp stand 5 minutes before serving with dipping sauce.

Approximate nutritional values per serving (6 shrimp and 3 tablespoons dip): 440 Calories, 20g Fat (19g Saturated), 220mg Cholesterol, 1151mg Sodium, 43g Carbohydrates, 4g Fiber, 24g Protein



Chef Tips

For spicier shrimp, add 1 teaspoon ground cayenne pepper to flour mixture. To make Coconut Shrimp gluten-free, replace the all-purpose flour with rice flour.

Try combining your favorite fruit preserves or marmalade for the dipping sauce. For a spicy dipping sauce, add 1 tablespoon Sriracha chili sauce.



Grilled Fish with Pineapple-Jalapeño Salsa

Prep: 5 minutes

Grill: 10 minutes • Serves: 4

- 1 tablespoon fresh lime juice
- 1 tablespoon honey
- $\frac{1}{8}$ teaspoon ground cayenne pepper
- $\frac{1}{2}$ (1½-pound) pineapple, finely chopped (about 2 cups)
- $\frac{1}{2}$ jalapeño pepper, seeded, if desired, and finely chopped (about 1 tablespoon)
- $\frac{1}{2}$ small red onion, finely chopped (about $\frac{1}{2}$ cup)
- $\frac{1}{4}$ cup chopped fresh cilantro leaves
- $\frac{1}{2}$ teaspoon ground coriander
- $\frac{1}{2}$ teaspoon paprika
- $\frac{1}{2}$ teaspoon kosher salt
- $\frac{1}{2}$ teaspoon fresh ground black pepper
- $1\frac{1}{2}$ pounds cod or tilapia
- Nonstick cooking spray

1. Line outdoor grill rack with aluminum foil; prepare grill for direct grilling over medium-high heat. In medium bowl, stir lime juice, honey and cayenne pepper until combined; add pineapple, jalapeño, onion and cilantro and toss until well combined. Makes about 2½ cups.

2. In small bowl, combine coriander, paprika, salt and pepper. Evenly sprinkle fish with coriander mixture; spray fish with nonstick cooking spray. Place fish on prepared grill rack; cover and cook 8 to 10 minutes or until fish flakes easily with fork, turns opaque throughout and internal temperature reaches 145°. Serve fish with salsa.

*Approximate nutritional values per serving:
206 Calories, 1g Fat (0g Saturated), 74mg Cholesterol,
342mg Sodium, 17g Carbohydrates, 2g Fiber, 32g Protein*

don't forget **DAD**

You don't need to be an expert to practice the secrets to great grilling. Whether you're using an indoor or outdoor grill, cooking a succulent steak is quite simple.

all things steak

Select the right cut of meat. Generally speaking, the tenderest cuts will come from the loin sections, including sirloin, top sirloin, boneless strip loin and tenderloin. Trim the fat from the meat to about 1/8-inch and then allow the meat to stand at room temperature for 30 minutes for even cooking.

While the meat comes to room temperature, prepare the grill for direct grilling over medium-high heat. Be sure to leave an area with a burner off, or arrange the coals in a charcoal grill so the steak can be transferred to a lower heat if necessary.

Coat steak lightly with oil and sprinkle with kosher salt and freshly ground black pepper. Place the steak on a hot grill rack and cook as directed below to desired doneness, turning the steaks only once halfway through cooking. If flare-ups occur, move the steak to a cooler part of the grill temporarily. You may want to remove your steak from the grill when it reaches an internal temperature 5 to 10° below your final desired doneness depending on the size of the steak.

Thickness of Steak	Medium-Rare 145°F	Medium 160°F	Well 170°F
1 inch	8 to 12 mins	12 to 14 mins	14 to 16 mins
1¼ inches	10 to 14 mins	14 to 16 mins	16 to 18 mins
1½ inches	12 to 16 mins	16 to 18 mins	18 to 20 mins

Note: Cooking times are approximate due to grill variances.

Once removed from the grill, let the steak stand five to ten minutes to allow juices to redistribute throughout the steak and internal temperature to rise. Keep in mind that cooking times will vary according to individual grills, so having an instant-read thermometer on hand is a must to check for desired doneness.

Filet

This steak is very tender, responds well to sauces and comes from the tender end of the short loin. It's low in fat and very popular.

Strip Steak

Alternative names: *New York strip, top loin, sirloin strip*

This marbled steak comes from the short loin and is a very flavorful, tender steak.

Tri-Tip Steak

Alternative names: *culotte, triangle steak*

This cut of meat is great for grilling and best when sliced thinly against the grain.

Flank Steak

Alternative name: *Jiffy steak*

This steak is lean, muscular and very flavorful. It grills quickly and is a great choice for fajitas.

Rib Eye

Alternative names: *Spencer, Delmonico, cowboy*

A flavorful and tender steak that comes from the rib area. The fat marbling makes it great for slow cooking, roasting and grilling.

Balsamic-Marinated Steaks with Vegetable Packets

Prep: 10 minutes plus marinating and standing
Grill: 12 minutes • Serves: 4

- 2/3 cup canola oil
- 1/3 cup balsamic vinegar
- 2 tablespoons packed brown sugar
- 1 tablespoon steak seasoning
- 1/2 large red onion, sliced
- 2 medium orange, red and /or yellow bell peppers, sliced
- 1/2 medium head of cauliflower, cut into small florets (about 2 cups)
- 4 top sirloin steaks (about 6 ounces each)
- 1/2 teaspoon salt

1. In medium bowl, whisk together oil, vinegar, brown sugar and steak seasoning. Place vegetables in large zip-top plastic bag; pour half the marinade into bag. Place 2 steaks in each of 2 large zip-top plastic bags; pour half the remaining marinade into each bag. Seal bags, pressing out extra air; refrigerate at least 1 hour or up to 4 hours.

2. Prepare grill for direct grilling over medium-high heat. Place four 12-inch square sheets of aluminum foil on work surface. With slotted spoon, evenly divide vegetables onto center of each foil sheet; sprinkle vegetables with salt. For each packet, bring top and bottom sides of foil together over vegetables; crimp together and fold down over vegetables. Double fold both ends of packets toward vegetables.

3. Remove steaks from marinade; discard marinade. Place steaks and packets on hot grill rack. Cook steaks, covered, 8 to 10 minutes or until grill marks appear and internal temperature reaches 135°, turning once halfway through cooking; cook packets 12 minutes, turning once halfway through cooking. Transfer steak to cutting board; let steak stand 10 minutes. Internal temperature will rise to 145° upon standing for medium-rare.

4. To serve, slice steak across the grain and serve with vegetables.

*Approximate nutritional values per serving:
628 Calories, 43g Fat (9g Saturated), 117mg Cholesterol,
649mg Sodium, 16g Carbohydrates, 3g Fiber, 37g Protein*



Grilled Peaches with Shortbread Crumble

Prep: 15 minutes

Grill: 12 minutes • Serves: 6

- ½ cup coarsely crushed shortbread cookies
- 1 tablespoon all-purpose flour
- 1 tablespoon light brown sugar
- ¼ teaspoon ground cinnamon plus additional for sprinkling (optional)
- ⅛ teaspoon ground nutmeg
- 2 tablespoons unsalted butter, cut into small pieces
- 6 large peaches, halved and pitted
- 1 tablespoon vegetable oil
- 3 cups frozen vanilla yogurt

1. Prepare outdoor grill for direct grilling over medium heat. In medium bowl, combine shortbread crumbs, flour, sugar, cinnamon and nutmeg. With fingers, cut butter into flour mixture to coarse crumbs.

2. Brush cut sides of peaches with oil. Place peaches, cut side down, on hot grill rack; cover and cook 7 minutes or until grill marks appear. Turn peaches; spoon about 1 tablespoon crumb mixture into each peach half. Cover and cook 5 minutes longer or until grill marks appear.

3. Serve peaches with frozen yogurt; sprinkle with cinnamon, if desired.

*Approximate nutritional values per serving:
280 Calories, 11g Fat (5g Saturated), 22mg Cholesterol,
78mg Sodium, 42g Carbohydrates, 3g Fiber, 4g Protein*

Chef Tips

To coarsely crush cookies: Place cookies in large zip-top plastic bag; seal bag, pressing out excess air. With rolling pin or smooth side of meat mallet, coarsely crush cookies.

To halve peaches: with paring knife, cut each peach around center seam, then twist halves in opposite directions to separate.





Pretzel Turtle Bars

Prep: 25 minutes plus cooling

Bake: 18 minutes • Makes: 24 bars

- Nonstick cooking spray
- 2 cups packed light brown sugar
- $\frac{3}{4}$ cup (1½ sticks) plus 6 tablespoons unsalted butter
- $\frac{3}{4}$ cup half & half
- 1 tablespoon vanilla extract
- $\frac{1}{2}$ (16-ounce) bag pretzel sticks (about 5 cups)
- $1\frac{1}{2}$ cups semi-sweet chocolate chips
- $1\frac{1}{2}$ cups pecan pieces

1. Preheat oven to 350°. Spray 13 x 9-inch glass or ceramic baking dish with nonstick cooking spray.
2. In medium saucepot, cook $1\frac{1}{2}$ cups brown sugar, 6 tablespoons butter and half & half over medium heat 10 to 12 minutes or until mixture has thickened, whisking frequently. Whisk in vanilla extract; cook 2 minutes longer. Cool caramel in saucepot 15 minutes.

3. Meanwhile, in medium microwave-safe bowl, heat remaining $\frac{3}{4}$ cup butter in microwave oven on high $2\frac{1}{2}$ to 3 minutes or until melted; let cool slightly.

4. Place pretzels in large zip-top plastic bag; seal bag pressing out excess air. Cover bag with towel; with rolling pin or dull side of meat mallet, coarsely crush pretzels (pieces should be about $\frac{1}{4}$ -inch long). You should have about 3 cups. Add remaining $\frac{1}{2}$ cup brown sugar and crushed pretzels to melted butter; stir with wooden spoon until combined. With hands, evenly press pretzel mixture firmly into bottom of prepared dish. Evenly sprinkle chocolate chips and pecans over pretzel mixture; evenly pour caramel over top.

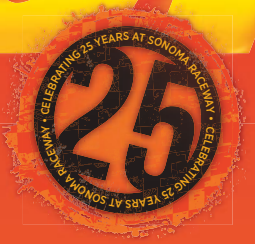
5. Bake 18 to 20 minutes or until top is golden brown. Cool in pan at least 2 hours before cutting into approximately $2\frac{1}{4}$ -inch squares.

*Approximate nutritional values per serving (1 bar):
333 Calories, 19g Fat (10g Saturated), 25mg Cholesterol,
137mg Sodium, 39g Carbohydrates, 1g Fiber, 2g Protein*

START YOUR ENGINES & GET READY TO

CHASE

THE SAVINGS



SIGN UP FOR SAVE SMART & enter the race for savings, **May 4–June 28, 2016.**



SPEND \$10 — For every \$10 spent on qualifying items you'll be automatically entered to win a **2016 Toyota Camry LE.**

SPEND \$50 — For every \$50 spent on qualifying items you'll receive \$5 off your next shopping trip.

Don't forget to use your Rewards Account!
We'll keep track of your spending.

LOOK FOR THE TAG!



No Purchase Necessary.
See savemart.com or associate for full rules.