



Alison's Pantry® *be* Nourished

Get more from your meals!

Delicious, nourishing food and meaningful connections.

Your Easiest Feast Ever!

Norbest Sweetheart Boneless Turkey Breast 9-11 lb see cover & p. 13
#4054...reg \$43.99 | Sale \$39.99

A Thanksgiving Staple!

Bright Harvest Sweet Potato Casserole 5lb tray. Cover & p. 4
#3855...reg. \$14.69 | Sale \$12.49

"If you've never tried a Sweetheart Turkey Breast, I personally invite you to try one this year. I never knew turkey could be this good before serving a Norbest Sweetheart to my family! It's become a Thanksgiving staple at our house. Not only is it absolutely delicious, but it's almost zero effort since it cooks in the bag."

Kim Henke, AP Marketing Director

Lamb Weston Mashed Potatoes
#7944...\$24.99 p. 27

Custom Panroast Turkey Gravy
#1254...\$6.99 p. 35

Beehive Rolls see cover & p. 32
#8925...\$39.99

Good Old Days Corn Bread Dressing
#1894...\$17.49 p. 13

Good Old Days Caramel Apple Crisp p. 4
#3388...reg. \$16.79 | Sale \$14.99



Don't Miss our Holiday Webinars!

Join us for our September & October webinars for great holiday cooking and baking tips and recipes!

September 26 - 1:00 pm	October 24 - 1:00 pm
September 27 - 11:00 am & 7:00 pm	October 25 - 11:00 am & 7:00 pm
September 28 - 11:00 am & 7:00 pm	October 26 - 11:00 am & 7:00 pm

To register, go to alisonspantry.com and click on the Nourish Blog link, then Webinars!



Monthly Catalogs are Back!

We have discontinued our monthly sales flyer and will again be printing our beautiful 48-page catalog with sale prices each month.



Kickin' Cranberry Relish

Ingredients:

- 1 Cup Sugar
- 1 cup water
- 2 1/2 cups Wyman's Cranberries #1220
- 3 Tbs diced jalapeno peppers
- 1 orange

Directions:

1. Zest orange and set aside
2. Remove all orange skin and chop orange for relish
3. Bring water to boil. Stir in diced jalapenos, and sugar
4. Add cranberries and orange to water mixture.
5. Bring back to boil and cook for 5 minutes. Remove from heat and cool before serving.

