



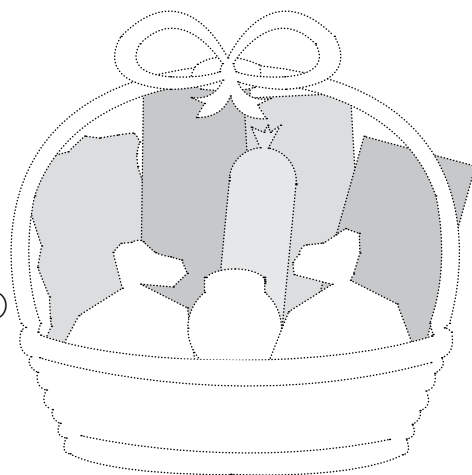
# Holiday HELPEFUL HINTS

## MAKE YOUR OWN GIFT BASKET

No ideas on what to get that special foodie on your list?

Step One: Gather the following items

- 1 pound of your favorite bulk item  
(Hint: Holiday Pretzels, Red Pistachios)
- 1 bag of your favorite decadent chocolate  
(Hint: Guylian Twists, Godiva Gold Ballotin)
- 1 of your favorite snacks  
(Hint: Peppermint Bark, Funky Chunky Popcorn)
- 1 tin of your favorite hot beverage  
(Hint: TFM Hot Cocoa, TFM Holiday Edition Coffees)
- 1 jar of your favorite salty snack  
(Hint: TFM Cheese Straws, Terra Chips)
- 1 loaf of your favorite freshly baked goodie  
(Hint: Apple Cider Raisin Bread, Pound Cake)



Step Two:

Stop by and speak to one of our Gift Center Specialists to get started

**WHAT WINE?** Want to impress your boss at the holiday party with a top wine pick? Bring a medium or heavy bodied red. We suggest: Simi Cabernet, Bogle Petit Syrah, Wild Horse Pinot Noir, Alamos Malbec, or Edmeades Zinfandel.

**'Tis the Season!** What's better than homemade treats for gifts? Below are some tasty recipes we've given as gifts ourselves, perfect for the special folks on your list. For the worldly sweet tooth: **Andy's Almost-Famous Baklava.** For the health nut: **Alex's Awesome Zucchini Muffins.** And, for the cook:

## \*RECIPES Patti's Big Time Brownies in a Jar.

### ALMOST-FAMOUS BAKLAVA

- 1 lb frozen phyllo sheets
- 1 c melted butter
- 2 c walnuts, finely chopped
- ½ c sugar
- 1 tsp ground cinnamon
- ⅓ tsp ground cloves

for the syrup {  
 1 cup sugar  
 ½ cup honey  
 1 cup water  
 2 tbsps lemon juice

Thaw phyllo pastry and separate sheets according to package directions. Place 6 pastry sheets in a large greased baking pan, one by one, brushing each sheet quickly and all over with melted butter. Combine nuts, sugar, cinnamon and cloves; sprinkle ⅓ mixture over buttered pastry. Continue layering 6 sheets, brushing each with melted butter and ⅓ mixture. Layer remaining phyllo sheets brushing each sheet. Cut baklava pastry into 2-inch diamonds. Bake at 400° until brown and crisp, about 40-50 minutes. Meanwhile, in a saucepan, combine all the ingredients for the syrup; bring to a boil. Boil syrup for about 20 minutes, stirring occasionally. Cool and pour over baklava.

### AWESOME ZUCCHINI MUFFINS

- 2 c King Arthur White Wheat Flour
- 1 ½ c white sugar
- ¾ c unsweetened cocoa powder
- 2 tsp baking soda
- 1 tsp baking powder
- ½ tsp salt
- 1 tsp cinnamon
- 1 tsp vanilla extract
- 4 eggs
- ¾ c vegetable oil
- ¾ c unsweetened applesauce
- 3 c zucchini, shredded
- ¾ c semi-sweet chocolate chips

Preheat oven to 350°. In a medium bowl, stir together first 8 ingredients. Add eggs, oil and applesauce; mix well. Fold in zucchini and chocolate chips. Pour into greased or lined muffin cups. Bake for 18 minutes or until a toothpick inserted in center comes out clean.

## THE FRESH MARKET STORE HOURS

Tuesday, December 23:  
8 a.m. - 9 p.m.

Wednesday, December 24:  
8 a.m. - 6 p.m.

We will be closed Christmas Day to let our employees celebrate with their families.



## DON'T FORGET

Do your last minute  
Holiday Shopping online:  
**thefreshmarket.com**

## What am I gonna do?

You were invited to a Holiday party a month ago and forgot about it, and it's tomorrow! No worries! Just call or stop by our deli and order one of our delicious party platters - Cheesecake anyone? We offer a variety of platters including fruit, cheese and more. Just make sure to place your order 24 hours in advance.

### BIG TIME BROWNIES IN A JAR

- 2 ¼ c sugar
- ⅓ c cocoa (clean inside of jar with paper towel after this layer)
- ¾ c pecans, chopped
- 1 ¼ c flour mixed with 1 tsp salt

Layer ingredients in a quart size jar in order given. Press each layer firmly in place before adding next ingredient.

#### Recipe to attach to jar:

- Additional ingredients needed:  
 ¾ c butter, melted  
 4 eggs, beaten

Empty brownie mix in large mixing bowl; stir to combine. Add melted butter & eggs. Mix until completely blended.

Spread batter in a greased 9x13-inch baking pan. Bake at 350° for 30 minutes or until toothpick inserted in center comes out clean. Cool completely in pan. Cut into 2-inch squares.

➔ Go online for even more delicious recipes: [thefreshmarket.com](http://thefreshmarket.com)