Mini Thanksgiving Bites with Cranberry Glaze

A full Thanksgiving dinner with all the fixings in one bite!

Serves 6-8

Ingredients

2 1/2 cups plus 2 tbsp. water, divided

2 cups	Chef's Cupboard Instant Mashed Potatoes
6 oz.	Chef's Cupboard Chicken Stuffing Mix
1 cup	Friendly Farms 2% Milk
4 tbsp.	Countryside Creamery Unsalted Butter
2 cups	Deli Premium Deli Sliced Turkey, diced
1/2 cup	Happy Farms Shredded Cheddar Cheese
1/2 tsp.	Stonemill Essentials Iodized Salt
1/2 tsp.	Stonemill Essentials Ground Black Pepper
1 cup	Chef's Cupboard Plain Bread Crumbs
14 oz.	Sweet Harvest Jellied Cranberry Sauce
2 tbsp.	Baker's Corner Granulated Sugar
2 tbsp.	Baker's Corner Corn Starch

Prep Time: 10 minutes
Cook Time: 10-15 minutes
Total Time: 20-25 minutes

Directions

1. Preheat oven to 450°.
2. In a large saucepan, bring 2 1/4 cups of water to a boil. Add instant mashed potatoes, stuffing, milk and butter. Mix together.
3. Add turkey, cheddar cheese, salt and pepper to the potato and stuffing mixture. Stir until thoroughly combined.
4. Roll into bite sized rounds and coat with bread crumbs.
5. To a small pot add 1 can of cranberry sauce, 1/4 cup water and 4 tablespoons of sugar, simmer on medium heat.
6. Make a slurry out of 2 tablespoons of corn starch and 2 tablespoons of water, add to cranberry sauce.
7. Boil the cranberry sauce for 5 minutes and reserve.
8. Bake the rounds in the oven for 15 minutes.
9. Serve with the cranberry glaze on the side.

Recipe courtesy of Chef Jared
ALDI Test Kitchen

Mini Pumpkin Parfait with Cranberry Caramel

Pumpkin, spice and everything nice.

Yields 18 tartlets

Ingredients

1 package	Café Bistro Spekulatius Spiced Cookies
1/2 cup	Countryside Creamery Unsalted Butter, divided
1/2 cup	Packed Baker's Corner Brown Sugar
1/4 cup	Water
1 cup	Sweet Harvest Whole Berry Cranberry Sauce
8 oz.	Happy Farms Pumpkin Spice Cream Cheese Spread
1/4 cup	Baker's Corner Powdered Sugar
1 cup	Baker's Corner 100% Pure Canned Pumpkin
8 oz.	Friendly Farms Whipped Topping, divided

Prep Time: 30 minutes
Cook Time: 20 minutes
Total Time: 50 minutes

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Mini Pumpkin Parfait with Cranberry Caramel (cont.)

Directions

1. Place cookies in a food processor and pulse to form fine crumbs.
2. Melt 1/4 cup butter in a medium saucepan. Add cookie crumbs and stir over medium heat for 5 minutes or until toasted. Remove from heat.
3. For caramel, bring brown sugar and 1/4 cup water to a simmer. Cook for about 10 minutes or until color changes to a dark amber. Do not stir, but watch closely. Stir in cranberry sauce and remaining butter. Return to simmer and continue stirring until well combined and thickened slightly, 3-4 minutes. Remove from heat and let cool to room temperature.
4. While caramel is cooking, press enough warm cookie crumbs to cover the bottom of small serving glasses. (See tip) Set aside.
5. In a medium bowl, beat softened cream cheese and powdered sugar until light and fluffy. Add pumpkin and continue mixing to combine. Gently fold in 3/4 of the whipped topping.
6. To complete assembly: top crumbs with cranberry caramel, pumpkin cream, followed by more cranberry caramel and crumbs. Repeat the layers 2 to 3 times depending on the size of the glass used. Top each parfait with a dollop of whipped topping. Serve immediately or refrigerate up to 8 hours.

TIP: Assemble in clear shot glasses, espresso cups, small bowls or parfait glasses.

Recipe courtesy of Chef Kates
ALDI Test Kitchen

Party Poppers

Sweet and Savory

Serves 6

Ingredients

8 oz.	Southern Grove Pitted Dates
4 oz.	Specially Selected Brie Cheese Round
6 oz.	Southern Grove Slivered Almonds
1.5 lb	Grandessa Thick Sliced Peppered Bacon
	Toothpicks

Prep Time: 25 minutes
Cook Time: 15 minutes
Total Time: 40 minutes

Directions

1. Preheat oven to 375°.
2. Cut dates in half, lengthwise.
3. Cut brie into bite sized pieces about the size of a peanut.
4. Place a piece of brie and 4 almond pieces on open half of date. Place other half on top.
5. Quarter bacon slices and wrap tightly around stuffed date; secure with a toothpick.
6. Line a baking sheet with foil and place wrapped dates on top. Bake for 15 minutes or until bacon is crispy. Serve warm.

Recipe courtesy of Chef Alyssa
ALDI Test Kitchen

Avocado Cheesecakes with Spicy Tomato Chutney

Delicious and festive looking.

Serves 24

Ingredients

Crust:

	Carlini Cooking Spray
1/4 cup	Chef's Cupboard French Fried Onions, crushed
3/4 cup	Clancy's Corn Chips, crushed
1/4 cup	Happy Farms Shredded Cheddar Cheese
3 tbsp.	Countryside Creamery Unsalted Butter, melted

Filling:

8 oz.	Happy Farms Cream Cheese, softened
1	Goldhen Large Egg
1 1/2 tsp.	Fresh Cilantro, finely chopped
1 tbsp.	Fresh Lime Juice
1/4 cup	Friendly Farms Sour Cream
1	Avocado, cored, peeled, and mashed

Tomato Chutney:

4 cloves	Garlic, minced
1/8 tsp.	Stonemill Essentials Iodized Salt
1/4 cup	Tuscan Garden White Vinegar
2 tbsp.	Baker's Corner Granulated Sugar
1 tbsp.	Carlini Pure Olive Oil
1/2 tsp.	Stonemill Essentials Ground Cumin
1/2	Jalapeño, seeded and minced
28 oz.	Happy Harvest Whole Tomatoes, drained, liquid reserved and diced

Prep Time: 20 minutes
Cook Time: 35 minutes
Total Time: 55 minutes

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Avocado Cheesecakes with Spicy Tomato Chutney (cont.)

Directions

Preheat oven to 400°.

1. Coat a 24 count mini muffin pan with cooking spray.
2. Combine the onions, corn chips, cheese and butter in a medium bowl. Press 1 1/2 teaspoons of the mixture in the bottom and sides of the muffin pan. Press down. Bake for 3 minutes. Cool completely. Lower oven temperature to 300°.
3. Beat the cream cheese until smooth. Add the egg, beating until well combined. Add the cilantro, lime juice, sour cream and avocado. Mix until smooth.
4. Place approximately 2 tablespoons of cream cheese mixture into each muffin cup. Bake at 300° for 12-15 minutes (or until the centers are just set). Let cool completely and remove from pan.
5. While the cheesecakes are cooling, make the tomato chutney. In a saucepan, combine the garlic, salt, vinegar, sugar, oil, cumin and jalapeño with the diced tomatoes and the reserved liquid. Simmer until reduced and thickened (20-30 minutes). Cool until room temperature.
6. Invert cheesecakes so that the crust is on top and place a small amount of chutney on each appetizer. (Save the remaining chutney to serve with leftover chicken or turkey, if desired.)

Recipe courtesy of Chef Stacey
ALDI Test Kitchen