

Heinen's Eat Drink and Cran-Berry Non- Traditional Thanksgiving Recipes
As Seen on Kickin' it with Kenny on Wednesday, November 9th

Starters & Salads

Cranberry & Brie Bites (Serves 14)

Ingredients

- 2 Refrigerated Pie Crusts, unrolled
- 3 Tbsp. Heinen's Extra Virgin Olive Oil
- Heinen's Pink Himalayan Salt
- Heinen's Fresh Ground Black Pepper
- 12 oz. Brie Cheese
- 1/4 cup Heinen's Cranberry Relish
- 5 sprigs Fresh Thyme



Instructions

1. Using a 2-inch round cookie cutter, cut out 42 circles of dough. Transfer to two parchment-lined baking sheets.
2. Brush the dough with olive oil, season with salt and pepper and poke each round with the tines of a fork several times. Bake until golden brown and slightly puffed, 5-7 minutes.
3. Meanwhile, slice the brie into 1-inch pieces.
4. Top each cooled piece of pie crust with a slice of brie, a spoonful of cranberry relish and a few thyme leaves.

Smoked Salmon Mousse (Makes 1 1/2 Cups)

Ingredients

- 8 oz. Heinen's Cream Cheese
- 4 oz. Heinen's Smoked Salmon
- 2 Tbsp. Fresh Lemon Juice
- 1 tsp. Fresh Dill, chopped
- Heinen's Salt
- Heinen's Pepper
- English Cucumber
- Heinen's Crackers
- Optional Garnishes: fresh dill sprigs, capers, finely minced red onion



Instructions

1. Add the cream cheese, smoked salmon, lemon juice, dill, salt and pepper to a food processor and blend on high until smooth, scraping the sides a few times.
2. Transfer the mousse into a pastry bag fitted with a star tip. Pipe it onto cucumber rounds and/or crackers.
3. Top with one or more of the optional garnishes.

Note: The smoked salmon mousse can be made one day ahead and stored in the fridge to better develop the flavors.

Barley Salad with Mushrooms & Herbs (Serves 8)

Ingredients

- 1 cup Pear Barley
- Heinen's Salt
- 2 Shallots, thinly sliced into rings
- 1/3 cup Heinen's Vegetable Oil
- 2 Tbsp. Heinen's Olive Oil
- 8 oz. Mixed Mushrooms, cut into large pieces
- Heinen's Freshly Ground Black Pepper
- 2 sprigs Fresh Thyme
- 1 clove Garlic, crushed
- 3 Tbsp. Heinen's Unsalted Butter
- 1 cup Fresh Cilantro, chopped
- 1 cup Fresh Parsley, chopped
- 2 Tbsp. Fresh Lemon Juice
- 1 1/2 oz. Heinen's Shaved Parmesan Cheese, plus more for serving



Instructions

1. Cook the barley in a medium-size pot of boiling salted water until tender, about 20–30 minutes. Drain, spread out on a baking sheet and let cool.
2. In a small saucepan over medium-high heat, fry the shallots in vegetable oil, stirring occasionally until golden brown, about 5–7 minutes. Using a slotted spoon, transfer the shallots to paper towels to drain; season with salt. Let cool. Set the shallot cooking oil aside.
3. Heat the olive oil in a large skillet over medium-high heat. Arrange the mushrooms in a single layer in the skillet in and cook until the undersides are golden brown, about 3 minutes. Season the mushrooms with salt and pepper, stir and continue to cook, stirring often and reducing the heat as needed to avoid burning, until golden brown all over, about 5 minutes longer.
4. Reduce the heat to medium and add the thyme sprigs, garlic and butter to the skillet with the mushrooms. Once the butter begins to foam, tip the skillet so the butter pools at the edge and baste mushrooms. Cook until the butter smells nutty. Using a slotted spoon, transfer the mushrooms to a small bowl, leaving the thyme and garlic behind.
5. Toss the cooled barley, cilantro, parsley, lemon juice, 1 1/2 oz. shaved parmesan and 2 Tbsp. of the reserved shallot oil in a large bowl to combine; season with salt and pepper. Add the mushrooms and toss again.
6. Just before serving, top with fried shallots and more shaved parmesan.

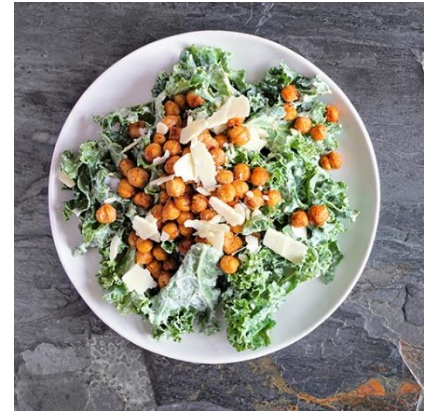
Note: The barley can be cooked 1 day ahead. Let cool, store airtight and chill. This dish can be made 3 hours ahead; store tightly wrapped at room temperature.

Kale Caesar Salad with Crispy Garbanzo Beans *(Serves 6)*

Ingredients

- **For the Crispy Garbanzo Beans**
 - 2 15 oz. cans Heinen's Organic Garbanzo Beans, drained
 - 2 Tbsp. Heinen's Extra Virgin Olive Oil
 - Zest of 1 Lemon
 - 1 tsp. Heinen's Organic Smoked Paprika
 - Heinen's Salt
 - Heinen's Freshly Ground Black Pepper

- **For the Kale Salad**
 - 1 large bunch Lacinato Kale, shredded
 - Cindy's Kitchen Roasted Garlic Caesar Dressing
 - 1/3 cup Heinen's Shaved Parmesan Cheese



Instructions

1. Preheat the oven to 400°F and line a baking sheet with parchment paper.
2. In a large bowl, toss the garbanzo beans with the olive oil, lemon zest and smoked paprika to combine. Season with salt and pepper. Spread the garbanzo beans in an even layer on the prepared baking sheet and roast until very crisp, 40-45 minutes. Stir the garbanzo beans once or twice during the cook time. Let cool to room temperature.
3. In a large bowl, toss the kale with the dressing. Top with the cooled garbanzo beans and shaved parmesan cheese. Serve immediately.

Sides

Sausage & Apple Stuffing in Pancetta Cups *(Serves 16)*

Ingredients

- 16 slices of Pancetta, 5-inches in diameter (so it fits in a muffin tin)
- 1 lb. Heinen's Mild Italian Sausage, casings removed
- 3 Tbsp. Heinen's Unsalted Butter
- 1 small Onion, finely chopped
- 1 Celery Stalk, thinly sliced
- 1 Granny Smith Apple, skin on, finely chopped
- 1/3 cup Pecans, roughly chopped
- 5 cups Slightly Stale Heinen's White Bread, cut into 1/3-inch cubes
- 1-1/2 cups Heinen's Chicken Stock
- 1/2 cup Heinen's Heavy Whipping Cream
- 1/2 tsp. Heinen's Dried Sage
- 1/2 tsp. Heinen's Dried Thyme



- Heinen's Salt
- Heinen's Pepper
- 1 Egg, lightly beaten

Instructions

1. Preheat the oven to 350°F.
2. Use 2 muffin pans and line 8 holes in each pan with pancetta.
3. Cook the sausage in a large frying pan over medium-high heat, breaking up the meat as you go. Cook until the sausage is light brown, about 5 minutes.
4. Remove the sausage from the pan, transfer into a bowl and drain the excess fat.
5. Return the pan to the stove. Add the butter, and once melted, add the onion and celery. Sauté for around 3 minutes until the onion is translucent. Add the apple and pecans. Cook, stirring occasionally, for another 3 minutes.
6. Remove the frying pan from the stove. Add the bread and gently stir to combine. Add the chicken stock, heavy cream, sage and thyme; stir to combine. Season with salt and pepper, to taste. Add the egg and stir until mixed through. Divide the mixture between the 16 pancetta cups.
7. Bake for 15-20 minutes until the tops are golden brown. Remove from the oven and let rest for 10 minutes before serving.

Roasted Sweet Potatoes with Hot Honey Butter

Ingredients

- 8 small Sweet Potatoes (about 3 lbs. total), scrubbed, halved lengthwise
- 1/2 cup Heinen's Extra Virgin Olive Oil, divided
- Heinen's Salt
- 6 Tbsp. Heinen's Unsalted Butter, room temperature
- 2 Tbsp. Heinen's Clover Honey
- 3 Tbsp. Cholula® Original Hot Sauce
- 1/4 cup Organic Raw Pepitas
- 1 Tbsp. Heinen's Organic Ground Coriander Seed
- Sea Salt Flakes
- Lime Wedges, for serving



Instructions (Serves 8)

1. Preheat the oven to 425°F.
2. Place the sweet potatoes on a rimmed baking sheet, drizzle with 1/4 cup oil and season with kosher salt. Turn to coat. Arrange cut-side-down and roast until tender and the cut sides are browned, about 25–30 minutes.
3. Meanwhile, blend together the butter and honey in a small bowl with a fork until smooth. Add the hot sauce one tablespoon at a time, blending well after each addition. Season the hot honey butter with salt.

4. Cook the pepitas and remaining 1/4 cup oil in a small skillet over medium heat, stirring often, until the pepitas are golden brown, about 4 minutes. Remove from the heat and stir in the coriander. Season with salt.
5. Arrange the sweet potatoes on a platter and spread with hot honey butter. Sprinkle with sea salt flakes and pepitas. Serve with lime wedges for squeezing over the potatoes.

Brie Mac & Cheese (*Serves 8*)

Ingredients

- 1 lb. medium Shell Pasta
- 3 Tbsp. Heinen's Salted Butter
- 3 Tbsp. All-Purpose Flour
- 4 cups Heinen's Whole Milk
- 1 Tbsp. Heinen's Dijon Mustard
- 1 cup Heinen's Shredded Parmesan Cheese, divided
- 2 cups Heinen's New York Extra Sharp White Cheddar Cheese, shredded and divided
- 8 oz. Brie Cheese, rind removed and diced
- Heinen's Salt and Heinen's Black Pepper, to taste



Instructions

1. Bring a large pot of salted water to a boil and cook the pasta according to the package directions. Drain the pasta.
2. Preheat the broiler.
3. While the pasta is cooking prepare the cheese sauce. In a medium-size saucepan, melt the butter, then whisk in the flour, stirring until a paste forms. Cook for about 1 minute. Slowly add the milk while whisking continuously and cook for 4-5 minutes, or until the sauce thickens. Reduce the heat to low and stir in the Dijon mustard, 1/2 cup parmesan cheese, 1 cup white cheddar cheese and the brie. Stir until all of the cheese has melted. Add salt and pepper to taste.
4. Add the cooked pasta and stir to combine. Transfer to a greased 8x8 casserole dish and top with the remaining parmesan and cheddar cheeses.
5. Place the casserole dish in the oven and broil until the cheese has melted and turned golden brown. Allow to cool for at least 5 minutes before serving.

Cauliflower with Roasted Almonds & Pomegranate (*Serves 6*)

Ingredients

- 1 large Head Cauliflower, broken into florets
- 1 Sweet Onion, diced
- 3 Carrots, peeled and diced
- 3 Stalks Celery, diced
- 5 Tbsp. Heinen's Unsalted Butter, melted
- 1 Tbsp. Fresh Rosemary, chopped
- 1 Tbsp. Fresh Thyme, chopped



- 1 Tbsp. Fresh Sage, chopped
- Heinen's Salt
- Heinen's Freshly Ground Black Pepper
- 1/2 cup Heinen's Chicken Stock
- 1/3 cup Fresh Italian Parsley, chopped
- 1/2 cup Heinen's Roasted & Salted Almonds, chopped
- 1/2 cup Pomegranate Arils

Instructions

1. Preheat the oven to 375°F. Lightly grease a 9x13 baking pan with nonstick spray.
2. In a large bowl, toss the cauliflower, onion, carrot, celery and melted butter to combine. Add the rosemary, thyme and sage. Season with salt and pepper.
3. Transfer the mixture to the prepared pan and spread into an even layer. Pour the stock evenly over the vegetables and transfer to the oven. Roast until the vegetables are tender and have absorbed the stock, about 20-25 minutes.
4. Cool the cauliflower mixture for about 5 minutes, then add the parsley, almonds and pomegranate arils. Toss well to combine.

Entrees

Maple Glazed Lamb Chops (*Serves 4-6*)

Ingredients

- 2 Tbsp. Heinen's Extra Virgin Olive Oil
- 2 Tbsp. Pomegranate Molasses
- 2 Tbsp. Heinen's Pure Organic Maple Syrup
- 1 Garlic Clove
- 3/4 tsp. Dry Mustard
- 12 3 oz. Lamb Chops
- Heinen's Salt
- Heinen's Freshly Ground Black Pepper
- 1/4 cup Fresh Mint, chopped
- Pomegranate Arils



Instructions

1. Heat a grill or grill pan to high heat.
2. In a small bowl, whisk together the olive oil, pomegranate molasses and maple syrup. Grate the garlic into the mixture and add the dry mustard. Whisk to combine.
3. Season the lamb chops with salt and pepper. Generously brush both sides of each lamb chop with the glaze and reserve any extra glaze. Working in batches, grill the lamb chops until well charred, flipping once and brushing with the reserved glaze, about 4 minutes per side. Tent with foil and let rest for 5-10 minutes.

4. Garnish the lamb chops with the chopped mint and pomegranate arils.

Cranberry-Balsamic Roast Chicken Thighs (Serves 4)

Ingredients

- 2 Garlic Cloves
- 1/4 cup Heinen's Balsamic Vinegar
- 3 Tbsp. Heinen's Extra Virgin Olive Oil
- 1 Tbsp. Soy Sauce
- 1½ cups Fresh Cranberries, divided
- 8 pieces Chicken Thighs
- Nonstick Spray, as needed
- Heinen's Salt
- Heinen's Freshly Ground Black Pepper
- 1 Tbsp. Chopped Fresh Thyme, plus extra sprigs for finishing
- 1 Tbsp. Chopped Fresh Rosemary, plus extra sprigs for finishing



Instructions

1. In the bowl of a food processor or blender, process the garlic, balsamic vinegar, olive oil, soy sauce and ½ cup of the cranberries until smooth.
2. Place the chicken pieces in a large zip-top plastic bag and pour the marinade over the chicken. Close the bag and refrigerate for 30 minutes to 1 hour.
3. Preheat the oven to 375°F. Lightly grease a large oven-safe skillet or casserole dish with nonstick spray.
4. Remove the chicken from the bag, reserving the marinade. Place the chicken pieces in the skillet or dish, skin-side-down. Season with salt, pepper, thyme and rosemary. Sprinkle the remaining 1 cup of cranberries around the pan.
5. Roast the chicken until the skin begins to brown and the meat is nearly cooked through, 20-25 minutes. Flip the chicken and brush each piece generously with the reserved marinade. Discard the remaining marinade.
6. Raise the oven temperature to 425°F and cook until the chicken skin is crispy, 5-8 more minutes. Serve immediately.

Stuffed Turkey Breast with Festive Kale Stuffing (Serves 2-3)

Ingredients

- 1 Turkey Breast, butterflied, plus butcher's twine to tie the stuffed turkey breast
- 1 Lemon, to get 1 tsp. zest & 1 Tbsp. juice
- 1/4 cup Pitted Kalamata Olives, chopped
- 5-6 Garlic Cloves, minced
- 1/4 cup Shallot (about 2 medium-sized shallots), small diced
- 1/3 cup Heinen's Extra Sharp Cheddar Cheese, shredded
- Fresh Herbs (parsley, oregano and sage)
- 1/4 cup Heinen's Salted Butter, room temperature



- 2 ½ Tbsp. Heinen's Olive Oil
- 1 tsp. Heinen's Oregano
- 1/2 tsp. Heinen's Crushed Red Chili Pepper
- 1 Tbsp. Capers
- 1/2 bunch Kale, finely chopped
- 1/2 cup Dried Cranberries
- Heinen's Salt and Heinen's Black Pepper

Instructions

1. In a small bowl, mix 2 Tbsp. of olive oil with 1 Tbsp. lemon juice, ½ tsp. oregano, ½ tsp. minced garlic and a generous 2-3 pinches of salt and a black pepper. Set aside. To make the herb butter, mix the room temperature butter with ½ tsp. of lemon zest and 2 Tbsp. of fresh herbs. Mix well to combine and set aside.
2. Lay the butterflied turkey breast on a cutting board. Cover with plastic wrap and pound until about ½-inch thick. Gently coat the breast with the marinade. Place in a container. Cover and refrigerate until ready to use, at least 30 minutes.
3. To prepare the stuffing, heat 1/2 Tbsp. of oil in a sauté pan. Add the remaining garlic, dried oregano and shallots and cook, stirring often, until the shallots are soft, 1-2 minutes. Don't let the garlic burn. Add the finely chopped kale (almost shredded). Season with a pinch of salt and black pepper. Sauté until the kale is soft. Remove from the heat. When the kale mixture is cool to touch, mix in the chopped olives, capers, remaining lemon zest, half of the red pepper flakes, shredded cheddar cheese, 2 Tbsp. of fresh chopped parsley, 1 tsp. fresh sage and 1 tsp. fresh oregano. Taste and adjust with salt and black pepper. Stir in the dried cranberries. Mix and set aside.
4. When ready for the stuffing, preheat the oven at 450°F. Rub the skin side of the turkey with 2 Tbsp. of the herb butter. Flip the turkey back to skin-side-down. Rub the top with 1 Tbsp. of the herb butter. Sprinkle with a generous pinch of salt all over, along with the remaining red pepper flakes. Spoon the kale-cheese stuffing on top, distributing evenly. Starting from smaller side, roll turkey breast tightly with stuffing inside to make roulade.
5. Place the reserved skin on top of the roll. Tie with butcher's twine 1-inch apart to secure the roll. For a clean presentation, tie the twine so that the knots are on the seam side and the skin side is facing up. Place on sheet tray. Bake in the 450°F oven for 12 minutes, then lower the oven temperature to 350°F and continue cooking for 35-45 minutes. Don't overcook. Check the internal temperature after 35 minutes, then check every 3-4 minutes until the internal temperature is 165°F.
6. Once cooked, let the turkey rest for 15 minutes before slicing. Slice to ½-inch pin wheels. Use pan drippings to make a flavorful gravy.

Make-Ahead Skillet Shepherd's Pie with Mashed Rutabaga *(Serves 6)*

Ingredients

- **For the Mashed Rutabaga Topping**
 - 2 - 3 lbs. Heinen's Recipe Ready Rutabagas (in the Produce Department), cubed
 - 2 tsp. Salt, divided

- 1/3 cup Heinen's Salted Butter
- 1/2 tsp. Heinen's Freshly Ground Black Pepper

- **For the Beef Mixture**

- 2 Tbsp. Heinen's Olive Oil
- 1 large Yellow Onion, diced
- 3 medium Carrots, peeled and diced
- 1 lb. Ground Beef or Ground Lamb
- 1 Tbsp. garlic, minced
- 1 Tbsp. Worcestershire sauce
- 1 tsp. Heinen's Italian Seasoning
- 1 tsp. Heinen's Paprika
- 1/2 tsp. Salt, or to taste
- 1/2 tsp. Heinen's Freshly Ground Black Pepper, or to taste
- 2 tbsp. All-Purpose Flour
- 1 cup Heinen's Frozen Peas
- 1 cup Heinen's Beef Stock



Instructions

1. Preheat the oven to 400°F.
2. **For the Mashed Rutabaga Topping:** Place the rutabagas in a large saucepan and cover with water. Add 1 tsp. of the salt.
3. Bring to a boil. Reduce the heat, cover and simmer for about 25-30 minutes, or until tender. Drain and let the rutabagas dry in a colander or in the pan with the top ajar.
4. Mash the rutabagas with the butter, remaining 1 tsp. of salt and the black pepper.
5. **For the Beef Mixture:** While the rutabagas are boiling, heat the olive oil in a cast-iron skillet (or another oven-proof skillet) for 2 minutes over medium-high heat until the hot oil sizzles. Add the onion and carrots and sauté until fragrant and tender, about 2-3 minutes.
6. Add the ground beef (or lamb) and stir to cook evenly until browned, about 5-7 minutes. Use a spatula to break the beef into small pieces. This helps with even browning and cooking.
7. Stir in the garlic, Worcestershire sauce, Italian seasoning, paprika, salt and pepper. Stir together until well combined.
8. Add the flour and stir well until fully combined with the beef mixture. No dry flour should be visible.
9. Add the peas and beef stock. Stir occasionally and bring the mixture to a simmer, about 2 minutes.
10. Reduce the heat to medium and let it simmer for another 2 minutes until thickened to your desired consistency, stirring occasionally.
11. **To Assemble:** Use a spatula to spread the beef mixture into an even layer on the same skillet. Carefully add spoonfuls of the mashed rutabaga on top and spread evenly using a fork.

12. Bake for 25-30 minutes until the top turns golden brown. Let cool for 15 minutes before serving.

Notes

- **Make Ahead Instructions.** Assemble the pie according to the recipe instructions, then store it (covered) in the refrigerator for up to 3 days before baking as directed. So easy!
- **Freezing Instructions.** Allow any leftover Shepherd's Pie to cool to room temperature, then wrap it tightly or store in an airtight container in the freezer for up to 4 months. Allow it to thaw overnight in the refrigerator, then reheat in a 300°F oven for 20-30 minutes until warmed through.

Cocktails and Desserts

Apple Cider Sangria (Serves 6)

Ingredients

- 1 750ml bottle Bourbon Barrel Aged Cabernet Sauvignon
- 1½ cups Apple Cider
- 1 Apple, thinly sliced
- 1 Orange, thinly sliced
- 3 Cinnamon Sticks
- 2-inch knob Fresh Ginger, thinly sliced
- 2 sprigs Fresh Rosemary



Instructions

1. Combine all ingredients in a large pitcher or carafe. Refrigerate overnight, or up to 3 days. Pour over ice and enjoy!

Note: If you'd like to serve this sangria warm instead of on ice, simply add all of the ingredients, except for the orange and apple slices, to a pot on the stove. Heat and serve with the orange and apple slices on the side as a garnish!

Non-Alcoholic Spicy Pear Thanksgiving Punch (Serves 6-8 depending on glass size)

Ingredients

- 3 cups Pear Nectar
- Juice of 1 Lemon
- 2 cups Ginger beer
- Optional Garnishes: rosemary, cranberries, pear slices, cinnamon sticks, nutmeg

Instructions

1. **For Single Serve Drinks:** Mix together the pear nectar and lemon juice. Add the ginger beer and stir to combine. Serve over ice in individual glasses. Finish with any of the optional garnishes.

2. **For a Pitcher:** Mix all of the ingredients together in large pitcher. Add 3 cups of ice, garnish and serve.



No Bake Chocolate Pie with Meringue (Serves 8)

Ingredients

- **For the Pie**
 - 9 Tbsp. Heinen's Unsalted Butter
 - 6 oz. Chocolate Wafer Cookies
 - Heinen's Salt
 - 8 oz. Bittersweet Chocolate, melted, divided
 - 4 large Egg Yolks
 - 3 Tbsp. Cornstarch
 - 1½ cups Heinen's Heavy Whipping Cream
 - 2 Tbsp. Unsweetened Cocoa Powder
 - 1½ cups Heinen's Whole Milk
 - ¾ cup Sweetened Condensed Milk
- **For the Meringue**
 - 4 large Egg Whites
 - ½ cup Granulated Sugar
 - ¾ cup Powdered Sugar, sifted
- **Tools**
 - A Kitchen Torch (optional)



Instructions

1. **For the Pie:** Cook the butter in a small saucepan over medium heat, stirring often, until the butter foams, then browns (be careful not to let it burn), 5–8 minutes. Remove from the heat.
2. Meanwhile, process the cookies in a food processor until finely ground. Alternatively, place the cookies in a large resealable bag and crush to fine crumbs with a rolling pin or heavy pot. Transfer to a medium-size bowl.
3. Add 5 Tbsp. of the brown butter and a pinch of salt to the cookie crumbs and mix until well blended. The mixture should resemble wet sand. Transfer to a 9-inch pie dish and

press evenly into the bottom and up sides of a pie dish with a measuring cup. Make sure to come up all the way to the top lip of the pie dish. Chill for 20 minutes.

4. Brush the bottom of crust with 2 oz. of melted chocolate and return to refrigerator.
5. Whisk the egg yolks and cornstarch in a medium-size bowl. Set aside. Whisk the cream and cocoa powder in a medium-size saucepan until no lumps remain. Whisk in the milk and sweetened condensed milk and bring to a bare simmer over medium heat. Whisking constantly, gradually add the milk mixture to egg mixture, then, still whisking, pour the egg mixture into the pan. Cook over medium heat, still whisking, until the mixture has thickened considerably with the occasional bubble rising to the surface (think chocolate pudding), about 4 minutes. Add the remaining 6 oz. of chocolate to the custard along with the remaining 4 Tbsp. of brown butter. Whisk until smooth. Scrape into the chilled crust and chill until the custard is cold and set, at least 2 hours.
6. **For the Meringue and Assembly:** Using an electric mixer on high, beat the egg whites until loose and foamy, about 2 minutes. With the motor running, gradually add the granulated sugar and beat until stiff, shiny peaks form, about 5 minutes. Gradually add the powdered sugar and beat for another 2 minutes. The meringue will deflate slightly when the powdered sugar is added but will regain volume.
7. Spoon the meringue over the pie, swirling decoratively. Use a kitchen torch to toast the meringue, if desired.

Note: The pie with the meringue can be made 1 day ahead if kept chilled.

Cheesecake Stuffed Apples (Serves 6)

Ingredients

- 6 Apples (such as Gala)
- 8 oz. Heinen's Cream Cheese, softened
- 1/4 cup Granulated Sugar
- 1 tsp. pure Vanilla Extract
- 1 large Egg
- 1 tsp. Heinen's Ground Cinnamon
- Optional Toppings: graham cracker crumbs, caramel sauce, pecans

Instructions

1. Chop off the tops of the apples and scoop out the insides. Discard the core and seeds.
2. In a medium-size bowl, cream together the cream cheese and sugar until smooth. Mix in the vanilla, egg and cinnamon until smooth. Fill each apple 2/3 full with the cheesecake mixture.
3. Place the filled apples on a baking sheet (make sure they are not touching) and bake at 350°F for 20-25 minutes, or until the cheesecake filling is set. Transfer to a plate and place in the fridge until completely cooled.
4. Serve the apples at room temperature or chilled. If desired, top with graham cracker crumbs, caramel sauce and pecans.

