Be a host doing the most

The Ball Aluminum cup keeps drinks cold, makes clean-up simple, and pays dividends for the environment.

**Owen's Craft Mixers**

Cocktail Mixer
Cranberry
8.2 FL OZ

$5.99

**Navy Hill**

Club Soda
Select varieties
4/8.45 OZ

$4.99

**R.W. Knudsen**

Sparkling Juice
575 ML
Select Varieties

2/$7

**Mr & Mrs T**

Cocktail Mix
Bloody Mary Light
1.75 LTR

$6.99

**Sultan**

Pomegranate Syrup
10 FL OZ

$5.99

**Torani**

Syrup
Select Varieties
12.7 FL OZ

$4.49

**Ball**

Holiday Cups
18 CT

$9.99

**Sable & Rosenfeld**

Tipsy Olives, Onions or Cherries
5 to 10 OZ

$4.99
Delicious Drinks MADE SIMPLE

BECAUSE 3/4 OF YOUR DRINK IS THE MIXER

$4.99
Fever-Tree Beverages
All Varieties
4 pack/6.8 FL OZ

2/$5
Fever-Tree Beverages
All Varieties
16.9 FL OZ

Stash Tea
Holiday Tea
Select Varieties
18 CT
$3.99

Hugo Coffee Roasters
Ground Coffee
Select Varieties
12 OZ
$13.99

Enderly Coffee Co.
Whole Bean Coffee
Select Varieties
12 OZ
$11.99

Illy Coffee
Select Varieties
8.8 OZ
$10.99

Illy Coffee K Cups
Select Varieties
10 CT
$9.99

Sillycow Farms
Hot Chocolate
Select Varieties
16.9 OZ
$7.99

Land O Lakes
Cocoa Classic
Select Varieties
1.25 OZ
79¢

Califia Farms
Almondmilk Holiday Nog
48 FL OZ
$5.49

Nutpods
Almond+Coconut Creamer
Select Varieties
25.4 FL OZ
$5.49

Kitu
Super Coffee
White Chocolate Peppermint
12 FL OZ
2/$5

Kitu
Super Creamer
White Chocolate Peppermint
25.4 FL OZ
$4.99

Kitu
Super Creamer
Select Varieties
25.4 FL OZ
$5.49
Making holiday drinks Spectacular

Q Mixers
Spectacular Beverage
Select Varieties
4/6.7 FL OZ
$4.99

Q Mixers
Spectacular Beverage
Select Varieties
4/7.5 FL OZ
$3.99
**Dr. Bronner's**
Pure-Castile Liquid Soap
Select Varieties
16 FL OZ
$7.99

**Yo Mama's Foods**
Pasta Sauce Gift Set
75 OZ
$24.99

**Midel**
Gluten Free Pie Crust
Graham Style
7.1 OZ
$3.99

**Xochitl**
Christmas Salted Corn Chips
12 OZ
$4.49

**Siete**
Grain Free Cinnamon Crisps
5 OZ
$4.99

**Bonne Maman**
Preserves
Select Varieties
13 OZ
$4.99

**Virginia Diner**
Salted Virginia Peanuts
10 OZ
$5.99

**Hickory Farms**
Beef Summer Sausage
10 OZ
$8.99
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<td>Bellino Panettone</td>
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<td>Acappella Peppermint Bark</td>
<td>$4.99</td>
<td>3.25 to 4.5 OZ</td>
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<td>Cakebite</td>
<td>$4.99</td>
<td>Elf on Shelf Christmas Cakebites 8 OZ</td>
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<td>Skinny dipped</td>
<td>$3.99</td>
<td>Dipped Almonds 3.5 OZ</td>
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<td>Sweet Chaos</td>
<td>2/$6</td>
<td>Popcorn Select Varieties 5.5 OZ</td>
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<td>Popcornopolis</td>
<td>$5.99</td>
<td>Popcorn Select Varieties 6.3 to 8 OZ</td>
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<td>Undercover</td>
<td>2/$6</td>
<td>Chocolate Quinoa Crips 2 OZ</td>
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<tr>
<td>Loacker Quadratini</td>
<td>$4.99</td>
<td>Crispy Wafers 8.82 OZ</td>
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<tr>
<td>Old Dominion</td>
<td>$5.99</td>
<td>Peanut Squares 5.5 to 6 OZ</td>
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Soft Baked Cookies
Select Varieties
6 OZ
$4.99

Minis Chocolate Candy Bar
5.25 OZ
$6.49

Chocolate Chips
Select Varieties
10 OZ
$6.99

Tony's Chocolonely
Chocolate Bar
Select Varieties
6.35 OZ
$4.99

Made Good
Chocolate Drizzled Granola Mini Bars
25/420Z
$7.99

Unreal
Chocolate Bars
Select Varieties
3.4 to 5 OZ
$5.49

Hammond's
Dunking Spoon Milk Chocolate
1.5 OZ
2/$7

Hammond's Ribbon Candy
Select Varieties
5.5 to 7 OZ
$4.49
Bobs Red Mill
- Organic Coconut Flour 16 OZ: $5.99
- Gluten Free Pancake Mix 24 OZ: $6.49
- Gluten Free Steel Cut Oats 24 OZ: $6.99

Large Flake Nutritional Yeast 5 OZ: $7.49
- Gluten Free Rolled Oats Select Varieties 28 to 32 OZ: $7.99
- Almond Flour Super-Fine 16 OZ: $10.99
- Xanthan Gum 8 OZ: $11.99

MORTON & BASSETT SPICES
- Cayenne Pepper Select Varieties 1.8 to 2.3 OZ: $7.99
- Cinnamon Sticks 1.1 OZ: $7.99
- Ground Cinnamon 2.7 OZ: $9.99
- Pure Vanilla Extract 4 FL OZ: $17.99

THE HOLIDAYS ARE SWEETER WITHOUT SUGAR!

Lakanto
- Sweetener Select Varieties 8.29 OZ: $5.49

PREMIUM SUGAR REPLACEMENTS

LAKANTO®
FORGET GRANDMA'S RECIPE
THERE'S A NEW CHEF IN TOWN.

LAKANTO
SUGAR FREE | KETO | 1 NET CARB
COOKIE MIX
SWEETENED WITH MONKFROOT

LAKANTO
SUGAR FREE | KETO | 1 NET CARB
BROWNIE MIX
SWEETENED WITH MONKFROOT

Callies
Buttermilk Biscuits
8 OZ
$6.99

Callies
Traditional Pimento Cheese
12 OZ
$5.99

Julian's Recipe
Cauli-Waffles
Breakfast Sandwiches
Turkey Sausage & Cheddar
8 OZ
$4.49

Pathwater
Purified Electrolyte Water
25 FL OZ
2/$5

Eternal
Naturally Alkaline
Spring Water
84.5 FL OZ
2/$7

Lakanto
Sweetener
Golden Monkfruit
3.17 OZ
$4.49

Giving
Juice
Select Varieties
20.28 FL OZ
2/$4
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<td>Injectable Butter</td>
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<td>Salad Dressing</td>
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<td>Hot Sauce</td>
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<td>Felicetti</td>
<td>Organic Pasta</td>
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<td>Pasta Sauce</td>
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<td>Select Varieties .85 to 1 OZ</td>
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<td>Cooking Wine</td>
<td>$3.99</td>
<td>Select Varieties 16 FL OZ</td>
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Falafel and Egg Sandwich

**Ingredients**
1 cup Ziyad Brand Falafel Mix  
3/4 cup cold water  
4 eggs  
1/2 english (seedless) cucumber, diced  
side plate with pickled wild cucumbers & green cracked olives  
canola oil for frying

**Tahini Sauce**
1/4 cup tahini paste  
1/4 cup water  
3 lemon juice  
1/4 tsp garlic powder  
2 cloves garlic, peeled and slightly crushed  
salt & pepper to taste

Combine the falafel mix and cold water, cover and let stand for 30 minutes. Add a couple of inches of oil to a large skillet or cast iron pan. Form the falafel mixture into 4 patties and fry for a few minutes on each side, until golden brown. Drain most of the oil from the pan but leave just enough to fry the eggs. Crack them one at a time into the pan and fry on medium high heat until the whites are set and the yolk is done to your liking. To make the sauce, combine Tahini and water until smooth. Don’t worry if it seems grainy. Keep whisking or stirring and it will smooth out. (Note: There may be a layer of sesame oil, this is natural, simply stir with a spoon to incorporate.) Add the lemon juice, garlic powder, salt and pepper. If you like a bit of heat, add a few red pepper flakes. Fold in the crushed garlic. Assemble the sandwiches by placing a generous dollop of tahini sauce on the bottom of each roll, top with a falafel patty, a handful of diced cucumbers and a fried egg.

www.ziyad.com

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Ziyad Falafel Mix 12 OZ $4.49

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Frontier Soups  
Soup Mix  
Select Varieties  
4.3 to 5 OZ $4.99

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Bar Harbor Clam Chowder

Bar Harbor Clam Juice 8 FL OZ 2/$5

Bar Harbor Bisque or Chowder Soup Select Varieties 10.5 to 15 OZ 2/$7

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Annie Chun's White Sticky Rice Restaurant-Style 7.4 OZ 2/$5

Annie Chun's Noodle or Soup Bowl Select Varieties 5.9 to 8.1 OZ 2/$7
Butter Chickpea Stuffed Sweet Potatoes

Packed with yummy chickpeas and served with a drizzle of fresh green chutney, these stuffed sweet potatoes are next level!

1 package Patak's Butter Chickpeas
2 sweet potatoes
1/3 cup fresh cilantro leaves
1/4 cup fresh mint
2 Tbsp. lime juice
1 small green chili pepper, seeded and coarsely chopped
1 Tbsp. minced fresh ginger
1 clove garlic
1 tsp ground cumin
1 tsp salt
1/2 tsp packed brown sugar
2 tbsp cilantro leaves, finely chopped for garnish

Preheat oven to 400°F (200°C). Prick sweet potatoes all over. Bake on parchment paper-lined baking sheet for 45 to 60 min or until fork-tender. Let cool slightly. Make lengthwise slit in top of each potato; gently pull apart without splitting potato in half. Place on parchment paper-lined baking sheet. In blender, purée cilantro, mint, lime juice, chili pepper, ginger, garlic, cumin, salt and sugar until smooth; set aside. Meanwhile, heat Butter Chickpeas in microwave according to package directions. Spoon Butter Chickpeas evenly onto each sweet potato. Bake for 10 to 12 min or until chickpeas and potatoes are heated through. Drizzle with green chutney. Garnish with chopped cilantro. Serve with remaining chutney.

Tip: Alternatively, instead of baking the sweet potatoes, pierce them with a fork and microwave for 8 to 10 min or until tender.
CARBONE AT HOME

from our award-winning chefs to your kitchen

Calamari Marinara

INGREDIENTS

- 1 Lb Squid, Small to Medium-sized
- 10 Sprigs 4 Tbsp Parsley
- 5 Sprigs Lovage (or Celery Leaf)
- 1 Lot Carbone Marinara
- 24 Oz (2 Tbsp) Dried Oregano
- 96 G (3.4 Oz) Garlic
- 34 G (1.2 Oz) Extra Virgin Olive Oil
- 240 G (1 G) Sourdough Bread

DIRECTIONS

- Clean the squid and cut into ¾” rings, leaving the tentacles intact. Pick, clean, and chop the tentacles separately.
- Slice the bread as thin as possible and lay flat on a sheet tray. Dress with olive oil, salt, and pepper. Toast in a 350°F oven until crisp but light in color.
- Heat the marinara in a pan and add 1 cup of water. Bring to a simmer and taste for seasoning.
- Slice the garlic as thin as possible and warm gently in the Olive Oil until it is translucent and softened. Add the dried oregano and once aromatic, the 36g of chopped parsley. Fry for a few moments to drive off some of the water in the parsley.
- Raise the heat under the pan and add the squid, sautéing until just cooked. Season with salt, chili flakes, and a bit of lemon juice.
- Plate the squid in a soup bowl. Add the chopped herbs to the marinara and add 4 oz of creamless marinara to each bowl. Break the bread into shards and garnish each bowl with some of the bread.

Carbone Pasta Sauce
Select Varieties
24 Oz
$5.99

visit our site for more recipes

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