



# How to Holiday!

Your guide to making  
merry for the Holidays.

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We are the holiday experts, don't you know.  
(Boom!) Ingredients, supplies, and recipes can be found in-store.

**Newport**  
Avenue Market  
AN EMPLOYEE OWNED COMPANY

# Sparkling Wines

**Tiny bubbles.**

**Big trend.**

A bubbly celebration deserves a drink to match.

Pour sparkling wine at gatherings large and small for a fun, festive libation that's on-trend, pairs with nearly everything and tickles your nose.

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**Ready to make your holidays merry, bright and completely fabulous?** We've got just the guide for you. Packed with oodles of inspiration for scrumptious food, festive décor and gracious gifts, our expert guide helps you get in touch with your inner elf. So read on, shop on, and get your shindig on. Create memories that will live well beyond the last cheesecake bite.

## Celebratory Sips

Champagne is the champagne of sparkling wines. Literally. Although all Champagne is sparkling wine, not all sparkling wine is Champagne. To earn that regal moniker, it must come from the Champagne region of France. We'll toast to that! The sweetness of champagne is a key component in the wine's overall quality. The official sweetness levels of champagne are:

- ✿ **Doux & Demi-sec:** Considered dessert wines at 3.3-5% sugar (very sweet and over sweet)
- ✿ **Sec:** Medium sweet at 1.7-3.5% sugar
- ✿ **Extra-Sec:** Slightly sweeter at 1.5-2% sugar
- ✿ **Brut:** Less than 1.5% sugar
- ✿ **Extra Brut & Brut Nature/Zero:** Very low to zero sugar



Champagne is hot! (In a chilled sort of way.) Let us order uber-large bottles for your bash. And use your FoodeFlash Card to earn MOOLAH when you shop!

Suzi's personal champagne recommendation is H. R. Coutier a Ambonnay, a Grower/Producer Fizz made from Grand Cru Fruit.

### Prosecco

Think of Prosecco as champagne with an Italian accent. Hailing from the Veneto region of Italy, Prosecco is fruitier than its Champagne cousin and has larger bubbles—perfect for fun, fizzy cocktails. Popular recommendations are Malibràn Ruio or Zardetto.

### Sparklers

Of course, sparkling wines don't just come from France and Italy. There's a whole world of bubbling varieties, including Cava from Spain and sparkling wines from the good ol' U. S. of A.

### Decorate Your Flutes

Season your sparklers with garnishes, syrups, sugar, and spice.

**Be Fruitful:** Add berries, pomegranate seeds, peaches, oranges, frozen grapes—or fruit nectars (hint: we have a great selection!)

**We Be Jammin':** Thin peach, cherry, orange, or raspberry jam with a bit of water, then stir 1-2 teaspoons into each glass.

**Just Add Syrup:** Splash a dash of cranberry, pomegranate or rhubarb syrup. (Check out the recipes on our website!) Even easier, you could grab a jar of Wild Hibiscus Syrup, complete with tiny flowers, off the shelf in our cocktail section, for a spark of color and flavor.

**Sweets to the Sweet:** Dampen glass rims and add red or gold sugar.

**Paging Herbs:** Add herbs, like rosemary and thyme, to spice things up and crank up the freshness.

## Haute Chocolate

Move over cocoa! Heavy cream and rich dark chocolate all rolled into one...everyone will want these in their Christmas stocking! These delectable balls make hot chocolate a little haute-r and a lot more festive. Serve to kids and adults alike, or wrap it up as a heartwarming (not to mention tummy-pleasing) gift.

**Ingredients:** 12 oz Callebaut Dark Chocolate discs (found in the baking section), 1-cup heavy cream (we love Eberhard's), 1/4 tsp salt, and cocoa powder for dusting!

**Directions:** In a medium bowl, combine all the ingredients. Melt in the microwave on the lowest setting, 20-30 seconds at a time, stirring in between, just until melted. Cool at room temperature for 10 minutes, cover and refrigerate for 2 hours. Scoop into 1" balls, roll in cocoa and wrap each in plastic wrap, so they don't stick together. Then place in a zip lock bag and store chilled.

**Now use to make cocoa:** Add two balls to one cup of milk and microwave until piping hot. Stir until smooth. Add whipped topping with chocolate syrup, dust with cocoa or top with marshmallows. Can we get a yum? Makes 12 servings.



**Fancy your marshmallows:** Roll out marshmallows with a rolling pin (slightly dry marshmallows work the best). Use a small (simple) cookie cutter to create festive shapes and serve on a plate.

If you want to impress the kids in your life, check out the ideas we have for a hot chocolate bar on our website; or serve cider in hollowed out apple cups!



# Spice Up Your Cider

If variety is the spice of life, then a variety of spices is a life well lived. Spiced ciders have been holiday traditions almost since the holidays began. Easy to make and even easier to love, they're a warm, flavorful way to create holiday cheer.

### Perfectly Spiced Cider

**Ingredients:** High-quality apple cider, 2 tsp dried orange zest, 4 black peppercorns, 3 whole allspice berries, 3 cinnamon sticks, 6 whole cloves, 4 cardamom pods, 3 star anise pods, 6 ready-to-fill tea bags (available in our tea section!) or cheesecloth and twine

**Directions:** Combine all ingredients in a heavy zip lock bag and close. Crush the spices with a mallet or rolling pin. Divide the spices evenly between 6 ready-to-fill tea bags. Store in an air-tight container. When ready to use, heat the apple cider until piping hot. Place 1 bag of spice in each cup and steep for 5 minutes. Serve with a cinnamon stick and star anise pod. Makes 6 tea bags.





Columbus Dry Genoa, Boar's Head Capocollo Hot, Salumi Mole Salame, Columbus Hot Sopressata, Molinari Dry Salami, Molinari Finocchiona, Fiorucci Prosciutto Panino, Alexian Pâté de Campagne, Prosciutto di San Daniele

Be sure and check out the incredible selection in our Salumi Centrale case in our Meat Department.

**Ah, the holidays. A time for friends, family...and freaking out about how to entertain them.** The good news is that party panicking can be a thing of the past. Here are some holiday hacks for making the holidays the most wonderful time of the year for everyone—including you!

**Make a game plan!** With so many amazing ideas out there, pick one that you love and stick with it. Use daily lists and plan ahead.

**Water down your drinks!** No, really! Set aside a tub of salted ice water to chill cans and bottles in; salt reduces the freezing point of water making the water and your drinks super chill.

**Prepare dishes that get better with time.** Consider frittatas, meatballs, and foolproof desserts.

**Pick your platters.** Use what you have and don't worry about things matching. Planning out serving platters and utensils saves time and where-did-I-put-it hassles.

**Be an early bird.** Do as much as you can in advance; leave the last minute items to do on party day.

**Plan traffic flow.** If you're using a buffet, place food and drinks on opposite sides of the room to prevent pesky bottlenecks.

**Count on us!** Newport Ave. Market is your local market. Always have been, always will be. We're here to help in any way we can. Call or stop in for answers, ideas and recommendations, and use your FoodeFlash Card!

## Who Cut the Cheese... Trays

You can't just say, "Cheese!" and expect the perfect cheese tray to appear. The secret: an artful variety of flavor, texture and appearance that contrast and complement. Mix and match bold, sharp, nutty, spicy, and sweet flavors in cheeses, meats, fruits, and nuts to create a palate-pleasing spread for your holidays.

## Extra Cheesy

- ❄️ Serve at room temperature. Depending on the cheese, it may need to sit out for 30 mins to one hour before guests arrive.
- ❄️ Be a cut-up! Slice the cheese then use a cookie cutter to cut it into fun holiday shapes.
- ❄️ Don't get chintzy with the cheese. Plan generous portions. Partygoers love to snack while socializing, cocktail-ing and shindig-ing.



Marcona Almonds, Rogue River Blue Cheese, Olympia Provision Cacciatore, Caper Berries (not Capers, but found in the same section), Manchego Cheese, Red Seedless Grapes, La Panzanella Crackers (available in Rosemary, Garlic, Wheat, Black Pepper, and Original flavors), Picholine Olives, Dried Cranberries & Mimolette Cheese



Our most popular 3-item pairing is easy and will WOW your guests. Arrange triple cream Brie (Pierre Robert or Mt Tam), Dalmatia Fig Spread and Raincoast Crisp Cranberry Hazelnut Crackers, for a match made in culinary heaven.

Hook's 5-Year Cheddar, Prosciutto Di Parma, Pierre Robert Brie, Oregon Growers Quince Spread (also available in Strawberry Fig and Pear Hazelnut), Apple Walnut Cheddar, Chop Abruzzo Salami (a local Portland product available in our cheese case), Bartlett Pears (we also carry D'Anjou, Comice, Bosc, Seckel, and Forelle pears)



Cheese Fondue, the rich, melty, pot of gold for cheese-lovers everywhere. Born in Switzerland in the 17th Century, fondue has been hailed by the Swiss for everything from promoting peace to generating happiness. We couldn't agree more. We have an excellent cheater version available in our cheese department: Emmi Original Cheese Fondue from Switzerland. Just open, dump and heat. Boom.



Pair with a German Riesling for the ultimate flavor combination.

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## Naughty & Nice Artichoke Spread

### Ingredients:

2 cups chopped artichokes (canned in water)  
 1-1/2 cups parmesan cheese, grated  
 1 cup fresh mozzarella cheese, diced  
 1 cup mayonnaise  
 1/2 cup fresh basil, chopped fine  
 1/3 cup pine nuts, whole

**Directions:** Preheat oven to 350°F. In a large bowl, add the chopped artichokes, cheeses, and mayonnaise; mix well. Add the chopped basil and pine nuts and stir until all ingredients are blended together.

Spray a small baking dish with non-stick spray and fill with artichoke mixture. Bake at 350°F for 25 minutes or until bubbly. Serve warm with sliced baguette or crackers. Makes 4 cups.



*psst* →

Dazzle them with a dessert cheese tray! Here are some great items to include:

Spanish Fig Cake with Dark Chocolate  
 Callebaut Semisweet Chocolate  
 Sugar Frosted Red Seedless Grapes  
 Anna's Ginger Swedish Thins  
 Candied Pecans  
 Fig and Almond Pyramid  
 Apple Walnut White Cheddar  
 Fresh Blackberries  
 Dried Cranberries  
 Lady Apples  
 Raincoast Crisp Cranberry Hazelnut Crackers (also available in Fig and Olive, Rosemary Raisin Pecan, Salty Date and Almond, Oat Rosemary Raisin, and Oat Cranberry)  
 Cranberry Pear Pistachio Torta (also find a Ginger Rosemary Torta in our Cheese Department)



## Cioppino

An Italian seafood stew, Cioppino is a traditional Christmas Eve dinner that's as unique as the families who make it. This wintertime favorite is the ultimate comfort food. Follow this basic recipe, and then make it your own. Fill your bowl and your soul.

*psst* →

Go potluck style and ask each family or couple to bring a seafood item from the recipe.

We have all the fresh ingredients, and you can find our favorite recipe in the Seafood Department or on our website.



Did you know that sparkling wines (aka TINY BUBBLES) go with everything?! Just stop in and ask for help picking out your bottle. We love bubbles and are experts with helping you find the perfect bottle to complement your holiday dinner.

## Prime Rib Dinner

It's probably no surprise that prime rib is classic holiday fare among carnivores. What might be surprising: we're the only grocer in the area lucky enough to carry Oregon Country Beef Prime Rib.

When ordering your prime rib, figure 2 guests per rib. The largest roasts are 7 ribs, which would equal 14 servings.

Prime rib order forms are available in our Meat Department.

\*Order early; supplies are limited.

**Oregon Country Beef.**  
 Rarely this well done.



# Setting the Scene: Tables that Dazzle & Delight



psst

Mix old and new, rustic and fancy, glimmer and glow to create an organic feel and avoid getting too matchy-matchy.

## Decking Your Tables

Use what you have in your home to be creative when it comes to the serving and decor.

## Brilliant Buffets

Buffets aren't just functional. They also provide ample opportunity to set the mood, unify the theme and make the meal a shining star. Here are some tips and tricks to ensure that "boring" and "buffet" never coincide.

**Add dimension:** Use sturdy small boxes, cake stands, wooden crates or platters, some of which can be covered by tablecloths.

**Put it all within reach:** Create different levels to make reaching the gravy or cranberry sauce easy.

**Twinkle:** Lights just for trees? Please. Tiny white lights placed under a buffet tablecloth adds brightness and interest. Kids aren't the only ones who will love this thoughtful touch.

**Mix things up:** Be brave! Be different! Be you! Vary heights, shapes, textures, and shine to keep things interesting.

## On the Side

Done right, a garnish can dress up any table, tray, buffet or sideboard. Here are some ways to shine a spotlight on great garnishes:

**Herbs:** Sage, tarragon, and thyme aren't just tasty. They also make festive floral fillers and garnishes for your holiday dishes. And fresh cranberries, juniper berries or caper berries are great accents to those bright green herbs.

**Grapes:** Sugar frosted grapes? Don't mind if we do. They add seasonal flare to any table. And try sugar frosting rosemary or cranberries; they all add sparkle to your holiday dishes. We have included instructions on our website.

**Kumquats and Kiwi:** Fun to say, these ovoid fruits are even more fun to use with herbs, whole, cut in half or into wedges.

**String cranberries** with a needle and heavy thread, tie a button on each end to secure. Use to decorate on and around trays or platters.

**Go nuts....we did.** Mixed nuts in the shells add texture, interest and a natural element to your table décor.

## At Your Service

A tray is a tray, except when it isn't. Using unusual items that you have on hand as serving trays turns the "Special Occasion" knob up to 11. Here are a few handy—not to mention beautiful—examples: wood or marble cutting boards, large tiles, platters covered with French cheese leaves (available in housewares), wire racks over wood planks (great for items like cookies), framed chalkboards, large mirrors, wooden boxes, baskets, cake stands...the list goes on and on and on and on...

## Get This Party Started

Who says the party can't get started until dinner? Not us. Whether it's just family or everyone on your Facebook friends list, a fabulous brunch can make midday the main event.

**What's on the menu:** Spicy Sausage Cranberry Cheese Balls, Duck Breast, Frittata, Croissant French Toast, Bacon Cheese Dip Pinecone, Artichoke Spread, Dessert: Pumpkin Cheesecake Bites & Flourless Chocolate Torte



## Bacon Cheese Pinecone

2 packages of our new Gorgonzola Dip, 8 crumbled strips of bacon, 2 tbsp chopped green onion, 1 tsp chopped dill weed, 1/8 tsp pepper, 1-1/4 cups toasted sliced almonds

**Directions:** Combine Gorgonzola Dip, green onion, dill weed, and pepper in a food processor and mix well. Stir in bacon, just until combined. Cover and chill overnight. Place plastic wrap over the cheese mixture and shape into one large or two small pinecones on serving plates. Starting at the narrow end, place sliced almonds, with the round end into the cheese at a slight angle, forming offset rows. Garnish with rosemary twigs to resemble pine needles. Serve with slices of baguette or crackers.



## Artichoke Cheese Frittata

1 minced small onion, 1 minced garlic clove, 4 eggs, two drained and chopped 6 oz jars marinated artichoke hearts (reserve the oil from 1 jar), 1/4 cup dry bread crumbs, 2 cups Flagship Cheddar Cheese (or Holy Cow Swiss if you prefer), shredded 1/2 tsp dried thyme, 2 tsp dried parsley, 1/4 tsp dried oregano, 1/2 tsp salt, dash pepper, dash hot pepper sauce or Tabasco

**Directions:** Heat oven to 325°F. In a large skillet over medium heat, heat oil from one jar of artichokes. Add onion and garlic; sauté until onion is soft. In a large bowl, beat eggs, add artichoke. Stir in remaining ingredients. Spray a 7x11" baking dish with cooking spray. Pour artichoke mix into baking dish. Bake for 25-30 minutes or until set. Cool slightly and cut into squares. Can be served hot or at room temperature. Cut into smaller pieces and use as an hors d'oeuvre.



## Pumpkin Cheesecake Bites

1 box Anna's Ginger Swedish Thins (in the cookie section), 8 oz pkg softened Philadelphia Cream Cheese, 15 oz can of pumpkin, 1/2 cup sugar, 1/2 tsp pumpkin pie spice, 2-1/2 cups Cool Whip, 8 oz package of chopped candied pecans

**Directions:** Beat cream cheese, 1 cup of pumpkin, sugar, and pumpkin pie spice with mixer until blended, gently fold in Cool Whip. Fit a pastry bag with a large star tip and fill with the cream cheese mixture. Chill the bag for 30 minutes.

Pipe a very small amount of mixture onto the center of a cookie and place a second cookie on top to adhere the cookies together. Pipe cream cheese mixture to form a star in the center of the top cookie. Fill another pastry bag with the remainder of the pumpkin. Pipe a dot of pumpkin on the top of the cream cheese mixture. Chill for 20 minutes. Sprinkle with chopped pecans and arrange on a platter to serve. Makes 20-30.



## Croissant French Toast

1-1/4 cup sugar, 2/3 cup water, 1/3 cup plus 3 tbsp pure maple syrup, 2-1/2 cups whole milk, 3 large eggs, 6 croissants cut in half horizontally

**Directions:** Preheat the oven to 350°F. Butter a 13x9" cake pan. In a small saucepan, bring the sugar, 3 tbsp maple syrup and 2/3 cup water to a boil over medium-high heat without stirring. Cook for 5 minutes. Boil until the caramel is a light golden color or until it reaches 240 degrees. Working quickly and carefully, pour the maple caramel into the prepared pan. Set aside.

In a large bowl, whisk remaining ingredients. Soak croissant halves until moistened and layer on top of the maple caramel in the prepped cake pan. Pour the remaining custard over croissants and let them soak and soften, pressing down to flatten the croissants. Set the cake pan in a roasting pan. Carefully pour enough hot water into the roasting pan to reach halfway up the sides of the cake pan. Bake until the croissants are golden brown and the custard is set, about 45 minutes (a toothpick inserted in the center of the French Toast should come out clean). Remove the French Toast from the hot-water bath, cut into wedges, and serve warm with additional syrup. Yields 8.



## Smoked Duck

1 smoked duck breast, balsamic vinegar reduction or pepper jelly

**Directions:** Bake thawed, smoked duck breast in a 450°F oven for 25-30 minutes. (The duck breast is fully cooked, you're just heating it through and crisping the skin.) Slice and drizzle with balsamic reduction or pepper jelly and serve.

## How to Steal the Show from Santa

We've made our lists and checked 'em twice and it's true: whether it's for a friend, co-worker, dog groomer, hostess, or mail carrier, we've got gift ideas that would make even Santa envious.

### Compound Butters

These blended butters make any meal extraordinary and memorable. Melt them over hot homemade rolls or a warm scone, or ooze them over the Croissant French Toast from our brunch menu!

For the perfect gift, fill one of our cool clip-top glass jars with your butter and wrap the jar with ribbon or place it in a festive box. You could also wrap the butter in parchment paper, roll it into logs and tie each end with twine or ribbon. Add a gift tag and boom!

### Homemade Honey Cranberry Butter Recipe

2 sticks softened unsalted butter, 1/4 cup honey, 1/4 cup powdered sugar, 1/4 tsp finely grated orange zest, 1/2 cup Cucina Antica Cranberry Sauce

**Directions:** In a large bowl, combine butter, honey, powdered sugar, and orange zest; beat until light and fluffy. Fold in the cranberry sauce. Taste and adjust seasoning as necessary. Refrigerate up to two weeks. For gifting, pair with homemade rolls, scones, muffins, or cornbread.



### Be a Gifted Giver

Unique items, themed gifts make the hobbyists in your life feel as special as they are. We've got great gifts for: Busy Bakers, Chocoholics, Candle Connoisseurs, Salt Specialists, Sugar Lovers, Spice Aficionados (smoked paprika and saffron—oh my!), Global Food Buffs (think Thai, Mexican and Italian, for starters) and for those who love to be pampered.

Need more ideas? Grab a bottle of our special house olive oil or aged balsamic vinegar. Did you know adult coloring books and cards are all the rage? We have a plethora of them. Also, our Floral Department has amazing, live herb baskets filled with rosemary, thyme, and sage. See you in the aisles!



### Newport Gift Baskets

Say "gift basket" and the first thing that comes to mind is usually "borrrring," right?! Not if it's from Newport Avenue Market! Our gift baskets are funky and unique! Want a basket specifically for an extraordinary person or occasion? Give us the deets! Special diet? Local products only? Favorite colors, foods or beverages? Tell us your budget and we'll help you create the perfect basket.

And if you want to order one for yourself...we'll keep your secret!  
To order, call 541-382-3940.

# Shindig Secrets

Make your party fun by keeping things easy. Check out these bite-sized little morsels that make it easy for guests to eat while mingling with drink in hand.



## Lauren's Dates

1 package Medjool dates halved & pitted, 1 cup crème fresh, 1 cup blue cheese crumbles, 2/3 cup pine nuts, finely chopped chives, 1/2 cup balsamic reduction

**Directions:** In a bowl, cream together crème fresh and blue cheese. Fill date halves with cheese mixture. Lightly chop pine nuts and toast in a cast iron skillet. Sprinkle over cheese-filled dates on a serving platter. Garnish with chopped chives and a light drizzle of balsamic reduction (recipe online).

## Ham & Pickled Asparagus Wraps

1 large jar of pickled asparagus, 2 packages of our Gorgonzola Dip or an 8 oz. package of cream cheese, 1.5 lbs. sliced Boar's Head Ham (Smokemaster, Rosemary, Honey Baked or Black Forest), TIP: Ask our Deli to set the slicer on #8).

**Directions:** Lay a slice of ham on your cutting board. Spread with a light layer of the chunky gorgonzola spread, almost to the edge. Lay an asparagus spear on one end and simply roll it up. Chill until ready to eat. Makes 20. This is one of Rudy's faves, because he's a roll-up guy!

## Gorgonzola Pear Crostini

1 baguette, cut into 1/4" thick slices; extra virgin olive oil; 8-10 oz of our new Gorgonzola Dip (in the Deli); 15 oz can of pear halves in juice, drained (slice each half into thirds); 1 cup candied pecans and 2 tbsp fresh parsley (chopped)

**Directions:** Preheat oven to 400°F. Lightly brush 1 side of each baguette slice with olive oil, place in a single layer on a baking sheet and toast for 5-7 minutes or until just brown. Let cool. Spread or pipe the gorgonzola dip on the toasts. Top with pear slices and chopped pecans. Sprinkle with parsley.

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That's a wrap! Hope to see you at our our crib soon. We are open 7am-10pm every day.

Special Holiday Hours: Christmas Eve: 7am-6pm; Christmas Day: Closed; NYE: 7am-9pm  
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