



Create a Fun and Flavorful FALL GATHERING

Family Features

Autumn brings colorful foliage and perfect weather for entertaining indoors and out. As you plan your fall gatherings, consider stopping by your local farmers market to pick up all the ingredients necessary for preparing a savory home cooked feast that's sure to please any crowd. See how local inspiration and fresh ingredients led celebrity Chef Tim Love to create his most recent recipes.

Every fall, Chef Love takes inspiration from the end of summer harvest to create unique dishes, like his latest recipe for Balsamic Turkey Meatloaf with Balsamic Mayonnaise. Ripe fall vegetables are the inspiration for his Grilled Chicken Thighs with Sweet Potato-Balsamic Salad and his Grilled Brussels Sprouts with Balsamic Mayonnaise. All three recipes include Hellmann's® Creamy Balsamic Mayonnaise Dressing, which combines the rich, great taste of Hellmann's® that you love with a touch of sweet, aged balsamic vinegar.

Whether you're hosting a casual evening with friends or having the whole family over for a relaxing Sunday afternoon, these simple recipes are perfect for any occasion. Pair the dishes with clean table decor and your favorite refreshing beverages for an easy evening of entertaining. Carry a traditional theme throughout the table by using mismatched plates, cutlery and glasses. Tie napkins and cutlery together with twine, and then tuck in a little bouquet of fresh herbs from the garden to add a dash of color and homegrown goodness.

For a daytime gathering, take the dining table outside to enjoy the beautiful fall weather and final weeks of grilling season. Lay out a blanket for the kids to picnic, and add a few games to keep them entertained. Savor the season by enjoying delicious meals and lasting memories in the company of your loved ones. For more recipes, visit www.Hellmanns.com.

GRILLED BRUSSELS SPROUTS WITH BALSAMIC MAYONNAISE

A Chef Tim Love recipe
 Serves 4
 20 Brussels sprouts
 1/4 cup vegetable oil
 Salt and pepper
 1 red chile, minced
 1/4 cup Hellmann's® or Best Foods® Creamy Balsamic Mayonnaise Dressing

Preheat grill to medium high. Fill large saucepan half full of water and bring to a boil. Add Brussels sprouts and simmer for 4 minutes. Make water bath of half ice and water. Place sprouts in bath to cool quickly.

Cut in half lengthwise. Oil sprout halves. Season with salt and pepper. Grill for 1 minute each side. Top with minced chile. Serve with mayonnaise.



BALSAMIC TURKEY MEATLOAF

A Chef Tim Love recipe
 Serves 6
 1 1/2 pounds ground turkey
 1 cup bread crumbs
 2 tablespoons Dijon mustard
 1 white onion, diced
 1/2 cup Hellmann's® or Best Foods® Creamy

Balsamic Mayonnaise Dressing
 1 (8-ounce) can tomato juice
 3 tablespoons brown sugar
 1 tablespoon Worcestershire sauce
 Salt and pepper

Preheat oven to 350°F. Mix all ingredients, place in loaf pan and bake for 1 hour.

GRILLED CHICKEN THIGHS WITH SWEET POTATO BALSAMIC SALAD

Grilled Chicken Thighs with Sweet Potato-Balsamic Salad

A Chef Tim Love recipe
 Serves 4

Grilled chicken thighs:
 4 chicken thighs, skin removed
 Peanut oil
 2 tablespoons Tim Love Poultry Rub (or your favorite poultry rub)

Sweet potato-balsamic salad:
 2 cups large dice sweet potatoes
 3 strips cooked bacon, diced
 1/2 cup julienned onion
 1/2 cup minced red pepper
 1/2 cup Hellmann's® or Best Foods® Creamy Balsamic Mayonnaise Dressing
 Salt and pepper

Preheat grill to 400°F. Rub thighs with peanut oil and poultry rub. Place thighs on grill and close lid for 5 minutes. Open grill lid and flip chicken. Close lid and let cook for five more minutes until chicken is done (168°F).

Meanwhile, poach sweet potato in salted water for 5 minutes. Combine all ingredients and mix well. Season with salt and pepper.



KYNT
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 WEEKDAYS MONDAY-FRIDAY
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 7:40 am Applied Eng (Rick Duimstra)
 7:50 am Mfg Week (Carmen Schramm)
 8:20 am YAA (Jackie Quinn)

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