

FAVORITES REINVENTED WITH FLAVORFUL SURPRISES



Family Features

With spice consumption at an all-time high across America, it's an exciting time for flavor. According to the McCormick® Flavor Forecast® 2011, different tastes, textures and colors are mixed and matched to deliver fun and excitement to eating.

"We're seeing a more adventurous spirit in the kitchen — playful takes on America's favorites that bring both the comfort of familiarity and the energy of the unexpected," says Larry Tong, McCormick chef. "For example, a contemporary combination of mustard seed and vermouth sparks a martini-inspired steak kabob, complete with onion and olive garnishes."

Tong sees this lighthearted approach showing up in every course of the meal — right through to dessert. Taking a cue from the report's Herbes de Provence & Popcorn pairing, a deliciously creamy, no-bake cheesecake has a crust of playful and crunchy crushed popcorn accented with savory Herbes de Provence.

For more recipes and featured flavors, visit www.FlavorForecast.com.

DIRTY MARTINI STEAK KABOBS

MAKES 8 SERVINGS
(2 KABOBS AND 1 CUP SALAD EACH)

PREP TIME: 20 MINUTES
REFRIGERATE TIME: 2 HOURS
COOK TIME: 15 MINUTES

- 3 tablespoons McCormick Gourmet Collection Yellow Mustard Seed
- 3/4 cup dry vermouth
- 1/2 cup olive oil
- 1/4 cup fresh lemon juice
- 2 tablespoons honey
- 1 1/2 teaspoons grated lemon peel
- 2 tablespoons juice from green olives
- 1 1/2 teaspoons McCormick Gourmet Collection Sicilian Sea Salt
- 1 teaspoon minced garlic
- 1/4 teaspoon McCormick Gourmet Collection Coarse Grind Black Pepper
- 2 pounds boneless beef sirloin steak, cut into 1-inch cubes
- 16 small cippolini onions
- 16 large pimiento-stuffed green olives
- Mixed Greens with Mustard Vinaigrette (recipe sidebar)

1. Heat large nonstick skillet on medium heat. Add mustard seed; cook and stir 1 minute or until fragrant. Immediately pour out of hot pan to avoid over-toasting. Coarsely crush seeds using a rolling pin or a mortar and pestle. Reserve 1 tablespoon for the Mustard Vinaigrette (recipe sidebar).

2. Mix remaining mustard seed, vermouth, oil, lemon juice,

honey, olive juice, lemon peel, sea salt, garlic and pepper in large bowl until well blended. Reserve 1/4 cup of the marinade for brushing. Place remaining marinade in large resealable plastic bag or glass dish. Add steak; turn to coat well. Refrigerate 2 hours or longer for extra flavor.

3. Meanwhile, bring water to boil in small saucepan. Add onions; cook 5 minutes. Drain well. Cool onions slightly. Cut off top and bottom ends, then peel onions. Remove steak from marinade. Discard remaining marinade. Alternately thread steak, onions and olives onto 16 skewers.

4. Grill kabobs over medium heat 8 to 10 minutes or until steak is desired doneness, turning occasionally and brushing with reserved marinade. Serve kabobs with Mixed Greens with Mustard Vinaigrette.

CHEESECAKE TART WITH POPCORN CRUST AND BERRIES

MAKES 8 SERVINGS
PREP TIME: 20 MINUTES
COOK TIME: 10 MINUTES
REFRIGERATE TIME: 2 HOURS

- POPCORN CRUST:**
- 3 cups unsalted popped popcorn
 - 1/3 cup sugar
 - 6 tablespoons butter, melted



2 teaspoons McCormick Gourmet Collection Herbes de Provence

CHEESECAKE TART WITH BERRIES:

- 1 package (8 ounces) cream cheese, softened
- 1 cup mascarpone cheese
- 1 1/2 tablespoons honey
- 1/4 cup sugar
- 1 tablespoon cornstarch
- 1 teaspoon McCormick Gourmet Collection Herbes de Provence
- 1/3 cup water
- 1 teaspoon lemon juice
- 1 cup blueberries
- 2 cups mixed berries, such as blackberries, raspberries and strawberries

1. Preheat oven to 350°F. For the crust, place popcorn, about 1 cup at a time, in bowl of food processor or blender; cover.

Process until finely ground. Mix ground popcorn, 1/3 cup sugar, butter and 2 teaspoons Herbes de Provence in medium bowl until well blended. Press mixture firmly onto bottom of foil-lined 9-inch tart pan. Bake 8 to 10 minutes or until lightly browned. Cool completely on wire rack.

2. For the tart, mix cream cheese, mascarpone cheese and honey in medium bowl with electric mixer on medium speed until well blended. Spread evenly in prepared crust. Refrigerate at least 2 hours or until ready to serve.

3. Mix 1/4 cup sugar, cornstarch and 1 teaspoon Herbes de Provence in medium saucepan. Stir in water and lemon juice until well blended. Stir in blueberries. Stirring constantly, bring to boil on medium heat and boil 1 minute. Pour into medium bowl to cool slightly. Add remaining berries; toss gently to coat well.

Refrigerate until ready to serve. Remove tart from foil-lined pan. Cut into slices to serve. Top with berry mixture.

MIXED GREENS WITH MUSTARD VINAIGRETTE

Mix 1/3 cup lemon juice, 1/4 cup olive oil, 2 tablespoons crushed toasted McCormick Gourmet Collection Yellow Mustard Seed, 1 teaspoon dry vermouth, 1/2 teaspoon McCormick Gourmet Collection Ground Mustard and 1/4 teaspoon McCormick Gourmet Collection Sicilian Sea Salt in medium bowl with wire whisk until well blended. Set aside. Toss 8 cups mixed greens, 1 small red onion, thinly sliced, and 1/2 cup crumbled blue cheese in large bowl. Serve with vinaigrette.

Score Big With Game Day Recipes

Family Features

One of the most fun things about this time of year for my family is getting to cheer on our favorite sports teams. High school, college and professional — there's always a favorite to root for or an underdog to cheer on.

I like to serve up game time food that scores big on flavor. Pepper Jack Cheesy Mac puts a little kick into a family favorite with zesty southwest flavors. And Prime Time Pepperoni Pizza "Pie" is a touchdown when it comes to finding a meal that is easy to make and that everyone will enjoy.

For the neighborhood potluck party to the "big game," watch party at your house, find all the winning recipes you need at www.VeryBestBaking.com.

PEPPER JACK CHEESY MAC

MAKES 6 SERVINGS
2cups (8 ounces) dry elbow macaroni

- 2cups (8 ounces) shredded cheddar cheese
- 2cups (8 ounces) shredded Pepper Jack cheese, divided
- 1can (12 fluid ounces) Nestlé Carnation Evaporated Milk
- 1/2teaspoon ground black pepper
- 1/2 to 1 cup broken tortilla chips (your choice of color)
- 1/4to 1/2 teaspoon crushed red pepper (optional)

PREHEAT oven to 350°F. Lightly grease 2 1/2quart casserole dish.

COOK macaroni in large saucepan according to package directions; drain. Return to saucepan.

ADD cheddar cheese, 1 1/2 cups Pepper Jack cheese, evaporated milk and black pepper to macaroni; stir until combined. Pour into prepared casserole dish. Combine remaining 1/2 cup Pepper Jack cheese, tortilla chips and red pepper flakes in small bowl. Sprinkle over top. Cover tightly with foil.

BAKE for 20 minutes. Uncover;

bake for an additional 10 minutes or until lightly browned.

PRIME TIME PEPPERONI PIZZA

MAKES 8 SERVINGS

- 1unbaked 9-inch (4-cup volume) frozen pie shell
- 1package (8 ounces) shredded Italian-blend cheese, divided
- 2ounces thinly sliced pepperoni (about 20 to 30, 1 1/2- to 2-inch diameter slices), cut into quarters, divided
- 1can (12 fluid ounces) Nestlé Carnation Evaporated Milk
- 3large eggs, beaten
- 2tablespoons all-purpose flour
- 1teaspoon dried basil leaves
- 1/8teaspoon garlic powder

PREHEAT oven to 350°F. SPRINKLE 1 cup cheese and half of pepperoni pieces onto bottom of pie shell.

WHISK evaporated milk, eggs, flour, basil and garlic powder in medium bowl until blended. Pour mixture into pie shell. Sprinkle with remaining cheese. Decorate top with remaining pepperoni pieces and any other topping you like. Place quiche on baking sheet (if pie pan is made of aluminum foil).

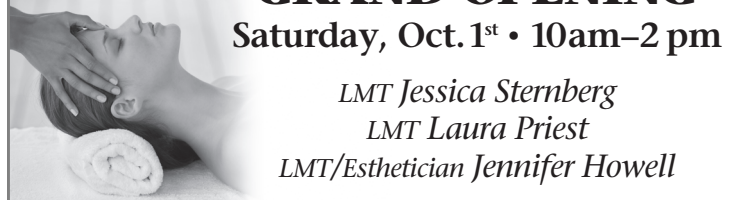
BAKE for 40 to 45 minutes or until knife inserted near center comes out clean. Cool for 5 minutes before serving.

TIP: Choose 1/4 cup of any of your favorite toppings (such as chopped onions, red or green peppers or sliced black olives) and add as topping with the remaining pepperoni pieces.



Yankton Massage & Skincare Clinic

GRAND OPENING
Saturday, Oct. 1st • 10am–2 pm



LMT Jessica Sternberg

LMT Laura Priest

LMT/Esthetician Jennifer Howell

TRIPP PARK PLAZA, 909 BROADWAY #7 • 605.689.1212

An apple a day can help keep the doctor away...

So we're giving a Hebda Family Produce apple away with every purchase during the week of Sept. 26-Oct. 1



ROGER'S
FAMILY PHARMACY
"A tradition of trust"

218 West 4th Street • Yankton, SD 57078 • (605) 665-8042

High School Students!
attend
Career Day
at Mount Marty College
Thursday, October 6th
Registration 9:30 am
Sessions begin at 10 & conclude at Noon

- Attend mini sessions on a variety of careers
- Explore your career options & get first-hand information from area professionals on careers you are interested in pursuing

- | | |
|-----------------------------|-----------------|
| Accounting | Nursing |
| Banking | Pharmacy |
| Graphic Design & Media Arts | Psychology |
| Law | Dentistry |
| Marketing | Theatre |
| Medicine | AND MUCH MORE!! |

To Register contact MMC Admissions Office at 855-686-2789 or 605-668-1545. Online registration at www.mtmc.edu
Check out Admissions Events

MOUNT MARTY
COLLEGE

1105 W. 8th St, Yankton, SD | 1-855-MtMarty | www.mtmc.edu

Be the Envy of Your Block
Decorate with items from
piepiperflowers
Check out our selection of Home Decor, Ribbons, Harvest Arrangements & Village Candles in scents good enough to eat!
Touch of Fall \$29⁹⁵
15th & Broadway • 665-7700 • www.piepipflowers.com