

MAKE MEAL MAGIC™

with Reynolds® this holiday season



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A woman with her hair in a ponytail, wearing a pink and white plaid shirt with ruffled details, is shown from the side in a kitchen setting. She appears to be working at a counter, with a glass measuring cup visible in the foreground. The background is softly blurred, showing kitchen cabinets and a countertop.

Get Inspired

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A photograph showing three brown eggs on a wooden cutting board. To the left, a stainless steel juicer is partially visible, with a clear plastic bag containing a green leafy vegetable. The background is a plain white wall. A dark blue banner with white stars is overlaid on the right side of the image.

Rise & Shine

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Kitchen Tip

Eggs are messy, but by using a slow cooker liner, you'll find clean up to be quick and easy—no soaking or scrubbing!



CRUSTLESS VEGETABLE QUICHE

Recipe by Jon Ashton, Contributing Editor of Parade and Dash magazines

PREP TIME: 15 MINUTES | COOK TIME: 3 HOURS | MAKES: 8 SERVINGS

This simple and versatile dish is perfect for a brunch or a light dinner. Plus, you can mix your ingredients in advance and refrigerate in your lined slow cooker so the quiche is ready to cook as soon as you are.

INGREDIENTS

- 8 large eggs
- 1 cup milk
- 1 cup flour
- 1½ teaspoons baking powder
- 2 cups chopped arugula
- 1½ cups crumbled feta cheese
- ¾ cup chopped roasted red bell peppers
- ¼ cup chopped sun-dried tomatoes
- ¼ cup chopped fresh basil leaves
- 1 tablespoon finely minced garlic
- ¼ teaspoon pepper (optional)

PREPARATION

1. **LINE** your 5- to 6-quart slow cooker with a **Reynolds® Slow Cooker Liner**.
2. **WHISK** together eggs, milk, flour and baking powder in a large bowl. Add arugula, feta cheese, peppers, tomatoes, basil, garlic and pepper, if desired. Season with salt and pepper.
3. **POUR** mixture into lined slow cooker.

COOK

1. **PLACE** lid on slow cooker and cook on high for 3 to 4 hours or low for 5 to 6 hours. Quiche is done when center reaches 160°F, is set and edges are golden brown.

RISE AND SHINE OATMEAL BREAKFAST BARS

Recipe by Jon Ashton, Contributing Editor of Parade and Dash magazines

PREP TIME: 25 MINUTES | COOK TIME: 20 MINUTES | MAKES: 12 SERVINGS

These delicious and healthy breakfast bars are a fun and easy on-the-go breakfast treat. With parchment paper, you can make a batch ahead of time so they're always on the ready!

INGREDIENTS

- 2 cups old fashioned oatmeal
- 1 cup chopped walnuts
- ¾ cup shredded coconut
- 2 tablespoons all purpose flour
- 1 cup dried cranberries
- 3 tablespoons unsalted butter
- ⅔ cup honey
- ¼ cup light brown sugar, packed
- ½ teaspoon salt
- 1 teaspoon cinnamon
- 1 ½ teaspoons pure vanilla extract

PREPARATION

1. PREHEAT the oven to 350°F.
2. LINE a 15x10-inch rimmed cookie sheet with **Reynolds® Parchment Paper**; set aside.
3. MIX the oatmeal, walnuts, and coconut in large bowl. Spread mixture onto a parchment-lined cookie sheet and bake for 10 to 12 minutes until lightly browned.
4. LIFT mixture from pan using ends of parchment; transfer it to a large mixing bowl and sprinkle with flour. Add cranberries. Set parchment lined baking sheet aside.

COOK

1. PLACE the butter, honey, brown sugar, salt, cinnamon and vanilla in a small saucepan and bring to a boil over medium heat. Cook and stir for one minute, then pour over oatmeal mixture.
2. POUR the mixture into the parchment-lined baking sheet. Lightly press the mixture with a spatula to even it out.
3. BAKE for 20 minutes, until light golden brown. Let cool to room temperature on cooling rack. Slide mixture from pan, using ends of parchment, onto cutting board. Cut into bars. Serve at room temperature.



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Kitchen Tip

Make these bars ahead of time for a midweek snack solution. Using parchment paper saves time as you can simply lift the sheet of parchment with the bars directly out of the baking sheet, eliminating a baked-on mess and time-consuming cleanup. Store extra bars in an airtight container layered with parchment paper so you can grab and go!

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Kitchen Tip

This frittata is a quick and easy recipe for busy mornings. Simply prepare the frittata in a non-stick aluminum foil-lined casserole dish, bake, and serve with ease. Aluminum foil is a versatile kitchen tool that makes mealtime—from prep to cooking and clean up to storage—easier.



EASY MEXICAN BREAKFAST FRITTATA

Recipe by Jon Ashton, Contributing Editor of Parade and Dash magazines

PREP TIME: 10 MINUTES | COOK TIME: 15 MINUTES | MAKES: 4 SERVINGS

Add spice to your breakfast table with this easy-to-prepare frittata. This dish can be quickly and easily assembled in a non-stick aluminum foil-lined casserole dish to be enjoyed in the morning.

INGREDIENTS

- 10 large eggs
- 6 tablespoons milk
- ½ cup grated Mexican cheese mix
- 1 tablespoon + 1 teaspoon of taco seasoning
- 4 tablespoons cilantro, chopped
- 2 tablespoons, finely chopped jalapenos (optional)
- 5 cups coarsely-crushed (by hand) tortilla chips
- Salsa
- Salt and pepper

PREPARATION

1. PREHEAT the oven to 375°F.
2. LINE an 8-inch casserole dish with Reynolds Wrap® Non-Stick Aluminum Foil.
3. WHISK the eggs, milk, cheese, chili powder, cilantro, and chopped jalapenos together until combined in a large bowl.
4. FOLD in the tortilla chips until they are completely covered in the egg mixture. Let stand for 10 minutes, until the tortilla chips soften slightly.
5. POUR into lined casserole dish.

COOK

1. PLACE frittata in oven and bake for 15-20 minutes until set and 165°F in center; a toothpick should come out clean.
2. REMOVE from oven.
3. SERVE topped with salsa, and season with salt and pepper to taste.

BRUNCH CASSEROLE

Recipe by Jon Ashton, Contributing Editor of Parade and Dash magazines

PREP TIME: 10 MINUTES | COOK TIME: 4 HOURS | MAKES: 8 SERVINGS

This delicious casserole is perfect for an afternoon brunch: it's filled with savory ingredients and cooks in just a few hours, so it's ready when guests arrive.

INGREDIENTS

- 1 package (20 ounces) refrigerated grated hash browns
- 8 strips cooked bacon, crumbled
- 1 cup cooked sausage, crumbled
- ¼ cup chopped basil
- ½ cup sharp cheddar cheese, shredded
- 2 medium tomatoes, diced
- 8 large eggs, beaten
- 2 cups milk
- 1 ½ teaspoons garlic salt
- 1 teaspoon paprika
- ½ teaspoon pepper

PREPARATION

1. LINE your 5- to 6-quart slow cooker with a **Reynolds® Slow Cooker Liner**.
2. COMBINE hash browns, bacon, sausage, basil, cheese, and tomatoes in a large bowl. Pour into lined slow cooker.
3. COMBINE eggs, milk, garlic salt, paprika and pepper in large bowl until blended; pour over hash brown mixture.

COOK

1. PLACE lid on slow cooker.
2. COOK on high for 3 to 4 hours or low for 6 to 8 hours, until casserole is set and reaches 160°F in center.

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Kitchen Tip

Using a slow cooker liner eliminates messy eggs sticking to your slow cooker and allows for easy clean up with no soaking or scrubbing.







Scrumptious Sides

SLOW COOKER CURRY BUTTERNUT SQUASH SOUP

Recipe by Jon Ashton, Contributing Editor of Parade and Dash magazines

PREP TIME: 20 MINUTES | COOK TIME: 3 HOURS | MAKES: 8 SERVINGS

Simple and seasonal, this recipe is effortless and is destined to become a family favorite!

INGREDIENTS

- 2 pounds butternut squash, peeled and cut into ½ inch pieces
- 2 large leeks, white and tender green parts, coarsely chopped
- 4 cups chicken stock
- 2 cloves garlic, peeled
- 1-3 teaspoons curry powder (to taste)
- 2 fresh thyme sprigs
- ⅔ cup sour cream
- ½ teaspoon salt
- ¼ teaspoon white pepper (optional)

PREPARATION

1. LINE your 5- to 6-quart slow cooker with a **Reynolds® Slow Cooker Liner**.
2. ADD butternut squash, leeks, chicken stock, garlic, curry powder, and thyme to your lined slow cooker.

COOK

1. PLACE lid on slow cooker and cook for 3 hours on high or 4 to 5 hours on low, or until squash is tender.
2. REMOVE thyme stems and throw away.
3. PLACE one-third to one-half of mixture at a time in a blender or food processor. Cover and blend on high speed until smooth. Return mixture to slow cooker. (Skip this step if you prefer soup to have a chunky consistency.)
4. STIR in sour cream and butter. Season with salt and pepper. Cover and keep warm on low.

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Kitchen Tip

Using a slow cooker liner offers easy cleanup with no soaking or scrubbing.





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Kitchen Tip

Parchment paper provides a mess-free way to shape, refrigerate and slice cracker and cookie dough without sticking to the rolling pin or dirtying your countertop. Plus, it ensures even baking.

SAVORY PARMESAN & ROSEMARY CRACKERS

Recipe by Jon Ashton, Contributing Editor of Parade and Dash magazines

PREP TIME: 10 MINUTES - ACTIVE; 1 HOUR - PASSIVE | COOK TIME: 10 MINUTES | MAKES: 36 SERVINGS

These savory Italian-inspired crackers will add a unique twist to your cookie collection. Serve them with salads or soup instead of bread.

INGREDIENTS

- 8 tablespoons unsalted butter, softened
- ¼ cup light brown sugar
- 1 cup all-purpose flour
- ¾ cup ground almonds
- ¼ cup parmesan cheese
- ½ teaspoon kosher salt
- 1 teaspoon fresh rosemary, chopped
- Pinch cayenne pepper

PREPARATION

1. CREAM butter and sugar on medium speed until light and fluffy (or use a stand mixer fitted with the paddle attachment on medium speed until light and fluffy).
2. ADD flour and ground almonds slowly, mixing thoroughly after each addition.
3. ADD the cheese, salt, rosemary, and cayenne pepper; mix for 30 seconds.
4. LINE your counter with a 15- x 18-inch sheet of **Reynolds® Parchment Paper**.
5. TURN the dough out onto the parchment-lined counter and divide it into quarters. Place one quarter of dough on an 8-inch sheet of parchment paper. Shape dough into a log measuring about 1 inch thick and 6 inches long. Wrap the log in the parchment paper; twist ends to close. Repeat with each quarter of dough to make four logs. Refrigerate logs until firm, about one hour.
6. PREHEAT the oven to 350°F and position the racks in the upper half of the oven.
7. UNWRAP dough and cut into ½-inch thick slices using a serrated knife. Place slices on a parchment-lined cookie sheet, spacing them about 1 inch apart.

COOK

1. BAKE for 10 to 12 minutes, until the edges appear golden brown.
2. SLIDE parchment paper with crackers onto a wire rack to cool.

BAKED HOMEMADE SWEET POTATO CHIPS

Recipe by Jon Ashton, Contributing Editor of Parade and Dash magazines

PREP TIME: 5 MINUTES | COOK TIME: 13-14 MINUTES | MAKES: 4 SERVINGS

Best served warm and right out of the oven, these sweet potato chips are a simple, wholesome snack your kids will love. Baking on aluminum foil ensures your chips won't get stuck to the baking sheet—and clean up will be fast and easy!

INGREDIENTS

- 2 medium sweet potatoes, scrubbed and sliced 1/8 inch thick using a mandolin, box grater or knife
- 1 tablespoon extra-virgin olive oil
- 2 teaspoons coarse salt
BBQ spice rub or
Parmesan cheese
(optional)

PREPARATION

- 1. PRE-HEAT oven to 450°F. LINE two 10x15-inch baking sheets with **Reynolds Wrap® Aluminum Foil**.
- 2. DIVIDE sliced sweet potatoes among baking sheets ensuring potatoes are not stacked.
- 3. BRUSH both sides of sliced sweet potatoes with olive oil.

COOK

- 1. BAKE 13-14 minutes until edges are brown. Remove chips with crispy brown edges and continue baking other chips, checking constantly and removing as edges brown.
- 2. SPRINKLE with salt and serve in basket. Add fun flavorings your family loves, like BBQ spice rub or Parmesan cheese.



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Kitchen Tip

Aluminum foil is a convenient tool for baking delicious chips every time. Potatoes won't stick to the pan and foil cuts down on cleanup time, making this recipe a go-to favorite.





The Main Event

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Kitchen Tip

Using an oven bag will trap in moisture and natural juices, and seals in the herbal citrus flavors. Not only is turkey tender every time, the bag itself cuts back on overall cooking time, as there's no need to continuously baste—and clean up is easy!



CITRUS HERB ROASTED TURKEY

Recipe by Jon Ashton, Contributing Editor of Parade and Dash magazines

PREP TIME: 20 MINUTES | COOK TIME: 3-4 HOURS | MAKES: 14 SERVINGS

This delicious new way to prepare turkey will make you wonder why you'd never thought of it before! Guests will be impressed by how moist your turkey tastes, leaving them begging for your secret.

INGREDIENTS

- 1 whole turkey, approximately 16-20 lbs.
- 1 tablespoon flour
- 2 celery ribs, chopped
- 1 large onion, chopped
- 2 tablespoons salted butter
- 2-3 tablespoons Italian seasoning
- 2 teaspoons salt
- 2 oranges, sliced into quarters
- 2 lemons, sliced into quarters
- 3 sprigs of rosemary
- 8 sage leaves
- Pepper

PREPARATION

1. PREHEAT oven to 350°F.
2. PLACE flour in **Reynolds® Oven Bag** and shake to coat; place the bag in a roasting pan. Add raw celery and onion to bag and; set aside.
3. COMBINE butter, Italian seasoning, and salt in small bowl; brush onto skin.
4. PLACE sliced orange, lemon, rosemary, and sage in cavity of bird.
5. PLACE turkey in bag on top of celery and onion.
6. CLOSE oven bag with nylon tie (included in package); cut six ½-inch slits in top of bag. Tuck ends of oven bag in pan.

COOK

1. BAKE for 3 to 3 ½ hours, or follow cook times on the turkey package. To confirm turkey is fully cooked, poke a meat thermometer through the oven bag and into the thickest part of the thigh (not touching bone). Thermometer should read 175°F.
2. REMOVE from oven. Let turkey rest in oven bag for 15 minutes.
3. CAREFULLY cut the oven bag open and remove the turkey using 2 carving forks, and place onto platter.
4. SLICE and serve.

BAKED MOSTACCIOLI

Recipe by Jon Ashton, Contributing Editor of Parade and Dash magazines

PREP TIME: 20 MINUTES | COOK TIME: 35 MINUTES | MAKES: 8 SERVINGS

This hearty comfort dish is super quick and easy for any weeknight meal.

INGREDIENTS

- 1 box (16 oz.) mostaccioli or ziti pasta
- 1 tablespoon olive oil
- 1 pound ground beef
- 1 onion, diced
- 4 garlic cloves, sliced
- 3 cups tomato sauce
- 1 cup cream or milk
- 1 pound fresh mozzarella, cut into ½-inch cubes
- ½ cup grated parmesan cheese
- 1 teaspoon dried basil
- 1 teaspoon dried oregano
- ¾ cup fresh breadcrumbs

PREPARATION

1. PREHEAT the oven to 350°F.
2. PLACE **Reynolds® 13 ¼ x 9 ⅝ -inch Reynolds Bakeware** lasagna pan on a baking sheet and set aside.
3. COOK pasta according to package instructions for al dente. Remove, drain and rinse in cold water. Drain again and place in large mixing bowl.
4. HEAT olive oil on medium high in large pot. Add ground beef, onions and garlic. Cook, stirring frequently, until the meat is no longer pink.
5. ADD the pasta, tomato sauce, cream, mozzarella, Parmesan, and dried herbs to meat mixture; stir until mixed well.
6. POUR pasta mixture into Bakeware. Sprinkle breadcrumbs over top.

COOK

1. BAKE in oven for 35 to 40 minutes, until bubbling and crusty on top.
2. REMOVE from oven and serve immediately.



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Kitchen Tip

Even the messiest of meals slice and come out clean when you use disposable bakeware. Plus, pans dress up on-the-go dishes.

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Kitchen Tip

Roasting a pork loin on pan lining paper with an aluminum foil tent will trap in the roasted flavor, minimize cleanup and ensure your food stays moist and delicious.



HERB AND GARLIC ROASTED PORK LOIN

Recipe by Jon Ashton, Contributing Editor of Parade and Dash magazines

PREP TIME: 10 MINUTES | MARINADE TIME: 2 HOURS | COOK TIME: 10-15 MINUTES | MAKES: 6 SERVINGS

Friends and family will rave about this juicy and delicious pork roast.

INGREDIENTS

- ½ cup fresh lemon juice
(about 4 lemons)
- 3 tablespoons olive oil
- 2 tablespoons soy sauce
- 2 tablespoons honey
- 6 garlic cloves, minced
- 1 tablespoon lemon zest
grated
- 1 ½ tablespoons minced
fresh rosemary leaves
- 1 tablespoon chopped
fresh thyme leaves
- 2 pork tenderloins (about
1 pound each)
- Freshly ground salt and
black pepper (optional)

PREPARATION

1. COMBINE lemon juice, olive oil, soy sauce, honey, minced garlic, lemon zest, rosemary and thyme in a large slider-top plastic bag; gently squeeze bag to blend ingredients. Place bag in a rectangular dish and close. Add pork to bag. Close bag and turn to coat the pork.
2. REFRIGERATE pork at least 2 hours to marinate.
3. PREHEAT the oven to 400°F. Line a large baking dish with **Reynolds Wrap® Pan Lining Paper**.
4. REMOVE the tenderloins from the marinade and place in lined baking dish; discard marinade. Season pork with salt and pepper, if desired.

COOK

1. PLACE a foil tent over pork by placing a sheet of **Reynolds Wrap® Aluminum Foil** over dish, leaving 1 inch between top of the pork and foil for heat circulation. Crimp foil onto long sides of baking dish.
2. COOK 20 minutes. Remove foil tent and continue roasting for 10 to 15 minutes or until meat thermometer in center of pork reads 150°F.
3. COVER meat with a clean sheet of foil and let rest for 10 minutes.

VEGETABLE LASAGNA WITH SPINACH AND MUSHROOMS

Recipe by Paula Jones, *bell'alimento*

PREP TIME: 30 MINUTES | COOK TIME: 1 HOUR | MAKES: 9 PIECES

This vegetarian version of lasagna is a fantastic twist on a classic recipe. It's delicious, filling and certain to become a new family favorite. Plus, using aluminum foil helps prevent the lasagna from sticking to the pan and alleviates messy clean up.

INGREDIENTS

FOR THE BÉCHAMEL SAUCE:

- ¼ cup unsalted butter
- ¼ cup all purpose flour
- 2 ½ cups whole milk
- Kosher salt and pepper
- Fresh nutmeg, to taste

FOR THE LASAGNA:

- 3-4 tablespoons extra virgin olive oil
- 2 shallots, minced
- 2 cloves garlic, minced
- 16 ounces fresh mushrooms, cleaned, sliced or quartered
- 20 ounces frozen spinach, thawed, drained and squeezed to remove all liquid
- 15 ounces whole milk ricotta
- 1 egg
- 9 no boil lasagna noodles
- 2 cups grated mozzarella

PREPARATION

1. LINE a deep sided 9 x 13 baking dish with **Reynolds Wrap® Aluminum Foil**. Set aside.
2. PREHEAT oven to 400°F.

COOK

1. MELT butter over medium heat in a heavy bottom sauce pan. Add flour. Stir to combine and form a roux. Slowly add milk and whisk together until sauce thickens. Season with salt, pepper and nutmeg. Set béchamel sauce aside.
2. HEAT olive oil over medium-high heat in a large sauté pan until oil slightly smokes. Add shallots and cook until translucent. Add garlic and mushrooms. Season with salt and pepper. Cook until softened. Add spinach. Stir to combine. Season with salt and pepper. Set aside.
3. ADD ricotta and egg into a small bowl while the vegetable mixture is cooking. Season with salt and pepper. Mix to combine. Set aside.
4. PLACE a spoonful of béchamel sauce onto foil-lined dish. Spread three lasagna noodles over the top. Evenly spread on ricotta mixture, followed by the vegetable mixture, then the béchamel sauce and finish by sprinkling on one-third of the mozzarella. Continue for two additional layers, ending with a layer of noodles, béchamel and mozzarella.
5. COVER with additional aluminum foil. Bake for approximately 45 minutes. Uncover and continue cooking an additional 10-15 minutes OR until top is golden.
6. REST lasagna for minimum 15 minutes prior to slicing.

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Kitchen Tip

Prepare your lasagna ahead of time in a foil-lined pan. When you're ready to eat simply take it out of the freezer and pop it in the oven. Your meal will taste as if it was prepared that day, saving you time while avoiding the messy cleanup!





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Kitchen Tip

Use foil baking cups (doesn't require a muffin tin) for cooking and easy clean up at dinner time. Individual servings create portion control and individualized dinner mains.

INDIVIDUAL TURKEY MEATLOAVES

Recipe by Ashton Keefe, AshtonKeefe.com

PREP TIME: 15 MINUTES | COOK TIME: 25 TO 30 MINUTES | MAKES: 6 “CUPCAKES”

Individual Turkey Meatloaves are made with turkey breast and pantry staples for a fast and healthy family weeknight dinner. Using stand-alone foil baking cups creates individual servings (perfect for kids and portion control!) and little clean up.

INGREDIENTS

- 1 sautéed onion
- ¼ cup Worcestershire sauce
- 1 teaspoon dried oregano
- 1 teaspoon tomato paste
- 1 tablespoon low-sodium chicken broth, or water
- 1 teaspoon fine sea salt
- 1 clove garlic, grated on a microplane
- 1 egg, whisked
- 1 pound ground turkey breast
- 1 cup panko bread crumbs
- ½ cup ketchup

PREPARATION

1. PREHEAT oven to 350° F.
2. PLACE six **Reynolds® Foil Baking Cups** on a sheet tray.
3. MIX onion, Worcestershire sauce, oregano, tomato paste, chicken broth, salt and garlic until combined. ADD whisked egg to mixture and combine.
4. ADD turkey breast and bread crumbs to the mixture and, using your hands, work the meatloaf until all the ingredients are fully incorporated.
5. BALL mixture into six even loaves and place in baking cups.
6. BRUSH each meatloaf with desired amount of ketchup.

COOK

1. COOK meatloaf cupcakes for 25 to 30 minutes until the internal temperature of the meatloaves reach 165° F.
2. SERVE warm.

SHEPHERD'S PIE WITH MUSHROOM GRAVY

Recipe by Sarah Glycer, Daisy At Home

PREP TIME: 15 MINUTES | COOK TIME: 10 MINUTES | MAKES: 1 8-INCH PIE

Shepherd's Pie is one of the most comforting dishes you can bring along to family dinner, holiday celebration, or potluck. It is sure to be a hit with every crowd, and with Reynolds's disposable bakeware, you can bake, transport and serve right out of the same pan!

INGREDIENTS

- 2 large russet potatoes, peeled and diced
OR 2 large sweet potatoes, peeled and diced
- 4 tablespoons unsalted butter, divided
- ½ cup milk or heavy cream, divided
- 1 tablespoon kosher salt, divided
- 1 teaspoon freshly ground black pepper, divided, optional
- 1 pound ground lamb or beef
- 1 yellow onion, diced small
- 2 large carrots, diced small
- 2 celery stalks, diced small
- 1 garlic clove, minced
- 1 cup fresh or frozen, defrosted, green peas
- 1 cup sliced button or crimini mushrooms
- 1 tablespoon flour

PREPARATION

1. PLACE the potatoes, or sweet potatoes, in a large saucepot and cover with water. Bring to a boil over medium-high heat, until the potatoes are fork tender. About 8-10 minutes.
2. DRAIN the potatoes and place back into the pot. Add 2 tablespoons of the butter, 2 tablespoons of the heavy cream, and 1 teaspoon of the salt. Mash with a potato masher, ricer, or electric mixer until smooth and creamy. Set aside.
3. While the potatoes are boiling, BROWN the ground meat. Place the lamb or beef in a large sauté pan over medium-high heat. Season with 1 teaspoon kosher salt and ½ teaspoon black pepper. Cook, stirring and breaking the meat into small chunks, until well browned, about 7 minutes.
4. PLACE the meat in the **Reynolds® Disposable Bakeware**, and set aside.
5. WIPE the sauté pan of excess grease, leaving a thin layer just to coat the pan. Add the onions, carrots, celery, and garlic, and sauté until the onions are translucent, about 5 minutes. Season with the remaining 1 teaspoon kosher salt and ½ teaspoon black pepper. Add to the bakeware on top of the meat. (You can mix the meat and vegetables together if desired.)
6. In the same pan, MELT 1 tablespoon of butter, add the mushrooms and sauté until soft, about 5 minutes. Make a well in the center of the pan, add the remaining 1 tablespoon of butter, sprinkle with the flour and stir until it is melted and a paste forms.
7. POUR the remaining milk or heavy cream over the mushrooms and whisk to smooth out any lumps from the butter/flour mixture. Cook until thick, about 2 minutes. Pour all over the top of the meat and vegetables.
8. SPREAD the mashed potatoes, or sweet potatoes, over the top of the Shepherd's Pie, and place in the oven until slightly golden brown and heated through, about 15 minutes.
9. SERVE directly from the disposable bakeware!

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Kitchen Tip

Bake, transport and serve right from the pan!





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Kitchen Tip

Save your time and energy on clean up by using a slow cooker liner for your favorite comfort foods.

SLOW COOKER HOLIDAY HAM WITH PINEAPPLE GLAZE

Recipe by Susan Whetzel, DOUGHMESSTIC

PREP TIME: 15 MINUTES | COOK TIME: 3-6 HOURS | MAKES: 10-12 SERVINGS

Everyone loves seeing ham on the holiday table, so why not deliver it with a little extra flair? The addition of citrus juices and zest in this traditional glazed ham recipe will leave your family wanting more! No one has to know how easy it was to make this recipe with a slow cooker and a slow cooker liner. Instead of having to scrub dishes after dinner, all you have to do is empty the liner and walk away. You'll be free to spend time with the people you love.

INGREDIENTS

- 5-7 pound fully cooked ham, bone in
- 1 cup light brown sugar, packed
- 1 ½ teaspoons whole cloves
- 1 orange, zest and juice of
- 1 lemon, zest and juice of
- 1 lime, zest and juice of
- 1 ½ cups crushed pineapple
- 2 teaspoons ginger

PREPARATION

1. LINE a 5-6-quart slow cooker with a Reynolds® Slow Cooker Liner.
2. SPREAD brown sugar evenly across bottom of lined slow cooker.
3. ADD cloves to sugar.
4. PLACE ham in slow cooker, cut side down.
5. POUR orange, lemon, and lime juices over ham.
6. RUB all zests evenly over the ham.
7. ADD ginger to pineapples and pour over the prepared ham.

COOK

1. COVER and cook on low-heat setting for 5-6 hours or on high-heat setting for 3 to 4 hours.
2. CAREFULLY remove lid to allow steam to escape. Baste every 30-45 minutes, if desired. (This is optional)
3. REMOVE ham from slow cooker, top with juices, if desired. (Do not lift or transport liner with food inside.)



A close-up photograph of a wooden cutting board. In the foreground, a silver spoon lies horizontally. To the left, a red bowl is partially visible, its rim coated with white sugar. Scattered across the board are several dark chocolate chips. In the background, two golden-brown, crescent-shaped pastries are visible. A dark blue banner with white text is overlaid on the center of the image.

Decadent Delights

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Kitchen Tip

Line your tray with parchment paper to prevent cookies from sticking when baking. After dipping cookies in chocolate, place them on parchment paper to harden; they'll peel right off and all you'll have to do is toss out the paper!



CHOCOLATE DIPPED ALMOND COOKIES

Recipe by Jon Ashton, Contributing Editor of Parade and Dash magazines

PREP TIME: 10 MINUTES | COOK TIME: 10 MINUTES | MAKES: 18 TO 20 COOKIES

These wafer-thin cookies dipped in chocolate are truly addicting. They're sure to be crowd pleasers year-round.

INGREDIENTS

- 2 tablespoons melted butter or canola oil
- 2 large egg whites
- $\frac{3}{4}$ cup confectioners' sugar
- 2 $\frac{3}{4}$ cups sliced almonds
- 1 teaspoon orange zest (about $\frac{1}{2}$ of a medium orange)
- 1 teaspoon lime zest (about 1 lime)
- 1 cup melted milk chocolate

PREPARATION

1. PREHEAT the oven to 350°F.
2. LINE a cookie sheet with **Reynolds® Parchment Paper**; brush lightly with melted butter or canola oil.
3. GENTLY STIR the egg whites, confectioners' sugar, sliced almonds, and orange and lime zests in a medium bowl until thoroughly mixed.
4. DROP tablespoon-sized mounds of the almond mixture on the parchment lined cookie sheet, spaced about three inches apart. Use spoon to flatter each mound as thin as possible without creating too many gaps between the sliced almonds. They should be about 2 inches in diameter.

COOK

1. BAKE for about 10 to 13 minutes, until the cookies are golden brown.
2. COOL cookie sheet for 1 minute on cooling rack; then slide parchment with cookies from cookie sheet onto cooling rack to cool completely. Dip, brush or drizzle each cookie with melted chocolate.

SLOW COOKER CHOCOLATE PECAN BREAD PUDDING

Recipe by Jon Ashton, Contributing Editor of Parade and Dash magazines

PREP TIME: 25 MINUTES | COOK TIME: 2 HOURS | MAKES: 10 SERVINGS

On cold winter nights, nothing warms the soul more than a delicious bread pudding.

INGREDIENTS

- 6 large eggs, lightly beaten
- 3 cups whole milk
- ¼ cup heavy cream
- 1 ½ cups packed light brown sugar
- ½ cup chopped pecans
- ½ cup dried sweetened cranberries
- ¼ cup cocoa powder
- 1 tablespoon vanilla extract
- 1 ½ teaspoon cinnamon
- 8 ounces semisweet chocolate, grated or finely chopped
- 1 loaf (16 ounces) Italian bread, cubed
- Whipped topping (optional)

PREPARATION

1. **LINE** your 5- to 6-quart slow cooker with a **Reynolds® Slow Cooker Liner**.
2. **COMBINE** and whisk eggs, milk, cream, sugar, pecans, cranberries, cocoa powder, vanilla, and cinnamon in a large bowl.
3. **STIR** in chocolate and bread to bowl and let it sit for five minutes.

COOK

1. **POUR** mixture into a lined slow cooker and cover.
2. **COOK** for 2 to 3 hours on high or 4 to 6 hours on low, until center temperature reaches 160°F and a toothpick inserted in center comes out clean. Remove lid for 10 minutes before serving. Serve warm with whipped topping.



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Kitchen Tip

Make your bread pudding in a slow cooker! By using a slow cooker liner, you'll save time on cleanup.

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Kitchen Tip

Use parchment paper to help prevent baked on mess from the chocolate and caramel and create evenly baked cookies every time. Keep the cookies on top of the parchment paper while drizzling the melted chocolate to keep the drips contained.



SALTED CARAMEL CHOCOLATE CHIP COOKIES

Recipe by Emily Caruso, Jelly Toast

PREP TIME: 20 MINUTES | COOK TIME: 13 MINUTES | MAKES: 33 SERVINGS

Chocolate chip cookies are a classic, crowd pleasing treat. These Salted Caramel Chocolate Chip Cookies are a delightful twist on this favorite, incorporating sweet caramel-filled chocolate candies, dark chocolate chips and a drizzle of melted chocolate. The finishing sprinkle of sea salt creates a fabulous sweet and salty combination that will please the entire family. Baking these cookies on parchment paper ensures even baking and speedy clean up.

INGREDIENTS

- 2 ½ cups unbleached, all-purpose flour
- 1 teaspoon kosher salt
- ½ teaspoon baking powder
- ½ teaspoon baking soda
- 2 sticks (1 cup) unsalted butter, softened
- 1 cup packed light brown sugar
- ½ cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 cup dark chocolate chips
- 1 cup mini caramel filled chocolate candies (such as Rolos)
- 1 cup dark chocolate chips, melted
- Sea salt

PREPARATION

1. LINE a baking sheet with **Reynolds®Parchment Paper**.
2. HEAT oven to 350°F.
3. WHISK together flour, kosher salt, baking powder and baking soda in a large bowl; set aside.
4. MIX butter, light brown sugar and granulated sugar together in the bowl of an electric mixer until light and fluffy; about 3 minutes.
5. BEAT in eggs, one at a time, mixing well between each egg. Add vanilla and beat until incorporated.
6. ADD reserved flour mixture to the butter mixture slowly, mixing gently until ingredients are just incorporated.
7. FOLD in caramel filled chocolate candies and chocolate chips, gently, until mixed throughout the dough.
8. COVER and CHILL in refrigerator for 2 to 24 hours.
9. ROLL 2 tablespoons dough, into a ball, covering candies with dough.
10. PLACE balls on parchment lined baking sheets.

COOK

1. BAKE cookies for 12 to 14 minutes or until edges are starting to brown.
2. COOL cookies for 5 minutes on baking sheets and then slide parchment paper with cookies onto wire racks to cool completely.
3. DRIZZLE cooled cookies with melted chocolate and sprinkle lightly with sea salt. Chill cookies until chocolate is set.

HOLIDAY PEPPERMINT CUPCAKES

Recipe by Jon Ashton, Contributing Editor of Parade and Dash magazines

PREP TIME: 15 MINUTES | COOK TIME: 19 MINUTES | MAKES: 36 CUPCAKES

Simple and seasonal, these cupcakes are perfect for your next holiday soiree.

INGREDIENTS

- 3 cups cake flour
- ¼ cup white chocolate, finely chopped
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon kosher salt
- 1 ½ cups (3 sticks) unsalted butter, softened
- 2 cups sugar
- 6 large eggs
- 1 cup buttermilk
- 1 teaspoon peppermint extract
- 1 teaspoon pure vanilla extract
- 2 cups of your favorite vanilla frosting
- 1 cup crushed hard peppermint candies

PREPARATION

1. **PREHEAT** oven to 350°F. Line muffin pans with **Reynolds® StayBrite® Baking Cups**.
2. **SIFT** together the flour, white chocolate, baking powder, baking soda, and salt in a medium bowl; set aside.
3. **CREAM** the butter and sugar in a large bowl on high speed until light and fluffy. Set mixer to low speed. Add the eggs, buttermilk and peppermint and vanilla extracts. Mix until incorporated. Slowly add in the flour mixture until combined.
4. **SPOON** batter into baking cups, filling about ⅔ full (about 3 tablespoons of batter).

COOK

1. **BAKE** for 19 to 22 minutes, until the tops are brown and a toothpick comes out clean. Cool in the pan for 15 minutes. Remove to a baking rack and cool completely.
2. **FROST** cupcakes with vanilla frosting.
3. **SPRINKLE** or dip frosted cupcakes with crushed hard peppermint candies.



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Kitchen Tip

Baking cups eliminate the need to grease muffin pans, saving time in the kitchen. Plus, StayBrite colors won't fade, so your cupcakes will look as festive as the rest of your holiday décor!

A glass of milk and a plate of cookies on a striped tablecloth. The glass is in the upper left, and the plate with two cookies is in the lower right. The background is a blue and white striped tablecloth.

Reynolds

Kitchen Tip

Use two sheets of parchment paper to roll out cookie dough, preventing dough from sticking to the counter. Plus, cookies bake evenly on parchment paper and release from the paper with ease without adding grease or cooking spray. And because you bake right on the paper, clean up is a breeze.

CINNAMON SUGAR COOKIES

Recipe by Jon Ashton, Contributing Editor of Parade and Dash magazines

PREP TIME: 1 HOUR AND 10 MINUTES | COOK TIME: 9 MINUTES | MAKES: 4 DOZEN COOKIES

This recipe offers the perfect balance of butter, flour, sugar and vanilla—plus, you spice it up with cinnamon or your favorite sweet seasoning.

INGREDIENTS

- 10 tablespoons butter, softened
- $\frac{3}{4}$ cup white sugar
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- 1 large egg
- 1 tablespoon half and half
- 1 $\frac{1}{2}$ teaspoons vanilla
- 2 cups all-purpose flour
- $\frac{3}{4}$ teaspoon ground cinnamon*

**Substitute with pumpkin pie spice or Chinese five-spice for other variations of these spiced cookies.*

PREPARATION

1. CREAM butter on high speed for 30 seconds in a large bowl.
2. ADD sugar, baking powder, and salt. Beat until combined, scraping sides of bowl occasionally. Beat in egg, half and half, and vanilla until combined.
3. ADD flour and cinnamon to the mixer slowly. Make sure dough is evenly mixed.
4. WRAP dough in **Reynolds® Parchment Paper** and place in a sealed plastic bag; refrigerate until chilled, about 1 hour.
5. ROLL out dough $\frac{1}{8}$ -inch thick between 2 lightly floured sheets of parchment paper.
6. CUT dough with 2-inch cookie cutters and place on parchment-lined cookie sheets about 1 inch apart.

COOK

1. BAKE for 9 to 11 minutes or until edges are very light brown. Slide parchment paper with cookies onto cooling rack; cool.
2. DECORATE as desired. Store in an airtight container for up to 5 days.

EASY HOMEMADE PUMPKIN PIE

Recipe by Jon Ashton, Contributing Editor of Parade and Dash magazines

PREP TIME: 20 MINUTES | COOK TIME: 50 MINUTES | MAKES: 8 SERVINGS

A delicious twist on a classic favorite, this recipe is sure to be a hit during the holiday season.

INGREDIENTS

- 1 pre purchased piecrust for a 9-inch pie pan
- 2 cups uncooked dried beans
- 1 (15 ounce) can of pumpkin puree
- 4 large eggs, lightly beaten
- $\frac{3}{4}$ cup light brown sugar, lightly packed
- $\frac{1}{2}$ teaspoon ground cinnamon
- $\frac{1}{4}$ teaspoon ginger
- $\frac{1}{4}$ teaspoon ground nutmeg
- $\frac{1}{2}$ teaspoon kosher salt
- 2 teaspoons grated orange zest
- $\frac{3}{4}$ cup heavy cream
- $\frac{3}{4}$ cup whole milk
- Whipped cream (optional)

PREPARATION

1. PREHEAT oven to 400°F.
2. LINE a 9-inch **Reynolds® Bakeware** pie pan with the store-bought piecrust dough; crimp edge around rim of pie pan. Place pan with dough on a sturdy baking sheet.
3. PLACE 12-inch sheet of parchment paper over dough in pie pan. Carefully pour dried beans into center of parchment paper; spread beans into an even layer. Bake 15 minutes, until edges of crust start to brown. Lift parchment sheet with beans from crust and toss. Set piecrust on wire rack to cool.
4. WHISK together the pumpkin, eggs, brown sugar, cream, milk, orange zest, cinnamon, salt, ginger, and nutmeg, in a large bowl until completely blended. Pour the filling into the baked piecrust.

COOK

1. BAKE for 50 to 55 minutes, until the filling is set in the middle and a toothpick inserted in the center comes out clean.
2. COOL completely on wire rack. Serve with a dollop of whipped cream (optional).

Reynolds®

Kitchen Tip

Disposable bakeware is perfect for baking and transporting pies to parties and family gatherings. The no-stick surface makes pie easy to remove from the pan, and the design dresses up on-the-go desserts.





MAKE MEAL MAGIC™

with Reynolds® this holiday season

Save Time in the Kitchen and Enjoy More Time with Family

This season, preparing your holiday menu is simpler than you think, thanks to time-saving tips from Reynolds®. Designed to make your cooking easier, faster and better, these tricks work for a myriad of iconic holiday dishes—from classic desserts to delicious comfort foods.

10 TIPS

TO SAVE TIME IN THE KITCHEN THIS HOLIDAY SEASON

1

RISE AND SHINE BREAKFAST OATMEAL BARS

Hardened brown sugar can still be used for your holiday baking. Soften it by wrapping it in aluminum foil and baking at 300°F for 5 minutes. Measure before it cools.

2

EASY MEXICAN BREAKFAST FRITTATA

Eggy, cheesy holiday brunch dishes call for foil. The food will lift right off instead of clinging to the pan.

3

SLOW COOKER CURRY BUTTERNUT SQUASH SOUP

Spend more time with guests and less time in the kitchen by preparing hearty soups in a lined slow cooker. Plus, clean-up is a breeze.

4

CITRUS HERB ROASTED TURKEY

Roast your Thanksgiving turkey in a Reynolds® Oven Bag. It holds up to 24 pounds and makes clean-up a snap.

5

VEGETABLE LASAGNA WITH SPINACH AND MUSHROOM

Prep and cook your lasagna in a foil-lined pan so you and your family can enjoy eating this classic recipe—not cleaning it up.

6

SLOW COOKER HOLIDAY HAM WITH PINEAPPLE GLAZE

Save valuable oven space by making your holiday ham in a slow cooker and outfitted with a slow cooker liner for easy clean-up.

7

CHOCOLATE DIPPED ALMOND COOKIES

Lining your pan with Reynolds® parchment paper for holiday cookies or candies will ensure your treats are baked evenly and slide right off without breaking.

8

HOLIDAY PEPPERMINT CUPCAKES

Reynolds® Foil or Staybright® Baking Cups hold their shape and allow you to make Christmas cupcakes on a baking sheet instead of a hard-to-clean muffin pan.

9

CINNAMON SUGAR COOKIES

Use parchment paper as a pastry bag—just roll into a cone, add icing, hold firmly, and squeeze gently to pipe designs onto your freshly baked cookies.

10

EASY HOMEMADE PUMPKIN PIE

Bake your pumpkin pie in a Reynolds® Disposable Pie Pan and you'll have one less dish to clean.

For more Meal Magic tips, go to ReynoldsKitchens.com