# DESSERTS



### CHOCOLATE PECAN PIE \$15.99 Each Serves 5-6

This decadent and rich pie is a real treat. Made with organic agave nectar instead of corn syrup! Ingredients: Filling; Pecans, \*Brown Sugar, Dark Chocolate Chips, \*Agave Nectar, +Eggs, \*Butter, Vanilla Extract, Sea Salt Crust: Brown Rice Flour, Water, \*Palm Fruit Oil, \*Evaporated Cane Syrup, Tapioca Starch, Potato Starch, Sea Salt, Baking Powder, Guar Gum



#### GINGER PEAR PIE \$14.99 Each Serves 5-6

The lemony brightness of this is just a lovely pairing with the light sweetness of organic pears and the spicy of warmth of the ginger.

Ingredients: Filling: Bartlet Pears, \*Brown Sugar, \*+Maple Syrup, \*Crystalized Ginger, \*Cornstartch, \*Lemon Juice, Lemon Zest, Sea Salt, Baking Soda, Ginger, \*Cinnamon, \*Cloves, Sea Salt

Topping: Gluten Free Flour, \*Wheat Free Rolled Oats, \*Brown Sugar, \*Butter, Sea Salt

Crust: Brown Rice Flour, Water, \*Palm Fruit Oil, Evaporated Cane Syrup, Tapioca Starch, Potato Starch, Sea Salt, Baking Powder, Guar Gum How to Order

Look for our clipboard at the customer service desk to place your orders

When filling out your order, be sure to mark:

- First & Last name
- Phone Number to reach you
- Date you plan to pick up your order
- How many of each item you wish to order

Pre-order by Sunday, Nov 18th

# The week of Thanksgiving, we will:

- Give you a courtesy call to confirm your order a day before pickup
- Have your order packaged and ready for pickup by 8am on the pick up day selected
- Staff members will be near the meat department ready to hand over your order

# CO OP MADE Holiday Sides & Desserts ORDERING GUIDE





1 (802) 388-7276 middlebury.coop

LOCAL \*= ORGANIC



#### **BUTTERNUT SQUASH SOUP** \$9.49 Per Quart Serves 4-6

A customer favorite, our butternut squash soup uses locally grown sweet potatoes, maple syrup, organic dairy and of course butternut squash.

Ingredients: \*Butternut Squash, \*+Onions, \*+Sweet Potato, \*+Cream, \*Butter, \*+Maple Syrup, \*Apple Cider Vinegar, \*Thyme, \*Sage, \*Black Pepper, Sea Salt



#### **RED SKIN MASHED POTATOES** \$5.99 Each Serves 4-6

This classic side dish is made with locally grown potatoes, local dairy and lots of flavor. Ingredients: \*+Red Potatoes, +Whole Milk, +Sour cream, + Butter, \*Lemon Juice, Sea Salt, \*Black Pepper



**TURKEY GRAVY** \$4.99 Each Serves 4 Local Turkey drippings load this gravy full of flavor. Ingredients: +Turkey, \*+Flour, \*Pepper, Salt



# **ROASTED BUTTERNUT SQUASH** \$12.99 Per Quart Serves 5-6

Organic butternut squash simply prepared tossed in black pepper, sea salt and roasted till sweet and tender.

Ingredients: \* Butternut Squash, \*Extra Virgin Olive Oil, Sea Salt, \*Black Pepper



## STUFFING \$5.99 each Serves 5-6

Classic stuffing with fresh sage and fresh garlic. Traditional and herbaceous. Ingredients: +Bread Crumbs, Onions, Celery, \*Veggie Stock, \*Sunflower Oil, Fresh Sage, \*Garlic, \*Thyme, Sea Salt, \*Black Pepper

+ = LOCAL \*= ORGANIC

Reheating instructions for all items are available upon request



#### WILD RICE SALAD \$5.99 Each Serves 4-6 Earthy flavors of the wild rice blend compliment the sweet fruitiness of currants in this versatile side dish. Ingredients: \*Wild Rice, Dried Currants.

Water, \*Sunflower Oil, Sea Salt



#### **ROASTED BRUSSEL SPROUTS** \$12.99 Each Serves 4-5

Fresh Brussel Sprout halves tossed with olive oil, lightly seasoned with salt and pepper, and roasted till tender

Ingredients: Brussel Sprouts, \*Extra Virgin Olive Oil, \*Black Pepper, Sea Salt



#### **CRANBERRY SAUCE WITH DRIED FIGS** \$7.49 Each Serves 4

This sweet and tangy cranberry sauce is made with locally grown cranberries. It has a unique twist with the addition of figs, an unexpected and wonderful combination. Ingredients: +Cranberries, \*Evaporated Cane Sugar, \*Cranberry juice, \*Orange Juice, \*Figs, \*Brown Sugar, \*Rosemary, \*Black Pepper