

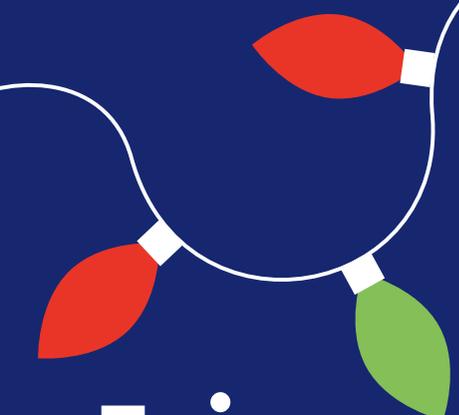


The Quality Time Cookbook

Spend less time cooking and more time doing what matters most with these time-saving holiday recipes.

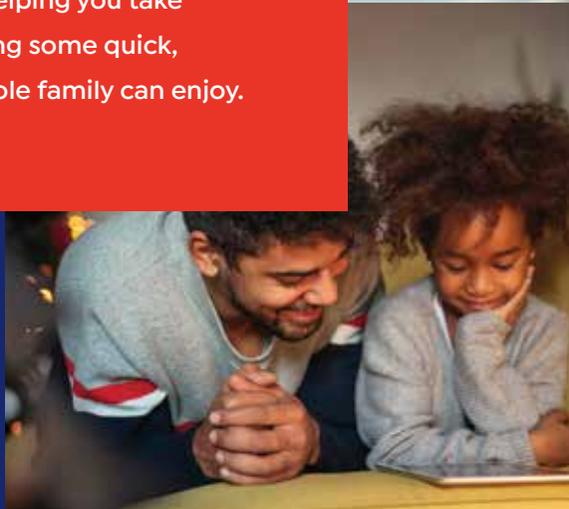
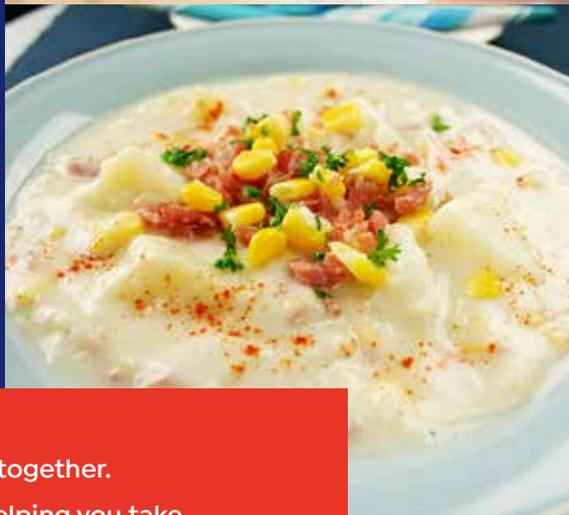
Save
alot

Take back your holiday.



Enjoy fuller moments.

with simple,
time-saving recipes



The holidays can take a lot to pull together. But Save-A-Lot is committed to helping you take them back. That's why we're sharing some quick, easy and delicious recipes the whole family can enjoy. Take Back Your Holiday.

Be sure to share your joy with
[#TakeBackYourHoliday](#)
on Facebook and Instagram.

Easy as pumpkin cake.

Shopping List

15 oz can **Ginger Evans**
pumpkin puree

1 box **yellow cake mix**

cooking spray

Directions

1. Preheat oven to 350 degrees F.
2. Generously coat 9x13-inch baking pan with cooking spray.
3. In a large mixing bowl, combine canned pumpkin and cake mix until well blended. Pour into prepared pan.
4. Bake in oven for 20 to 25 minutes, or until toothpick inserted in center comes out clean.
5. Cool and serve with a dusting of Ginger Evans powdered sugar or frosting on top.



Difficulty

Easy



Prep Time

3 minutes



Serves

12



Cook Time

25 minutes



Break-FAST bars.



Difficulty

Easy



Serves

20



Shopping List

- 1 ½ sticks (1½ cups) Coburn Farms unsalted butter quarters, melted
- 1 tsp Bramley's honey
- 1 tsp Ginger Evans light syrup
- ½ tsp Marcum ground cinnamon
- 2 cups Northern Gold Quick Oats
- 1 cup Ginger Evans all-purpose flour
- ¼ cup Ginger Evans brown sugar, packed
- ¼ cup water
- ½ cup Pickwell seedless raisins (optional)

Directions

1. Preheat oven to 350 degrees F.
2. In a large bowl, combine melted butter, honey, light syrup and cinnamon and stir. Add oats, flour, brown sugar and water. Stir well.
3. Spread mixture to fill square baking dish. Sprinkle raisins on top, if desired. Press lightly to flatten mixture.
4. Bake 15 minutes in preheated oven.
5. Cool 30 minutes, then cut into bars.



Prep Time

5 minutes



Cook Time

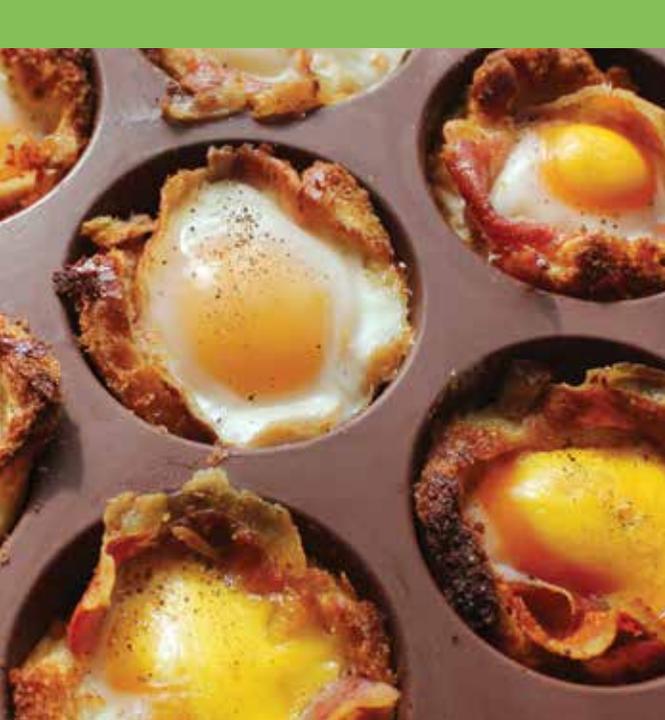
15 minutes



Quality Time

Road Trip

Time is of the essence during the holidays, especially when you're on the go. These lightning-fast breakfast bars take some of the stress out of feeding your whole van and allow you to enjoy the ride. With your extra time saved from this recipe, take your family on a holiday road-trip. Whether it's to the Christmas tree farm, grandma's house, or the North Pole, this is about soaking up every minute of the journey.



Egg stuffin' muffin.



Difficulty

Easy



Serves

12

Directions

1. Preheat oven to 400 degrees F.
2. Arrange bacon in single layer in large skillet. Cook for 4-5 minutes on medium-high heat, then remove pan from heat before bacon is fully cooked. Spread bacon on paper-lined plate.
3. Thoroughly grease a muffin tin. Place one slice of bacon in each cup, then gently crack one egg on top of bacon. Sprinkle shredded cheese over eggs.
4. Bake in preheated oven 10-15 minutes, or until egg whites have set and yolk is cooked to your liking.
5. Serve warm with McDaniel's coffee.

Shopping List

12 Coburn Farms grade A

large eggs

12 slices Farmington bacon

½ cup Coburn Farms

shredded cheddar

cooking spray



Prep Time

10 minutes



Cook Time

10-15 minutes



Quality Time

Fun and Games

These yummy egg muffins are not only easy to whip up during busy holiday mornings, but they're also the perfect make-ahead breakfast for weekends with a full house. As you fill up on these fun crowd pleasers, take some extra time to savor the crowd you're with. Pull out a board game made for groups, play a tournament of team charades or try your hand at a large-scale puzzle. This quality time is all about getting everyone involved and laughing together.

Party dogs with scarves.



Difficulty

Easy



Serves

4



Shopping list

4 Bar-S jumbo hot dogs

4 slices Farmington bacon

4 Grissom's hot dog buns

Kurtz condiments

(ketchup, mustard, relish)

cooking spray

Directions

1. Preheat large, lightly-greased, nonstick skillet on medium-high heat.
2. Wrap 1 bacon slice around each hot dog. Tuck ends or secure with toothpicks.
3. Neatly arrange bacon-wrapped hot dogs in preheated skillet. Cook until heated throughout, approximately 6 to 8 minutes, rotating hot dogs every 2 to 3 minutes to brown all sides.
4. Place warm, bacon-wrapped hot dogs in hot dog buns and top with Kurtz condiments of your choice.



Prep Time

10 minutes



Cook Time

6-8 minutes



Quality Time

Party Time

These bundled up dogs are ready to party. Enjoy this quick and easy meal together and use the time saved to take your family on an adventure. Whether you're walking through a winter wonderland or admiring the holiday lights, the party happens where loved ones gather.

Snow day chowder.



Difficulty
Easy



Serves
4

Shopping List

3 slices Farmington bacon

**1-2 cups Kentucky Legend ham,
diced into small cubes**

**2 cups russet potatoes,
peeled and diced**

3 ½ cups Coburn Farms 2% milk

2 Tbsp Ginger Evans all-purpose flour

½ bag Wylwood frozen corn

1 Tbsp dried parsley

1 yellow onion, diced

3 cloves Spice World minced garlic

4 Tbsp Coburn Farms unsalted butter

Marcum salt and pepper

Directions

1. Preheat large skillet over medium-high heat. Add bacon and cook until crispy. Spread bacon on paper towel lined plate to cool.
2. Melt butter in large pot on medium heat. Add corn, onions and garlic. Cook until onions become translucent, approximately 3 to 4 minutes.
3. Stir in flour and cook until lightly browned.
4. Gradually add milk, whisking constantly until chowder begins to thicken.
5. Add potatoes. Simmer for 10 to 15 minutes or until potatoes are tender, stirring occasionally.
6. Stir in ham and parsley. Add salt and pepper to taste.
7. If chowder is too thick, add milk gradually to desired consistency. Serve warm, topped with bacon. Garnish with J Higgs oyster crackers (optional).



Prep Time
15 minutes



Cook Time
30 minutes



Quality Time
DIY Craft

The weather outside might be frightful, but this savory chowder is oh so delightful. And with such a quick and hassle-free recipe, the whole family can be fed and warmed up in no time, especially when you prep ingredients together. From dicing the potatoes to measuring out the milk and flour, many hands make light work – and a shortcut to the dinner table. After the meal, teach your kids the value of upcycling. Transform old boxes into forts, castles and choo-choo trains or empty yogurt cups into whimsical, succulent gardens. With a little imagination, everything is possible.



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