

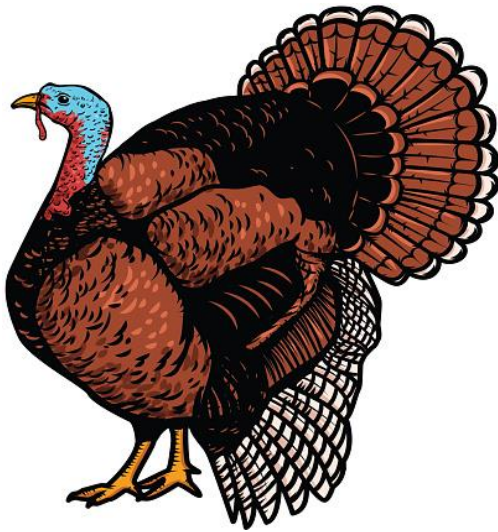
TOM'S MARKET

Fresh. Local. Exceptional.

Not just a slogan, but something we strive to achieve across all our stores.

Weekly Specials Recipe Ideas

*TWO WEEK Ad Specials for Wednesday, November 16, 2022-
Tuesday, November 29, 2022*



Thanksgiving Addition

IMPORTANT DATES:

- **Friday, 11.18-** Last day for Thanksgiving orders, all orders in by 12:00pm
- **Wednesday, 11.23-** Last day to pick up orders by 3:00pm
- **Thursday, 11.24-** *HAPPY THANKSGIVING!*
- **Friday, 11.25-** All stores re-open for 8:00am

In the U.S. alone, about 46 million turkeys are served on Thanksgiving.

The tradition has been documented as far back as early as 1621. Then turkey gained even more recognition as the menu staple of choice after Lincoln declared Thanksgiving a national holiday in 1863

Featured Recipes

1. *Alton Brown's Turkey Brine Recipe*
2. *Easy Apps- Prosciutto and Burrata Crostini AND Tom's Pre-made Hors d' Oeuvres (pre-order now!)*
3. *Mexican Street Corn Salad (Esquites)*
4. *Simple Stuffing*
5. *Pie Crust Cookies with Cinnamon Sugar Cream Cheese Dip*
6. *Leftover Turkey Soup*

Market Location and
Catering Office:
821 Tiogue Ave
Coventry, RI 02816
401.826.0050

Market Location
492 Main Road
Tiverton, RI 02878
401.816.0862

Market Location:
137 Child Street
Warren, RI 02885
401.289.2852

Alton Brown's Brined Turkey

Recipe for a 14-16lb Whole Turkey

*The salt in the brine dissolves some of the protein in the muscle fibers and allows the meat to absorb the brine and retain moisture during cooking. This makes the poultry juicier, more tender and improves the flavor.

Ingredients

FOR THE BRINE

1 cup [kosher salt](#)
1/2 cup [light brown sugar](#)
1 gallon vegetable stock
1 tablespoon [black peppercorns](#)
1 1/2 teaspoons [allspice berries](#)
**Sub peppercorns and allspice berries for
Tom's own Turkey Brine*
1 1/2 teaspoons chopped [candied ginger](#)
1 gallon [water](#), heavily iced

FOR THE AROMATICS

1 [red apple](#), sliced
1/2 [onion](#), sliced
1 [cinnamon stick](#)
1 cup [water](#)
4 sprigs [rosemary](#)
6 leaves [sage](#)
[canola oil](#)

Directions

2 TO 3 DAYS BEFORE ROASTING:

Begin thawing the turkey in the refrigerator or in a cooler kept at 38 degrees F. Combine the vegetable stock, salt, brown sugar, peppercorns, allspice berries, and candied ginger in a large stockpot over medium-high heat. Stir occasionally to dissolve solids and bring to a boil. Then remove the brine from the heat, cool to room temperature, and refrigerate.

THE NIGHT BEFORE YOU'D LIKE TO EAT:

Combine the brine, water, and ice in the 5-gallon bucket. Place the thawed turkey (with innards removed) breast side down in brine. If necessary, weigh down the bird to ensure it is fully immersed, cover, and refrigerate or set in cool area for 8 to 16 hours, turning the bird once halfway through brining.

THE BIG COOKING DAY:

Preheat the oven to 500 degrees F. Remove the bird from brine and rinse inside and out with cold water. Discard the brine.

Place the bird on rack of roasting pan and pat dry with paper towels.

Combine the apple, onion, cinnamon stick, and 1 cup of water in a microwave safe dish and microwave on high for 5 minutes. Add steeped aromatics to the turkey's cavity along with the rosemary and sage. Tuck the wings underneath the bird and coat the skin liberally with canola oil.

Roast the turkey on lowest level of the oven at 500 degrees F for 30 minutes. Insert a probe thermometer into thickest part of the breast and cover the breast with a foil triangle. Then reduce the oven temperature to 350 degrees F. Set the thermometer alarm (if available) to 161 degrees F. A 14-to-16-pound bird should require a total of 2 to 2 1/2 hours of roasting. Let the turkey rest, loosely covered with foil or a large mixing bowl for 15 minutes before carving.

Market Location and
Catering Office:
821 Tiogue Ave
Coventry, RI 02816
401.826.0050

Market Location
492 Main Road
Tiverton, RI 02878
401.816.0862

Market Location:
137 Child Street
Warren, RI 02885
401.289.2852

Easy Appetizers

Prosciutto and Burrata Crostini



Ingredients

- 12 baguette slices, 1/2-inch thick
- 3 tablespoons olive oil
- Salt and pepper, to taste
- 1 garlic clove, halved crosswise (optional)
- 8 ounces burrata cheese, drained
- 6 slices Prosciutto di Parma, halved
- 1/2 cup fresh basil leaves



Special Ad Pricing:

Belgioioso Burrata-8oz- \$5.99each
Margherita Prosciutto- \$12.00lb

Pizza Gourmet 2pk- White or
Wheat Grilled Pizza Shells
\$5.99

Instructions

Preheat oven to 350° F.

Place bread slices on a large, rimmed baking sheet. Brush both sides of each slice lightly with oil. Sprinkle one side with a pinch of salt and pepper. Bake until golden brown, about 15 minutes, turning once. Remove from oven. While still hot, rub each slice with the garlic clove if desired.

Halve the burrata cheese; then cut into 1/2-inch-thick slices. Top each crostini with a piece of burrata, prosciutto, and basil. Sprinkle salt and pepper on top, to taste. Drizzle with a little of the remaining olive oil.

Don't want to make your own crostini's- MAKE IT A PIZZA- with White or Wheat Grilled Pizza Shells. Pesto makes a great, light base. Then, use that extra pizza shell for a leftover Thanksgiving pizza

Tom's Take-Home Apps for Thanksgiving

Make the holiday even easier on yourself and order some of our easy, take-home appetizers. All apps come in ready to heat containers for you to simply place in the oven, then serve.

1. Tom's famous seafood stuffed mushrooms- \$12.99dz
2. Traditional pigs n a blanket with a trio of mustards- \$12.99dz
3. Classic coconut shrimp with horseradish marmalade- \$12.99dz
4. Traditional spanakopita: spinach and feta wrapped in phyllo dough- \$20.99dz
5. Petite Maryland crabcakes with Chesapeake remoulade- \$22.99dz

Make sure to order ahead of time- some items will not be available for same-day pick up!

**Market Location and
Catering Office:**
821 Tiogue Ave
Coventry, RI 02816
401.826.0050

Market Location
492 Main Road
Tiverton, RI 02878
401.816.0862

Market Location:
137 Child Street
Warren, RI 02885
401.289.2852

Mexican Street Corn Salad (or Dip)

An easy and different cold side at Thanksgiving dinner or an appetizer with chips to start

Serves four as a side salad, serves 6-8 as an appetizer dip

Ingredients

2 tablespoons (30ml) vegetable oil
3 cups whole corn kernels
Kosher salt
2 ounces (60g) feta or Cotija cheese, finely crumbled
1/2 cup finely sliced scallions, green parts only
1/2 cup (1/2 ounce) fresh cilantro leaves, finely chopped
1 jalapeño pepper, seeded and stemmed, finely chopped
1 to 2 medium cloves garlic, pressed or minced (about 1 to 2 teaspoons)
2 tablespoons (30ml) mayonnaise
2 tablespoons sour cream
1 tablespoon (15ml) fresh lime juice from 1 lime
Chile powder or hot chili flakes, to taste

Directions

1. Heat oil in a large nonstick skillet or wok over high heat until shimmering. Add corn kernels, season to taste with salt, toss once or twice, and cook without moving until charred on one side, about 2 minutes. Toss corn, stir, and repeat until charred on second side, about 2 minutes longer. Continue tossing and charring until corn is well charred all over, about 10 minutes total. Transfer to a large bowl.
2. Add cheese, scallions, cilantro, jalapeño, garlic, mayonnaise, sour cream, lime juice, and chili powder and toss to combine. Taste and adjust seasoning with salt and more chili powder to taste. Serve immediately or refrigerate for next day.



Special Ad Pricing:

Green Giant Specialty Corn-

11oz- 2/\$4.00

Hood Sour Cream- 16oz- 2/\$3.00

**Market Location and
Catering Office:**
821 Tiogue Ave
Coventry, RI 02816
401.826.0050

Market Location
492 Main Road
Tiverton, RI 02878
401.816.0862

Market Location:
137 Child Street
Warren, RI 02885
401.289.2852

Simple *but fabulous* Stuffing

Yields 10 to 12 servings

**Can easily be made vegetarian by removing bacon and substituting with vegetable broth*

Ingredients

- 1/4-pound bacon (4 or 5 slices), cut into 1/2-inch pieces
- 8 tablespoons (1 stick) unsalted butter
- 2 cups chopped yellow onion
- 1 cup chopped celery
- 1 tablespoon plus 1/2 teaspoon poultry seasoning
- 2 teaspoons minced garlic
- 12 to 14 cups cubed (1/2-inch) day-old French bread
- 2 cups reduced-sodium chicken broth
- 2 large eggs, lightly beaten
- 1/2 cup chopped fresh parsley
- 2 tablespoons finely chopped scallions
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper

Directions

- Position rack in center of oven and preheat the oven to 400°F.
- Heat a medium skillet over medium-high heat and add the bacon. Cook, stirring frequently, until bacon is crisp and golden brown, about 4 to 5 minutes.
- Add 4 tablespoons of the butter and the onion and celery to the pan with the bacon and cook until the vegetables are soft, about 5 to 6 minutes.
- Add the poultry seasoning and garlic and cook for 2 more minutes.
- Transfer the mixture to a large mixing bowl and add the bread cubes, chicken broth, beaten eggs, parsley, scallions, salt, and pepper. Using a wooden spoon, stir to thoroughly combine. Reserve the skillet for later use.
- Using 1 tablespoon of the remaining butter, coat the sides and bottom of a baking dish and transfer the bread mixture to the buttered baking dish.
- In the same skillet in which you cooked the bacon, melt the remaining 3 tablespoons of butter over medium heat.
- Carefully drizzle the melted butter over the top of the bread mixture in the baking dish.
- Cover the baking dish with aluminum foil and bake for 30 minutes.
- Using oven mitts or potholders, carefully remove the baking dish from the oven and remove the aluminum foil. Be very careful of steam!
- Using oven mitts or potholders, return the baking dish to the oven and continue to bake until top of stuffing is golden brown and slightly crispy, about 20 minutes longer.
- Using oven mitts or potholders, remove the baking dish from the oven and serve.

Special Ad Pricing:

32oz College Inn Broths- 2/\$4.00

Land o Lakes Butter Quarters- 2/\$9.00

Little Rhody Large Natural

Brown Eggs- \$4.69 dozen

Boar's Head Bacon- \$6.99lb

Celery- 2/\$3.00

Don't Want to make your own?

Let us help! Check our Prepared Foods Case or Order Ahead

Tom's Sausage and Apple Stuffing- \$7.99lb

Bread and Herb Stuffing- \$5.99lb

French Meat Stuffing- \$7.99lb

**Market Location and
Catering Office:**
821 Tiogue Ave
Coventry, RI 02816
401.826.0050

Market Location
492 Main Road
Tiverton, RI 02878
401.816.0862

Market Location:
137 Child Street
Warren, RI 02885
401.289.2852



Pie-Crust Fall Cookies with Cinnamon Sugar Cream Cheese Dip

Save this recipe for any time of year by using different cookie themed cookie cutters!

Ingredients

- Cookie Ingredients
 - 1 unbaked pie crust
 - 1 egg
 - 2 tablespoons cinnamon sugar

- Dip Ingredients
 - 8-oz cream cheese
 - 1 cup powdered sugar
 - 1 tablespoon of milk
 - 1 teaspoon of cinnamon

Special Ad Pricing:

5lb General Mills Flour- 2/\$7.00

Pillsbury Pie Crust- 2/\$7.00

8oz Philadelphia Cream Cheese

Bars- 2/\$6.00

Directions

- Pre-heat the oven to the temperature listed on the pie crust container (350 degrees)
- On a lightly floured surface, roll our pie crust dough. Using leaf-shaped cookie cutters (or any cookie cutter) cut out shapes and place on a parchment lined baked sheet
- Whisk together egg and water, then brush on top of dough after cut. Sprinkle with cinnamon sugar
- Bake at 350 degrees for about 10 minutes.
- While baking, make the dip by combining ingredients and beat until smooth
- Serve pie crust cookies with the cinnamon dip!

**Market Location and
Catering Office:**
821 Tiogue Ave
Coventry, RI 02816
401.826.0050

Market Location
492 Main Road
Tiverton, RI 02878
401.816.0862

Market Location:
137 Child Street
Warren, RI 02885
401.289.2852

Leftover Turkey Soup

Prep time: 15 minutes

Cook time: 30 minutes

Serving size: 6

Ingredients

- 2 Tablespoons salted butter
- 1-2 cups sliced carrots
- 1 cup chopped celery
- ½ cup chopped onion
- 1 cup water
- 1 ½ cartons of chicken broth or turkey stock (48 ounces)
- 1 cup elbow noodles, uncooked
- 2 ½ cups leftover turkey, shredded
- 1-2 teaspoons fresh thyme, or ¼ teaspoon dried
- ¼ - ¾ teaspoon Kosher salt, plus more to taste
- ¼ teaspoon ground black pepper, plus more to taste
- ¼ teaspoon garlic powder



Directions

1. In a large pot over medium heat, melt butter. Add the carrots, celery, and onion. Cook 2 to 3 minutes, or until onions are softened. Add the water and broth to the pot. Bring to a boil and cook for about 10 minutes.
2. Add the noodles, turkey, thyme, garlic powder, salt, and pepper. Return a boil, and cook for an additional 10 to 12 minutes, or until the noodles are cooked. Ladle into bowls and serve warm.



Have extra leftovers like green beans? Diced sweet potatoes? Corn? Peas? Add it in! Like it creamy? Add one can of cream of chicken or mushroom soup and whisk before adding the noodles

Special Ad Pricing:

Celery or Baby Peeled Carrots- 2/\$3.00
32oz College Inn Broths- 2/\$4.00
10.5oz Campbells Cream or Chicken or Mushroom Soup- 2/\$3.00
Green Giant Specialty Corn- 2/\$4.00

Market Location and Catering Office:
821 Tiogue Ave
Coventry, RI 02816
401.826.0050

Market Location
492 Main Road
Tiverton, RI 02878
401.816.0862

Market Location:
137 Child Street
Warren, RI 02885
401.289.2852