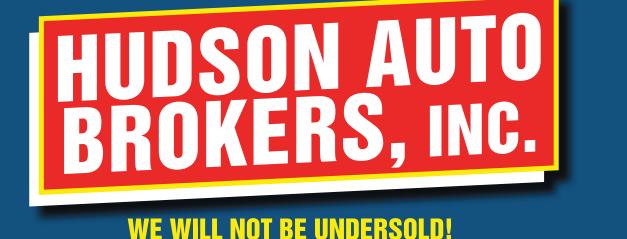


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# Rockin' Shopper

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# **Bacon French Toast Bake, Oh My!**

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(Family Features) The holiday season is full of opportunities to eat, drink and gather around the table with the ones you love. Whether it's a family dinner, office potluck or neighborhood brunch, good food is a cornerstone of nearly every great holiday celebration.

From hosting guests to kids returning home on winter break, the holiday season can require more planning than usual. Ensure you're prepared this year with a savory centerpiece staple like Smithfield Spiral Sliced Ham or a crowd-pleasing favorite like Bacon French Toast Bake, giving you more time to soak in the best parts of the season.

To keep the holiday season fresh and exciting, consider putting a twist on a classic, like adding sausage to a traditional side dish like Sausage and Ciabatta Stuffing. Available as links, patties and rolls, Smithfield's line of Fresh Breakfast Sausage is made using premium, high-quality pork to provide big flavor that can be enjoyed any time of day.

For more recipes and tips that can help make your holiday soiree a breeze, visit Smithfield. com/HolidayHub.

Bacon French Toast Bake small loaf challah or brioche bread, cut into 1/2-inch-thick slices nonstick cooking spray

6	large eggs
1	cup heavy cream
1	cup whole milk
1/2	cup grated Gruyere cheese
1/3	cup maple syrup
1	teaspoon ground cinnamon
4	slices Smithfield Bacon, cooked and
chopped	
1/4	cup grated Swiss cheese

Cover baking dish with plastic wrap. Refrigerate at least 5 hours, or overnight.

Heat oven to 375 F. Remove plastic. Sprinkle remaining bacon and Swiss cheese over top of bread mixture.

Bake 45-50 minutes, or until golden brown and set.

Top with blackberries and dust with powdered sugar before serving.



Sausage and Ciabatta Stuffing large loaf ciabatta bread, cut into 1-inch cubes tablespoons unsalted butter, divided 4 pound Smithfield Fresh Sausage Roll cup carrots, diced cups onion, diced 11/2cups celery, diced 2 cups chicken broth 2

cup olive oil

Add remaining butter to skillet; cook carrots, onions and celery until soft, 5-7 minutes, and transfer to bowl with sausage.

In large bowl, mix bread cubes, chicken broth, olive oil, parsley, rosemary and salt and pepper, to taste. Add vegetable and sausage mixture to bread cubes mixture and combine.

Spread evenly in greased 9-by-13-inch baking

dish. Bake until golden brown and bread is slightly crisp on top, 30-35 minutes.

Garnish with additional parsley before serving.

Tip: Recipe can be made one day before and refrigerated overnight.



cup blackberries 1/2teaspoon powdered sugar, for dusting 1

Leave bread slices out, at room temperature, at least 3 hours, or until slightly stale.

Generously coat 9-inch baking dish with nonstick cooking spray. Arrange bread, slightly overlapping.

In large bowl, whisk eggs, heavy cream, milk, Gruyere cheese, maple syrup and cinnamon. Add In skillet over medium-high heat, melt 1 tablechopped bacon, saving 2 tablespoons for later. Pour over bread in baking dish. With hands, press down on bread to submerge.

tablespoons chopped parsley, plus additional for garnish 2 tablespoons chopped rosemary

salt and freshly ground black pepper, to taste

Heat oven to 325 F.

1/3

Bake ciabatta bread cubes until lightly toasted, about 15 minutes. Set aside. Increase oven temperature to 375 F.

spoon butter.

Cook sausage, breaking meat into medium pieces, until browned, about 8-10 minutes. Transfer sausage to large bowl; set aside.

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## 5 Ways to Support Your Community this Holiday Season



(Family Features) Each year, the true spirit of the holidays can seem to get buried further beneath mountains of wrapping paper and drowned out by commercialism.

However, when it comes to the holidays, gifts don't have to come in glossy paper with crisp edges and hidden tape (though those are nice, too). For example, author Carol Lavin Bernick recommends focusing on gifts that make an impact, such as giving back within your community.

The former chairman of beauty conglomerate Alberto Culver, Bernick published "Gather As You Go," a book sharing insights she's learned through her many roles: corporate leader, working mother, philanthropist and founder of the nonprofit organization Enchanted Backpack.

Consider these tips from Bernick for making a difference without breaking the bank.

#### 1. It's About More Than Just Dollars

Instead of measuring your support by how much money you give, focus on the many ways you can support organizations near and dear to you by spreading the word online and in-person while recruiting new supporters. Alternatively, you can find an organization that puts your knowledge and skills to work. For example, if you're an artist or IT specialist, find a charity that needs your skill set.

#### 2. Think Long-Term

When you're working with an organization, consider how you can help it find a long-term solution to problems. For example, if you're interested in helping young girls excel in science and math, work with your local elementary or junior high school to support an after-school STEM program.

#### 3. Start at Home

Teach your children the importance of giving back by donating gifts to those in need through charitable programs, volunteering at a food pantry or fundraising through a bake sale.

#### 4. Shop with Purpose

This year, you can make an impact with your holiday shopping by buying gifts that give back. For instance, all proceeds from "Gather As You Go" directly benefit Enchanted Backpack.

#### 5. Focus on Your Passions

Define your focus and make a difference by dedicating yourself to one or two causes that excite you the most. Find your passion and pursue it.

Find more inspiration to give back at gatherasyougo.com. Dear Santa Drop off your letters in our special mailbox at The Press & Standard and we will make sure Santa gets all of them!

Deadline: December 11<sup>th</sup>

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