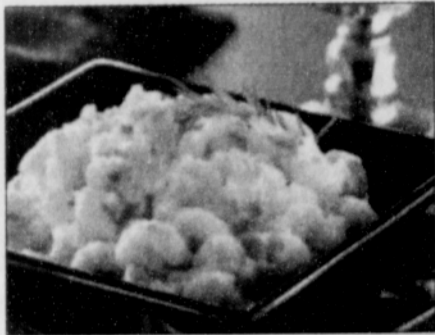


FOOD *Comfort Foods*

Caramelized Sweet Potato, Garlic, and Rosemary Macaroni and Cheese

Ingredients

- 10 clove(s) garlic
- 1 large (1-pound) orange sweet potato, peeled and cut into 1/4-inch-thick slices on the diagonal
- 2 tablespoon(s) extra-virgin olive oil
- 8 ounce(s) cavatappi pasta
- 4 tablespoon(s) Tillamook unsalted butter
- 4 tablespoon(s) flour
- 1/2 teaspoon(s) salt
- 1/8 teaspoon(s) freshly ground black pepper
- 3 cup(s) half-and-half
- 2 cup(s) Tillamook Italian Blend Shredded Cheese (Mozzarella, Parmesan, & Smoked Provolone)



- 3/4 cup(s) Asiago cheese, shredded
- 1 1/2 tablespoon(s) fresh rosemary leaves, finely chopped
- 2 clove(s) garlic, finely minced
- 1/4 cup(s) fresh breadcrumbs from rustic Italian bread

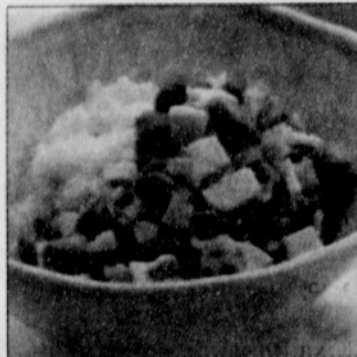
Directions

1. Preheat oven to 350 degrees F. Spray a 2-quart baking dish with nonstick cooking spray.
2. Bring a large pot of water to a boil. Add garlic and cook 2 minutes; remove cloves and place in ice water. When cloves have cooled, use a garlic press to press blanched cloves; set aside.
3. Bring water back to a boil and add sweet potato slices and cook 5 minutes or until tender; drain. Heat 1 tablespoon olive oil in a large skillet over medium-high heat; add sweet potatoes and cook, flipping occasionally, until they develop a caramelized crust (about 5 minutes). Dice sweet potatoes. Set aside.
4. Meanwhile, bring another large saucepan of water to a boil. Add pasta and cook until al dente. Drain.
5. In a large pot over low heat, melt butter. Add flour and stir to combine. Cook, stirring constantly, for 3 minutes. Increase heat to medium, add in salt and pepper, and, with a wire whisk, gradually add half-and-half. Bring to a boil while continuously stirring. Reduce heat, and then simmer 1 minute. Stir 1 3/4 cup Tillamook Italian Blend Shredded Cheese and 1/2 cup Asiago cheese until melted and smooth. Add blanched pressed garlic, diced sweet potatoes, rosemary, minced garlic, and cooked pasta. Stir to combine. Pour into greased casserole dish.
6. To make topping, combine remaining tablespoon olive oil, breadcrumbs, 1/4 cup Tillamook Italian Blend Shredded Cheese, and 1/4 cup Asiago cheese in a small mixing bowl. Stir until well combined. Sprinkle on top of pasta.
7. Bake 25 to 30 minutes, or until cheese is bubbly and topping golden brown. Serve.

Louisiana Red Beans and Rice

Ingredients

- 4 1/3 cup(s) water, divided
- 1 1/2 cup(s) brown basmati rice
- 1/2 teaspoon(s) salt
- 1 tablespoon(s) extra-virgin olive oil
- 1 cup(s) diced onion
- 2 teaspoon(s) minced garlic
- 2 can(s) red kidney beans, or pink beans, rinsed
- 6 ounce(s) sliced Canadian bacon, chopped
- 1/2 cup(s) chopped celery, plus 1 tablespoon finely chopped celery leaves
- 1/2 cup(s) diced green bell pepper
- 1/3 teaspoon(s) ground chipotle pepper (see Note) or cayenne pepper



Directions

1. Combine 3 1/3 cups water, rice and salt in a large saucepan. Bring to a simmer; reduce heat to low, cover and cook until all the water has been absorbed, about 45 minutes.
2. About 10 minutes before the rice is ready, heat oil in a large skillet over medium-high heat. Add onion and garlic and cook, stirring, until the onion is lightly colored and tender, about 3 minutes.
3. Place 1 cup beans in a small bowl and mash with a fork. Add the mashed and whole beans, the remaining 1 cup water, Canadian bacon, celery, celery leaves, bell pepper and ground chipotle (or cayenne) to taste to the pan. Simmer, stirring occasionally, until the liquid has thickened into a gravy and the vegetables are crisp-tender, about 6 minutes. Serve in shallow bowls, spooned over the rice.
4. *Note:* Chipotle peppers are dried, smoked jalapeño peppers. Ground chipotle can be found in the specialty spice section of most supermarkets.

Lightest, Fluffiest Doughnuts

Ingredients

- 1/2 cup(s) whole milk
- 1 tablespoon(s) whole milk
- 1/3 cup(s) olive oil
- 1/2 cup(s) water
- 4 1/2 teaspoon(s) active dry yeast
- 3/4 cup(s) sugar
- 1/4 teaspoon(s) sugar
- 1/2 cup(s) sour cream
- 2 large eggs
- 2 large egg yolks
- 2 teaspoon(s) salt
- 2 teaspoon(s) vanilla extract
- 4 1/2 cup(s) all-purpose flour
- 4 cup(s) vegetable oil, (add more as needed for frying)
- 1/2 cup(s) confectioners' sugar



Directions

1. *Make the dough:* Coat a large bowl with vegetable oil and set aside. Gently warm 1/2 cup milk and oil in a small saucepan over medium heat. Combine the water and yeast in a large bowl, stir to dissolve, and sprinkle with 1/4-teaspoon sugar. Let stand for 5 minutes. Add the warm milk and oil to the yeast mixture and stir to combine. Add the remaining sugar, sour cream, eggs, yolks, salt, and vanilla and stir to combine. Add the flour gradually. Transfer the dough to a lightly floured surface and knead until smooth. Place it in the prepared bowl and turn to coat. Cover with plastic wrap and set aside in a warm, draft-free place until doubled in volume — about 2 hours. Punch dough down, re-cover the bowl with plastic wrap, and refrigerate for at least 2 or up to 12 hours.
2. *Make the doughnuts:* Turn the dough out onto a generously floured work surface. Lightly flour the dough and roll it out to about 3/4 inch thick. Cut doughnuts out of the dough using a 3-inch doughnut cutter and transfer them and their holes to a baking sheet. Gather dough scraps, reroll, and repeat cutting doughnuts and holes until all dough is used. Chill doughnuts and holes for 30 minutes.
3. *Fry the doughnuts:* Heat about 4 inches of vegetable oil in a large deep skillet fitted with a thermometer over medium-high heat until oil reaches 350 degrees F. Fry the doughnuts three at a time until golden — about 2 minutes per side. Remove doughnuts and holes with a slotted spoon and drain on paper towels. Repeat with remaining doughnuts and holes.
4. *Make the glaze:* Combine the remaining milk and confectioners' sugar in a small bowl and stir until smooth. While doughnuts and holes are still hot, dip them in the glaze and transfer to a wire rack until glaze is set and doughnuts are cool. Serve immediately.

SAFEMAY *Life*

Ingredients for life.

Safeway is the smart way to shop...

Over 5,000 LOW PRICES on what you buy most!

179 lb

Whole Boneless Pork Loin
Sold in the bag. SAVE up to \$2.20 lb.

79¢ lb

Porker Farms Fresh Whole Chicken
Locally grown. In Stock at \$1.29 lb. Limit 3. SAVE up to \$0.50 lb.

299 lb

Member's Mark® Fresh Pork Tenderloin
Slightly moist. Tender. Perfect for grilling. SAVE up to \$2.00 lb.

699 lb

Doritos Large Cornitos
20 to 40-oz. Soft-shell. Perfect for snacking. SAVE up to \$1.00 lb.

499 lb

Prime Tenderloin Pork Roasted Turkey or Black Perceps Ham
SAVE up to \$4.00 lb.

288 ea

Whole Golden Pineapple
SAVE up to \$2.11 ea.

88¢ lb

Imported Red Seedless Grapes
SAVE up to \$2.11 lb.

\$5 Soup & Salad SALE

Just pick up 1 Soup, 1 Salad, 1 Salad Dressing and Bread and Make it Today for a \$5 Meal!

125 ea

Progresso Traditional or Vegetable Classics
18.5 to 19-oz. Selected varieties. SAVE up to \$1.64

100 ea

Fresh Express Salads or Spinach
9 to 12-oz. Packages. Selected varieties. SAVE up to \$1.99 ea.

150 ea

Ken's Salad Dressing
16-oz. Selected varieties. SAVE up to \$2.69

125 ea

Safeway SELECT Artisan French Bread
16-oz. Selected varieties. SAVE up to \$1.40

Pick up the specially marked ingredients around the store.

Great gifts made simple. Gift Card Mail: Your place for One-Stop shopping

Products may not be available in all stores. See in-store for details, terms and conditions, which may vary.

FEBRUARY

18 19 20 21 22 23 24

WED THUR FRI SAT SUN MON TUES

Prices in this ad good through February 24th

Prices in this ad are effective 6 AM Wednesday, February 18 thru Tuesday, February 24, 2009 in all Safeway stores in Oregon (except Milton-Freewater) and SW Washington stores serving Washouak, Clallam, Clark, Skamania and Klickitat Counties. Items offered for sale are not available to other dealers or wholesalers. Sales of products containing caffeine, pseudoephedrine or phenylpropanolamine limited by law. Quantity rights reserved. SOME ADVERTISING ITEMS MAY NOT BE AVAILABLE IN ALL STORES. Some advertised prices may be even lower in some stores. On Buy One, Get One Free ("BOGO") offers, customer must purchase the first item to receive the second item free. BOGO offers are not 1/2 price sales. If only a single item purchased, the regular price applies. Manufacturer's coupons may be used on purchased items only — not on free items. Limit one coupon per purchased item. Customer will be responsible for tax and deposits as required by law on the purchased and free items. No liquor sales in excess of 52 gallons. No liquor sales for resale. Liquor sales at licensed Safeway stores only. © 2009 Safeway Inc. Availability of items may vary by store.