

FROM OUR **LOCAL** FAMILY TO YOURS

**MERRY CHRISTMAS**



- HOLIDAY RECIPES
- LOCAL TASSIE PRODUCTS
- CHRISTMAS SPECIALS

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FAVOURITES INSIDE

WHERE THE *locals* MATTER

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### Ingredients

- Ingham's Bagged Whole Chicken
- 8 slices of stale white bread
- 100g butter (reserve 1tbsp)
- 1 brown onion, finely chopped
- 1/2 cup roughly chopped herbs
- 1tbsp pomegranate seeds

### Method

1. Cut or tear the bread into 1cm pieces.
2. Melt butter over medium heat, add the onions and cook until softened or for 4 minutes.
3. Add the bread pieces and herbs.
4. Season generously with sea salt and cracked pepper.
5. Stuff the chicken and cook it with the legs together with kitchen string.
6. Once cooked decorate with the stuffing and pomegranate seeds.

Whether you eat it straight from the tray, for lunch, or the next day in sandwiches, our classic stuffing makes the perfect side for any get together.



VIEW RECIPE



Ingham's Bagged Whole Chicken

BE **INSPIRED** THIS CHRISTMAS | VISIT [IGATAS.COM.AU/CHRISTMAS](http://IGATAS.COM.AU/CHRISTMAS)



**\$15.99**  
ea

SAVE \$6.60

Ingham's Ready Roast Turkey Breast Roll 1kg  
\$15.99 per 1kg



**\$13.99**  
ea

SAVE \$3.00

Ingham's Ready Roast Turkey Thigh Roll 1kg  
\$13.99 per 1kg



**\$3.99**  
ea

SAVE 96¢

Beerenberg Cranberry Sauce 175g  
\$2.28 per 100g



Red Kelly's Balsamic Salad Dressing 250mL  
\$1.80 per 100mL

**\$4.49**  
ea

SAVE \$1.10





An Aussie Christmas isn't a Christmas without some prawns!

Everybody loves a prawn cocktail, and this one won't disappoint. Tossed in wasabi mayonnaise, this will bring a hot peppery bite to your appetizer.



### Ingredients

- 24 cooked prawns
- 2 little gem lettuce, quartered
- 1 avocado, diced
- 2tbsp wasabi paste (or to taste)
- 1/4 cup mayonnaise
- 1tbsp chives, chopped
- 1tbsp lemon juice

### Method

1. Arrange the lettuce, avocado and prawns in individual serving glasses.
2. To make the dressing, mix the mayonnaise, wasabi, chives, and lemon juice in a small bowl. Season to taste with salt and pepper.
3. Dress the cocktail just before serving, garnish with a sprinkle of extra chives on top.

VIEW RECIPE



**\$29<sup>99</sup>**  
kg

**Aussie Cooked Large Tiger Prawns**  
From the Deli Department (thawed)



**\$9<sup>99</sup>**  
ea

SAVE \$2.70

**Global Seafoods Frozen Prawn Ring 255g**  
\$39.18 per 1kg

BE **INSPIRED** THIS CHRISTMAS | VISIT [IGATAS.COM.AU/CHRISTMAS](http://IGATAS.COM.AU/CHRISTMAS)



**\$8<sup>99</sup>**  
ea

SAVE \$3.00

**Global Seafoods Frozen Cooked & Peeled Prawns 300g**  
\$29.97 per 1kg



**\$19<sup>99</sup>**  
ea

SAVE \$6.00

**Global Seafoods Tasmanian Frozen Salmon Portions Skin On 500g**  
\$39.98 per 1kg



**\$3<sup>99</sup>**  
ea

SAVE 96¢

**Beerenberg Seafood Sauce 150g**  
\$2.66 per 100g



**\$2<sup>49</sup>**  
ea

SAVE 26¢

**MasterFoods Tartare/ Seafood Cocktail Sauce 220/260g**





This simple roast pork leg is full of bold flavours, crispy crackling, and succulent, tender meat.

## CRISPY PORK LEG

### Ingredients

- Scottsdale Boneless Pork Leg Roast
- 1 tbsp salt
- 1/2 tsp ground pepper
- 2 tbsp extra virgin olive oil
- 1 clove garlic, minced
- 3 tbsp rice vinegar
- 2 tbsp light brown sugar
- 1 small birdseye green chilli, finely chopped
- 2 tbsp honey

### Method

1. Preheat oven to 150°C
2. Pat dry pork leg, and brush 1 tsp of vinegar over the skin. Rub salt and pepper all over the pork.
3. Place it on a baking rack in a baking tray, and bake in the oven for 1.5 hours.
4. Take the pork leg out of the oven, brush it with 2 tbsp of oil.
5. Turn up the heat to 250°C and bake the pork leg for another 25 mins, until the skin is puffy and looks crackled.
6. When it is out of the oven, cover with foil and rest for 10 mins.
7. Stir the rest of the vinegar, chilli, honey, brown sugar and garlic together in a small saucepan, bring it to a boil and serve with the cooked pork.

VIEW RECIPE



BE **INSPIRED** THIS CHRISTMAS | VISIT [IGATAS.COM.AU/CHRISTMAS](https://www.igatas.com.au/christmas)

SPC Apple Sauce 375mL  
66¢ per 100mL

**\$249**  
ea

SAVE 50¢



**\$1399**  
kg

Scottsdale Boneless Pork Leg Roast



# GINGER BEER HAM

## Ingredients

- Southern Heritage Leg Ham
- 375mL ginger beer
- 1 bay leaf
- 2tbsp dijon mustard
- 1/2 cup honey
- 1tsp ground black pepper
- 1tbsp juice from grated ginger

## Method

1. Preheat the oven to 200°C. Move the baking rack towards the bottom position of the oven.
2. Combine all the glaze ingredients in a medium pot, bring it to a boil and reduce the glaze to a syrup, but adjust to personal taste.
3. While the syrup is reducing, remove most of the skin from the ham. Find a corner where you can see the skin and fat layer, and with your finger, tug between the layer to help start the separation. Continue to peel back the skin from the fat. Leave the skin on where it's close to the shank at the end of the ham - you can use a knife to mark a line so the skin will stop peeling from the cut. If you are using a different cut of the ham leg you can remove all the skin.
4. Score the fat layer lightly, in straight lines around the ham, make each score about 1cm apart, and finish scoring the entire surface where there is fat coverage. You can brush some syrup on top so you can see the scoring.
5. Wrap the shank end of the ham with baking paper and foil. Using a pastry brush, coat the ham generously with syrup and place it on a heavy baking tray lined with baking paper.
6. Bake the ham until golden, about 1 hour 15 minutes. Repeat the brushing every 15 min, and turn the tray around halfway through baking.
7. If you prefer you can simply swap ginger beer for other beverages such as cola, lemonade or sarsaparilla.



Bundaberg Ginger Beer 10x375mL



*Traditionally Wood Smoked and Cured with Natural Ingredients in Tasmania*

VIEW RECIPE



**\$8.99** kg

Southern Heritage Half Leg Ham

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## Inspiration

### Cooked a beautiful ham and now need to store it?

1. Rinse a calico ham bag with cold water and a generous splash of white vinegar.
2. Wring out well, place ham inside whilst still damp and refrigerate.
3. For best results, rinse bag in water & vinegar mixture every couple of days.



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is proud to  
support local,  
Tasmanian  
producers  
and  
suppliers of  
exceptional  
quality.



**\$5.99**  
ea

SAVE \$1.20

Johnno's Tasmania Sauces/Relish 400-520g



**\$5.99**  
ea

SAVE 80¢

Blue Banner Pickled Onions 525g (excl. No Added Sugar)  
\$11.41 per 1kg



This beautifully  
presented tin will make  
the perfect gift for  
that someone special.  
Simply pop on a ribbon  
and you're ready to gift!

**\$10.99**  
ea

SAVE 80¢

Cripps  
Premium  
Shortbread  
Tin 334g  
\$3.29 per 100g



BUY LOCAL  
BUY TASMANIAN

IGA WHERE THE *locals* MATTER

PROPER  
**NATIONAL**  
Pies

Proper little  
versions of  
National Pies  
famous favourites.

**\$6.99**  
ea  
SAVE \$2.50

National Pies  
Party Pies/Sausage Rolls 12pk  
97¢ per 100g

ASHGROVE

GRASS COW YOU

Iconic Tasmanian cheese

Product of  
Tasmania

**\$4.99**  
ea

SAVE \$2.01

Ashgrove Cheese 140g (excl. Fetta)  
\$35.64 per 1kg

ASHGROVE  
GRASS COW YOU  
Cradle Mountain  
TASMANIAN  
DOUBLE GLOUCESTER  
140g e

ASHGROVE  
GRASS COW YOU  
Wineglass Bay  
TASMANIAN  
VINTAGE CHEDDAR  
140g e

ASHGROVE  
GRASS COW YOU  
Musselroe Bay  
TASMANIAN  
RUBICON RED  
140g e







# REINDEER BAUBLES

## Ingredients

- 10 Cadbury Chocolate Baubles
- 200g dark chocolate
- 10 mini red candy
- 5 pair edible eyes
- 5 hard snack pretzels

## Method

1. Break the dark chocolate into small pieces, place it in a heat proof bowl and melt it, over a double boiler, or melt it in the microwave on a low setting.
2. Break the pretzel in half using serrated knife to score a line in the front and the back of the pretzel to help it to break evenly.
3. Unwrap and secure the bauble on the top of a skewer, dip the bauble in melted chocolate, let excess chocolate drip back to the bowl.
4. Attach eyes and red candy nose, then attach pretzels as antlers.
5. When the chocolate is dry to touch, remove reindeer from the skewer.

These delicious Christmas treats will be a hit with all your nearest and dearest.

VIEW RECIPE



**\$3.69**  
ea  
SAVE \$1.00

Cadbury Christmas Baubles 112/114g

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**\$3.99**  
ea  
SAVE \$1.00

Cadbury Christmas Sharepack 144/150g



Cadbury Christmas Stocking 181g  
\$4.41 per 100g

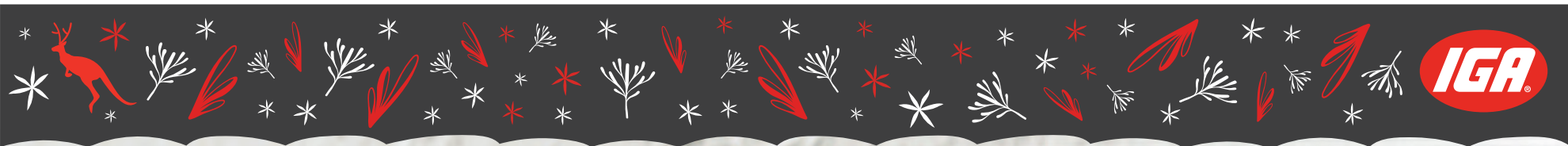
**\$7.99**  
ea  
SAVE \$1.26



Cadbury Choc Fruit & Nut Jars 280-340g

**\$7.99**  
ea  
SAVE \$2.01





**\$7.99**  
ea  
SAVE \$3.51

Lindt Lindor Gift Box 147/150g

**\$6.99**  
ea  
SAVE \$1.00

Lindt Lindor Bags 120-130g



**1/2**  
PRICE

**\$5.99**  
ea  
SAVE \$6.01

Celebrations/Maltesers Gift Box 320-400g



**\$14.99**  
ea  
LOW PRICE

Cadbury Roses Tin 689g  
\$2.18 per 100g







**The Source of Life**

Good food is the source of good health, happiness, and vitality. And we believe quality ingredients are at the heart.

Since 1994, we've hand-picked from only the best growers and producers to create simple, honest and wholesome foods.

Quality in everything we do – that's our mission. As a humble family business, this is a great source of pride.



**\$3.99**  
ea

JC's Sesh Snacks 115/130g



**\$8.99**  
ea

JC's Quality Outback Mix 500g  
\$17.98 per 1kg



**\$5.99**  
ea

JC's Backyard BBQ Mix 375g  
\$15.97 per 1kg



**\$10.99**  
ea

JC's Salted Pistachios 375g  
\$29.31 per 1kg



**\$4.79**  
ea

JC's Salted/  
Unsalted Peanuts 500g  
\$9.58 per 1kg



**\$9.99**  
ea

JC's Salted/  
Unsalted Cashews 500g  
\$19.98 per 1kg

McGuigan  
Zero  
Alcohol  
750mL  
\$13.32 per 1L

**\$9.99**  
ea

SAVE \$3.00



Carlton Zero  
Alcohol  
6x330mL  
\$4.04 per 1L

**\$7.99**  
ea

SAVE \$2.76



Great  
Northern  
Zero Alcohol  
6x375mL  
\$3.55 per 1L

**\$7.99**  
ea

SAVE \$4.01



**Celebrate  
Christmas  
responsibly  
this year,  
enjoy full  
flavour  
without the  
alcohol.**





# Take home the Taste of Christmas



**\$5.99**  
ea  
SAVE \$2.70

Coca-Cola 4x300mL  
\$4.99 per 1L



**\$3.65**  
ea  
LOW PRICE

Coca-Cola Soft Drink 2L  
\$1.83 per 1L



**\$6.99**  
ea  
LOW PRICE

Coca-Cola 6x375mL  
\$3.11 per 1L



**\$1.69**  
ea  
SAVE 30¢

Kirks Soft Drink 1.25L  
\$1.35 per 1L



**\$3.49**  
ea  
SAVE \$1.50

Appletiser/Grapetiser 750mL  
\$4.65 per 1L







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*Low Prices*  
Every Day  
right across  
the store



Green's  
Essentials  
Cake Mix 340g  
59¢ per 100g

**\$1.99**  
ea  
LOW PRICE



Arnott's Family Value Chocolate Biscuits 365g  
\$1.37 per 100g

**\$4.99**  
ea  
LOW PRICE



Frantelle Spring Water 24x600mL  
69¢ per 1L

**\$9.99**  
ea  
LOW PRICE



Schweppes Traditional/Mineral Water/Mixers 1.1L  
\$1.81 per 1L

**\$1.99**  
ea  
LOW PRICE



SPC Tomatoes Diced 400g  
\$3.23 per 1kg

**\$1.29**  
ea  
LOW PRICE



Chris' Dip 200g  
\$1.85 per 100g

**\$3.69**  
ea  
LOW PRICE



Farmer's Union Greek Style Yoghurt 1kg  
60¢ per 100g

**\$6**  
ea  
LOW PRICE





# Annott's Choc Ripple Wreath Cake



SCAN HERE FOR MORE DELICIOUS RECIPES OR HEAD TO [ARNOTTS.COM](http://ARNOTTS.COM)

**PREP TIME: 25 MINS | CHILL TIME: 6 HRS | SERVES: 8-10 PEOPLE**

- 2 x 250g Arnott's Choc Ripple biscuits
- 900ml thickened cream
- Mixed berries and cherries to decorate



**IT'S AS EASY AS**

**STEP 1.** Place cream in a large bowl and beat with an electric mixer until cream has peaks.

**STEP 2.** Spread approx 2 teaspoons of cream on a biscuit then sandwich with another biscuit, repeat this process then place your biscuits on their side in a round 20cm base spring form tin, keep adding sandwiched biscuits to form a circle/wreath. Spread the completed wreath with enough cream to cover. Let the cake chill for 6 hours or overnight. Keep remaining cream to finish off the wreath before serving.

**STEP 3.** Gently place your serving plate over the wreath and carefully turn upside down. Spread remaining cream over the wreath and top with your berries and cherries. Done!

**FOR MORE DELICIOUS BAKING RECIPES, GO TO [ARNOTTS.COM](http://ARNOTTS.COM)**



Arnott's  
Chocolate  
Ripple 250g  
\$1.00 per 100g

**\$2.49**  
ea  
**SAVE \$1.10**



Winn Red  
Glace  
Cherries  
200g  
\$19.95 per 1kg

**\$3.99**  
ea  
**SAVE 56¢**



Community Co  
Sultanas 500g  
\$9.60 per 1kg

**\$4.80**  
ea  
community Co



Community Co  
Raisins 375g  
\$11.47 per 1kg

**\$4.30**  
ea  
community Co







This recipe fuses two Christmas traditional recipes into one. The black forest cake and the pavlova.



### Ingredients

- Country Chef 400g pavlova base
- 200g dark chocolate
- 300mL cream, whipped
- 400g plump, red cherries

### Method

1. To make the drizzle, place the dark chocolate in a ceramic bowl and heat in the microwave in 30-second increments, stirring after each until glossy and smooth. You want the chocolate to be pourable but not too runny.
2. Dip 12 cherries with stalk intact into the melted chocolate. Sit aside to set.
3. Place the pavlova on a cake stand and pour the remaining chocolate mixture over the cake, starting in the middle, allowing it to run over the sides for a decadent and dramatic look.
4. Top with whipped cream.
5. Decorate with the 12 chocolate dipped cherries and some extra fresh cherries.
6. Serve immediately.



Country Chef Rustic Pavlova 400g

VIEW RECIPE



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**\$7.99**  
ea

SAVE \$2.00

Whittings Christmas Fruit Cake 500g  
\$1.60 per 100g



**\$4.49**  
ea

SAVE 86¢

Yarrow's Luxury Christmas Fruit Mince Pies 360g  
\$1.25 per 100g



Paul's Brandy/  
Butterscotch  
Custard 1kg  
48¢ per 100g

**\$4.75**  
ea

SAVE 74¢



Paul's  
Eggnog 1L  
\$4.49 per 1L

**\$4.49**  
ea

SAVE 50¢





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Community Co  
Gluten Free Biscuits 120/180g

**\$3.90**  
ea  
community Co



Community Co Fruit Cake 800g  
87¢ per 100g

**\$6.99**  
ea  
community Co



Community Co Cordial Syrup 1L  
\$3.29 per 1L

**\$3.29**  
ea  
community Co



Community Co  
Strawberry Jam 500g  
54¢ per 100g

**\$2.70**  
ea  
community Co



Community Co Sauce 500mL  
40¢ per 100mL

**\$1.99**  
ea  
community Co



Community Co  
Vegetable Oil 750mL  
59¢ per 100mL

**\$4.39**  
ea  
community Co



Community Co Canola Oil 750mL  
60¢ per 100mL

**\$4.49**  
ea  
community Co

# DONATE \$2 TO VINNIES THIS CHRISTMAS

Funds raised support those struggling to pay for basic expenses like food, bills and rent.



Look for this poster at your local IGA to donate.



Until the end of December 2022  
[www.igatas.com.au/vinnies](http://www.igatas.com.au/vinnies)



Nothing beats a warm brownie straight out of the oven. This simple recipe is great for using any leftover christmas pudding you have. Great for a festive afternoon treat!

VIEW RECIPE

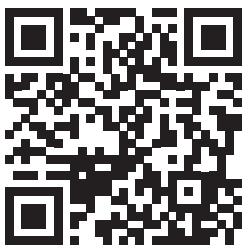


Ingredients

- 375g dark chocolate, chopped
- 250g unsalted butter, chopped, room temp.
- 4 eggs
- 3/4 cup caster sugar
- 1/4tsp salt
- 1 cup plain flour
- 200g leftover Christmas pudding, crumbled

Method

1. Preheat the oven to 180C/170C fan forced. Grease and line a 20x30cm baking tin with greaseproof paper.
2. Place the chocolate, sugar and butter in a large microwave safe bowl and microwave in 30 second increments on high, stirring until butter and chocolate has melted.
3. Add eggs one at a time, beating each time quickly to prevent the eggs from curdling. Sift in the flour and salt, stir to combine, then fold 150g christmas pudding into the batter.
4. Pour into the greased tin, scatter the rest of the christmas pudding on top and gently press into the batter. Bake for 20 minutes or until just set around the edges, but still soft in the middle
5. Cool completely before cutting into squares. Serve dusted with icing sugar if desired or with a scoop of vanilla ice cream or fresh whipped cream.




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