Blog Name: Bloomington Bites

Title: Five Homey Recipes for Hosting

Food is at the heart of comfort and contentment. It brings people together and fosters authentic relationships. Cooking for others is a simple way of demonstrating care and affection. By taking the time to do something intentional, you can show the people in your life what they mean to you.

As the weather gets cooler, the comfort of a home-cooked meal can't be beaten. We are sharing with you five recipes inspired by local products we offer and that are perfect for showing your love to family and friends.

1) Savory Pumpkin Scones

There's nothing more inviting than walking into a home smelling of freshly baked goods. These <u>parmesan pumpkin</u> <u>scones</u> are the perfect seasonal recipe to make ahead of time so you can enjoy your company.





2) Southern Inspired Sweet Potato Pie

Pies are a fall and winter staple. Using classic seasonal <u>ingredients</u>, this <u>spiced sweet potato recipe</u> is a great addition to any dinner party. The spices will pair well with savory dishes, making this recipe the perfect complement to your gathering.

3) Crispy Brussel Sprouts

The sides at a dinner party can arguably become the star of the show. <u>Tamarind-date Brussels sprouts</u> are a sweet take on this classic side dish. Roasting the Brussels sprouts is straightforward, but the tamarind and <u>date</u> sauce is what brings the whole dish together.





4) Chorizo Cornbread Stuffing

Nothing can compete with your grandmother's stuffing recipe, but this one comes close. This cornbread stuffing dish incorporates chorizo, elevating the dish that we all know and love. This <u>recipe</u> can stand on its own or become a go-to side dish.

5) Spiral Cookies

These <u>spiral cookies</u> are not only delicious, but beautiful. Using <u>dried fruit</u>, nuts and jam, these cookies have a tasty filling. It's difficult to decide which desserts to make for your guests, but this unique recipe is the perfect option.



When you try out these recipes, be sure to stop by one of your local <u>Bloomingfoods</u> stores to pick up fresh and locally sourced ingredients. Don't forget to share your cooking with us! Tag us on <u>Instagram</u>. We'd love to see what you create!