

THIS
MAGAZINE
Pays for
Itself

allyou

Enjoy life for less!

Issue 10, October 17, 2014

**BIG
SAVINGS
INSIDE**

- Healthy Recipes
- Inspiring Ideas
- Great Deals

Comfort Food Special

**28
RECIPES**
YOUR FAMILY
WILL *love*



*Scary
good
cupcakes!*

Save \$100s on
groceries this month

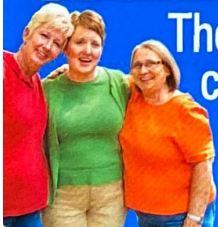


Get a **FLATTER BELLY**
in one easy move



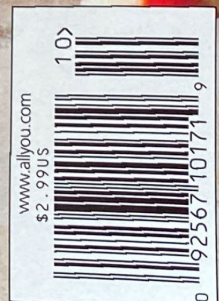
PREP YOUR PANTRY
for the holidays

SHARE THEIR JOY!



They *beat*
cancer
together

Best
Halloween
Ever





SCAN HERE
to shop!
Learn how on
page 8.



What Can I Do with Leftover *Chipotles?*

A dollop of chipotle in adobo sauce adds a fiery kick to any dish, but a whole can contains far more chiles than most people eat in one sitting. Try these tips for keeping the heat on hand for next time



Did you know?

There are about 10 smoked jalapeños in each 7-ounce can of chipotles.

Store it

In the freezer Up to six months

Place single peppers in small bags with sauce, then freeze. No need to defrost; just chop and toss into whatever you're cooking next.

In the fridge Up to two months

Ditch the can. Chiles taste better and keep longer when stored in an airtight container. Glass and plastic both work, but chipotles might tint plastic red.

Snag a few hot accessories

KEEP IT ON HAND

This odor-resistant, stain-resistant jar seals tightly and fits the remains of a can of chiles well. Holds up to 6¾ ounces.

Fido jar, Bormioli Rocco, \$6; amazon.com.



SLICE SMARTER

Chipotles can leave marks on cutting boards—and irritate sensitive skin. This handy chopper minces 5 tablespoons at a time, mess-free, and includes a scraper to spare your fingers.

Mini chopper, Oxo Good Grips, \$12; oxo.com.



Use it

These condiments go well with chipotles' zippy flavor. Stir into minced chiles.

- ▶ Ranch dressing
- ▶ Jarred salsa
- ▶ Barbecue sauce
- ▶ Ketchup
- ▶ Mayonnaise
- ▶ Whole-grain mustard
- ▶ Honey
- ▶ Hoisin sauce



Sources: Janice Revell, co-founder, StillTasty.com, and Carey Yorio, Chef, Research and Development, Goya

ANTONIS ACHILLEOS, FOOD STYLING; JOYCE SANGIRARDI, PROP STYLING; GERRILLIAMS FOR JAMES REPS (DISH); MANFRED KOH (INDEX CARD, BINDER CLIP); LEE ROGERS/GETTY IMAGES (KETCHUP)