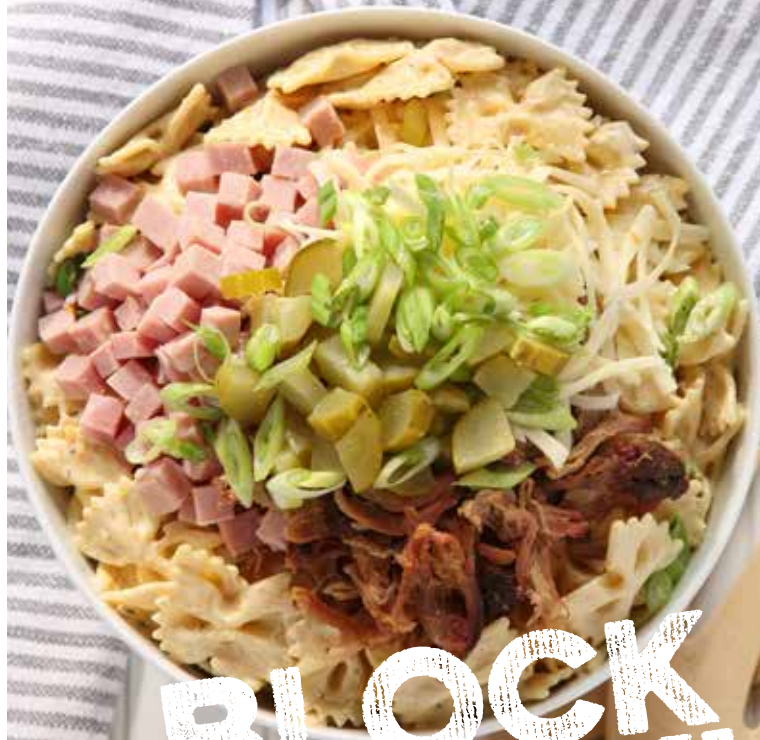




KOWALSKI'S  
MARKETS

*Cooking* WITH  
**KOWALSKI'S**



**BLOCK  
PARTY!**

MAY-JUNE 2024

## SECTION GUIDE



Appetizers



Salads



Main Dishes



Desserts

## ANNOTATION GUIDE



GLUTEN FREE



VEGETARIAN



VEGAN



DAIRY FREE



## AIR-FRIED PICKLES V

SERVES 6

- |   |   |
|---|---|
| ½ of a 16 oz. jar (approx.) Kowalski’s Crinkle-Cut Dill Pickles (from the Grocery Department) | ¼ cup flour   |
| ¼ cup Italian seasoned breadcrumbs  | 2 eggs, lightly beaten  |
| ¼ cup panko breadcrumbs   | - Kowalski’s Extra Virgin Olive Oil Spray, as needed  |
| 2 tbsp. freshly grated Kowalski’s Signature Parmesan Cheese                                   | - fresh dill fronds, for garnish (optional)   |
| ¼ tsp. kosher salt  | - Kowalski’s Signature Fresh Buttermilk Ranch Salad Dressing (from the Produce Department), for serving |
| ¼ tsp. freshly ground Kowalski’s Black Peppercorns  |   |

### DIRECTIONS:

1. Preheat air fryer to 375°.
2. Pat pickles very dry between sheets of paper towels; set dried pickles aside.
3. In a shallow dish, mix breadcrumbs, cheese, salt and pepper. Place flour and eggs in separate shallow dishes.
4. Lightly coat pickles in flour, shaking off excess; dip floured pickles in egg, then coat with crumb mixture, lightly pressing to adhere.
5. Working in 2-3 batches, arrange pickles in a single layer, not touching, in the air fryer basket; spritz with olive oil spray on both sides.
6. Cook pickles in preheated air fryer for 4 min.
7. Reduce air fryer temperature to 360°. Flip pickles; cook until golden-brown (3 min. more).
8. Garnish fried pickles with fresh dill; serve with dressing for dipping.



## ZINGY PICKLE DIP GF

SERVES 6

8 oz. Kowalski's Original Whipped Cream Cheese Spread	1 tbsp. dried dill weed
8 oz. sour cream	½ oz. fresh dill fronds
1 tbsp. Worcestershire sauce	1 cup finely chopped Kowalski's Farmhouse Pickles (from the Grocery Department), divided
1 tbsp. granulated garlic	

### DIRECTIONS:

1. In a food processor, combine cream cheese, sour cream, Worcestershire, garlic, and dry and fresh dill; process until smooth.
2. Fold in most of the chopped pickles by hand, reserving some for garnish.
3. Store in the refrigerator, covered, for up to 5 days.
4. Serve garnished with remaining chopped pickles.

*A note about gluten: When gluten-free Worcestershire sauce is used, this recipe is gluten free.*

**TASTY TIP** : This cool, crunchy dip is great with chips, crackers or cut veggies.



## CHERRY-QUINOA SALAD

SERVES 8

- 2 cups cooked quinoa, cooled
- 1 cup pitted, halved fresh cherries
- $\frac{3}{4}$  cup peeled and seeded diced cucumber
- $\frac{1}{2}$  cup crumbled fresh cheese (such as queso fresco or feta)
- 1 tbsp. finely minced fresh mint
- zest of 1 lime
- 3 tbsp. (approx.) Kowalski's Freshly Squeezed Lime Juice (from the Produce Department), to taste
- 3 tbsp. (approx.) Kowalski's Extra Virgin Olive Oil, to taste
- $\frac{1}{2}$  tsp. (approx.) kosher salt
- $\frac{1}{4}$  tsp. (approx.) freshly ground Kowalski's Black Peppercorns, to taste

### DIRECTIONS:

1. In a large mixing bowl, combine first 6 ingredients (through zest).
2. Drizzle salad with lime juice and oil; season with salt and pepper to taste.
3. Toss until well combined.



## COUSCOUS SALAD V

SERVES 4

- |   |  |
|---|--|
| 3 tbsp. finely diced or roughly chopped matchstick-cut carrot                 | 2 tbsp. chopped fresh cilantro                     |
| 3 tbsp. finely diced radish   | 1 tbsp. chopped fresh mint                         |
| 3 tbsp. rice vinegar  | 1 tbsp. snipped fresh chives                       |
| 4 ½ tsp. superfine sugar  | 1 clove garlic, finely minced                      |
| - pinch salt  | ½ tsp. ground cumin                                |
| - pinch red pepper flakes   | ½ tsp. kosher salt                                 |
| ¼ cup plain Greek yogurt  | ¼ tsp. freshly ground Kowalski's Black Peppercorns |
| 3 tbsp. Kowalski's Extra Virgin Olive Oil                                     | 2 cups cooked Israeli couscous, cooled             |
| 2 tbsp. Kowalski's Freshly Squeezed Lemon Juice (from the Produce Department) | ¼ cup finely diced peeled and seeded cucumber      |

### DIRECTIONS:

1. In a small mixing bowl, toss carrot and radish with vinegar, sugar, and a pinch of salt and red pepper flakes; let stand for 30 min.
2. While vegetables stand, whisk together yogurt, oil, juice, fresh herbs, garlic, cumin, salt and pepper in a small mixing bowl; set dressing aside.
3. Drain vinegar mixture from carrot and radish mixture.
4. In a large mixing or serving bowl, toss couscous with cucumber, carrot and radish.
5. Add yogurt dressing; toss to coat.

**FIND IT!**

Find Israeli couscous in the rice aisle.

## CUBAN PASTA SALAD

SERVES 6

- 8 oz. short-cut dried pasta (such as penne, cavatappi or bow tie)
- $\frac{3}{4}$  cup Kowalski's Italian Vinaigrette Salad Dressing
- $\frac{3}{4}$  cup mayonnaise
- 2 tbsp. Kowalski's Freshly Squeezed Lime Juice
- 1 tbsp. Kowalski's Classic Yellow Mustard
- 1  $\frac{1}{2}$  tbsp. freshly grated orange zest
- 1 tsp. ground cumin
- 1 tsp. kosher salt
- $\frac{1}{2}$  tsp. freshly ground Kowalski's Black Peppercorns
- $\frac{1}{2}$  tsp. smoked paprika
- 4 oz. (approx.) Boar's Head Tavern Ham, finely diced
- 2  $\frac{1}{2}$  oz. (approx.) Kowalski's Signature Lightly Smoked, Fully Cooked Pulled Pork, warmed gently in the microwave
- 2  $\frac{1}{2}$  oz. (approx.) shredded or finely cubed baby Swiss cheese
- 3-4 Kowalski's Double Dill Pickle Spears (or less to taste), chopped
- 3 green onions, thinly sliced, divided



### DIRECTIONS:

1. In a pot of salted boiling water, prepare pasta according to pkg. directions, slightly undercooking by 1-2 min.; drain.
2. Rinse pasta with cold water until completely cool; drain thoroughly and set aside.
3. In a small mixing bowl, stir together dressing, mayonnaise, juice, mustard, zest, cumin, salt, pepper and paprika; set dressing aside.
4. In a large salad or serving bowl, combine chilled pasta, ham, pulled pork, cheese and pickles; add dressing and mix to coat.
5. Fold in  $\frac{1}{2}$  of the green onions; sprinkle remaining onions on top.
6. Place in the refrigerator, covered, for at least 30 min. to allow flavors to marry (up to 4 hrs.).
7. Serve immediately or store in the refrigerator, covered, for up to 3 days; stir salad to refresh before serving.

### FIND IT!

Find Kowalski's Italian Vinaigrette and Double Dill Pickle Spears in the Grocery Department.

Find Kowalski's Freshly Squeezed Lime Juice in the Produce Department.

Find Kowalski's Signature Lightly Smoked, Fully Cooked Pulled Pork in the Meat Department.

Find Boar's Head Tavern Ham in the Deli Department.



## DILL POTATO SALAD GF V DF

SERVES 8

- |   |   |
|---|---|
| 3 lbs. Yukon Gold potatoes                  | ½ cup chopped Kowalski's Crinkle-Cut Dill Pickles (from the Grocery Department) |
| 1 cup plus 2 tbsp. mayonnaise               | 3 tbsp. freshly chopped dill  |
| 1 ½ tbsp. apple cider vinegar               | 2 tbsp. freshly chopped chives  |
| 1 ½ tbsp. Kowalski's Classic Yellow Mustard | 2 cloves garlic, smashed into a paste with a pinch of coarse kosher salt        |
| 1 tbsp. granulated sugar                    | 4 hard-boiled eggs, roughly chopped   |
| 1 ½ tsp. kosher salt                        |   |
| ¼ tsp. white pepper                         |   |
| 3 celery hearts, diced                      |   |

### DIRECTIONS:

1. Peel potatoes; dice into ½" cubes.
2. Place potatoes in a large, deep pot; cover with cold water by 2". Bring to a boil over high heat; boil until potatoes are just tender (5-8 min.).
3. Drain potatoes; let cool completely to room temperature.
4. Transfer diced potatoes to a large mixing bowl; set aside.
5. In a medium mixing bowl, whisk together next 6 ingredients (through white pepper); stir in celery, pickles, dill, chives and garlic.
6. Pour dressing over potatoes; stir to coat.
7. Gently fold in eggs; cover and store in the refrigerator for at least 1 hr. (up to 5 days).





## FRESH QUINOA SALAD GF V VE DF

SERVES 6

- |  |   |
|--|---|
| 2 ¼ cups cooked tricolored or red quinoa, cooled | 2 tbsp. Kowalski's Freshly Squeezed Lemon Juice (from the Produce Department) |
| ¾ cup finely chopped fresh parsley               | 1 ½ tbsp. finely chopped green pepper   |
| ½ cup dried cranberries or currants              | ¼ tsp. finely minced garlic   |
| 2 ½ tbsp. finely chopped roasted red pepper      | ¼ tsp. kosher salt  |
| 2 tbsp. finely minced fresh mint                 | ¼ tsp. freshly ground Kowalski's Black Peppercorns                            |
| 2 tbsp. finely chopped red onion                 |   |
| 2 tbsp. Kowalski's Extra Virgin Olive Oil        |   |

### DIRECTIONS:

1. Combine all ingredients in a large mixing bowl; toss to blend.
2. Store in the refrigerator, covered, for up to 3 days.



## GREEK GRAIN SALAD WITH DILLED FETA DRESSING V

SERVES 4

- |   |   |
|---|---|
| 1 cup cooked red quinoa, cooled   | 2 tbsp. snipped fresh dill  |
| ½ cup cooked wheat berries, cooled  | 1 tsp. (approx.) freshly grated lemon zest                                  |
| 2 tsp. Kowalski's Extra Virgin Olive Oil  | 1 cup rinsed and drained canned garbanzo beans                              |
| 4 tsp. Kowalski's Freshly Squeezed Lemon Juice (from the Produce Department), divided | 1 cup halved grape tomatoes   |
| ½ tsp. dried oregano  | 1 cup peeled, chopped cucumber  |
| ½ tsp. kosher salt, divided   | 6 dried apricot halves, finely diced  |
| ½ tsp. freshly ground Kowalski's Black Peppercorns (or more to taste), divided        | 2 tbsp. finely chopped red onion  |
| ½ cup low-fat plain yogurt  | 2 tbsp. thinly sliced green onion   |
| 1 ½ oz. French feta cheese, crumbled  | 2 tbsp. chopped fresh Italian parsley                                       |
|   | 4 small (4" diameter) whole-wheat pita breads, cut into wedges, for serving |

### DIRECTIONS:

1. In a medium mixing bowl, toss grains with oil and ½ of the lemon juice; season with oregano, ½ of the salt and ½ of the pepper. Set quinoa mixture aside.
2. In a small mixing bowl, whisk yogurt with cheese, dill, zest and remaining salt, pepper and lemon juice; set dressing aside.
3. In a large mixing or salad bowl, combine beans, tomatoes, cucumber, apricots, onions and parsley.
4. Add quinoa mixture to bean and vegetable mixture; toss gently to combine.
5. Divide salad among 4 serving dishes; serve each portion with an equal amount of dressing and pita wedges.



## ORANGE AND STRAWBERRY GRAINS SALAD V

SERVES 6

- |   |   |
|---|---|
| 1 cup wheat berries   | ¼ tsp. freshly ground Kowalski's Black Peppercorns              |
| ½ cup red quinoa  | 2 tbsp. Kowalski's Extra Virgin Olive Oil                       |
| 2 tbsp. freshly grated orange zest  | ¼ cup chopped walnuts, toasted                                  |
| 2 tbsp. freshly squeezed orange juice   | 3 tbsp. finely chopped fresh mint, plus some sprigs for garnish |
| 1 tbsp. Kowalski's Freshly Squeezed Lemon Juice (from the Produce Department) | 4 oz. fresh strawberries, quartered                             |
| 2 tsp. Kowalski's Pure Honey  | 3 oz. crumbled fresh goat cheese                                |
| ½ tsp. (approx.) kosher salt, to taste  | 12 oz. canned mandarin oranges in 100% juice, drained           |

### DIRECTIONS:

1. Prepare wheat berries and quinoa separately in unsalted water according to pkg. directions just until tender. Drain; chill completely in the refrigerator for 1-24 hrs.
2. In a large salad or mixing bowl, combine zest, juices, honey, salt and pepper; whisk to combine. Slowly stream in olive oil, whisking to form an emulsion.
3. Add chilled wheat berries, quinoa, nuts and chopped mint to the bowl; stir to coat.
4. Gently fold in strawberries and cheese; gently fold in mandarin oranges.
5. Serve immediately or cover with plastic wrap and chill for up to 12 hrs. Serve garnished with mint sprigs.



## REUBEN CHOPPED SALAD

SERVES 4

- 1 head Romaine lettuce, finely chopped, washed in ice-cold water and spun thoroughly dry
- 2 oz. (about 1/8 head) radicchio, finely shredded, washed and spun thoroughly dry
- Kowalski's Signature Fresh Thousand Island Salad Dressing (from the Produce Department), to taste
- 2 oz. thinly sliced Boar's Head Corned Beef (from the Deli Department), roughly chopped into bite-sized strips
- 2 oz. finely diced baby Swiss cheese
- toppings, to taste: drained Kowalski's Organic Original Sauerkraut (find it near the refrigerated pickles), whole caraway seeds, chopped and drained Kowalski's Farmhouse Pickles (from the Grocery Department), *Herbed Artisan Croutons* or crushed rye crisps, and fresh chives
- freshly ground Kowalski's Black Peppercorns, to taste

### DIRECTIONS:

1. In a large mixing bowl, toss Romaine and radicchio generously with dressing.
2. Add corned beef and cheese; toss to combine.
3. Add additional dressing to taste; toss to coat.
4. Arrange salad on a serving platter; sprinkle with toppings.
5. Drizzle with additional dressing or serve on the side. Serve with pepper at the table for seasoning.

## HERBED ARTISAN CROUTONS

SERVES 16

- 3 tbsp. Kowalski's Extra Virgin Olive Oil
- 4 cloves garlic, minced (optional)
- 2 tsp. finely chopped fresh thyme
- 1 tsp. finely chopped fresh rosemary
- 10 oz. artisan bread, cut into 3/4" cubes
- freshly ground Kowalski's Sea Salt and Black Peppercorns, to taste

### DIRECTIONS:

1. Preheat oven to 325°.
2. In a small mixing bowl, whisk oil, garlic and herbs; drizzle over bread and toss to coat evenly.
3. Spread bread cubes on a rimmed baking sheet; sprinkle with salt and pepper.
4. Bake in preheated oven just until croutons are golden but still slightly chewy and soft on the inside (10-15 min.), stirring occasionally.



## CAPRESE BURGERS

MAKES 4

- 1 lb. Kowalski's Certified Organic 100% Grass-Fed Ground Beef
- balsamic glaze (such as Cucina Viva brand), as needed
- 5 oz. Kowalski's Signature Fresh Mozzarella Cheese (from the Specialty Cheese Department), thinly sliced
- 4 Kowalski's Butter Burger Buns (from the Bakery Department), lightly toasted
- toppings, to taste: thickly sliced tomatoes, fresh basil leaves, kosher salt and freshly ground Kowalski's Black Peppercorns

### DIRECTIONS:

1. Preheat grill to high heat; clean grill grates.
2. Using clean hands, form beef into 4 patties.
3. Grill burgers over direct heat, covered, until done (4-5 min. per side), turning twice and brushing each side with balsamic glaze in the last 2 min. of cooking.
4. Remove from heat; top with cheese. Tent loosely with foil; let stand for 3-5 min.
5. Serve burgers on buns with desired toppings; drizzle with additional balsamic glaze to taste.



## COWBOY BURGERS

MAKES 4

1 ½ lbs. Kowalski's Certified Akaushi 85% Lean Ground Chuck

- kosher salt and freshly ground Kowalski's Black Peppercorns, to taste

¼ cup (approx.) Kowalski's Organic Black Garlic BBQ Sauce, plus more for serving

4 thin slices Cheddar, American or pepper jack cheese

4 Kowalski's Sweet Egg Buns (from the Bakery Department), lightly toasted

4 slices Kowalski's Smoked Bacon, cooked crisp and kept warm, for topping

- prepared frozen onion rings or canned french fried onions, for topping

- toppings, to taste: leaf lettuce, sliced tomatoes, sliced red onion and Kowalski's Crinkle-Cut Dill Pickles (from the Grocery Department)

### DIRECTIONS:

1. Preheat grill to medium-high heat; clean grill grates.
2. Using clean hands, form beef into 4 patties; sprinkle evenly on both sides with salt and pepper.
3. Grill burgers over direct heat, covered, until done (4-5 min. per side), turning twice and brushing each side with a bit of BBQ sauce in the last 2 min. of cooking.
4. Remove from heat; top each burger with a slice of cheese. Tent loosely with foil; let rest for 3-5 min.
5. Serve burgers on buns with bacon, onion rings and other desired toppings; drizzle with additional BBQ sauce to taste.



Select whole-grain or whole-wheat burger buns for a fiber boost. Most of us get only half the fiber we need in a day.





## DILL PICKLE PIZZA

SERVES 4

- 1 pkg. Kowalski's Fresh Pizza Dough (from the Bakery Department)
- flour, for working the dough
- cornmeal, for the pizza peel
- $\frac{1}{2}$  cup (approx.) Kowalski's Signature Dill Dip or Zingy Pickle Dip (from the Deli Grab & Go Case)
- 30 (approx.) Kowalski's Crinkle-Cut Dill Pickles (from the Grocery Department), well drained
- 1 cup shredded low-moisture mozzarella cheese
- 3 tbsp. freshly grated Parmesan cheese
- your choice of herbs and/or seasonings (such as finely chopped fresh dill, crushed red pepper flakes and Kowalski's Pizza Seasoning), optional

### DIRECTIONS:

1. Let dough stand, covered or unwrapped, at room temperature for at least 1 hr. before use.
2. Preheat a pizza stone (or baking stone) in a 500° oven.
3. On a generously floured work surface, use lightly floured hands to roll dough into a circle 12-14" in diameter; begin in the center of the dough and work outward toward the edge, turning dough as needed to prevent sticking.
4. Tap dough to remove excess flour. Sprinkle a pizza peel (or baking sheet) lightly with cornmeal; assemble pizza on peel, topping with dip, pickles, cheeses, herbs and seasonings. For best results, do not overload the dough.
5. Transfer pizza to the preheated pizza stone; bake in preheated oven until cheese is melted and bubbly and edges of crust are golden and crispy (8-10 min.).
6. Remove pizza from oven and stone; let stand for several minutes.
7. Garnish with fresh herbs, if desired; slice pizza before serving.

### TASTY TIPS

- If using frozen dough, keep packaged and thaw overnight in the refrigerator.
- If your oven can be heated to 550°, use that temperature instead.
- To transfer the pizza from the peel to the preheated pizza stone, hold the peel over the stone with the far edge of the pizza touching the far edge of the stone. Tip peel to a 30° angle so the pizza starts to slide onto the stone. Using a single quick motion, pull pizza peel out from under the pizza.



## CUBAN SANDWICHES

SERVES 2

- 2 Kowalski's Panini or Bella Rolls (from the Bakery Department), prebaked or baked according to pkg. directions
- Kowalski's Classic Yellow Mustard, to taste
- 3 oz. sliced deli ham (such as Boar's Head Tavern Ham)
- ¼ lb. (approx.) Kowalski's Signature Lightly Smoked, Fully Cooked Pulled Pork (from the Meat Department), warmed gently in the microwave
- 8-10 Kowalski's Crinkle-Cut Dill Pickles (from the Grocery Department), well drained
- 2 oz. thinly sliced baby Swiss cheese
- mayonnaise, to taste
- Kowalski's Extra Virgin Olive Oil, as needed

### DIRECTIONS:

1. Preheat a nonstick skillet, griddle or panini press to medium heat.
2. Cut each roll in half horizontally; spread mustard evenly on bottom half of rolls.
3. Layer bottom of sandwiches evenly with ham; top evenly with shredded pork, pickles and cheese.
4. Spread mayonnaise on top half of each roll; place top rolls over sandwich fillings.
5. Brush exterior of rolls lightly with oil; place sandwiches on preheated skillet, griddle or panini press. Cook on first side until the bottom is dark golden-brown (about 2 min.); flip and repeat (you will not need to flip the sandwiches in a panini press).
6. If needed, reduce heat slightly and continue cooking, flipping occasionally, until fillings are hot (approx. 2 min. more).
7. Cut each sandwich in half on the diagonal; serve immediately.



## PROSCIUTTO CRISPS

SERVES 6

Preheat oven to 375°. Arrange prosciutto in a single layer on 2 parchment-lined baking sheets; bake in preheated oven until crisp and slightly darkened (10-15 min.). Remove from oven; let cool slightly (prosciutto will continue to crisp slightly as it cools).

## GORGONZOLA BURGERS

MAKES 4

- 1 ½ lbs. Kowalski's Certified Akaushi 85% Lean Ground Chuck
- ½ cup crumbled Gorgonzola cheese
- 4 Kowalski's Pretzel Burger Buns (from the Bakery Department), split horizontally and lightly toasted
- toppings, to taste: *Prosciutto Crisps*, baby arugula and Divina Fig Spread (from the Specialty Cheese Department)

### DIRECTIONS:

1. Preheat grill to high heat; clean grill grates.
2. Using clean hands, form beef into 4 patties.
3. Grill burgers over direct heat, covered, until done (about 4 min. per side for medium doneness), turning once. Top evenly with cheese after turning.
4. Remove from heat; tent loosely with foil and let stand for 3-5 min.
5. Serve burgers on buns with desired toppings.



### KILLER BURGER SAUCE

MAKES ABOUT 2/3 CUP

In a medium mixing bowl, whisk together ½ cup mayonnaise, 2 tbsp. Kowalski's Classic Ketchup, 2 tbsp. dill pickle relish, 1 tbsp. Kowalski's Horseradish Pub Mustard, 1 clove very finely minced garlic, ½ tsp. soy sauce and ½ tsp. Kowalski's Pure Honey until well combined. Use immediately or store, covered, in the refrigerator for up to 2 days.

## KILLER BURGERS

MAKES 4

- 1 ½ lbs. Kowalski's Certified Akaushi 85% Lean Ground Chuck
- kosher salt and freshly ground Kowalski's Black Peppercorns, to taste
- 4 slices Boar's Head American Cheese (from the Deli Department)
- 4 Kowalski's Pretzel Burger Buns (from the Bakery Department), split and toasted
- toppings, to taste: shredded lettuce, sliced pickles, thinly sliced raw red onion and *Killer Burger Sauce*

### DIRECTIONS:

1. Preheat grill to medium-high heat; clean grill grates.
2. Using clean hands, form beef into 4 patties; season with salt and pepper.
3. Grill burgers over direct heat, lid down, for 4-5 min. on first side.
4. Flip burgers; top each with 1 slice of cheese. Close lid; melt cheese while burgers finish cooking on second side (4-5 min.).
5. Remove from heat; tent loosely with foil and let rest for 3-5 min.
6. Serve burgers on toasted buns with toppings to taste.



## REUBEN BRATS

MAKES 4

- 4 Market Sausages Artisan-Style Fresh Bratwurst
- 4 Kowalski's Butter Sausage Buns (from the Bakery Department)
- Kowalski's Signature Fresh Thousand Island Salad Dressing (from the Produce Department), to taste
- ½ cup (approx.) Kowalski's Organic Original Sauerkraut
- caraway seeds, to taste

### DIRECTIONS:

1. Preheat a grill to medium-high heat; clean grill grates.
2. Grill brats over direct heat until cooked through (about 8 min.), turning occasionally.
3. Slice buns; spread dressing on cut sides.
4. Place brats in buns; garnish with kraut, additional dressing and caraway seeds.



## REUBEN BURGERS

MAKES 4

- 1 ⅓ lbs. Kowalski's Certified Akaushi 85% Lean Ground Chuck
- kosher salt and freshly ground Kowalski's Black Peppercorns, to taste
- 4 slices Boar's Head Baby Swiss Cheese
- 4 Kowalski's Pretzel Burger Buns, split and toasted
- ½ lb. thinly sliced Boar's Head Corned Beef
- toppings, to taste: Kowalski's Signature Fresh Thousand Island Salad Dressing and Kowalski's Organic Original Sauerkraut

### DIRECTIONS:

1. Preheat grill to medium-high heat; clean grill grates.
2. Using clean hands, form beef into 4 patties; season with salt and pepper.
3. Grill patties over direct heat, lid down, for 4-5 min. on first side.
4. Flip burgers; top each with a slice of cheese. Close lid; melt cheese while burgers finish cooking on second side (4-5 min.).
5. Remove from heat; tent loosely with foil and let rest for 3-5 min.
6. Serve burgers on toasted buns topped with corned beef and additional toppings to taste.



Find Boar's Head Baby Swiss Cheese and Corned Beef in the Deli Department.

Find Kowalski's Pretzel Burger Buns in the Bakery Department.

Find Kowalski's Signature Fresh Thousand Island Salad Dressing in the Produce Department.

Find Kowalski's Organic Original Sauerkraut near the refrigerated pickles.





## REUBEN PIZZA

SERVES 3

- 1 loaf Manoucher Fokachio, Fokachio Romana or Barbaree (Sesame Seed) Bread
- ½ cup Kowalski's Signature Fresh Thousand Island Salad Dressing, plus more for serving
- ¼ lb. thinly sliced Boar's Head Corned Beef, roughly chopped into bite-sized strips
- 3 oz. finely shredded baby Swiss cheese
  - Kowalski's Organic Original Sauerkraut, drained (some liquid reserved), divided
  - toppings, to taste: whole caraway seeds and fresh dill fronds
  - freshly ground Kowalski's Sea Salt and Black Peppercorns, to taste

### DIRECTIONS:

1. Preheat grill to high heat (or preheat oven to 425°); clean grill grates.
2. Smear flatbread with dressing; scatter top with corned beef and cheese; add some sauerkraut, caraway seeds and dill fronds to taste.
3. Grill flatbread over indirect heat (or bake in preheated oven, preferably on a baking stone) until cheese is melted and bubbly (7-9 min.).
4. Distribute remaining sauerkraut, more caraway seeds and dill evenly over pizza; drizzle to taste with a bit of reserved sauerkraut liquid.
5. Season with salt and pepper; serve with additional dressing for dipping.



Find Manoucher breads in the Bakery Department.

Find Kowalski's Signature Fresh Thousand Island Salad Dressing in the Produce Department.

Find Boar's Head Corned Beef in the Deli Department.

Find Kowalski's Organic Original Sauerkraut near the refrigerated pickles.



## REUBEN SANDWICHES

MAKES 2

- Kowalski's Signature Fresh Thousand Island Salad Dressing (from the Produce Department), to taste
- 4 slices dark or marble rye bread
- ½ lb. thinly sliced Boar's Head Corned Beef (from the Deli Department)
- 4 oz. Kowalski's Organic Original Sauerkraut (find it near the refrigerated pickles), well drained
- 2 slices Swiss cheese
- Kowalski's Unsalted Butter, at room temperature, to taste

### DIRECTIONS:

1. Preheat a nonstick skillet or griddle over medium heat.
2. Spread dressing on one side of each bread slice.
3. Place ½ of the bread slices on a clean work surface, dressing side up; divide corned beef, sauerkraut and cheese between these bread slices.
4. Place remaining bread slices on top, dressing side down.
5. Spread butter on one side of each sandwich. Place sandwiches on preheated skillet or griddle, buttered side down; grill until bottoms are golden-brown (about 5 min.).
6. Butter top slices of bread; flip and continue grilling until bottoms are golden-brown and cheese is melted (about 5 min.).
7. Cut each sandwich in half on the diagonal; serve immediately.

**Variation:** For a *Rachel Sandwich*, substitute thinly sliced turkey for the corned beef.



## NO-BAKE S'MORE BARS

MAKES 12

- 2 cups miniature marshmallows
- 2 tbsp. Kowalski's Unsalted Butter
- 1 tbsp. cocoa powder
- ¼ tsp. Kowalski's Organic Madagascar Vanilla Extract
- ¼ tsp. kosher salt
- 3 cups graham cereal (such as General Mills Golden Grahams),  
slightly crushed
- ½ cup semisweet chocolate chips

### DIRECTIONS:

1. In a large saucepan, combine first 5 ingredients (through salt) over medium-low heat; stir occasionally with a large silicone spatula until smooth.
2. Stir in remaining ingredients until well combined.
3. Lightly spray a 9" square baking pan with cooking spray. Lightly pack s'mores mixture into bottom of pan; press down with a sheet of parchment paper to compact.
4. Turn out onto a cutting board; let cool completely to room temperature.
5. Cut into 12 pieces; store bars at room temperature, tightly covered, for up to 1 week.



**DARK CHOCOLATE TURTLE BARS** 

SERVES 12

½ cup Kowalski's Unsalted Butter, at room temperature	¼ tsp. kosher salt
⅔ cup firmly packed brown sugar	8 oz. dark chocolate, coarsely chopped
1 egg	12 oz. pecan halves, coarsely chopped
½ tsp. Kowalski's Organic Madagascar Vanilla Extract or Paste	10 oz. jar Kowalski's Sea Salt Caramel Sauce
2 ½ cups graham cracker crumbs	- <i>Chocolate Ganache</i> (optional), for finishing
⅓ cup flour	

**DIRECTIONS:**

1. Preheat oven to 350°.
2. Spray a 13x9" baking pan with cooking spray. Line the bottom of the pan with parchment paper in both directions, extending at least 1" beyond the sides of the pan both ways.
3. Using an electric mixer, beat butter with brown sugar in a large mixing bowl until light and fluffy; scrape bowl.
4. Add egg and vanilla; mix just until smooth.
5. Add graham cracker crumbs, flour and salt; mix until mixture is crumbly but holds together when pressed.
6. Reserve 1 ¼ cups of graham cracker mixture; press remaining crumb mixture into bottom of prepared pan.
7. Distribute chocolate chunks and pecans evenly over crust; pour caramel evenly over top.
8. Crumble chunky bits of reserved graham cracker mixture over the top of the bars, leaving some of the filling uncovered; bake in preheated oven until caramel is bubbling and edges of crust are beginning to brown (20-25 min.).
9. Remove from oven; set pan on a cooling rack. Completely cool bars in pan.
10. Remove bars from pan as a single slab, using the parchment to lift; cut into 12-24 bars as desired. Drizzle with ganache, if desired.

**CHOCOLATE GANACHE** 

4 oz. semisweet baking chocolate, finely chopped  
¼ cup heavy cream

**DIRECTIONS:**

1. Place chocolate in a heat-safe glass mixing bowl; set aside.
2. In a microwave-safe dish, microwave cream for 30-90 sec. on high power until very hot but not boiling.
3. Pour cream over chocolate; let stand for 2 min.
4. Stir until ganache is smooth and glossy.



**TOFFEE BARS**  

MAKES 24

- 14 tbsp. Kowalski's Unsalted Butter, at room temperature, divided
- $\frac{3}{4}$  cup brown sugar
- 1 egg yolk, at room temperature
- 1  $\frac{1}{2}$  cups all-purpose flour (or Bob's Red Mill Gluten Free 1-to-1 Baking Flour)
- $\frac{1}{4}$  tsp. kosher salt
- 14 oz. can sweetened condensed milk
- 12 oz. mini semisweet chocolate chips
- 8 oz. Heath Bits o' Brickle English Toffee Bits (not chocolate-covered toffee bits)

**DIRECTIONS:**

1. Preheat oven to 350°.
2. In a medium mixing bowl, beat 12 tbsp. butter and  $\frac{3}{4}$  cup sugar with an electric mixer until light and fluffy.
3. Add egg yolk; mix just until fully incorporated.
4. In a small mixing bowl, mix together flour and salt.
5. Add flour mixture to the bowl with the butter mixture; stir until no traces of flour remain.
6. Working quickly, use a sheet of parchment paper to press mixture evenly and firmly into the bottom of a 9x13" nonstick pan (sides only sprayed with cooking spray, bottom only lined with parchment paper).
7. Bake in preheated oven until light golden-brown (12-16 min.).
8. Remove pan from oven (leave the oven on); set aside to cool slightly.
9. In a small saucepan over medium heat, combine sweetened condensed milk and remaining butter; cook, stirring frequently with a silicone spatula, until bubbly. Continue cooking for 5 min. until thick.
10. Pour evenly over crust; bake for 10 min.
11. Remove from oven; sprinkle evenly with chocolate chips.
12. Return to oven; bake until chocolate begins to melt (3-5 min.).
13. Remove from oven; using a knife, spread chocolate evenly over the surface of the filling.
14. Sprinkle toffee pieces evenly over melted chocolate; press toffee in lightly. Cool at room temperature for 30 min.
15. Cool completely in the refrigerator.
16. Cut into 1  $\frac{1}{2}$  x 4" bars; store in the refrigerator, tightly covered, for up to 5 days.

*A note about gluten: When a gluten-free flour is used, this recipe is gluten free.*

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