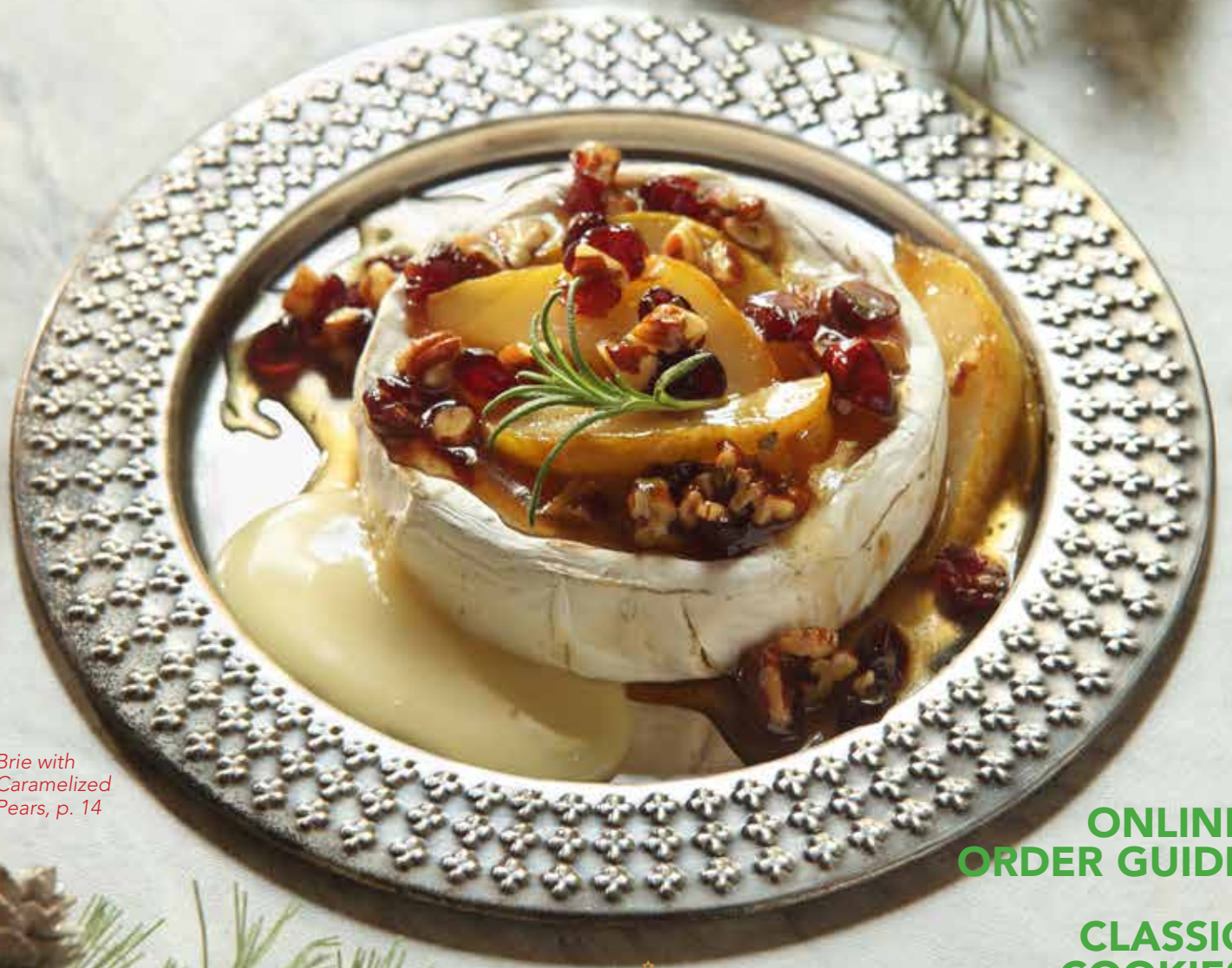


Compliments of Kowalski's

November – December 2020  
**THE JOY OF GOOD FOOD**

# Holidays with **KOWALSKI'S**

A SEASON OF THANKS!



*Brie with  
Caramelized  
Pears, p. 14*

**ONLINE  
ORDER GUIDE**

**CLASSIC  
COOKIES**

**READY FOR RICE**

  
BEST CHRISTMAS EVER

The Family Grocery Store with the Family Still in It

# Thoughts from the KOWALSKIS

2020 was a challenging year for our company, our industry and our community, but we have much to be thankful for.

Of all the blessings we'll be counting this Thanksgiving, at the tippy-top of our list are our employees. Earlier this year, when most of the world was shutting down, our employees were showing up, and in a big way. While dealing with product shortages, extra sanitizing responsibilities, frazzled shoppers and challenges in their own homes (like schooling their children, supporting displaced and out-of-work family members or caring for aging parents and grandparents), they came to work each day with energy, creativity, positivity, bravery and kindness. They figured out ways to do seemingly impossible tasks and devised new strategies for accomplishing their goals. They smiled (behind their masks) and carried on despite the fact that, like all of us, they were sometimes anxious, sad and tired. We appreciate the warmth, sincerity, patience and genuine understanding they showed customers just as much as we value their service in providing the community with a safe shopping experience. We are unbelievably grateful to work with such a generous, considerate, hard-working and devoted team.

We were blessed, too, to have the best vendor partners in the business working alongside us this year. Having direct relationships with our farmers, ranchers, local distributors and producers was critical to keeping our shelves full of the essentials our customers were depending on us for. We got the best our vendors had to offer, as quickly as they could offer it, promoting confidence, security and sanity for shoppers in search of chicken, rice, flour and, yes, toilet paper.

We also can't say enough how much we appreciate our loyal patrons, as well as all the new customers who joined the Kowalski's faithful after coming to meet us this year. When we asked you to change a few of your typical shopping habits, particularly to help protect our staff, you did so with compassion. We marveled at your display of selflessness, grace and dignity during what have been trying and uncertain times. We are so thankful to have been in this together with you. We were with you yesterday, are here for you today and will be there for you tomorrow.

This issue of *At Home* is for all these people who mean the world to us as well as our family and friends, who were also here for us in 2020. May you find it full of ideas for making this holiday season one to remember.

Here's looking forward to 2021!

*As always, we love sharing the Joy of Good Food!  
Many thanks,*

*Mary Anne Kowalski and Kris Kowalski Christiansen*



Our community struggled in 2020, to be sure. We continued our long-time support of the food bank network at Second Harvest Heartland and increased our ongoing support of the Boys and Girls Clubs of the Twin Cities to help our neighbors put food on the table during these difficult times. We also partnered with Best Christmas Ever this year (learn more about BCE on the facing page). We encourage you to learn more about the good work being done by these organizations and how you can support their missions. Visit [2harvest.org](http://2harvest.org), [boysandgirls.org](http://boysandgirls.org) and [bcemovement.org](http://bcemovement.org) for more information.

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# BEST CHRISTMAS EVER

**B**est Christmas Ever (BCE) is a locally based nonprofit that strives to lift up families who have fallen on hard times by giving them a surprise “Best Christmas Ever” custom-tailored to their particular family situation. BCE partners with business leaders and communities, small businesses and some of the country’s most well-known organizations – including Kemps, Bell Bank, Sleep Number and the Minnesota Vikings – to make this possible. A family that would qualify to receive a Best Christmas Ever has school-aged children in the home and has most unfortunately experienced something that would make celebrating Christmas especially difficult.

BCE not only produces unforgettable moments and Christmas Eves for families, but they also provide continual support to families following the holidays to set them up for long-term success and well-being. The four foundational pillars of BCE’s mission are faith, family, finance and health:

## FAITH

Falling on hard times can leave a family in a difficult place. It’s important they understand that there is a community out there to lift them up and that they are not alone during hard times. Accordingly, families are connected with a local church or pastor to provide a community of hope, support and guidance in their time of need.

## FAMILY

BCE supports families by introducing them to a trusted network of therapists and psychologists who donate their time and support to these families.

## FINANCE

For many families, financial difficulties are a result of other difficult circumstances. The Dave Ramsey Financial Peace University (FPU) Course is offered to each family receiving the Best Christmas Ever to help them pave the path to financial freedom.

## HEALTH

Most families fall on hard times due to some sort of health issue. Upon completing the Total Wellness Health Program, families receive ongoing health support, including financial assistance to help them buy fresh, healthy food.

In addition to producing the Best Christmases Ever, BCE has created a framework for leaders to experience the results of unreasonable generosity and the generational impact it has on families. Since 2011, BCE has doubled the number of families receiving a Best Christmas Ever each year and continues to expand across the United States, into Canada and even to Costa Rica.



*To volunteer, donate or nominate a family for a Best Christmas Ever, please visit [bcemovement.org](http://bcemovement.org).*



# COOKING AT HOME: it's Nuts

At holiday time we end up with a lot of nuts at our house. No, not my family, *actual* nuts. Between Halloween and the New Year, tins of cashews, mixed nuts and pistachios (as well as a fair amount of whiskey) are delivered regularly from my husband's business associates.

My husband doesn't really even like whiskey and he has a nut allergy (*so ironic, I know*), but my kids and I look forward to this time of year when we're buried in so many nuts that snacking alone can't put a dent in our supply. I have to start using them in everything from salads and brittle to pasta, ice cream and, of course, cookies! This recipe for *Pistachio-Chocolate Cloud Cookies* is one of my favorites. They're easy to make and help use up the egg whites I always seem to have left over from other recipes. Plus, they "bake" overnight (in a turned-off oven!). They have a unique texture with a lightly crisp exterior and a chewy, almost marshmallowy interior. I especially love using pistachios, but if you have a different favorite nut, you can surely substitute them in either of these cookie recipes. Pecans would be delicious, and since pistachios are actually a relative of cashews, cashews would substitute well, too.

Best wishes for a delicious New Year!

Warmly, *Rachael*



## GLUTEN-FREE PISTACHIO SHORTBREAD GF

MAKES 2 DOZEN

- |                                                            |                                                           |
|------------------------------------------------------------|-----------------------------------------------------------|
| 1 cup Bob's Red Mill Gluten-Free 1-to-1 Baking Flour       | ½ tsp. Kowalski's Organic Madagascar Vanilla Extract      |
| ½ cup roasted and salted shelled pistachios                | 1 egg yolk                                                |
| ¼ cup sugar                                                | 2 tbsp. heavy cream, plus more for brushing the cookies   |
| ¼ tsp. kosher salt                                         | 1-2 tbsp. granulated, sanding or raw sugar, for finishing |
| ½ cup Kowalski's Unsalted Butter, cold, cut into ¼" pieces |                                                           |

Using a food processor, process flour, pistachios, white sugar and salt until nuts are finely ground. Add butter and vanilla; pulse just until fine crumbs form and you can almost press dough together between your fingers. Pour crumbs into a mixing bowl. Add yolk and cream; stir until evenly mixed. Using lightly floured hands and a lightly floured work surface, squeeze together and shape dough into a log about 12" long. Wrap dough tightly in plastic wrap; chill in the refrigerator until very cold (2 hrs. up to 5 days). Slice cold log into 24 evenly thick slices; place 1 ½" apart on 2 parchment-lined baking sheets. Lightly brush the top of each cookie with cream; sprinkle with choice of sugar. Bake in a preheated 325° oven until golden (about 18 min.). Let cookies rest on sheet pans for 5 min.; move to a wire rack to cool completely. Store in an airtight container at room temperature for up to 2 weeks.

*Note: This recipe also works well with all-purpose flour in place of the gluten-free flour.*



## PISTACHIO-CHOCOLATE CLOUD COOKIES GF

MAKES 6

- |                                            |                                          |
|--------------------------------------------|------------------------------------------|
| 2 large egg whites, at room temperature    | 1 tsp. cornstarch                        |
| - pinch freshly ground Kowalski's Sea Salt | 1 tsp. rice vinegar                      |
| ½ cup sugar                                | ¼ tsp. ground cardamom (optional)        |
|                                            | ¼ cup mini dark chocolate chips          |
|                                            | ¼ cup finely chopped pistachios, divided |

Heat oven to 350°. In an electric mixer, whip egg whites with salt until soft peaks form; add sugar a little at a time until stiff peaks form. Fold in cornstarch, vinegar, cardamom, chocolate and most of pistachios by hand. With a ¼ cup measuring cup or large spoon, drop mixture in 6 evenly sized mounds (about 3" in diameter) onto a parchment-lined baking sheet; sprinkle with remaining pistachios. Place pan in the oven; shut the door and turn off the oven. Leave cookies in the oven, heat off, for 8 hrs. to overnight. Store at room temperature in a dry place, loosely covered, for up to 3 days.



# SEASONAL SWEETS

Our choices for seasonal sweets are outside the “pumpkin, cranberry, apple and pecan” box yet still holiday-appropriate. Simple to make, they’re also elegant enough to serve to guests. Dark chocolate, cherries, almonds and a dusting of confectioner’s sugar give basic blondies an air of sophistication. Spicy ginger brings fall flavor to a light, easy-to-make lemon mousse.

## CHERRY-ALMOND BLONDIES

MAKES 16

- 1 cup flour
- 1 tsp. kosher salt
- 1 tsp. baking powder
- 1 cup dark brown sugar
- 8 tbsp. Kowalski’s Unsalted Butter, melted and cooled
- 1 tsp. Kowalski’s Organic Madagascar Vanilla Extract
- ¼ tsp. almond extract
- 2 eggs, divided
- ½ cup dried cherries, roughly chopped
- ½ cup dark chocolate chips
- ½ cup sliced almonds, toasted
- confectioner’s sugar, for finishing

In a small mixing bowl, whisk flour with salt and baking powder; set aside. In a large mixing bowl, combine brown sugar and butter; stir until smooth. Stir in vanilla and almond extract. Add 1 egg; whisk until blended. Repeat with remaining egg. Fold flour mixture into wet ingredients just until white bits are no longer visible. Fold in cherries, chocolate and nuts. Pour batter into an 8x8" greased baking pan, bottom only lined with parchment paper. Bake in a preheated 350° oven until a toothpick inserted in the center comes out with just a few moist crumbs attached (about 25 min.); remove from the oven and set aside to cool completely. Dust with confectioner’s sugar; cut into 16 bars. Store at room temperature in an airtight container for up to 5 days.



## LEMON-GINGER MOUSSE GF

SERVES 4

- 20 oz. (2 jars) Kowalski’s Lemon Curd
- 4 cups (approx.) *Ginger Whipped Cream*
- 2 tbsp. finely minced candied ginger (or adjust to taste)

In a large mixing bowl, whisk lemon curd to loosen. Add ginger whipped cream to the bowl in 3 batches, folding gently between each. Scoop mousse into serving dishes; garnish with minced candied ginger. Serve immediately.



## GINGER WHIPPED CREAM

MAKES ABOUT 4 CUPS

In a medium saucepan over medium-low heat, combine 2 cups heavy cream with 3 oz. minced fresh ginger and ½ tsp. ground ginger; bring to a simmer but do not boil. Cover and let cool; refrigerate overnight. Strain solids from cream. Whip cold cream until soft peaks almost form; whisk in ¼ cup sugar.

# SIGNATURE PRODUCT FOCUS

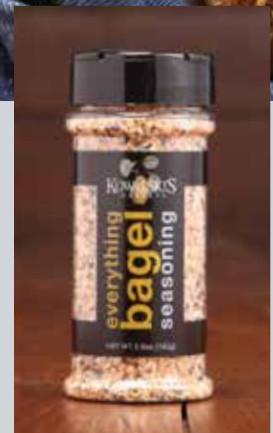


**KOWALSKI'S BAGELS** – Our extra-large traditional bagels are 20% larger than the average bagel. Crusty on the outside and moist inside, they provide superior texture and chew, making them a true bagel lover's bagel! We love them toasted and drizzled with honey butter or smeared with avocado or cream cheese. Their size makes for a great sandwich at any time of day. Find *Whole Wheat*, *Blueberry*, *Everything*, *Plain* and *Cinnamon Raisin* in the Bakery and Dairy Departments. Also look for them sold individually on the Artisan Bread Table.

**KOWALSKI'S SIGNATURE WHIPPED CREAM CHEESE SPREADS** – Of course, the most classic of bagel toppers is cream cheese, and ours is truly the best! Made locally from our own Signature recipes, these easy-to-spread cheeses are loaded with flavor from fresh veggies, herbs, freeze-dried strawberries, sliced almonds and tons of honey. They're guaranteed to be your new favorites! Find them near Kowalski's Bagels in the Bakery and Dairy Departments.



**KOWALSKI'S EVERYTHING BAGEL SEASONING** – This new classic combination is made locally just for us with sesame seeds, dried onion, garlic, poppy seeds and salt. They don't call it "everything seasoning" for nothing, as it's wonderful on more than just bagels. Sprinkle this all natural blend on baked potatoes, hummus, avocado toast, popcorn, salads, soups, fish, chicken and chops – put it on *everything!*

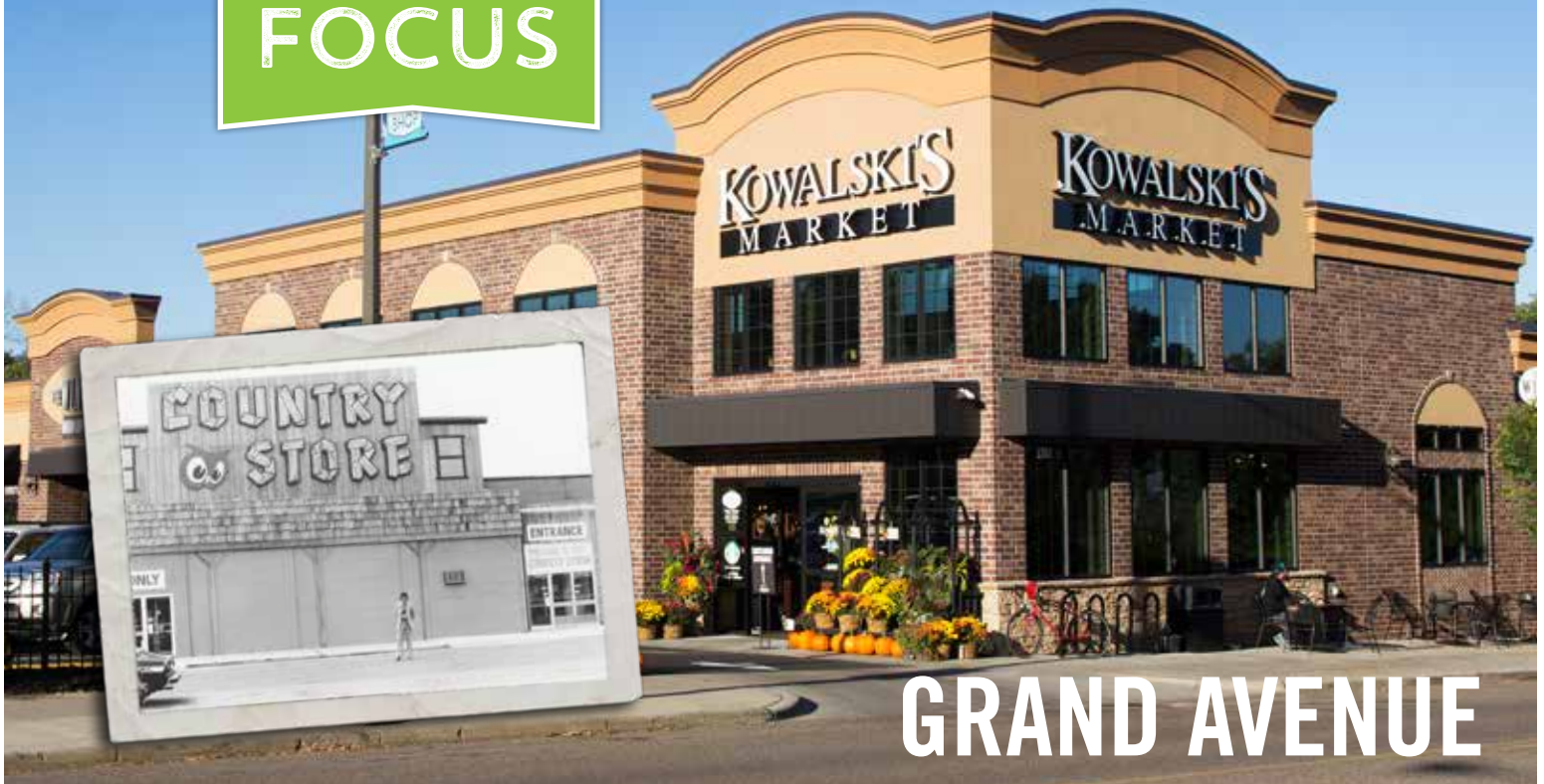


**EVERYTHING CRACKERS**  
SERVES 12  
48 salted saltine crackers  
8 tbsp. (1 stick) Kowalski's  
Unsalted Butter, melted  
- Kowalski's Everything Bagel  
Seasoning (from the Baking  
Aisle), to taste



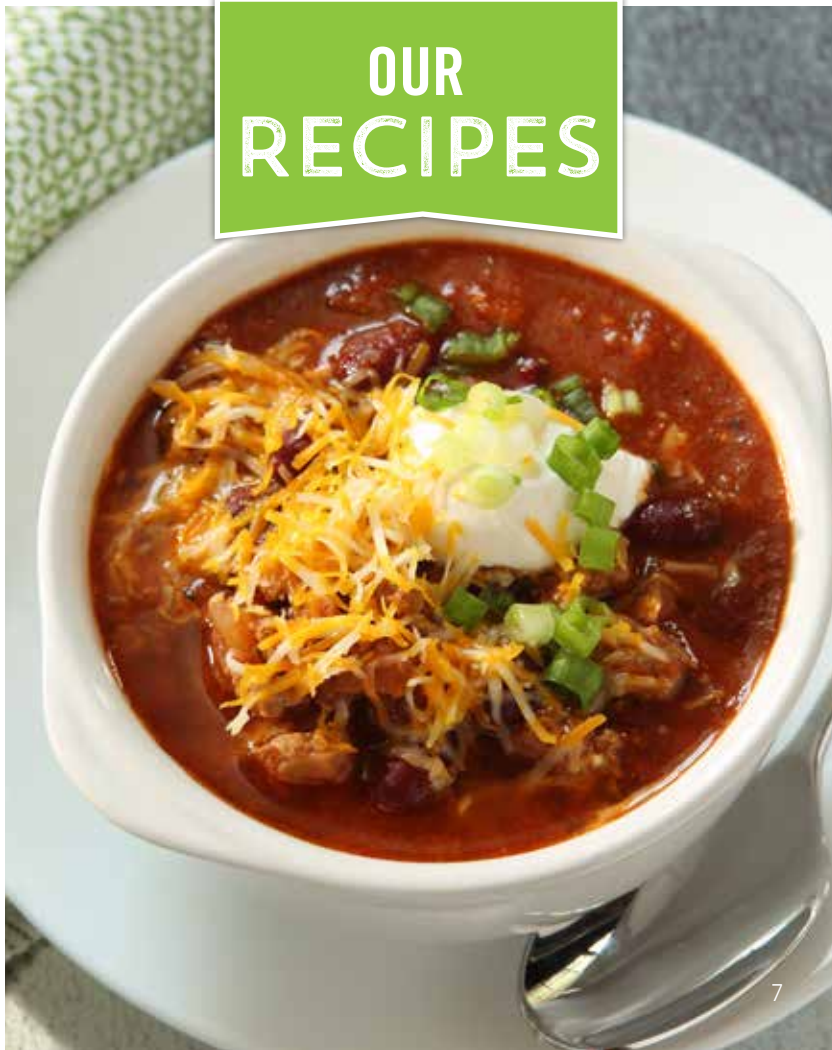
Line a baking sheet with aluminum foil, leaving ½" of foil overhanging on all sides. Arrange crackers in a single layer, salt-side down, on the prepared baking sheet. Working quickly, use a pastry brush to evenly coat crackers with butter; sprinkle with seasoning. In a preheated 400° oven, bake crackers until edges begin to brown (6-8 min.), watching carefully so they do not burn. Cool completely before storing or serving.

## STORE FOCUS



## GRAND AVENUE

## OUR RECIPES



**K**owalski's on Grand has the distinction of having been our very first store. Since opening in 1983, the store and neighborhood have undergone a few changes. In recent years we added a seating area, full-service Pastry Case, Starbucks and a Wine Shop. To this day, Grand Avenue remains one of the busiest of the Kowalski's locations. It's also well known for its fiercely loyal customer base. Thank you!

It's worth a trip to visit this special piece of Kowalski's history located on Grand Avenue between Ayd Mill Road and Syndicate Street South.

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**KOWALSKI'S SIGNATURE TURKEY CHILI** is made from a recipe created by Peter Fiore, Kowalski's Production Kitchen Manager and Executive Chef. This year-round favorite is even more popular this time of year. It features all natural turkey from Ferndale Market in Cannon Falls, Minnesota. This meal in a cup gets a pleasant heat from chili powder, black pepper, cayenne, crushed red pepper and a nice amount of fresh garlic and onion. We make it from scratch in our own kitchen, the same way you'd make it at home, with no preservatives, no artificial flavors and no artificial colors. Look for it on the Soup Bar in your local market.

*Selection and availability of products vary by market.*



The pandemic of 2020 brought new meaning to the phrase “always open.” When other options were closed, we were happy to be able to be of service to our communities in their time of need. We’ve also taken care to significantly expand our list of online shopping options, making low- and no-contact shopping easier and more convenient.

Here’s a quick look at the variety of quality Kowalski’s products you can order and how.



One of our many new party-perfect grazing boards.

## ONLINE ORDERING OPTIONS

	DELIVERY & PICKUP AVAILABLE	CURBSIDE PICKUP AVAILABLE	IN-STORE PICKUP ONLY	LOCAL DELIVERY ONLY	DELIVERY TO THE 48 CONTIGUOUS UNITED STATES
GROCERIES FROM KOWALSKI'S ON THE GO	★	★			
GROCERIES FROM SHIPT				★	
BUTCHER BLOCK					★
DOORDASH/GRUBHUB	★				
PRE-ORDER MEATS			★		
PARTY FOODS & BOX LUNCHES	★	★			
GIFT BASKETS & FLORAL	★	★			
FAMILY MEALS	★	★			
CAKES	★	★			



# ONLINE ORDERING OPTIONS

**TO START SHOPPING:**  
Click "Shop Online" on the kowalskis.com home page to find the following product categories. Mobile website users should click the green "MENU" button in the top right corner, then select "Shop Online" from the drop-down menu.



**GROCERIES** from **KOWALSKI'S ON THE GO!**, delivered by **DOORDASH**, offers many of the products available in our stores and the ability to request other items from your shopper if you don't see them online.

**GROCERIES** from **SHIPT** allows us to bring Kowalski's exclusive products and recipes to fans who don't live close enough to a physical store to be eligible for local delivery from Kowalski's On the Go!

**DOORDASH** and **GRUBHUB** offer heat-and-eat foods, like our Signature Take & Bake Pizzas and Soups, plus sushi, custom hibachi and pasta bowls, Grab & Go sandwiches, salads, wraps, Kowalski's Snackers, hot meals, select bakery and produce items, and more.

**PRE-ORDER MEATS** offers the ability to order select meat, seafood and poultry items, including holiday turkeys and hams, ahead of time so they are ready when you arrive.

**PARTY FOODS** and **BOX LUNCHES** are available with 48 hours' notice and include some of our best Signature recipes and products. Many new menu items are available this season, including Pinterest-perfect grazing boards.

**FAMILY MEALS** serve four people. A different take-and-bake meal is available each day, Monday through Friday, featuring family favorites like lasagna, fried chicken and pizza with all the sides.

**BUTCHER BLOCK** offers the option to have some of our most popular Meat Department products shipped anywhere in the 48 contiguous United States. They make the perfect gift for any meat lover, for any occasion. Send steaks to your cabin on the St. Croix, your friend's Florida beach house or anywhere top-quality meat is in demand.

**GIFT BASKETS** and **FLORAL** include fruit baskets, Signature product baskets, wine baskets, specialty cheese baskets and fresh meat boxes, great for holiday gifting.

**CAKES** make any occasion a party, no matter the size. Visit this page to customize your cake, flavor, filling, icing and décor.

# READY FOR RICE

Rice is one of the most widely consumed grain crops in the world and a staple of the world's diet. Like so many grains, it has a very mild flavor and therefore is excellent with a large variety of other foods and flavors. Rice's versatility makes it a great addition to a nearly infinite number of recipes and meals.

Vegetables, fruits, herbs, nuts, beans and cheese, among other ingredients, can be combined with a variety of rices to produce both hearty main dishes as well as endless side dishes that complement almost any entrée.

Rice is easy to prepare on a stovetop, requiring only water to cook. Though they don't significantly reduce cooking time, electric rice cookers automatically control temperature and time, which makes cooking rice practically hands-free and greatly helps prevent over- or undercooked rice. Once you master the basic technique for preparing rice, you can add flavors and textures to suit your needs.

Here are a few of our favorite ideas.

## GOOD QUESTION

### *What is basmati rice?*

A long-grained rice from South Asia, basmati has a distinctly nutty taste. Brown basmati takes about 50% longer to cook than its white counterpart. It's toothier and has more fiber than white rice.





### ROASTED SHIITAKE RICE **GF**

SERVES 4

- 8 oz. shiitake mushrooms, sliced
- 1 fresh rosemary sprig, cut into ½" pieces
- 2 cloves garlic, thinly sliced
- 3 tbsp. Kowalski's Extra Virgin Olive Oil
- kosher salt and freshly ground Kowalski's Black Peppercorns, to taste
- 1 cup Kowalski's Aromatic Long-Grain Basmati Rice
- 2 tbsp. chopped fresh Italian parsley

In a large mixing bowl, toss mushrooms, rosemary and garlic with oil; sprinkle with salt and pepper. Roast mushrooms on a parchment-lined baking sheet in a preheated 450° oven until dark brown (about 20 min.), stirring occasionally. Meanwhile, cook rice on the stovetop according to pkg. directions or in a rice cooker according to manufacturer's instructions. When rice is done, fluff with a fork. Remove rosemary stem from mushrooms; toss mushrooms with cooked rice and garnish with parsley.



### PISTACHIO PILAF **LW GF**

SERVES 4

- |                                                         |                                                         |
|---------------------------------------------------------|---------------------------------------------------------|
| 3 tbsp. Kowalski's Unsalted Butter                      | 1 tbsp. Kowalski's Extra Virgin Olive Oil               |
| ¼ cup chopped yellow onion                              | ¼ cup chopped dried apricots                            |
| ½ tsp. kosher salt, plus more for seasoning             | ¼ cup chopped pistachios                                |
| 1 cup Kowalski's Aromatic Long-Grain Brown Basmati Rice | 2 tbsp. thinly sliced green onion                       |
| 1 cup water                                             | 2 tbsp. finely chopped fresh Italian parsley            |
| ½ cup gluten-free, low-sodium chicken broth             | 1 tbsp. lemon zest                                      |
|                                                         | - freshly ground Kowalski's Black Peppercorns, to taste |

In a large skillet, melt butter over medium heat. Add onions; cook until soft (about 5 min.). Season with ½ tsp. salt. Stir in rice; cook and stir until onions become translucent (about 3 min.). Increase heat to medium-high. Add water and broth to the skillet; bring to a boil. Reduce heat to low; continue cooking, covered, until liquid is absorbed and rice is tender (15-20 min.). Remove skillet from the heat; fluff rice with a fork and drizzle with oil. Add apricots to the pan; let stand, covered, for 10 min. Fold in apricots, pistachios, green onion, parsley and zest; season to taste with salt and pepper.

### HERBED ITALIAN RICE **GF**

SERVES 4

- 1 cup Kowalski's Aromatic Long Grain Basmati Rice
- 2 tbsp. Kowalski's Extra Virgin Olive Oil
- 2 green onions, thinly sliced
- 1 tbsp. finely chopped fresh Italian parsley or cilantro
- 1 tbsp. grated lemon or lime zest
- 2 tbsp. toasted pine nuts
- 2 tbsp. freshly grated Kowalski's Parmesan Cheese
- kosher salt and fresh ground Kowalski's Black Peppercorns, to taste

Cook rice on the stovetop according to pkg. directions or in a rice cooker according to manufacturer's instructions. When rice is done, fluff with a fork; drizzle with oil. Fold in green onions, herbs, zest, pine nuts and cheese; season to taste with salt and pepper.



# SEASONAL SIPPER



A great party beverage need not contain alcohol. Modern mocktail recipes provide just as much refreshment and balanced flavor as their cocktail counterparts.

Sparkling drinks scream “party!” but that doesn’t have to mean bubbly wine. It’s possible to craft a nonalcoholic version of a recipe featuring sparkling wine by subbing in some sparkling water and a little sweetener. Our pick is Kowalski’s Signature Simple Syrup, made with real cane sugar and filtered water, not corn syrup!

Here we’ve taken a favorite seasonal recipe and modified it to make a festive sipper that anyone can enjoy anytime.



Our new **Signature Cocktail Mixers** make great mocktails, too. *Barrel-Aged Old Fashioned Mix* contains no artificial colors or flavors. It’s made with real cherry bitters, too. Our margarita mixers contain real lime juice and agave nectar, and the *Hot-Blooded Margarita Mix* adds Texas blood orange and serrano chiles.

- **SPARKLING POMEGRANATE MOCKTAILS**  
- SERVES 2
- ¼ cup POM Wonderful Pomegranate Juice (from the Produce Department)
- 1 tbsp. Kowalski’s Signature Freshly Squeezed Lime Juice (from the Produce Department)
- 1 tbsp. Kowalski’s Signature Simple Syrup
- ¼ cup Kowalski’s Signature Pear-Flavored Sparkling Water, very cold
- 2 tsp. fresh pomegranate seeds
- 2 fresh lime slices, less than ¼" thin, cut into halves
- In a 1-cup spouted measuring glass, stir together juices and simple syrup. Divide mixture evenly between 2 sparkling wine flutes; slowly pour sparkling water into each flute, taking care to minimize fizzing.
- Stir gently. Float a few pomegranate seeds and a lime slice in each glass; serve immediately.

Find the original recipe for Sparkling Pomegranate Cocktails on our website at [kowalskis.com](http://kowalskis.com).

**FIND IT!** Ready-to-use pomegranate seeds are available seasonally in the Produce Department.



# Cornbread Dressing

Dressing may be one of the most beloved holiday sides, and for good reason. A mixture of tender, meaty, chewy and crunchy textures and a variety of complementary flavors, it's often a meal in and of itself. This year we're swapping our traditional cubed bread recipe for cornbread to add more texture and sweetness. Combined with sweet apple sausage and fruit or spicy chorizo, these twists on a classic are sure to be the talk of your Thanksgiving table.

## THE THANKSGIVING CONUNDRUM: STUFFING OR DRESSING?

Inevitably, the question comes up at many a Thanksgiving table every year: What's the difference between *stuffing* and *dressing*? Technically, *stuffing* is stuffed into something. The same recipe baked in its own dish is called *dressing*. To some, it's simply the difference in what they called it growing up. Southerners often refer to *dressing* as *stuffing*, regardless of whether it's actually stuffed in a bird or not\*.

No matter what you call it, it's delicious with more than just turkey and is simple to make with a variety of breads and grains. Try it with roasted pork, beef tenderloin and baked chicken, or try it for breakfast topped with a fried egg.

*\*If you do stuff your turkey, be sure to test the temperature. It should reach 165°.*

## APPLE SAUSAGE CORNBREAD DRESSING

SERVES 8

- |                                                                            |                                                      |
|----------------------------------------------------------------------------|------------------------------------------------------|
| 22 oz. (2 pkg.) Kowalski's Cornbread, cut into 1/4" cubes (makes 8 cups)   | 1 1/2 cups (3 ribs) chopped celery                   |
| 1/2 cup Kowalski's Unsalted Butter, plus more for preparing casserole dish | 3/4 cup finely chopped onion                         |
| 1 lb. Kowalski's Premium Artisan-Style Mild Italian Pork Sausage           | 3/4 tsp. rubbed sage                                 |
| 3 cups peeled, chopped apples                                              | 3/4 tsp. dried thyme                                 |
|                                                                            | 1/4 tsp. freshly ground Kowalski's Black Peppercorns |
|                                                                            | 1/2 cup chicken broth                                |

Set cornbread cubes at room temperature for 48 hrs. until dried. In a large skillet, melt butter over medium heat. Stir in sausage, apples, celery and onion; cook until sausage is no longer pink (about 15 min.). In a large mixing bowl, thoroughly combine cornbread cubes and seasonings (through pepper); stir in sausage mixture and broth until moistened. Spoon dressing into a buttered 2 1/2 qt. casserole dish; bake in a preheated 325° oven until heated through (45-55 min.).

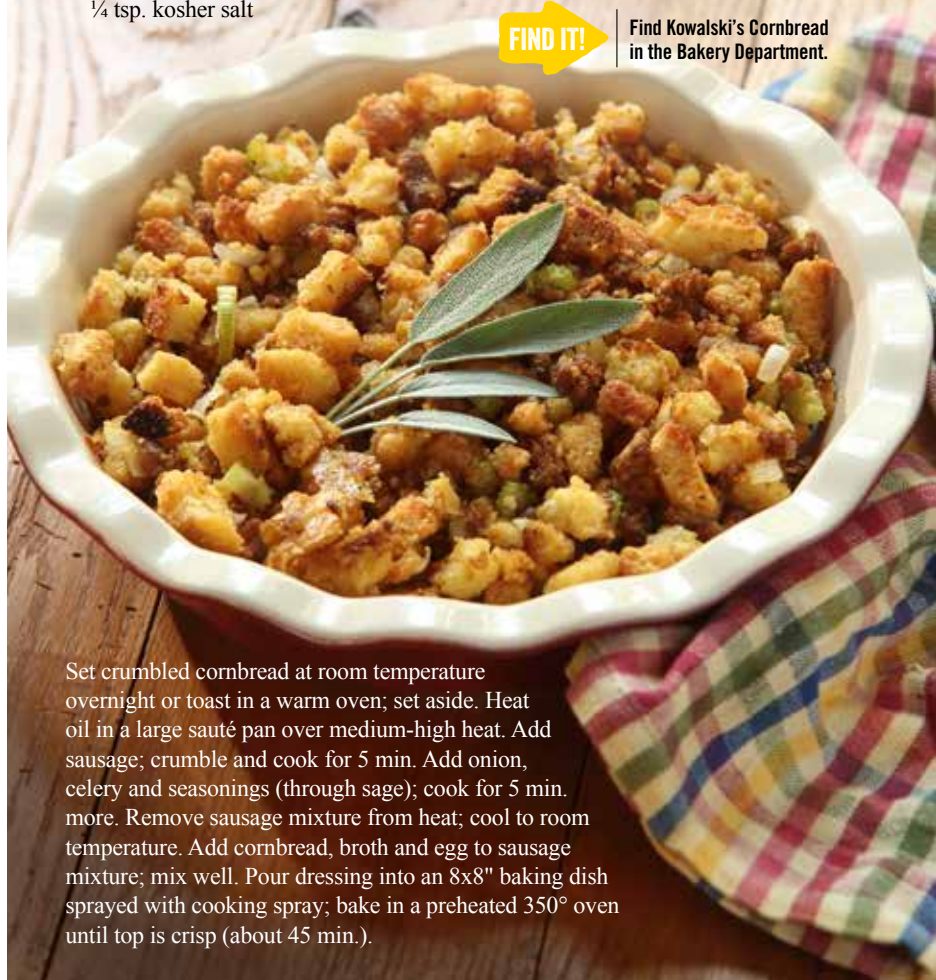
## CORNBREAD DRESSING WITH CHORIZO

SERVES 8

- |                                                             |                                                      |
|-------------------------------------------------------------|------------------------------------------------------|
| 11 oz. Kowalski's Cornbread, crumbled                       | 1/4 tsp. freshly ground Kowalski's Black Peppercorns |
| 2 tsp. Kowalski's Extra Virgin Olive Oil                    | 1/4 tsp. poultry seasoning                           |
| 8 oz. Kowalski's Premium Artisan-Style Chorizo Pork Sausage | 1/2 tsp. rubbed sage                                 |
| 1 yellow onion, chopped                                     | 2/3 cup chicken broth                                |
| 2 ribs celery, thinly sliced                                | 1 egg, beaten                                        |
| 1/4 tsp. kosher salt                                        |                                                      |

FIND IT!

Find Kowalski's Cornbread in the Bakery Department.



Set crumbled cornbread at room temperature overnight or toast in a warm oven; set aside. Heat oil in a large sauté pan over medium-high heat. Add sausage; crumble and cook for 5 min. Add onion, celery and seasonings (through sage); cook for 5 min. more. Remove sausage mixture from heat; cool to room temperature. Add cornbread, broth and egg to sausage mixture; mix well. Pour dressing into an 8x8" baking dish sprayed with cooking spray; bake in a preheated 350° oven until top is crisp (about 45 min.).





More of us than ever will be preparing special holiday meals at home this season. We'll celebrate this time of togetherness with our most-loved ones with special dishes, made with great ingredients and prepared with care. Some of our best suggestions and the reasons we're choosing them as part of our 2020 Holiday Menu are found on these next few pages.



## KOWALSKI'S SIGNATURE HOLIDAY MEALS

Kowalski's is proud to be the only major Twin Cities grocer to offer a prepared Thanksgiving meal featuring a Naturally Raised Free-Range Ferndale Turkey from Cannon Falls, Minnesota. Ferndale turkeys are raised with no growth stimulants or antibiotics – ever! – and are prepared for your holiday table with gluten-free ingredients. Each and every one of our holiday meals is prepared by hand and includes traditional favorites like fluffy mashed potatoes with gravy, tender dinner rolls and fresh green beans, plus special touches such as our exclusive recipes for scratch-made Sage & Onion Stuffing, Maple-Roasted Sweet Potatoes, Cranberry Relish and our own original recipes for freshly baked Pecan and Pumpkin Pies.

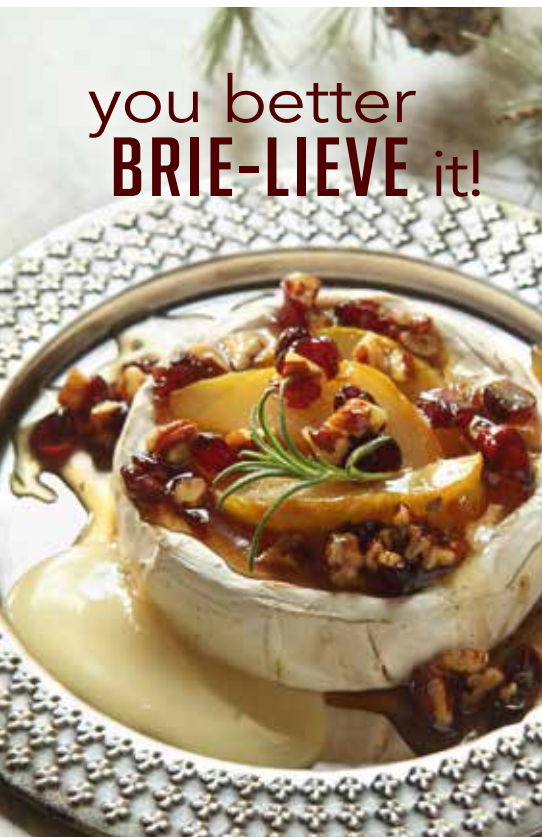
We also offer the ability to order *Just the Turkey*, *Just the Sides* or a complete meal option featuring a raw, *Oven-Ready, Fully Dressed Fresh Ferndale Turkey*. Just pop it in the oven!

Turkey meals are also available at Christmas along with Spiral-Cut Glazed Ham and Black Angus Prime Rib meals with all the trimmings, plus complete Quiche Breakfasts.

**Quantities are limited. To order, contact your local market or visit [kowalskis.com](http://kowalskis.com).**



you better  
**BRIE-LIEVE** it!



There's almost no holiday cheese more universally beloved than Brie and practically no better way to enjoy it than warm. But *warmed* doesn't have to mean *wrapped*. Baking Brie without covering it in pastry is foolproof (no worries about underbaked dough). Plus, it puts the focus squarely on the buttery, smooth nature of this classic French cow's milk cheese. Amp up the elegance factor when you spoon caramelized pears on top. Believe us when we say it's better with the bread on the *side*.



### BRIE WITH CARAMELIZED PEARS

SERVES 6

6 tbsp. Kowalski's Unsalted Butter

¾ cup sugar

2 ripe pears, sliced ¼" thick

½ cup dried cranberries

¼ cup Kowalski's Pure Honey

¼ cup Kowalski's Lightly Salted Roasted Pecans (from the Snack Nut Aisle), chopped

¼ tsp. finely minced rosemary leaves, plus some fresh sprigs for garnish

7 oz. Kowalski's Signature Brie - crusty artisan bread (from the Artisan Bread Table), for serving

In a large skillet over medium heat, melt butter; stir in sugar, cooking until sugar melts and turns brown. Gently stir in pear slices; cook until slightly soft (about 12 min.). Add cranberries, honey and nuts; cook, stirring occasionally, until pears are soft (3-5 min. more). Remove pear sauce from heat; stir in rosemary. Set sauce aside; keep warm. Place cheese on a parchment-lined baking sheet; bake in a preheated 350° oven until very warm and soft (5-7 min.). Move hot cheese to a serving dish; spoon warm pear sauce over cheese. Garnish with rosemary sprigs; serve immediately with sliced bread on the side.

## BONELESS NEW YORK STRIP ROAST

SERVES 6

4 lb. Kowalski's Kobe-Style Akaushi Boneless New York Strip Roast  
2-3 tbsp. seasoning rub of your choice (such as Kowalski's North Woods Grill Seasoning or Classic Garlic & Herb Rub), to taste  
2 tbsp. Kowalski's Extra Virgin Olive Oil  
- Kowalski's English-Style Horseradish Sauce, for serving

Rub roast on all sides with seasoning. In a large oven-safe skillet over medium-high heat, heat oil until shimmering but not smoking. Sear roast in hot oil on all sides until well browned (about 1-2 min. per side), finishing fat-side up. Move skillet to a preheated 350° oven; bake to desired doneness:

**Rare:** 60-65 min. at 120-130°      **Medium-Well:** 80-85 min. at 150-155°  
**Medium-Rare:** 70-75 min. at 130-140°      **Well Done:** 85-90 min. at 155-160°  
**Medium:** 75-80 min. at 140-150°

Remove roast from oven; cover with foil for 20 min. (roast will increase 5-10° as it rests). Slice and serve with horseradish sauce.

**BONELESS NEW YORK STRIP ROAST** – *Nothing says special like steak, and this is the most special preparation there is! Easy, delicious and jaw-droppingly gorgeous, we can't think of a more perfect way to party.*



## WINE PAIRING

**Cabernet Sauvignon or Syrah**



OUR  
**HOLIDAY**  
2020  
**MENU**  
sides

**SWEET POTATO CUPS AU GRATIN** – *Cheesy potatoes, meet sweet potatoes. Amp up the yum factor of beef's best friend by swapping plain spuds for something a bit more interesting. Baking individual servings in a muffin tin means everyone gets their own picture-perfect portion.*



**SWEET POTATO CUPS AU GRATIN**

SERVES 12

- |                                                                       |                                                    |
|-----------------------------------------------------------------------|----------------------------------------------------|
| 1 lb. sweet potatoes, peeled and very thinly sliced, slices quartered | 1 tbsp. flour                                      |
| ¾ cup (about 3 oz.) finely shredded Swiss Gruyère cheese              | 1 tsp. finely chopped fresh rosemary leaves        |
| ½ cup heavy cream, plus more for drizzling                            | ½ tsp. dried thyme                                 |
| 1 shallot, very finely minced                                         | ½ tsp. kosher salt                                 |
|                                                                       | ½ tsp. freshly ground Kowalski's Black Peppercorns |

Combine all ingredients in a large mixing bowl; mix well. Evenly spoon potato mixture into muffin pans lined with large parchment baking cups (not standard cupcake liners). Top each cup with ½ tsp. cream; press down firmly to compact. Bake in a preheated 375° oven until golden-brown (about 25-30 min.); let stand for 15 min. before serving.



**HARVEST THYME SALAD** – *Texture is the name of the game when it comes to this fresh fall salad twist made with broccoli, beets, lots of chewy dried fruit and crunchy roasted pepitas. It's a great cool contrast to the warm dishes on the menu. The locally made salad dressing from Salad Girl lives up to its name – Sweet & Sassy!*



**HARVEST THYME SALAD** LW GF

SERVES 4

- 12 oz. broccoli coleslaw mix, such as Mann's brand
- 2 peeled, cooked beets (such as Love Beets from the Produce Department), cut into matchsticks
- 1 cup Kowalski's Roasted and Salted Pepitas
- 1 cup dried currants
- 1 cup Kowalski's Dried Cranberries
- ½ cup chopped Kowalski's Dried Mango or Apricots
- 8 oz. Salad Girl Organic Dairy-Free Sweet & Sassy Dressing
- 1 ½ tsp. fresh thyme leaves

In a large mixing bowl, combine slaw mix, beets and most of the pepitas and dried fruits, reserving a small bit for garnish; toss. Drizzle salad with most of the dressing; toss to coat. Add additional dressing to taste. Garnish salad with thyme, reserved pepitas and dried fruits.

*Recipe adapted with permission from Salad Girl.*



**CHOCOLATE-CHERRY BREAD PUDDING** – A decadent meal like this deserves better than a pie. We're serving up bread the best way we know how: baked with premium dark chocolate and an ultra-creamy Italian cheese.



*Original recipe*  
by White Bear Lake Cheese  
Specialist Dexa Franks!

**FIND IT!** Find challah bread on the Artisan Bread Table in the Bakery Department.

### CHOCOLATE-CHERRY BREAD PUDDING

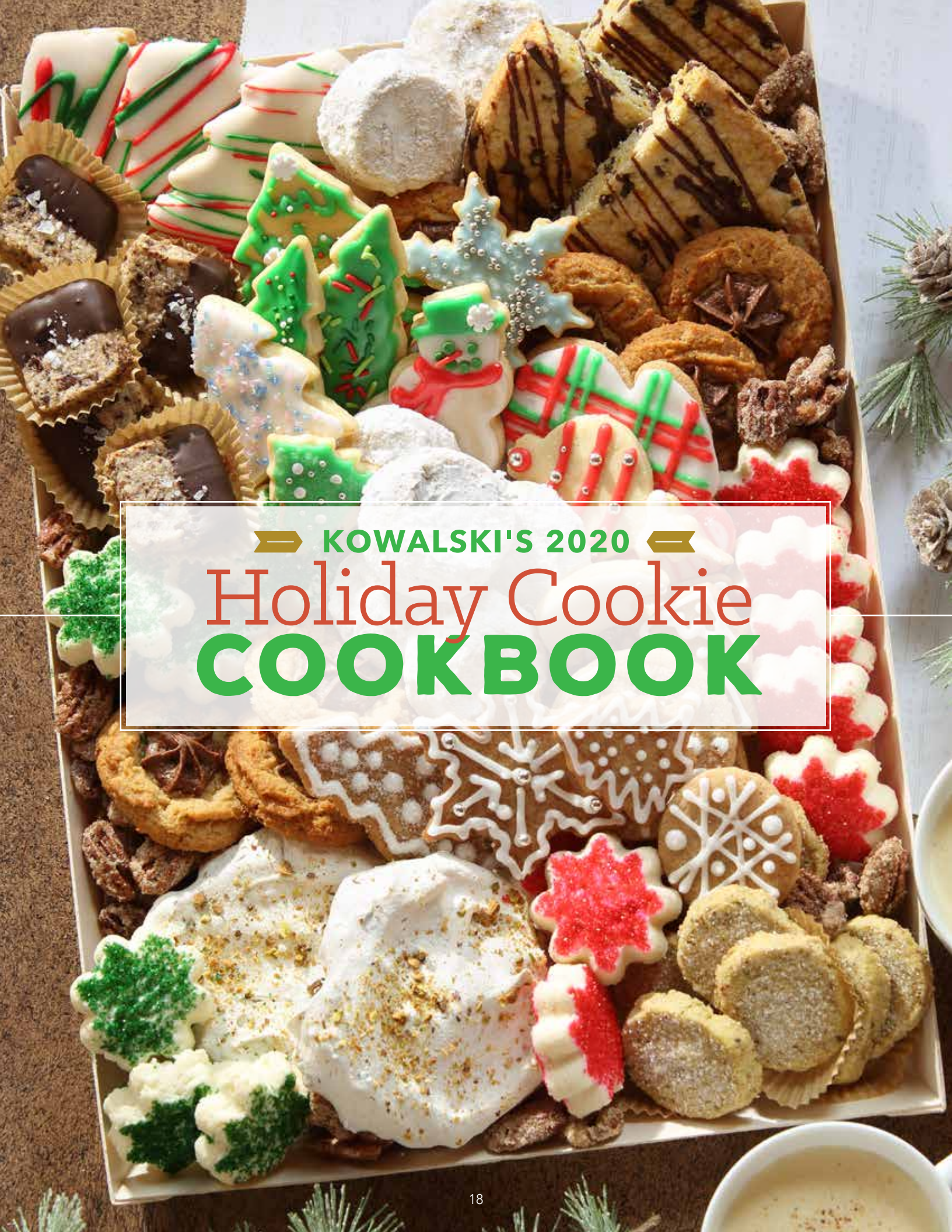
SERVES 16

- |                                                                 |                                                      |
|-----------------------------------------------------------------|------------------------------------------------------|
| 2/3 cup Kirsch, Grand Marnier or orange juice                   | 6 eggs                                               |
| 1 1/2 cups (about 10 oz.) dried cherries                        | 2 cups half-and-half                                 |
| 1 loaf (roughly 12 oz.) challah bread, cut into 1 1/2" pieces   | 1 cup sugar                                          |
| 1/4 cup Kowalski's Unsalted Butter, melted                      | 3/4 cup heavy cream                                  |
| 10 oz. semisweet dark chocolate, such as Scharffen Berger brand | 1/2 cup mascarpone cheese                            |
|                                                                 | 1 tsp. Kowalski's Organic Madagascar Vanilla Extract |
|                                                                 | - confectioner's sugar, for dusting                  |

In a small saucepan, heat Kirsch over medium-low heat until just simmering; remove from heat. Stir in cherries; let stand, covered, for 1 hr. In an extra-large mixing bowl, drizzle bread with butter; toss to coat. Pour 1/2 of the bread in a 3 qt. glass baking dish sprayed with cooking spray; scatter 2/3 of the chocolate over the bread. Spoon 2/3 of the cherries, including soaking liquid, over the chocolate; top with remaining bread. In a large mixing bowl, whisk together eggs, half-and-half, sugar, cream, cheese and vanilla; pour into baking dish. Cover with waxed paper and weigh paper down on the sides (using sticks of butter, bags of shredded cheese, etc.); let stand for 45 min. to overnight. Remove weights and waxed paper; cover with foil. Bake in a preheated 350° oven for 45 min.; uncover and bake until pudding is set and barely wiggles in the center (about 30 min. longer). Scatter remaining chocolate and soaked cherries on top of pudding; let stand for 30 min. Dust with confectioner's sugar; serve warm.

### WINE PAIRING

Late Bottled  
Vintage Port



➤ KOWALSKI'S 2020 ◀

# Holiday Cookie COOKBOOK

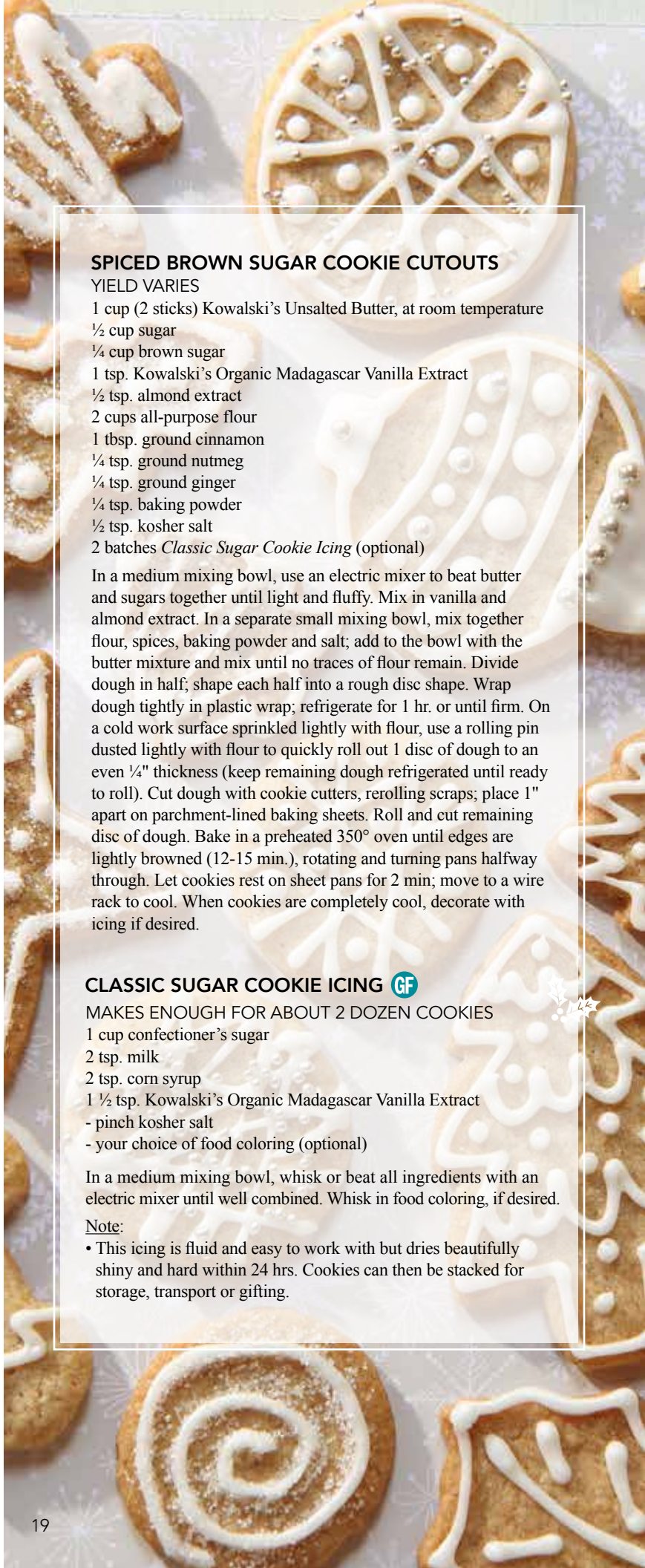
A holiday without cookies is like a winter without snow – we don't want either! In the spirit of the season, Culinary Director Rachael Perron is sharing some of her favorite cookie recipes and tips for making baking time a little sweeter.

- 1** Make cookie dough one day or more before you want to bake cookies. Most doughs do well with a chill anyway, and this will allow you to clean up your measuring cups and mixing bowls before dragging out baking sheets and cooling racks.
- 2** Bake dough the day or night before you want to decorate the cookies. Cookies need time to cool and, again, this gives you time to wash up your equipment in between. Plus, rolling and cutting cookies takes a fair amount of time. You'll likely need a rest before you're ready to delve into décor.
- 3** If you want to send cookies in the mail or plan to travel with them, select cutout shapes that are less likely to break. Avoid large cutters, especially ones that have odd shapes and narrow, fragile protrusions. Reindeer cookies, for example, will definitely lose their antlers in transit. Shortbread is also great for gifting, as it's naturally sturdy and lasts a long time.
- 4** Need a gluten-free cookie? Shortbread and other sandy, naturally crumbly cookies don't need gluten to provide structure and chew (unlike drop cookies, such as chocolate chip). Simply sub in a gluten-free baking flour according to package directions (many brands sub 1:1 for all-purpose flour).
- 5** Fill out your home-baked cookie collection with freshly baked treats from the Bakery Department. No one says you have to make them *all!*



**TASTY TIP**

Whisk in a bit of cocoa powder to make a brown chocolate icing. Great for reindeer cookies!



## SPICED BROWN SUGAR COOKIE CUTOUTS

YIELD VARIES

1 cup (2 sticks) Kowalski's Unsalted Butter, at room temperature  
½ cup sugar  
¼ cup brown sugar  
1 tsp. Kowalski's Organic Madagascar Vanilla Extract  
½ tsp. almond extract  
2 cups all-purpose flour  
1 tbsp. ground cinnamon  
¼ tsp. ground nutmeg  
¼ tsp. ground ginger  
¼ tsp. baking powder  
½ tsp. kosher salt  
2 batches *Classic Sugar Cookie Icing* (optional)

In a medium mixing bowl, use an electric mixer to beat butter and sugars together until light and fluffy. Mix in vanilla and almond extract. In a separate small mixing bowl, mix together flour, spices, baking powder and salt; add to the bowl with the butter mixture and mix until no traces of flour remain. Divide dough in half; shape each half into a rough disc shape. Wrap dough tightly in plastic wrap; refrigerate for 1 hr. or until firm. On a cold work surface sprinkled lightly with flour, use a rolling pin dusted lightly with flour to quickly roll out 1 disc of dough to an even ¼" thickness (keep remaining dough refrigerated until ready to roll). Cut dough with cookie cutters, rerolling scraps; place 1" apart on parchment-lined baking sheets. Roll and cut remaining disc of dough. Bake in a preheated 350° oven until edges are lightly browned (12-15 min.), rotating and turning pans halfway through. Let cookies rest on sheet pans for 2 min; move to a wire rack to cool. When cookies are completely cool, decorate with icing if desired.

## CLASSIC SUGAR COOKIE ICING **GF**

MAKES ENOUGH FOR ABOUT 2 DOZEN COOKIES

1 cup confectioner's sugar  
2 tsp. milk  
2 tsp. corn syrup  
1 ½ tsp. Kowalski's Organic Madagascar Vanilla Extract  
- pinch kosher salt  
- your choice of food coloring (optional)

In a medium mixing bowl, whisk or beat all ingredients with an electric mixer until well combined. Whisk in food coloring, if desired.

### Note:

- This icing is fluid and easy to work with but dries beautifully shiny and hard within 24 hrs. Cookies can then be stacked for storage, transport or gifting.



### ORANGE CHOCOLATE CHIP SHORTBREAD

MAKES 8

- 1 ½ cups all-purpose flour
- ½ cup sugar
- 3 tsp. fresh orange zest
- ½ tsp. baking powder
- ½ tsp. kosher salt
- 8-10 tbsp. Kowalski's Unsalted Butter, room temperature
- ½ tsp. orange extract
- 1 egg yolk
- 1 ¼ cups miniature semisweet chocolate chips, divided
- ¼ cup plus 1 ½ tbsp. heavy cream, divided

In a medium mixing bowl, combine flour, sugar, zest, baking powder and salt. Using a pastry cutter, cut butter into mixture just until fine crumbs form and you can press dough together between your fingers. Mix in extract and egg yolk; stir in 1 cup chocolate chips and 1 ½ tbsp. cream. Using your hands and the bottom of a straight-sided measuring cup, very firmly press dough flat into a 9" round nonstick cake pan, bottom only lined with parchment paper. Bake in preheated 350° oven until golden (18-23 min.); transfer pan to a rack to cool (about 20 min.). Invert cookies onto a cutting board; cut into 8 pie-shaped wedges. Transfer cookies back to a rack set over a sheet of waxed paper; cool completely to room temperature. In a double boiler, melt remaining chocolate into remaining cream, making sure simmering water does not touch the bowl of chocolate; stir until chocolate is glossy and smooth. Drizzle cookies with chocolate and allow to dry.

### NANA'S SUGAR COOKIE CUTOUTS

MAKES ABOUT 4 DOZEN

- 1 cup (2 sticks) Kowalski's Unsalted Butter, at room temperature
- 1 cup powdered sugar
- 2 egg yolks
- 1 ½ tsp. almond extract
- 2 ¼ cups flour
- ½ tsp. kosher salt
- 2 batches *Classic Sugar Cookie Icing* (optional)

In a medium mixing bowl, use an electric mixer to beat butter and sugar together until light and fluffy. Mix in egg yolks and almond extract. In a separate small mixing bowl, mix together flour and salt; add to the bowl with the butter mixture and mix until no traces of flour remain. Divide dough in half; shape each half into a rough disc shape. Wrap dough tightly in plastic wrap; refrigerate for 1 hr. or until firm. On a cold work surface sprinkled lightly with flour, use a rolling pin dusted lightly with flour to quickly roll out 1 disc of dough to an even ¼" thickness (keep remaining dough refrigerated until ready to roll). Cut dough with cookie cutters, rerolling scraps; place 1" apart on parchment-lined baking sheets. Roll and cut remaining disc of dough. Bake in a preheated 350° oven until edges are lightly browned (12-14 min.), rotating and turning pans halfway through. Let cookies rest on sheet pans for 2 min.; move to a wire rack to cool. When cookies are completely cool, decorate with icing if desired.

#### Note:

- The yield on this recipe will vary depending on size and shape of cookie cutter(s) used. A cutter roughly 2" wide will yield approx. 4 dozen cookies.

### DOUBLE DARK CHOCOLATE SALTED PECAN SHORTBREAD

MAKES 2 DOZEN

- 1 cup Bob's Red Mill Gluten-Free 1-to-1 Baking Flour
- 4 oz. (about 1 cup) pecan halves
- ¼ cup sugar
- ¼ tsp. kosher salt
- ½ cup Kowalski's Unsalted Butter, cold, cut into ¼" pieces
- ½ tsp. Kowalski's Organic Madagascar Vanilla Extract
- 2 ½ oz. bittersweet baking chocolate, very finely chopped
- 1 egg yolk
- 2 tsp. heavy cream, plus more for brushing the cookies
- 1 tbsp. freshly ground Kowalski's Sea Salt, for finishing

Using a food processor, process first 4 ingredients (through kosher salt) until nuts are finely ground. Add butter and vanilla; pulse just until fine crumbs form and you can almost press dough together between your fingers. Pour crumbs into a mixing bowl; add chocolate, yolk and cream. Stir until evenly mixed. Squeeze together and shape dough into a log about 18" long with squared or round edges. Wrap tightly in plastic wrap; chill in refrigerator until very cold (2 hrs. up to 5 days). Slice cold log into 48 evenly thick slices; place 1 ½" apart on 2 parchment-lined baking sheets. Lightly brush the top of each cookie with cream; sprinkle with sea salt. Bake in a preheated 325° oven until golden (about 18 min.). Let cookies rest on sheet pans for 5 min.; move to a wire rack to cool completely. Store in an airtight container at room temperature for up to 2 weeks.

# GET THE *party* STARTED

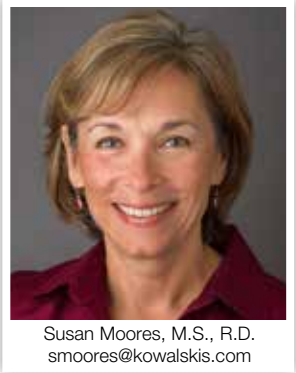
There are a number of reasons you might serve an appetizer. Aside from giving guests something to nibble on before a meal (often as an accompaniment for a cocktail), appetizers may hint at the type of feast to come or stimulate one's appetite for a meal. They're also darn useful for keeping guests occupied while you make last-minute meal preparations.

While you may offer such a pre-meal snack for many reasons, you also don't need an excuse to make them. Plenty of parties are built solely around hors d'oeuvres – and for good reason. A variety of foods in lots of small bites is *fun*! An appetizer-themed potluck is a common way for many Minnesotans to ring in the New Year. Below are our picks for tiny tastes that are great no matter when or why you serve them.



- 1] Jalapeño Popper Smoked Salmon Spread (available in the Meat Department)
- 2] Mini Mushroom Tarts (recipe available at [kowalskis.com](http://kowalskis.com))
- 3] Meat and Cheese Trail Mix (available in the Deli Department)
- 4] Sweet and Spicy Pecans (recipe available at [kowalskis.com](http://kowalskis.com))

# THE GIFT OF GOOD HEALTH



The holidays may look a little different this year – okay, maybe a *lot* different – but the holiday spirit stands strong. With the hope of keeping family and friends strong as well, consider giving gifts that can do just that. These types of presents always fit, never go out of style, will be used, will be appreciated and keep on giving with lasting health benefits.

Tap into your own creative juices to mix and match your own set of good-for-you goods or try one of our suggested gift basket ideas here. We wish you a very healthy, safe holiday season. Eat well, be well and Live Well.



*hello, weekend*

### HELLO, WEEKEND

“Everybody’s working for the weekend,” and food is a wonderful way to celebrate the break. Kick it off with a cup or two of a quality brew. Coffee has gotten a bad rap over the years, but more recent research suggests it can offer protection against Parkinson’s disease, type 2 diabetes, heart attack and stroke. Shift the energy meter into high gear with a few hearty whole-grain pancakes. Then brighten up the later hours of the day with a puzzle and some tasty good-for-you snacks to nibble while you put the pieces together.

*Fill your basket with these suggested products:*

### HELLO, WEEKEND BASKET

- Kowalski’s Coffee
- Sturdiwheat Buckwheat Pancake Mix
- Kowalski’s Blueberry Maple Syrup
- Kowalski’s “The Flavor of Minnesota Grown” Puzzle from the Gift Department
- Kowalski’s Organic Unpopped Popcorn with Kowalski’s Pizza Seasoning
- Kowalski’s Snack Nuts, such as Lightly Salted Peanuts, Almonds or Cashews, Zesty Jalapeño Peanuts or All-Star Mixed Nuts

## R, R & R (REST, RELAX AND RECHARGE) BASKET

Good health happens when you're not only nourished by food but revitalized through your senses and emotional well-being. Applying certain essential oils to the skin (diluted with a carrier oil) or diffusing these scents into a room may help ease tension and aid relaxation. We have several candle and tincture options that are produced locally and well-vetted for their quality and purity. The University of Minnesota offers helpful tips on how to use them effectively at [takingcharge.csh.umn.edu/aromatherapy](http://takingcharge.csh.umn.edu/aromatherapy).

Winter is tough on skin, a key part of our immune system. Constant handwashing and use of hand sanitizers challenge it even more. Check out our selection of hand lotions and creams, made with natural ingredients, essential oils, shea butter and vitamin E. They're paraben- and phthalate-free and designed to deeply moisturize the skin.

A warm cup of herbal tea fits right into this rejuvenating mix. Fill your favorite mug with your favorite blend of herbal flavors and savor a calming moment in the day.

Finally, Kowalski's Dark Chocolate Bars contain flavanols, which are known to help lower blood pressure. Dark chocolate is also known for elevating mood through the release of endorphins.



References for this article can be found in the online edition at [kowalskis.com](http://kowalskis.com).

Selection and availability of products vary by market.

# rest, relax & recharge



Fill your basket with these suggested products:

### R, R & R BASKET

- Kowalski's Limited-Edition Holiday Candle in *Winter Forest*, *Joyful Holiday* or *Seasonal Spirit*
- Kowalski's Essential Oil Room Mist in *Relax*, a soothing blend of lavender, geranium and marjoram
- Natural Inspirations Lotion
- Herbal tea blend (with calming properties, e.g. chamomile, lavender, peppermint or ginger)
- Mug
- Kowalski's 72% Dark Chocolate Bar

# HOLIDAY WISHES *for* 2020

**M**asked carolers singing **SIX FEET APART**,  
Sports seasons over before they could start.  
No teasing the mall Santa about his beard,  
*No office holiday parties, it's weird.*

But home we can safely spread holiday cheer  
*With fewer guests gathered 'round tables this year.*  
Video chatting with family and friends  
**AND WONDERING** when 2020 will end.

Though miles away, *and in spite of the weather,*  
The holiday season still brings us *together.*  
With merrier memories to lighten our mood,  
We'll sit back **AND SAVOR** the *JOY* of good food.

*Happy Holidays from our family to yours.*

