



KOWALSKI'S  
MARKETS

Cooking WITH  
KOWALSKI'S



Holiday  
RECIPES

WINTER 2021

## SECTION GUIDE



Appetizers



Soups & Salads



Main Dishes



Sides



Desserts



Drinks

## ANNOTATION GUIDE



GLUTEN FREE



LIVE WELL



VEGETARIAN



VEGAN



DAIRY FREE



## PEARS WITH MASCARPONE AND PROSCIUTTO GF

MAKES 16 PIECES

- 8 paper-thin slices Prosciutto di Parma
- 8 oz. mascarpone
- 2 red pears, cored, each sliced into 8 pieces
- microgreens, for garnish

Spread each slice of prosciutto with mascarpone; cut in half lengthwise. Place a pear slice at the end of each piece of prosciutto; roll prosciutto around pears. Garnish with microgreens; serve cold.

**FIND IT!**

Find Prosciutto di Parma in the Deli Service Case or Specialty Cheese Department.



## SALMON CAKES GF V

SERVES 8

8 oz. salmon fillet, fully cooked,  
skinned and flaked

1 egg, beaten

½ cup chopped fresh Italian parsley

¼ cup finely chopped shallots

2 tbsp. mayonnaise

1 tbsp. white wine Dijon mustard

⅛ tsp. cayenne pepper

2 ¼ cups panko breadcrumbs,  
divided

3 tbsp. vegetable oil

- Kowalski's Mango Salsa, Sriracha  
Dip or Dill Dip, for serving

- lemon wedges, for serving

In a large mixing bowl, combine salmon, egg, parsley, shallots, mayonnaise, mustard, cayenne and 1 ¼ cups breadcrumbs; refrigerate, covered, several hrs. to overnight. Shape mixture into 8 patties; roll each in remaining breadcrumbs. Heat oil in a large skillet over medium-high heat. Sauté patties until golden-brown, turning once. Serve with salsa or dip and lemon wedges.

**FIND IT!**

Find Kowalski's Signature Salsa di Parma in the Deli Grab & Go Case.

## STUFFED OYSTERS

MAKES 18 (SERVING SIZE: 3 / SERVES 6).

- 18 oysters, cleaned and shucked, top half discarded
- $\frac{3}{4}$  cup herb stuffing mix, slightly crushed
- $\frac{1}{2}$  cup (1 stick) Kowalski's Unsalted Butter, at room temperature
- 1  $\frac{1}{2}$  tsp. chopped fresh thyme
- 1  $\frac{1}{2}$  tsp. minced garlic
- $\frac{1}{2}$  small shallot, minced
- Kowalski's Extra Virgin Olive Oil, to taste
- freshly ground Kowalski's Sea Salt and Black Peppercorns, to taste
- lemon wedges and chopped fresh Italian parsley, for serving



Arrange oysters on a rimmed baking sheet. In a large mixing bowl, mix together next 5 ingredients (through shallot); spoon about 1 tbsp. butter-crumble mixture on top of each oyster half. Bake in a preheated 500° oven until tops are golden-brown and crispy (about 5 min.). Let cool on pan for 2 min.; drizzle with oil and season with salt and pepper to taste. Squeeze lemon juice over oysters and garnish with parsley; serve immediately.

**Tasty Tip:** Before opening oysters, pinch any open ones before cooking. If an open shellfish won't snap shut, it should be discarded. After opening each oyster, be sure not to spill the delicious juice (also called *oyster liquor*).



## ZESTY HOLIDAY MEATBALLS GF

SERVES 6

- 10 oz. jar Kowalski's Cranberry Sauce
- 12 oz. jar chili sauce, such as Heinz brand
- 1 tsp. ground cumin
- 1 tsp. freshly ground Kowalski's Black Peppercorns
- 22 oz. Kowalski's Ready-to-Sauce Meatballs

In a large microwave-safe mixing bowl, combine cranberry sauce, chili sauce, cumin and pepper; mix well. Microwave on high power until hot (about 2 min.); stir. Add meatballs; stir to coat. Return bowl to microwave; cook on 50% power for 2 min; stir. Continue to microwave on 50% power in 1 min. intervals, stirring between bursts, until meatballs are heated through (about 2-3 min.). Serve immediately.

**FIND IT!**

Kowalski's Cranberry Sauce is available seasonally in the Grocery Department.

Find Kowalski's Ready-to-Sauce Meatballs in the Deli Grab & Go Case.



## APPLE WALNUT SALAD WITH LEMON BUTTERMILK DRESSING

GF LW V

SERVES 4

- |   |   |
|---|---|
| 1 head romaine lettuce                        | 1 rib celery (with leaves), thinly sliced               |
| - <i>Lemon Buttermilk Dressing</i> , to taste | ¼ cup dried cranberries                                 |
| 1 Honeycrisp apple, diced                     | ¼ cup finely chopped walnuts                            |
| 1 avocado, pitted and sliced                  | - freshly ground Kowalski's Black Peppercorns, to taste |
| 4 radishes, thinly sliced                     |   |

Chop lettuce, then wash in ice-cold water; drain thoroughly in a salad spinner until very dry. Toss lettuce with dressing to taste. Put lettuce on a large platter or individual serving plates; top evenly with apple, avocado, radishes, celery, cranberries and nuts. Drizzle to taste with additional dressing; season generously with pepper.

### Tasty Tip:

This makes a lovely main dish salad when topped with slices of grilled chicken breast. Find fully cooked chicken breasts in the Deli Department in the Hot Foods Case and in the Heat & Eat section of the Deli Service Case.

## LEMON BUTTERMILK DRESSING

GF LW V

MAKES ABOUT ½ CUP

- |   |   |
|---|---|
| 3 tbsp. plain 2% Greek yogurt                     | ½ tsp. Kowalski's Pure Honey (or more to taste)                         |
| 2 tbsp. freshly grated Kowalski's Parmesan Cheese | 1-2 tbsp. water, as needed  |
| 2 tbsp. low-fat buttermilk                        | - kosher salt and freshly ground Kowalski's Black Peppercorns, to taste |
| 1 tbsp. gluten-free Dijon mustard                 |   |
| ¾ tsp. freshly squeezed lemon juice               |   |
| - freshly grated zest of ½ lemon                  |   |

In a medium mixing bowl, whisk together first 7 ingredients (through honey) until combined; thin with water as needed to reach desired consistency. Season with salt and pepper to taste. Store in the refrigerator, covered, for up to 3 days.



GF V DF

### APPLE BUTTER DRESSING

In a medium mixing bowl, whisk together 2 tbsp. Kowalski's Apple Butter, 2 tbsp. apple cider vinegar, 2 tsp. Kowalski's Minnesota Grown Pure Maple Syrup, 1 tsp. very finely minced fresh shallots and ½ tsp. gluten-free Dijon mustard. Drizzle in 2 tbsp. Kowalski's Extra Virgin Olive Oil very slowly, whisking constantly to form an emulsion. Season to taste with kosher salt and freshly ground Kowalski's Black Peppercorns. Makes about ½ cup.

## FAVORITE FALL SALAD GF

SERVES 4

- 9 oz. Revol Greens Romaine Crunch
- *Apple Butter Dressing*, to taste
- 1 Minnesota Grown Sweetango apple, cored and diced (peeled, if desired)
- 1 ½ cups halved seedless red grapes
- 4 oz. local blue cheese (such as Shepherd's Way Farms Big Wood Blue), crumbled
- ¼ cup roasted and salted pepitas
- ¼ cup fresh pomegranate seeds
- 6-8 slices Kowalski's Bacon, cooked crisp and crumbled, to taste
- 12 oz. butternut squash cubes, roasted
- 4 hard-boiled eggs, quartered
- 12 oz. Boar's Head Ovengold Roasted Turkey Breast, in ½" dice

Chop lettuce, then wash in ice-cold water; drain thoroughly in a salad spinner until very dry. Toss greens with dressing to taste in a large salad or mixing bowl. Top salad with remaining ingredients; drizzle with additional dressing to taste.

**FIND IT!**

Packages of cubed butternut squash and pomegranate seeds are available in the Prepared Produce Section.





## HARVEST CELEBRATION SALAD LW V

SERVES 12

- 2 pkgs. (14 oz. each) cubed butternut squash
- $\frac{3}{4}$  cup Kowalski's Extra Virgin Olive Oil, divided
- 1  $\frac{1}{2}$  tsp. (approx.) kosher salt, divided
- 1 tsp. (approx.) freshly ground Kowalski's Black Peppercorns, divided
- 1 lb. cleaned and trimmed Brussels sprouts, halved
- $\frac{1}{4}$  cup Kowalski's Balsamic Vinegar
- 1  $\frac{1}{2}$  cups cooked wheat berries, cooled
- 6 oz. dried cranberries
- 2 oz. chopped Kowalski's Honey Roasted Pecans
- 1 tbsp. finely chopped fresh sage leaves

In a large mixing bowl, toss squash with a few tsp. of oil and a pinch of salt and pepper; toss to coat evenly. Spread squash on a parchment-lined baking sheet. Using the same bowl, toss Brussels with approx. 1 tbsp. oil and a pinch of salt and pepper; toss to coat evenly. Spread Brussels on another parchment-lined baking sheet. Roast vegetables in a preheated 450° oven until dark on the edges and barely fork-tender (about 20 min.); cool to room temperature. In a medium mixing bowl, combine vinegar with 1 tsp. salt and  $\frac{1}{4}$  tsp. pepper; slowly whisk in remaining oil. Set dressing aside. In a large mixing bowl, combine cooled veggies with wheat berries, cranberries, pecans and sage; toss with dressing to coat. Adjust seasoning of salad to taste with salt and pepper. Serve immediately or refrigerate, covered, for up to 3 days.

### FIND IT!

Packages of cubed butternut squash are available in the Prepared Produce Section.



**SWEET AND SALTY GREEN SALAD** 

SERVES 4

- *Black Raspberry Fig Vinaigrette*, divided
- 1 crisp tart apple, cored and diced
- 1 cup halved seedless red grapes
- 5 oz. (about 1 head) chopped romaine lettuce, washed in ice-cold water and drained well
- 6-8 diced dried (or fresh) figs
- 2 tbsp. roasted and salted pepitas
- 2-3 oz. crumbled blue cheese
- 4-6 slices Kowalski's Bacon, cooked crisp and crumbled

Pour ½ of the dressing in the bottom of a salad or mixing bowl; top with apple, grapes and lettuce. Toss salad, adding more dressing to taste. Serve salad topped with remaining ingredients; drizzle with additional dressing to taste.

**Tasty Tip:**

For a main dish salad, try adding 6-8 oz. diced or julienned deli turkey, such as Boar's Head OvenGold Roasted Turkey Breast.

**BLACK RASPBERRY FIG VINAIGRETTE**    

MAKES ABOUT ½ CUP

- 4 tbsp. Kowalski's Extra Virgin Olive Oil
- 2 ½ tbsp. Kowalski's Fig Balsamic Vinegar
- 1 tsp. Kowalski's Black Raspberry Jam
- 1-2 tsp. Dijon mustard (optional)
- 1-2 tsp. minced shallots (optional)
- ¾ tsp. kosher salt
- ¼ tsp. freshly ground Kowalski's Black Peppercorns

In a screw-top glass jar, combine oil, vinegar and jam. If desired, add mustard and shallots. Season with salt and pepper. Screw on lid; shake vigorously until well combined.

**Tasty Tip:**

If you are using up the last bit of jam in the container, you can make the dressing right in the jam jar. (The same goes for jarred mustard, if using.)

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



## APPLE CRANBERRY GLAZED TURKEY BREAST

GF LW

SERVES 6

- |  |   |
|--|---|
| 1 cup very hot water   | 2 tbsp. rice vinegar  |
| 2 tbsp. kosher salt  | 1 tsp. very finely minced fresh thyme leaves, plus a few sprigs for garnish |
| 4 ½ tsp. freshly ground Kowalski's Black Peppercorns                       | - balsamic glaze, such as Cucina Viva brand                                 |
| 1 tbsp. poultry seasoning  | - fresh or dried cranberries, for garnish                                   |
| 2 cups apple cider, cold   |   |
| 2 ½-3 lb. bone-in turkey breast, skin on                                   |   |
| ½ cup Stonewall Kitchen Apple Cranberry Chutney (from the Deli Department) |   |

Pour water into an extra-large mixing bowl; whisk in salt until salt is dissolved. Stir in pepper, seasoning and cider. Place turkey in bowl; cover and refrigerate for 12-24 hrs. Remove turkey from brine; discard brine. Drain well and pat dry with paper towels. In an oven preheated to 325°, bake turkey in a baking dish or roasting pan for 75 min. Increase heat to 400°; cook until turkey registers an internal temperature of 155° and the skin is dark golden-brown (10-15 min. more). While turkey cooks, combine chutney and vinegar in a small microwave-safe dish; microwave a few seconds at a time until mixture is warm and whisks together easily. Stir in thyme. When turkey is done, remove it from the oven. Brush turkey with apple cranberry glaze; loosely cover with foil and let rest for 10-15 min. before carving (temperature will increase to 165° as the turkey stands). To serve, drizzle turkey with balsamic glaze; garnish with cranberries and thyme sprigs. Pass extra apple cranberry glaze at the table.



## BASIC ROASTED TURKEY

SERVES 8-10

10-12 lb. turkey

- salt

½ cup (1 stick) Kowalski's Butter, melted

Remove neck and giblets from turkey cavities; season cavity of turkey with salt. Fold wings across back with tips touching. Tuck drumsticks under skin at tail. Place turkey breast-side up on a rack set in a shallow roasting pan; brush skin with melted butter. Bake in a preheated 325° oven until juices run clear and a meat thermometer registers 165° using the timetable below (insert the thermometer into the thickest part of the thigh muscle, not touching bone). If necessary, cover loosely with a tent of foil to prevent excessive browning. Let stand at least 20 min., covered, for easier carving.

### TIMETABLE IN A 325° OVEN

*(Fresh or Thawed Turkey – Unstuffed)*

8-12 lbs.....2 ½ - 3 hrs.

12-14 lbs.....3 - 3 ½ hrs.

14-18 lbs.....3 ½ - 4 hrs.

18-20 lbs.....3 ¾ - 4 ½ hrs.

20-24 lbs.....4 ¼ - 4 ¾ hrs.

### Tasty Tips:

- Timings are approximate and should be verified with a meat thermometer.
- Placing dressing in the cavity of the turkey is not recommended. For food safety, we suggest baking it at 325° in a covered casserole dish until heated to 165°.



## BUTTERMILK BRINED TURKEY BREAST GF

SERVES 6

- 3 cups buttermilk, divided
- ¼ cup hot sauce (optional)
- 2 tbsp. kosher salt
- 4 ½ tsp. freshly ground Kowalski's Black Peppercorns
- 1 tbsp. garlic powder
- 1 tsp. cayenne pepper (optional)
- 2 ½-3 lb. bone-in turkey breast, skin on

In a medium microwave-safe mixing bowl, gently warm 1 cup buttermilk in the microwave, but do not boil. Whisk in next 5 ingredients (through cayenne pepper) until salt is dissolved. Add remaining buttermilk; stir until well combined. If necessary, place in refrigerator until mixture is thoroughly cool. Place turkey in a large mixing bowl; cover with brine. Cover bowl and refrigerate for 12-24 hrs. Remove turkey breast from brine; discard brine. Drain well and pat dry with paper towels. Bake turkey in a preheated 325° oven for 75 min. Increase heat to 400°; cook until a meat thermometer registers an internal temperature of 155° and skin is dark golden-brown (10-15 min. more). Remove turkey from oven; cover with foil and let rest for 10-15 min. before carving (temperature will increase to 165° as turkey stands).

*A note about gluten: When gluten-free spices are used, this recipe is gluten free.*



## MAPLE BACON-WRAPPED ROAST GF TURKEY BREAST

SERVES 6

- 3 lb. bone-in turkey breast, skin on
- ¼ cup (½ stick) Kowalski's Unsalted Butter, at room temperature
- 1 tbsp. finely minced fresh sage leaves
- kosher salt and freshly ground Kowalski's Black Peppercorns, to taste
- ¼ cup Kowalski's Pure Maple Syrup
- 1 tbsp. hot water
- 8 strips Kowalski's Applewood Smoked Bacon

Place breast on a rack set in a roasting pan, rib-side down; allow it to dry and come to room temperature (about 1 hr.). In a small mixing bowl, mix butter and sage until well combined; season with salt and pepper. Liberally sprinkle the breast on all sides with salt and pepper. Slide your fingers under the skin to lift it away from the meat; use your hands to smear a thin layer of butter under and over the skin. In a small bowl, mix together syrup and hot water; brush a thin layer evenly onto turkey and reserve the remainder for basting. Roast turkey in a preheated 350° oven, basting with syrup mixture every 15 min., for 1 hr. Remove turkey from the oven; wrap overlapping strips of bacon over and around the breast. Return to the oven for about 30 min., basting with syrup every 15 min. If the bacon is done or the turkey gets too dark before it reaches temperature, shield it with foil and continue cooking until the turkey registers an internal temperature of 160°. Loosely cover with foil and let rest for 10-15 min. before carving (temperature will increase to 165° as the turkey stands).



### DIJON AIOLI

In a small mixing bowl, combine ½ cup mayonnaise, ½ cup gluten-free Dijon mustard and 1 tsp. garlic; season to taste with kosher salt and freshly ground Kowalski's Black Peppercorns. Refrigerate, covered, until ready to use. Makes 1 cup.

## ROASTED OR GRILLED BEEF TENDERLOIN GF LW DF

ALLOW 4-6 OZ. PER PERSON

2-4 lb. whole beef tenderloin

- Kowalski's Extra Virgin Olive Oil
- kosher salt and freshly ground Kowalski's Black Peppercorns
- *Dijon Aioli*, for serving (optional)

Rub tenderloin with olive oil and season generously with salt and pepper. Tie "tail" under for uniform thickness and even cooking. Roast in a preheated 425° oven or grill directly over high heat, lid down, 35-40 min. for rare (130° internal temperature) or 40-50 min. for medium (150° internal temperature). (If grilling, turn meat when grill marks form and meat releases easily from grates; grill until dark on all sides. Adjust heat down to medium-high if needed to prevent excess browning in last 20 min. or so.) Remove from heat; cover with foil and let stand for 10-15 min. before slicing. Serve with aioli, if desired.





## SMOKED HAM WITH MAPLE HONEY MUSTARD GLAZE

GF

DF

SERVES 8-12

7-9 lb. smoked bone-in ham

1 cup water

1 cup Kowalski's Signature Freshly Squeezed Orange Juice, divided

1 ½ cups Kowalski's Pure Honey

½ cup Kowalski's Maple Syrup

½ cup Dijon mustard

1 tsp. crushed red pepper flakes

1 tsp. freshly ground Kowalski's Black Peppercorns

Score ham diagonally, making ¼" deep cuts; score in opposite direction to form a diamond pattern. Arrange ham fat-side up on a rack set in a roasting pan; add water. Bake in a preheated 350° oven for 30 min.; remove ham from oven. Pour ½ cup orange juice into roasting pan. In a small mixing bowl, combine remaining ingredients. Brush ½ of the honey mixture over ham. Continue baking, basting frequently with pan juices and brushing with remaining honey mixture, until internal temperature of ham registers 140° (1-1 ½ hrs.). Let stand for 15 min. before slicing, basting frequently with pan juices.

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



## BREAD DRESSING FOR POULTRY WITH VARIATIONS

MAKES 9 CUPS

½ cup (1 stick) Kowalski's Butter	1 tsp. kosher salt
1 ½ cups chopped celery	¼ tsp. freshly ground Kowalski's Black Peppercorns
¾ cup finely chopped onion	½ cup prepared Kowalski's Organic Roasted Chicken Broth Base
8 cups unseasoned dry bread cubes	
1 ½ tsp. chopped fresh sage leaves	
1 ½ tsp. chopped fresh thyme leaves	

In a large skillet or Dutch oven, melt butter over medium heat. Stir in celery and onion, cooking until tender; remove from heat. In a large mixing bowl, thoroughly combine bread cubes and seasonings (through pepper). Stir in onion mixture and broth until moistened. Spoon into a buttered casserole dish; bake in a preheated 325° oven, covered, until heated through (35-45 min.).

### Variations:

- For *Apple Dressing*, add 3 cups chopped apples.
- For *Cornbread Dressing*, substitute baked cornbread cubes for the dry bread.
- For *Giblet Dressing*, simmer giblets in water seasoned with salt and black pepper until tender (1-2 hrs.). Drain, chop and add with remaining ingredients.
- For *Oyster Dressing*, add 16 oz. canned oysters or 2 cups shucked fresh oysters (drained and chopped).
- For *Sausage Dressing*, eliminate salt. In a medium skillet, brown 1 lb. pork sausage until no longer pink; drain. Add cooked sausage to remaining ingredients.



## CHEDDAR-CORN PUDDING GF V

SERVES 8

- 14.75 oz. canned creamed corn
- 8 oz. cream cheese, at room temperature
- ½ cup (1 stick) Kowalski's Salted Butter
- 2 eggs
- 8.5 oz. boxed cornbread mix
- 10 oz. bagged frozen sweet corn, thawed
- 6 oz. shredded Cheddar cheese (such as Tillamook Farmstyle Thick Cut Triple Cheddar Blend)
- 2 oz. thinly sliced green onion (from the Prepared Produce Section)
- ½ oz. finely chopped fresh Italian parsley leaves, stems removed
- ¼ tsp. freshly ground Kowalski's Black Peppercorns

Combine first 3 ingredients in the bowl of an electric mixer; beat until well blended. Add eggs one at a time, beating after each addition until fully incorporated. Add cornbread mix; mix until just combined. Fold in remaining ingredients by hand. Pour mixture into a 9x9" baking dish sprayed lightly with cooking spray; bake in a preheated 375° oven until the center springs back when pressed lightly (about 45 min.). Let cool at room temperature for 10-15 min. before serving.

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



## CRANBERRY-PINEAPPLE RELISH GF V VE DF

SERVES 12

- |   |   |
|---|---|
| 1 ½ cup sugar                             | 1 Granny Smith apple, cored, diced small                                    |
| ½ cup water                               | 1 Comice or Bartlett pear, cored, diced small                               |
| 1 cinnamon stick                          | ¼ cup Kowalski's Freshly Squeezed Lemon Juice (from the Produce Department) |
| 2 whole cloves                            | 1 tbsp. freshly grated orange zest  |
| 20 oz. canned crushed pineapple, drained  |   |
| 12 oz. fresh or frozen cranberries        |   |
| 1 Red Delicious apple, cored, diced small |   |

In a medium saucepan over medium-high heat, dissolve sugar in water; add cinnamon stick and cloves. Reduce heat to low; simmer for 30 min. Using a slotted spoon, remove cinnamon stick and cloves from the pan. Add fruit and juice; simmer on medium-low until about ½ the cranberries have popped and the red coloring has permeated the mixture. Remove from heat; stir in zest. Cool completely to room temperature. Serve or refrigerate, covered, for up to 5 days.



## CRANBERRY-RAISIN COMPOTE GF V VE DF

SERVES 4-6

2 oz. dried cranberries

2 oz. golden raisins

2 oz. raisins

1 sprig fresh thyme

- Kowalski's Fig Balsamic Vinegar, to cover

In a small mixing bowl, combine dried fruits and thyme. Cover with vinegar; let stand at room temperature for 6 hrs. to overnight. Remove thyme before serving over aged Cheddar, blue cheese, pork or poultry.

### **Tasty Tip:**

To speed up the process, put all the ingredients in a small saucepan with a splash of water. Simmer over medium-low heat until fruit is plump (about 20 min.). Cool to room temperature before serving.



## CRISPY SMASHED POTATOES GF LW V VE DF

SERVES 4

1 lb. baby potatoes, scrubbed and dried

- Kowalski's Extra Virgin Olive Oil, as needed
- kosher salt and freshly ground Kowalski's Black Peppercorns, to taste
- garnishes, to taste: chopped fresh chives, rosemary, Italian parsley, thyme or a combination

Place potatoes in a large, deep pot; cover with cold salted water. Bring to a boil over high heat; cook until potatoes are barely tender (15-20 min.). Drain; set aside to air-dry and cool at room temperature until cool enough to handle. Add enough oil to thoroughly cover the bottom of a 12" cast iron skillet; add par-cooked potatoes to the pan. Using a drinking glass or potato masher, smash potatoes just until they burst and are somewhat flattened. Drizzle with oil; season with salt and pepper. Roast in a preheated 400° oven until crispy and dark golden-brown (about 20 min.). Move potatoes to a serving dish; garnish with fresh herbs. Serve warm.

### **Tasty Tip:**

This recipe works best with waxy potatoes (like baby reds or fingerlings) or hybrid potatoes (like Yukon Gold).



## **GARLIC CHIVE YUKON GOLD MASHED POTATOES**

**GF** **LW** **V**

MAKES 6 (½ CUP) SERVINGS

- 1 ½ lbs. Yukon Gold potatoes, quartered
- 4 cloves garlic, peeled
- 1 tsp. salt, plus extra to taste (optional)
- ¼ cup hot milk
- 2 tbsp. Kowalski's Butter
- 1 tbsp. snipped fresh chives

Arrange potatoes and garlic cloves in a large saucepan; add cold water to cover. Sprinkle with salt; bring to a boil over high heat. Reduce heat to medium; cover and continue cooking until potatoes are tender when pierced with a fork (15-20 min.). Drain; place pan over low heat just until excess moisture in pan evaporates (1-2 min.). Mash potatoes with a hand potato masher until no lumps remain. Stir in milk, butter and chives until potatoes reach desired consistency; adjust seasoning to taste.



## GORGONZOLA GREEN BEANS GF LW V

SERVES 6

- |   |   |
|---|---|
| 1 ½ lbs. green beans, trimmed and cut in half on the diagonal | - freshly ground Kowalski's Black Peppercorns, to taste |
| 2 tbsp. Kowalski's Extra Virgin Olive Oil                     | ½ cup crumbled Gorgonzola cheese                        |
| 2 tsp. Kowalski's Balsamic Vinegar                            | 2 tbsp. thinly sliced red onion pieces                  |
| - freshly ground Kowalski's Citrus Salt, to taste             | 2 tbsp. toasted pine nuts                               |
|   | - freshly grated lemon zest, to taste                   |

In a large saucepan, bring salted water to a boil; add beans. Return water to a boil; boil just until beans are crisp-tender (about 5 min.). Drain; move beans to a large mixing bowl. Drizzle with oil and vinegar; toss to coat. Season to taste with citrus salt and pepper; toss again. Move beans to a serving platter; sprinkle evenly with cheese, onion, pine nuts and lemon zest. Serve immediately.

### Tasty Tip:

This dish is also excellent as a cold salad. After blanching beans in the boiling water, drain and plunge them into ice water. Once cool, drain again and refrigerate for up to 2 days until needed. Finish beans as noted above.





## MUSHROOM-WILD RICE DRESSING

SERVES 8

- 6 cups prepared Kowalski's Organic Roasted Chicken Broth Base
- $\frac{3}{4}$  cup water
- 4  $\frac{1}{2}$  tbsp. chopped fresh thyme, divided
- 4  $\frac{1}{2}$  tsp. chopped fresh sage, divided
- 1  $\frac{1}{4}$  cup Kowalski's Wild Rice, rinsed and drained
- 1 oz. pkg. dried mushrooms
- $\frac{3}{4}$  cup (1  $\frac{1}{2}$  sticks) Kowalski's Butter
- $\frac{3}{4}$  cup chopped celery
- $\frac{3}{4}$  cup finely chopped onion
- 6 cups (about 10 oz.) Kowalski's Artisan Croutons, any flavor
- 1  $\frac{1}{2}$  tbsp. chopped fresh Italian parsley
- kosher salt and freshly ground Kowalski's Black Peppercorns, to taste

In a large saucepan, bring broth and water to a boil. Stir in 2 tbsp. thyme, 2 tsp. sage, wild rice and mushrooms; return to a boil. Reduce heat; simmer, covered, until most of the wild rice kernels open (45-55 min.).

In a large skillet, melt butter. Stir in celery and onion; sauté until tender (about 10 min.). Stir celery mixture, croutons, parsley, salt, pepper, and remaining thyme and sage into wild rice mixture. Spoon into a greased 3 qt. casserole dish; bake, covered, in a preheated 325° oven until heated through (40-45 min.).

**FIND IT!**

Find Kowalski's Artisan Croutons in the Bakery Department.



## ROASTED MAPLE ZA'ATAR CAULIFLOWER GF V

SERVES 4

- |   |                                      |
|---|--------------------------------------|
| 1 medium head cauliflower                 | - freshly ground Kowalski's Black    |
| 1 tbsp. Kowalski's Za'atar Seasoning      | Peppercorns, to taste                |
| 1 ½ tsp. kosher salt                      | 2 tbsp. crumbled soft fresh goat     |
| 1 tsp. ground turmeric                    | cheese                               |
| ¼ tsp. chipotle chile powder              | 2 tbsp. pomegranate seeds            |
| 2 tbsp. Kowalski's Pure Maple Syrup       | - chopped fresh parsley, for garnish |
| 1 tbsp. Kowalski's Extra Virgin Olive Oil |                                      |

Trim and remove core from cauliflower. Break or cut florets into bite-sized pieces. In a medium mixing bowl, toss florets with seasoning, salt, turmeric and chile powder. Drizzle with maple syrup and oil. Season with black pepper; toss to coat. Pour seasoned cauliflower onto a large rimmed baking sheet lined with parchment paper. Roast in a preheated 425° oven until cauliflower turns dark brown on the edges and is easily pierced with the tip of a paring knife (15-18 min.). Remove from oven; allow cauliflower to cool slightly (10-15 min.). Sprinkle with goat cheese and pomegranate seeds; garnish with fresh parsley. Serve warm or at room temperature.

*A note about gluten: When gluten-free seasonings are used, this recipe is gluten free.*

**FIND IT!**

Find pomegranate seeds in the Prepared Produce Section.



## SALSA DI PARMA SPROUTS **GF** **V**

SERVES 4

- 1 lb. Brussels sprouts, trimmed and halved
- 3 tbsp. Kowalski's Signature Salsa di Parma (or to taste)
- 1 tsp. kosher salt
- ½ tsp. freshly ground Kowalski's Black Peppercorns

In a large mixing bowl, toss sprouts with Salsa di Parma; season with salt and pepper. In a preheated 450° oven, roast sprouts on a parchment-lined baking sheet until crisp and darkened on the edges and tender at the base (15-20 min.), stirring once. Serve immediately.

**FIND IT!**

Find Kowalski's Signature Salsa di Parma in the Deli Grab & Go Case.



## SAUTÉED KALE WITH PINE NUTS AND DRIED CRANBERRIES

GF LW V VE DF

SERVES 4

- 2 bunches fresh kale
- 2 tbsp. Kowalski's Extra Virgin Olive Oil
- ½ large red onion, chopped
- 1 clove garlic, minced
- kosher salt and freshly ground Kowalski's Black Peppercorns, to taste
- ½ cup dried cranberries
- 2 tbsp. pine nuts, toasted

Fold each kale leaf in half lengthwise; tear stem away along crease and discard. Coarsely tear leaves; set aside. In a large sauté pan, heat olive oil over medium-high heat. Add onion and garlic; sauté until onion is soft (about 5 min.). Add ½ of kale; continue cooking until kale wilts (2-3 min.), tossing often. Add remaining kale; cook until kale is just tender and still bright green (about 3 min. more). Season with salt and pepper; stir in dried cranberries and pine nuts. Serve immediately.



## CLASSIC SUGAR COOKIE ICING GF V

MAKES ENOUGH FOR ABOUT 2 DOZEN COOKIES

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

In a medium mixing bowl, whisk or beat first 5 ingredients (through salt) with an electric mixer until well combined. Whisk in food coloring, if desired.

### Tasty Tips:

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



## EGNOC RICE PUDDING GF V

SERVES 6

- 3 cups (about 2 bags) frozen brown rice
- 1 ⅓ cups Kowalski's Signature Egnoc
- ½ cup brown sugar (or more to taste)
- ½ cup raisins, plus more for garnish, if desired
- dash ground cinnamon (or more to taste)
- dash ground nutmeg (or more to taste)
- chopped pistachios or chopped toasted walnuts, for garnish, if desired

Prepare rice according to pkg. directions. In a small saucepan, combine egnoc and rice. Bring to a boil over medium heat; stir in sugar and raisins. Reduce heat to low; simmer for 5 min. or until egnoc is mostly absorbed. Sprinkle with cinnamon and nutmeg; garnish with nuts and additional raisins, if desired.



## FUDGE GF V

MAKES 64 PIECES

- |                          |                                    |
|--------------------------|------------------------------------|
| 4 cups sugar             | ¼ cup (½ stick) Kowalski's Butter  |
| 1 ½ cups milk            | 2 tsp. Kowalski's Organic          |
| ¼ cup corn syrup         | Madagascar Vanilla Extract         |
| ¼ tsp. salt              | 1 cup coarsely chopped walnuts, if |
| 4 oz. unsweetened baking | desired                            |
| chocolate                |                                    |

In a medium saucepan over medium heat, combine first 5 ingredients (through chocolate); cook, stirring constantly, until chocolate is melted and sugar is dissolved. Continue cooking, stirring occasionally, until mixture reaches 234° on a candy thermometer or until a small amount of mixture dropped into a cup of very cold water forms a soft ball that flattens when removed from water; remove from heat. Stir in butter. Cool mixture, without stirring, to 120° (about 1 hr.). Add vanilla; beat vigorously and constantly with a wooden spoon until mixture is thick and dull (5-10 min.). Stir in nuts; spread in a buttered 8x8" baking pan. Let stand for 1 hr. or until firm; cut into 1" squares.



## MOLASSES COOKIES V

MAKES 2 DOZEN

- |  |   |
|--|---|
| <p>2 ¼ cups flour<br/>           1 ½ tsp. ground ginger<br/>           1 ¼ tsp. ground cinnamon<br/>           1 tsp. baking soda<br/>           ½ tsp. ground cloves<br/>           ¼ tsp. ground allspice<br/>           ¼ tsp. freshly ground Kowalski's<br/>               Black Peppercorns<br/>           ¼ tsp. kosher salt</p> | <p>¾ cup (1 ½ sticks) Kowalski's<br/>           Unsalted Butter, at room<br/>           temperature<br/>           ½ cup brown sugar<br/>           ½ cup sugar, plus more for rolling<br/>           1 egg yolk, at room temperature<br/>           1 tsp. Kowalski's Organic<br/>               Madagascar Vanilla Extract<br/>           ½ cup unsulfured molasses</p> |
|--|---|

In a medium mixing bowl, whisk together first 8 ingredients (through salt); set aside. In a large mixing bowl, cream butter and sugars with an electric mixer until smooth and light. Add egg and vanilla; beat until well combined. Add molasses; beat until well combined. Add dry ingredients; beat on low speed just until flour is no longer visible. Using your hands, roll 24 evenly sized balls (about 1 ½"); roll balls in sugar. Place 2" apart on 2 parchment-lined baking sheets. Bake in a preheated 375° oven until just barely set and puffy (10-11 min.), turning and switching pans halfway through; cool on pan for 5 min. Cool completely on wire racks. Store in an airtight container at room temperature for up to 1 week.





## NANA'S SUGAR COOKIE CUTOUTS V

MAKES ABOUT 4 DOZEN

- |  |   |
|--|---|
| 1 cup (2 sticks) Kowalski's Unsalted Butter, at room temperature | 2 ¼ cups flour  |
| 1 cup powdered sugar   | ½ tsp. kosher salt  |
| 2 egg yolks  | 2 batches <i>Classic Sugar Cookie Icing</i> (see page 29), optional |
| 1 ½ tsp. almond extract  |   |

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.

### Notes:

- The yield on this recipe will vary depending on the size and shape of cookie cutter(s) used. A cutter roughly 2" wide will yield approx. 4 dozen cookies.
- If dough is made well in advance and is fully chilled, bring to room temperature for 1 hr. before rolling.
- If dough gets too warm, it may be a good idea to put the cut cookies into the fridge for 20-25 min. before baking.



## NORTH POLE CANDY

MAKES ABOUT 24

12 oz. dark chocolate, finely chopped

1 cup mini marshmallows

$\frac{3}{4}$  cup crushed peppermint candies or candy canes, divided

In a heat-safe glass bowl set over a saucepan of simmering water, melt chocolate (do not let bowl touch water); whisk until smooth and shiny. Fold marshmallows and  $\frac{1}{2}$  cup candy into chocolate until evenly combined. Drop heaping spoonfuls of chocolate mixture onto 2 parchment-lined baking sheets; sprinkle with remaining candy. Allow to cool for several hrs. Store in a cool, dry place with parchment between layers of candy for up to 1 week. Serve at room temperature.



## PERFECT PIE CRUST V

MAKES 2 (8-9") CRUSTS

2 cups flour

$\frac{3}{4}$  tsp. kosher salt

- zest of  $\frac{1}{2}$  lemon

3 tbsp. shortening

$\frac{1}{2}$  cup (1 stick) Kowalski's Unsalted  
Butter, cold, cubed

$\frac{1}{2}$  cup (approx.) ice water

1 egg yolk

1 tbsp. lemon juice

In a medium mixing bowl, whisk together flour, salt and zest; add to a food processor. Add shortening; pulse just until combined. Toss in butter cubes; pulse crust mixture until it resembles coarse crumbs with chunks of butter remaining. Pour crumbs back into mixing bowl. In a separate small mixing bowl, whisk together ice water, yolk and juice. Add liquid to crust mixture 1 tbsp. at a time as you toss crumbs with a fork. Stop adding liquid when you can take a small piece of the mixture between your hands and lightly squeeze it together; it should neither fall apart nor stick to your hands. Pour into 2 equal piles onto 2 pieces of plastic wrap (mixture will still be fairly loose). Pull opposite ends of one piece of plastic wrap together, squeezing crust mixture together to form a ball; continuing squeezing until all of the crumbs are stuck together. Repeat with second pile. Gently knead doughs to form 2 smooth, round balls; flatten slightly into disc shapes and wrap separately in plastic wrap. Refrigerate until ready to use (at least 30 min. up to 1 week) or freeze tightly wrapped dough for up to 3 months. To use frozen dough, thaw wrapped dough overnight in the refrigerator before rolling and baking according to recipe.



## ROASTED PUMPKIN PURÉE

Cut stem from a 2-3 lb. pie pumpkin (also known as a sugar pumpkin); slice into 8 wedges. Completely but lightly coat pumpkin wedges with canola or vegetable oil. In a preheated 400° oven, roast pumpkin on a parchment-lined baking sheet, until lightly browned and tender when pierced with a fork (about 35 min.). Use a spoon to separate the skin from the flesh of the pumpkin; discard skin. Purée flesh in a food processor or mash with a potato masher until quite smooth.

## PUMPKIN PIE V

SERVES 8

½ recipe *Perfect Pie Crust*  
(see page 35)  
2 cups *Roasted Pumpkin Purée*  
1 ¼ cups half-and-half  
¾ cup light brown sugar  
3 eggs, lightly beaten  
1 ½ tsp. ground cinnamon

½ tsp. ground ginger  
½ tsp. ground allspice  
¼ tsp. ground nutmeg  
½ tsp. kosher salt  
- *Sweetened Whipped Cream*  
(see page 37), for serving

On a lightly floured work surface, roll 1 piece of chilled dough with a rolling pin into a 12" circle about ⅛" thick. Transfer dough to a 9" pie plate; trim edges, leaving about 1" hanging over the edge. Tuck overhanging dough underneath itself to form a thick edge that is even with the rim; flute the edge, if desired. Freeze crust for 30 min. Put a piece of parchment paper or foil over the pie shell; fill with dried beans or pie weights. Place pie plate on a baking sheet on the center rack of a preheated 400° oven; bake until set (about 20 min.). Remove from oven; remove parchment and beans. Continue baking until crust is light golden-brown (about 10 min. more). Set aside on a rack to cool. Reduce oven temperature to 350°. In a large mixing bowl, whisk together pumpkin, half-and-half, brown sugar, eggs, spices and salt until smooth. Return pie plate to the baking sheet; pour in the filling (do not overfill). Bake on the lower oven rack until edges of filling are set but center of pie is still slightly loose (about 50-60 min.). If the edge of the crust gets very dark, cover edges only with aluminum foil or a pie shield. Set on a rack to cool. Serve at room temperature or slightly warm; top with whipped cream.

## ROASTED SWEET POTATO PIE

SERVES 8

- ½ recipe *Perfect Pie Crust* (see page 35)
- 14 oz. pkg. sweet potato cubes (from the Prepared Produce Section)
- 2 tsp. canola oil
- 1 tsp. ground cinnamon
- ½ tsp. ground nutmeg
- ¼ tsp. ground ginger
- ¼ tsp. ground allspice
- ¼ tsp. kosher salt
- 1 cup dark brown sugar
- 1 cup heavy cream
- 3 eggs
- 6 tbsp. (¾ stick) Kowalski's Unsalted Butter, melted and cooled
- 1 tsp. Kowalski's Organic Madagascar Vanilla Extract - *Sweetened Whipped Cream*, for serving

On a lightly floured work surface, roll 1 piece of chilled dough with a rolling pin into a 12" circle about ⅛" thick. Transfer dough to a 9" pie plate; trim edges, leaving about 1" hanging over the edge. Tuck overhanging dough underneath itself to form a thick edge that is even with the rim; flute the edge, if desired. Freeze crust for 30 min. Put a piece of parchment paper or foil over the pie shell; fill with dried beans or pie weights. Place pie plate on a baking sheet on the center rack of a preheated 400° oven; bake until set (about 20 min.). Remove from oven; remove parchment and beans. Continue baking until crust is light golden-brown (about 10 min. more). Set aside on a rack to cool. Reduce oven temperature to 375°. In a medium mixing bowl, toss potatoes with oil until evenly coated. Sprinkle evenly with spices and salt; toss to coat. Transfer potatoes to a parchment-lined baking sheet; roast until edges are browned and potatoes are fork-tender (20-25 min.), turning once. Let potatoes cool to room temperature. Reduce oven temperature to 350°. Transfer potatoes to a food processor; pulse until smooth. Add brown sugar, cream, eggs, butter and vanilla; process until very smooth and creamy. Return pie plate to the baking sheet; pour in the filling (do not overfill). Bake until center of pie is still slightly loose (about 50-60 min.). If the edge of the crust gets very dark, cover edges only with aluminum foil or a pie shield. Set on a rack to cool. Serve at room temperature or slightly warm; top with whipped cream.

## SWEETENED WHIPPED CREAM

MAKES ABOUT 2 CUPS

- 1 cup heavy cream
- 3 tbsp. sugar

In a medium mixing bowl, use an electric mixer or balloon whisk to whip heavy cream until soft peaks almost form. Whisk in sugar just until dissolved.

## SALTED BOURBON V PECAN PIE

SERVES 8

- 1 refrigerated prepared pie crust
- 1 cup dark corn syrup
- 1 cup dark brown sugar
- 3 eggs, beaten
- ¼ cup (½ stick) Kowalski's  
Unsalted Butter, melted and  
cooled
- 1 oz. bourbon
- 1 tsp. Kowalski's Organic  
Madagascar Vanilla Extract
- ½ tsp. kosher salt
- 12 oz. (about 2 ½ cups) pecans,  
toasted and roughly chopped
- 2-3 oz. chocolate and/or vanilla  
almond bark (to taste), chopped
- freshly ground Kowalski's Sea  
Salt, to taste



Place dough in a 9" deep-dish pie plate; trim edges, leaving about 1" hanging over the edge. Tuck overhanging dough underneath itself to form a thick edge that is even with the rim; flute the edge, if desired. Freeze crust for 30 min. Put a piece of parchment paper or foil over the pie shell; fill with dried beans or pie weights. Place pie plate on a baking sheet on the center rack of a preheated 400° oven; bake until dough is set (about 15 min.). Remove from oven; remove parchment and beans. Set aside on a rack to cool. Reduce oven temperature to 350°. In a large mixing bowl, combine corn syrup, sugar, eggs, butter, bourbon, vanilla and kosher salt; whisk until homogenous. Stir in pecans. Return pie plate to the baking sheet; pour in the filling (do not overfill). Bake on the lower oven rack until filling is set and top is dark golden-brown (about 60 min.). If the edge of the crust gets very dark, cover edges only with aluminum foil or a pie shield. Cool to room temperature on a rack. In a small glass mixing bowl, melt almond bark in the microwave on 50% power in 1 min. intervals, stirring between bursts (use 2 separate bowls if using both chocolate and vanilla almond bark). Drizzle about ½ of the chocolate on the pie; sprinkle with sea salt and drizzle with more chocolate to taste. Let stand for several hrs. until chocolate sets; slice and serve. Store leftover pie at room temperature, loosely covered, for 1-2 days or refrigerate for up to 5 days.



## SALTED MENDIANTS GF V

MAKES APPROX. 16

8 oz. baking chocolate (such as Baker's Baking Bars or Guittard Baking Wafers)

- roasted and shelled pistachios, roasted almonds, dried cranberries and raisins (about 16 of each)
- freshly ground Kowalski's Sea Salt, to taste

Melt chocolate (see *Tasty Tip* below). Once chocolate is completely smooth and still very warm, scoop 1 tbsp. spoonfuls onto a sheet of parchment paper, gently swirling to create disc shapes approx. 2" in diameter and ¼" thick. Before chocolate cools, press 1 pistachio, 1 almond, 1 cranberry and 1 raisin into each disc. Sprinkle discs with a tiny pinch of salt each. Allow to cool for several hrs. Store in a cool, dry place with parchment between layers of candy for up to 1 week.

### Tasty Tips:

- To melt chocolate, microwave in a heat-safe dish on 50% power, stirring between 60 sec. intervals. As chocolate becomes more fluid, cut interval time to 30 sec., then 15 sec., stirring between bursts.
- Other dried fruits and nuts may be substituted.



## SPICED APPLE AND FIG PIE V

SERVES 8

- |  |  |
|--|--|
| ¾ cup brown sugar  | 12 dried Mission figs, stemmed and finely chopped                  |
| 3 tbsp. tapioca, such as Kraft Minute Tapioca                                    | 2 ¼ oz. finely chopped walnuts                                     |
| 1 tsp. Kowalski's Ground Cinnamon  | 14 oz. pkg. refrigerated pie crusts                                |
| ¾ tsp. kosher salt   | 1 egg white, lightly beaten  |
| ½ tsp. Kowalski's Ground Nutmeg  | 1 tbsp. turbinado sugar  |
| ¼ tsp. Kowalski's Ground Allspice  | - Kowalski's Classic Caramel Sauce, warm, for drizzling (optional) |
| 8 tart apples (such as Granny Smith or Haralson), peeled, cored, sliced ½" thick | - vanilla ice cream, for serving (optional)                        |

Adjust oven rack to lowest position; place a rimmed baking sheet on the rack and preheat oven to 425°. In an extra-large mixing bowl, combine first 6 ingredients (through allspice). Add apples, figs and nuts; toss to combine. Set apple mixture aside for 15 min. Line a 9" deep-dish pie pan with 1 crust; fill with apple mixture, pressing down lightly to compact apples. Top with second crust, tucking top crust under the edge of the bottom crust; pinch crusts together to seal. Flute edge of crust with fingers. Cut 8-10 slits in top of crust; lightly brush with egg (you will have extra) and sprinkle with turbinado sugar. Place pie on the preheated baking sheet; bake until crust is a dark golden-brown (40-45 min.), covering the edges of the crust with strips of foil to prevent overbrowning in last 10-15 min., if needed. Transfer pie to a wire rack; cool for 2 hrs. before serving. Drizzle with caramel sauce and serve with ice cream, if desired.



## SPICED BROWN SUGAR V COOKIE CUTOUTS

MAKES ABOUT 4 DOZEN

- 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 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* (see page 29), 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.

### Notes:

- The yield on this recipe will vary depending on the size and shape of cookie cutter(s) used. A cutter roughly 2" wide will yield approx. 4 dozen cookies.
- If dough is made well in advance and is fully chilled, bring to room temperature for 1 hr. before rolling.
- If dough gets too warm, it may be a good idea to put the cut cookies into the fridge for 20-25 min. before baking.



## SPRITZ COOKIES V

MAKES ABOUT 60

1 cup (2 sticks) Kowalski's Unsalted Butter, at room temperature

$\frac{2}{3}$  cup sugar

1 egg

2 tsp. Kowalski's Organic Madagascar Vanilla Extract

2  $\frac{1}{4}$  cups flour

$\frac{1}{2}$  tsp. kosher salt

- colored decorating sugars (optional)

In a medium mixing bowl, use an electric mixer to beat butter and sugar together until light and fluffy. Mix in egg and vanilla. 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; cover and chill dough until slightly stiff (about 30 min.). Place dough into a cookie press fitted with desired template; follow manufacturer's instructions to press cookies 1" apart onto ungreased cookie sheets. Sprinkle with colored sugars, if desired. Bake in a preheated 400° oven until edges are lightly browned (6-8 min.). Let cookies rest on sheet pans for 2 min.; move to a wire rack to cool completely.



## CRANBERRY HIBISCUS COSMOPOLITANS GF V VE DF

MAKES 2

- |  |   |
|--|---|
| 2 tbsp. sugar  | ½ oz. freshly squeezed lime juice                   |
| - zest of ½ lime   | ½ oz. orange-flavored liqueur,<br>such as Cointreau |
| 1 lime wedge   | - ice   |
| 6 oz. vodka  | 2 lime twists, for garnish                          |
| 3 oz. On the Fly Cranberry<br>Hibiscus Cosmopolitan Mixer<br>(from the Wine Shop or select<br>Grocery Departments) | - fresh cranberries, to taste, for<br>garnish       |

Mix sugar and zest together on a rimmed plate. Moisten the rims of 2 martini or coupe glasses with a lime wedge; dip rims in sugar mixture to coat. Set prepared glasses aside. In a cocktail shaker, combine vodka, cocktail mixer, lime juice, orange liqueur and ice; shake vigorously for 30 sec. Pour into prepared glasses; garnish each glass with a lime twist and cranberries.



## MULLED WINE GF V VE DF

SERVES 6

- 3 cups apple cider
- 2 cups dry red wine
- ½ cup Kowalski's Pure Maple Syrup
- 1 tsp. whole black peppercorns
- 2-3 whole star anise, plus more for serving, if desired
- 1 cinnamon stick, plus more for serving, if desired
- 1 orange, sliced ¼" thick, plus more for serving, if desired
- 1 apple, sliced ¼" thick, plus more for serving, if desired

In a medium pot, combine all ingredients. Bring to a boil over high heat; reduce heat to low and simmer for 20 min. Strain wine to remove solids, if desired. Serve warm with spices and sliced fruit, if desired.

GF V VE DF

## TWINKLING HOLIDAY LIGHTS

MAKES 8

- 2 tbsp. water
- 1 tbsp. sugar
- 2 sprigs fresh rosemary,  
plus more for garnish
- 1 cup pomegranate juice,  
cold
- 3 oz. cold orange-  
flavored liqueur (such as  
Cointreau), cold
- 750 mL dry sparkling  
wine, cold
- pomegranate seeds, to  
taste

In a small saucepan over medium-high heat, combine water and sugar; bring to a boil, stirring to dissolve sugar. Add rosemary; remove from heat and let steep for 30 min. Remove herbs and cool for 30 min. In a 2 qt. pitcher, combine pomegranate juice, orange liqueur and rosemary syrup; stir to combine. Slowly add sparkling wine, taking care to minimize fizzing. Pour evenly into 8 wine flutes; garnish with pomegranate seeds and rosemary sprigs.



Find pomegranate seeds in the Prepared Produce Section.



## WASSAIL PUNCH **GF** **V** **VE** **DF**

SERVES 10

- |  |  |
|--|--|
| ½ gal. apple cider                                 | 4 cinnamon sticks, plus more for garnish, if desired |
| 2 cups no-pulp orange juice                        | ¼ tsp. ground ginger                                 |
| ½ cup Kowalski's Freshly Squeezed Lemon Juice      | ¼ tsp. ground nutmeg                                 |
| 12 whole cloves, plus more for garnish, if desired |  |

Stir together all ingredients in a large pot; bring to a boil. Reduce heat to low; simmer, uncovered, for 15 min. Discard whole cloves and cinnamon sticks. Serve hot.

**FIND IT!**

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





## SPICED POACHED PEARS GF V VE DF

SERVES 6

4 cups water	2 cinnamon sticks
2 cups brown sugar	5 whole cloves
½ cup Kowalski's Freshly Squeezed Lemon Juice (or the juice of about 2 lemons)	5 whole peppercorns
½ cup freshly squeezed no-pulp orange juice	3 whole allspice berries - pinch kosher salt
	6 pears, peeled, cored and halved lengthwise

In a large saucepan over medium-high heat, combine water, sugar, juices, spices and salt; bring to a boil, stirring to dissolve sugar. Reduce to a low simmer; add pears. Cook, turning fruit occasionally, until easily pierced with the tip of a paring knife but not falling apart (15-20 min.). Transfer pears to a large bowl; set aside. Raise heat to high; boil for about 15 min. until liquid is reduced to a syrup (about 1 ½ cups). Strain liquid to remove spices. Cool syrup for 15 min. at room temperature; pour syrup over pears. Refrigerate to chill completely.