



KOWALSKI'S  
MARKETS

Cooking WITH  
KOWALSKI'S



ALL THINGS  
chili

## SECTION GUIDE



Appetizers



Soups



Main Dishes



Side Dishes

## ANNOTATION GUIDE



GLUTEN FREE



VEGETARIAN



VEGAN



DAIRY FREE



## CHILI CHEESE DIP

SERVES 10

- |   |   |
|---|---|
| <p>1 ½ cups (approx.) <i>Chili Sauce</i> or<br/>canned beef chili without beans</p> <p>8 oz. Kowalski's Onion &amp; Chive<br/>Whipped Cream Cheese Spread<br/>(from the Dairy Department)</p> <p>½ cup heavy cream</p> <p>¼ cup Kowalski's Medium Salsa (from<br/>the Global Foods Aisle)</p> | <p>1 cup shredded Cheddar cheese</p> <p>- hot sauce (such as Kowalski's<br/>Cherry Fresno Hot Sauce), to taste</p> <p>- garnishes, to taste: diced red<br/>onion, thinly sliced jalapeño<br/>peppers and finely chopped Italian<br/>parsley</p> <p>- Kowalski's Tortilla Chips, for serving</p> |
|---|---|

### DIRECTIONS:

1. In a medium saucepan, combine chili, cream cheese, cream and salsa over medium-low heat; cook, stirring constantly, until all ingredients are well combined and mixture is bubbly (about 5 min.).
2. Stir in Cheddar cheese; cook and stir until melted (1-2 min.). Add hot sauce.
3. Garnish as desired; serve immediately with tortilla chips.

## CHILI SAUCE

MAKES ABOUT 1 ½ CUPS

- |   |   |
|---|---|
| <p>1 tbsp. Kowalski's Extra Virgin Olive Oil</p> <p>¼ cup diced onion</p> <p>½ lb. Kowalski's Organic Grass-Fed<br/>Ground Beef</p> | <p>3 tbsp. Kowalski's Original or Bold<br/>Chili Starter (from the Spice Aisle)</p> <p>½ cup beef broth</p> <p>8 oz. tomato sauce</p> |
|---|---|

### DIRECTIONS:

1. In a medium skillet, heat oil over medium heat; cook onion in oil, stirring frequently, until onion is soft and translucent (about 5 min.).
2. Add beef; cook and crumble until dark brown and nearly cooked through (about 5 min.), ensuring beef is very well minced.
3. Add chili starter; cook and stir for 1 min.
4. Add broth and sauce; increase heat to high and bring to a boil.
5. Reduce heat to low; simmer, stirring occasionally, until mixture reaches desired consistency (about 15 min.).



## LOADED CHILI CHEESE POTATO SKINS

SERVES 4

- 4 small baking potatoes, scrubbed
- 2 tbsp. Kowalski's Unsalted Butter, melted
- ½ tsp. kosher salt, plus more for finishing
- ¼ tsp. freshly ground Kowalski's Black Peppercorns, plus more for finishing
- ¼ tsp. Kowalski's Garlic Powder
- ¼ tsp. Kowalski's Onion Powder
- 1 cup (approx.) *Chili Sauce* (recipe on pg. 3) or canned beef chili without beans
- 1 cup finely shredded Cheddar cheese
- 6 strips Kowalski's Uncured Bacon, cooked crisp and crumbled
- finely chopped fresh Italian parsley and snipped chives, for garnish
- sour cream, for serving

### DIRECTIONS:

1. Preheat oven to 425°.
2. Poke each potato with a fork 5-6 times; place directly on the middle oven rack. Bake until a paring knife slides into the center without resistance (50-60 min., depending on size).
3. Remove potatoes from oven; let cool until they are no longer too hot to handle (about 30 min.).
4. Cut potatoes in half lengthwise; using a small spoon, scoop out the flesh, leaving a shell no more than ¼" thick (save fluffy potato filling for another use).
5. In a small mixing bowl, combine melted butter, salt, pepper, garlic powder and onion powder; brush mixture evenly on inside and outside of potatoes.
6. Place potatoes cut-side down on a parchment-lined baking sheet; bake at 425° for 15 min.
7. Flip potatoes; bake until browned and crisp (about 5 min.).
8. Fill each potato evenly with chili, cheese and bacon; return to the oven and bake until cheese is melted and bubbly (5-7 min.).
9. Season with additional salt and pepper to taste; top with parsley and chives.
10. Top with a dollop of sour cream; serve immediately.



**CHIPOTLE PORK STEW**  

SERVES 10

- 1 ½ cups raw butternut squash, peeled and seeded, diced into ½" chunks or smaller
- 2 tbsp. Kowalski's Extra Virgin Olive Oil, divided
- ½ cup diced red onion
- 1 large jalapeño pepper, stemmed, seeded and finely minced
- 2 cloves garlic, finely minced
- 4 tsp. Kowalski's Chipotle Chile Powder
- 1 tbsp. unsweetened cocoa powder
- 2 tsp. brown sugar
- 2 tsp. Kowalski's Dried Oregano
- 1 tsp. Kowalski's Ground Cumin
- ½ tsp. kosher salt
- ½ tsp. freshly ground Kowalski's Black Peppercorns
- ½ tsp. instant espresso powder
- 4 cups gluten-free chicken broth
- 28 oz. canned crushed tomatoes
- ½ lb. Kowalski's Signature Kansas City Style BBQ Pulled Pork (from the Meat Department)
- 15 oz. canned Great Northern beans, rinsed and drained
- 1 cup frozen corn kernels, thawed
- garnishes, to taste: shredded Monterey Jack cheese, finely diced red onion and fresh cilantro

**DIRECTIONS:**

1. Preheat oven to 450°.
2. Toss squash with about ½ of the oil.
3. Spread squash in an even layer on a parchment-lined baking sheet; roast in preheated oven until dark on the edges and just tender (about 20 min.).
4. Remove roasted squash from oven; set aside.
5. Heat remaining oil in a large, deep pot over medium-high heat. Add onion, jalapeño and garlic; cook until soft and onion is translucent (6-9 min.).
6. Add next 8 ingredients (through espresso powder); cook and stir until fragrant (1-2 min.).
7. Stir in broth.
8. Add roasted squash and next 4 ingredients (through corn); bring to a boil.
9. Reduce heat to low; simmer, uncovered, until beans are tender and stew is thoroughly hot (about 20 min.).
10. Garnish individual servings to taste.

*A note about dairy: When served without cheese, this recipe is dairy free.*



## CINCINNATI-STYLE CHILI DF

SERVES 8

- |   |  |
|---|--|
| 1 tbsp. Kowalski's Extra Virgin Olive Oil       | ½ tsp. freshly ground Kowalski's Black Peppercorns |
| 1 onion, finely chopped                         | ¼ tsp. Kowalski's Ground Cinnamon                  |
| 1 clove garlic, finely minced                   | 28 oz. canned crushed tomatoes                     |
| 2 lbs. 93% lean ground beef                     | 2 ½ cups beef broth                                |
| 2 tbsp. Kowalski's Ancho Chile Powder, to taste | 8 oz. tomato sauce                                 |
| 1 tbsp. unsweetened cocoa powder                | - for serving, your choice: hot                    |
| 1 tbsp. brown sugar                             | cooked spaghetti noodles, finely                   |
| 1 ¼ tsp. kosher salt                            | shredded sharp Cheddar cheese,                     |
| 1 ¼ tsp. Kowalski's Dried Oregano               | diced white onion, hot cooked                      |
| ¾ tsp. Kowalski's Ground Cumin                  | light red kidney beans and oyster                  |
|   | crackers   |

### DIRECTIONS:

1. In a large saucepan, heat oil over medium heat. Add onion; cook in oil, stirring frequently, until onion is soft and translucent (about 5 min.).
2. Add garlic; cook and stir for 1 min.
3. Add beef; cook and crumble until dark brown and nearly cooked through (about 5 min.).
4. Add next 8 ingredients (through cinnamon); cook and stir for 1 min.
5. Add tomatoes, broth and sauce. Increase heat to high; bring to a boil.
6. Reduce heat to low; simmer for 15 min., stirring occasionally.
7. Serve with any combination of serving suggestions. A classic 5-Way, as it is called in Cincinnati, is chili over spaghetti topped with cheese, onions and beans. A 2-Way includes only chili and spaghetti. A 3-Way adds cheese to the 2-Way, and a 4-Way adds onions to the 3-Way.

*A note about dairy: When served without cheese, this recipe is dairy free.*





## MEXICAN-STYLE CHICKEN SOUP

SERVES 8

- |  |   |
|--|---|
| 1 tbsp. Kowalski's Extra Virgin Olive Oil                              | 28 oz. canned crushed tomatoes  |
| 1 chopped yellow onion   | 15 oz. canned Great Northern beans, rinsed and drained  |
| 4 cloves garlic, minced  | 15 oz. canned black beans, rinsed and drained   |
| 2 jalapeño peppers, seeded and chopped                                 | 10 oz. frozen corn kernels, thawed  |
| ¼ cup freshly chopped cilantro, divided                                | 8 cups chicken broth  |
| 2 ½ tbsp. Kowalski's Chili Powder                                      | - white meat from ¼ of a Kowalski's Signature Rotisserie Chicken (from the Deli Department), shredded |
| 1 tbsp. Kowalski's Ground Cumin  | - kosher salt, to taste   |
| ½ tsp. freshly ground Kowalski's Black Peppercorns, plus more to taste | - toppings, to taste: diced avocado, sliced jalapeño peppers and crispy corn tortilla strips          |

### DIRECTIONS:

1. Heat oil in a deep pot over medium heat. Add onion, garlic, jalapeños and roughly ½ of the cilantro; sauté until onion is tender (5-6 min.).
2. Add chili powder and cumin; cook for 1 min.
3. Stir in black pepper, tomatoes, beans, corn and broth; bring to a boil.
4. Add chicken; reduce heat to low and simmer, covered, for 10 min.
5. Season with salt and black pepper to taste.
6. Garnish individual servings with remaining cilantro and desired toppings; serve immediately.

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



**LIVE WELL CHILI**  

SERVES 12

- 1 tbsp. Kowalski's Extra Virgin Olive Oil
- 1 yellow onion, chopped
- 1 jalapeño pepper, seeded and chopped
- 3 cloves garlic, finely minced
- 4 cups low-sodium, gluten-free beef broth
- 28 oz. canned crushed tomatoes
- 1 lb. extra-lean ground beef, cooked and finely crumbled, excess fat drained
- 15.5 oz. canned low-sodium kidney beans, rinsed and drained
- 15 oz. canned low-sodium black beans, rinsed and drained
- 19 oz. can cannellini or Great Northern beans, rinsed and drained
- 2 tbsp. chili powder, to taste
- 1 tbsp. unsweetened cocoa powder
- 2 tsp. Kowalski's Ground Cumin
- 1 tsp. Kowalski's Dried Oregano
- ½ tsp. Kowalski's Ground Cinnamon
- ½ tsp. kosher salt
- ½ tsp. freshly ground Kowalski's Black Peppercorns
- ¼ cup freshly chopped cilantro
- 2 tbsp. Kowalski's Freshly Squeezed Lime Juice (from the Produce Department)

**DIRECTIONS:**

1. Heat oil in a large, deep pot over medium heat.
2. Add onion, jalapeño and garlic; cook until vegetables are soft and onions are translucent (6-9 min.).
3. Add next 13 ingredients (through black pepper); bring to a boil.
4. Reduce heat to low; simmer mixture, uncovered, until beans are tender (about 20 min.).
5. Stir in cilantro and lime juice; serve immediately.



A brown ale is malty and low-acid, but it has enough complexity to cut through and tamp down the spice in this chili without being bitter.



## SOUTHWESTERN BEEF AND BLACK BEAN SOUP GF DF

SERVES 8

- |  |   |
|--|---|
| 1 tbsp. Kowalski's Extra Virgin Olive Oil                  | ½ tsp. freshly ground Kowalski's Black Peppercorns                                |
| ½ cup diced red onion                                      | 4 cups gluten-free beef broth   |
| 1 large jalapeño pepper, stemmed, seeded and finely minced | ½ lb. Kowalski's Kansas City Style BBQ Pulled Beef (from the Meat Department)     |
| 2 cloves garlic, finely minced                             | 15 oz. canned black beans, rinsed and drained                                     |
| 1 tbsp. Kowalski's Ancho Chile Powder                      | 15 oz. canned refried black beans   |
| 2 tsp. Kowalski's Dried Oregano                            | 1 cup frozen corn kernels, thawed   |
| 1 tsp. Kowalski's Ground Organic Cumin                     | - garnishes, to taste: sour cream, crispy corn tortilla strips and fresh cilantro |

### DIRECTIONS:

1. Heat oil in a large, deep pot over medium-high heat. Add onion, jalapeño and garlic; cook until soft and onion is translucent (6-9 min.).
2. Add next 4 ingredients (through black pepper); cook and stir until fragrant (1-2 min.).
3. Stir in broth.
4. Add beef, beans and corn; bring to a boil.
5. Reduce heat to low; simmer, uncovered, until beans are tender and soup is thoroughly hot (about 20 min.).
6. Garnish individual servings to taste.

*A note about dairy: When served without sour cream, this recipe is dairy free.*



## SOUTHWESTERN CHICKEN CHILI

SERVES 10-12

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|---|---|
| ¼ cup Kowalski's Unsalted Butter, melted                                | 6 cups chicken stock  |
| 1 ½ cups frozen corn kernels, thawed                                    | 1 ½ cups heavy cream  |
| 1 ½ cups julienne-cut red bell peppers                                  | 2 cups pulled Kowalski's Signature Rotisserie Chicken (from the Deli Department)  |
| 3-4 tbsp. chopped jalapeño pepper                                       | - kosher salt and freshly ground Kowalski's Black Peppercorns, to taste   |
| ½ cup chopped yellow onion  | - garnishes, to taste: finely chopped fresh cilantro, diced avocado, sliced green onion and shredded Monterey Jack cheese |
| 2 cloves garlic, minced   |   |
| 2 tsp. Kowalski's Original or Bold Chili Starter (from the Spice Aisle) |   |
| ¼ cup flour   |   |

### DIRECTIONS:

1. In a deep pot, heat butter over medium heat. Add corn, peppers, onion and garlic; sauté until onion is tender (5-6 min.).
2. Add chili starter; cook for 1 min.
3. Sprinkle flour evenly over vegetables; stir to coat.
4. Slowly add stock, stirring to thoroughly dissolve the flour.
5. Stir in cream.
6. Reduce heat to low. Add chicken; cover and simmer for 10 min.
7. Season to taste with salt and pepper.
8. Ladle soup into individual serving bowls; garnish as desired.



This recipe pairs well with a pale lager, such as Corona Extra.



## TORTILLA SOUP GF

SERVES 6

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|--|---|
| <ul style="list-style-type: none"> <li>6 (6") yellow corn tortillas</li> <li>1 tbsp. vegetable oil</li> <li>- kosher salt, to taste</li> <li>5 cups chicken broth</li> <li>29 oz. canned roasted diced tomatoes with chiles (such as Muir Glen brand)</li> <li>1 lb. boneless skinless chicken breasts, cut into ½" cubes</li> </ul> | <ul style="list-style-type: none"> <li>½ cup chopped onion</li> <li>2 cloves garlic, minced</li> <li>1 tbsp. Kowalski's Chili Powder</li> <li>2 tsp. Kowalski's Ground Cumin</li> <li>8 oz. Kowalski's Mexican Blend Shredded Cheese</li> <li>1 avocado, peeled, pitted and cubed</li> <li>- freshly chopped cilantro, to taste</li> <li>1 lime, cut into small wedges</li> </ul> |
|--|---|

### DIRECTIONS:

1. Preheat oven to 425°.
2. Brush both sides of tortillas with vegetable oil; cut into strips ½" wide.
3. Arrange tortilla strips in a single layer on a parchment-lined rimmed baking sheet; sprinkle with salt. Bake in preheated oven until tortillas are crisp and golden-brown (5-6 min.); set aside.
4. In a large pot, combine next 7 ingredients (through cumin); bring to a boil over medium heat.
5. Reduce heat; simmer until chicken is cooked through (15-20 min.).
6. Break several tortilla strips into the bottom of 6 serving bowls; cover with soup.
7. Sprinkle individual servings with cheese, avocado and cilantro; top with remaining tortilla strips
8. Garnish with lime wedges; serve immediately.

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



Brown ale,  
cream ale  
or pale ale.

## WHITE CHICKEN CHILI **GF**

SERVES 8

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|--|--|
| <p>1 tbsp. Kowalski's Extra Virgin Olive Oil</p> <p>1 cup chopped onion</p> <p>2 tsp. minced garlic</p> <p>1 lb. boneless skinless chicken breasts, cut into 1" pieces</p> <p>5 ½ cups chicken broth</p> <p>30 oz. canned cannellini beans, rinsed and drained</p> <p>9 oz. canned diced green chiles, drained</p> | <p>1 tsp. Kowalski's Dried Oregano</p> <p>½ tsp. Kowalski's Ground Cumin</p> <p>1 ½ cups shredded Kowalski's Monterey Jack or Pepper Jack Cheese, plus more for garnish</p> <p>- garnishes, to taste: freshly chopped cilantro, crispy corn tortilla strips, sliced jalapeño pepper, sour cream and sliced avocado</p> |
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### DIRECTIONS:

1. In a large Dutch oven or stockpot, heat oil over medium-high heat until hot.
2. Add onion, garlic and chicken; cook until chicken is no longer pink (5-6 min.).
3. Stir in next 5 ingredients (through cumin); bring to a boil.
4. Reduce heat to low; simmer for 15 min., stirring occasionally.
5. Stir in cheese until melted.
6. Serve with desired garnishes.

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



## CHILI CHEESE DOG PIZZA

SERVES 4

- Kowalski's Signature Pizza Dough
- flour, for working the dough
- cornmeal, for the pizza peel
- 1 ½ cups (approx.) *Chili Sauce* (recipe on pg. 3) or canned beef chili without beans
- 2 cups (approx.) shredded Co-Jack cheese
- 2 Kowalski's Signature Akaushi Hot Dogs, sliced into ¼" coins
- 2 tbsp. diced red onion, plus more for garnish
- finely chopped fresh Italian parsley, to taste, for garnish

### DIRECTIONS:

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





## CHILI CHEESE FRIES

SERVES 4

1 ½ cups (approx.) *Chili Sauce* (recipe on pg. 3)

16 oz. Kowalski's Signature Queso Blanco Dip

28-32 oz. frozen french fries

- garnishes, to taste: thinly sliced green onion, finely diced jalapeño peppers, diced cherry tomatoes, diced red onion, finely shredded sharp Cheddar cheese, Kowalski's Signature Fresh Mexi-Ranch Salad Dressing

### DIRECTIONS:

1. In a small saucepan, heat chili sauce over medium heat; keep warm.
2. In a second small saucepan, heat queso over medium heat until hot but not boiling (about 5 min.), stirring often.
3. Prepare fries in the oven or air fryer according to pkg. directions.
4. Divide fries between serving dishes; top evenly with chili sauce and queso.
5. Garnish to taste; serve immediately.

**FIND IT!**

Find Kowalski's Signature Queso Blanco Dip in the Deli Grab & Go Case

Find Kowalski's Signature Fresh Mexi-Ranch Salad Dressing in the Produce Department.



**CHILI-CORNBREAD SKILLET**

SERVES 6

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| 1 ½ cups flour   | 1 red Fresno pepper, minced, plus more for serving (optional)                      |
| ½ cup yellow cornmeal  | 1 tbsp. Kowalski's Extra Virgin Olive Oil  |
| 2 tbsp. sugar  | 1 onion, finely chopped  |
| 1 tbsp. baking powder  | 1 clove garlic, finely minced  |
| 1 tsp. kosher salt   | 1 lb. 93% lean ground beef, chicken or turkey                                      |
| 1 cup whole milk   | ⅓ cup plus 2 tsp. Kowalski's Original or Bold Chili Starter (from the Spice Aisle) |
| 2 eggs, lightly beaten   | 16 oz. tomato sauce  |
| 8 tbsp. (1 stick) Kowalski's Unsalted Butter, melted and cooled                  | 14.5 oz. canned crushed or diced tomatoes  |
| 4 oz. sharp Cheddar Cheese, grated (about 1 cup), divided, plus more for serving | ½ cup beef broth   |
| 1 jalapeño pepper, minced, plus more for serving (optional)                      | - sour cream, for serving  |

**DIRECTIONS:**

1. In a large mixing bowl, whisk together first 5 ingredients (through salt).
2. In a separate mixing bowl, whisk together milk, eggs and butter.
3. Stir wet ingredients into dry ingredients just until combined (some lumps will remain).
4. Reserve a small handful of grated cheese for sprinkling on top of the cornbread; set aside.
5. Mix remaining cheese, jalapeño and Fresno pepper into cornbread batter; let stand at room temperature for 20 min.
6. In a large oven-safe skillet, heat oil over medium heat. Add onion; cook, stirring frequently, until onion is soft and translucent (about 5 min.).
7. Add garlic; cook and stir for 1 min.
8. Add ground meat; cook and crumble until dark brown and nearly cooked through (about 5 min.).
9. Add chili starter; cook and stir for 1 min.
10. Add sauce, tomatoes and broth; increase heat to high and bring to a boil.
11. Reduce heat to low; simmer for 15 min., stirring occasionally.
12. While chili mixture cooks, preheat oven to 375°.
13. Dollop cornbread mixture over chili mixture in the skillet; sprinkle with reserved cheese.
14. Bake skillet in preheated oven until cornbread is dark golden on the edges (30-35 min.).
15. Serve with extra cheese, peppers and sour cream.



## CHILI COTTAGE PIE

SERVES 6

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|--|---|
| 1 tbsp. Kowalski's Extra Virgin Olive Oil  | 14.5 oz. canned diced tomatoes                          |
| 1 onion, finely chopped  | ½ cup beef broth  |
| 1 clove garlic, finely minced  | 32 oz. prepared mashed potatoes (from the Deli), warmed |
| 1 lb. 93% lean ground beef, chicken or turkey                                      | 3 tbsp. Kowalski's Salted Butter, melted                |
| ½ cup plus 2 tsp. Kowalski's Original or Bold Chili Starter (from the Spice Aisle) | 1 cup sharp Cheddar cheese, divided                     |
| 16 oz. tomato sauce  | - finely chopped Italian parsley, for garnish           |

### DIRECTIONS:

- Heat oil in a 10-12" oven-safe skillet over medium heat. Add onion; cook, stirring frequently, until onion is soft and translucent (about 5 min.).
- Add garlic; cook and stir for 1 min.
- Add ground meat; cook and crumble until dark brown and nearly cooked through (about 5 min.).
- Add chili starter; cook and stir for 1 min.
- Add sauce, tomatoes and broth; increase heat to high and bring to a boil.
- Reduce heat to low; simmer for 15 min., stirring occasionally.
- While chili mixture cooks, preheat oven to 400°.
- In a large mixing bowl, mix potatoes with butter and about ⅔ of the cheese.
- Scoop potato mixture evenly over chili mixture in the skillet; smooth top. Use a fork to rough up the surface of the potato topping; sprinkle with remaining cheese.
- Bake skillet in preheated oven until potatoes are dark golden on the edges (20-25 min.).
- Remove pie from oven; let stand for 10-15 min.
- Garnish with parsley; serve immediately.



## TASTY TIP

This is a great use for leftover chili!

## CHILI EGG SKILLET GF

SERVES 2-4

16 oz. Kowalski's Signature Beef Chili with Beans (from the Deli Grab & Go Case)

4 eggs

- garnishes, to taste: chopped fresh Italian parsley, finely shredded pepper jack cheese, sliced avocado and freshly ground Kowalski's Black Peppercorns
- flour or corn tortillas, warmed, for serving

### DIRECTIONS:

1. Pour chili into a large skillet over medium heat; simmer for 10 min. (reduce heat slightly if chili sputters).
2. Reduce heat to medium-low. Using the back of a large serving spoon, make 4 wells in the sauce; crack an egg into each indentation.
3. Cover pan and cook until egg whites are set and yolks are still a bit runny (about 5 min.).
4. Garnish to taste; serve immediately with warm tortillas.

*A note about gluten: When served with corn tortillas, this recipe is gluten free.*



## CHILI MAC

SERVES 6

- 8 oz. dried short pasta noodles (such as macaroni)
- 3 cups whole milk
- 3 tbsp. Kowalski's Unsalted Butter
- ¼ cup finely diced onion
- ½ lb. 93% lean ground beef
- 14-16 oz. canned beans of your choice (such as chili beans, pinto beans or light red kidney beans), rinsed and drained
- 14.5 oz. canned fire-roasted diced tomatoes
- ⅓ cup Kowalski's Original or Bold Chili Starter (from the Spice Aisle)
- 3 tbsp. flour
- 10 oz. Boar's Head American Cheese, shredded or very finely diced (about 1 ½ cups shredded cheese)
- kosher salt and freshly ground Kowalski's Black Peppercorns, to taste
- 1 cup (approx.) Kowalski's Shredded Cheddar Cheese
- thinly sliced green onion and finely chopped Italian parsley, for garnish (optional)

### DIRECTIONS:

1. Preheat oven to 375°.
2. Prepare pasta in salted water according to pkg. directions while preparing the sauce, slightly undercooking the pasta by about 2 min.; keep warm.
3. In a small saucepan, heat milk but do not boil; keep warm.
4. In an extra-large oven-safe sauté pan, melt butter over medium heat. Add diced onion; cook until onion is translucent and soft (about 5 min.).
5. Add beef; cook and crumble until dark brown and nearly cooked through (about 5 min.).
6. Add beans, tomatoes and chili starter; cook and stir for 1 min.
7. Reduce heat to medium-low. Sprinkle flour evenly over chili mixture; cook and stir for 1 min., stirring constantly.
8. While continuing to stir, add warm milk; cook and stir until mixture is thick and smooth (about 5 min.).
9. Remove pan from heat; stir in American cheese until smooth.
10. Season with salt and pepper to taste.
11. Stir hot, drained pasta into chili mixture; top with Cheddar cheese.
12. Bake in preheated oven until cheese is bubbly (about 15 min.).
13. Garnish as desired; serve immediately.

**CONEY DOGS**

MAKES 8

1 tbsp. Kowalski's Extra Virgin Olive Oil

½ cup diced white onion, plus more for garnish

1 lb. Kowalski's Organic Grass-Fed Ground Beef

½ cup Kowalski's Original or Bold Chili Starter (from the Spice Aisle)

15 oz. tomato sauce

¾ cup beef broth

8 natural casing hot dogs (such as Boar's Head Uncured Beef Frankfurters)

8 Kowalski's Butter Sausage Buns (from the Bakery)

- garnishes, to taste: yellow mustard and finely shredded Cheddar cheese (not traditional, but delicious!)

**DIRECTIONS:**

1. In a medium skillet, heat oil over medium heat; cook onion in oil, stirring frequently, until onion is soft and translucent (about 5 min.).
2. Add beef; cook and crumble until dark brown and nearly cooked through (about 5 min.), ensuring beef is very well minced.
3. Add chili starter; cook and stir for 1 min.
4. Add sauce and broth. Increase heat to high; bring to a boil.
5. Reduce heat to low; simmer, stirring occasionally, until mixture reaches desired consistency (about 15 min.). Keep warm.
6. While chili sauce cooks, fill a large pot with 1" of water; bring to a boil over high heat.
7. Reduce heat to medium-low. Carefully place hot dogs inside the pot of boiling water (do not allow dogs to touch the sides); cover pot and cook until thoroughly hot (about 5 min.).
8. Remove pot of hot dogs from heat; set aside.
9. Lightly sprinkle a paper towel with water until about 20% of it is wet. Wrap buns 2 at a time in the moistened paper towel; microwave for 10 sec.
10. Carefully remove hot dogs from the pot with tongs, shaking gently to remove excess water; place dogs in warm buns.
11. Top evenly with warm chili sauce; garnish as desired.





## OPEN-FACED CHILI CHEESEBURGERS

MAKES 4

- 1 ½ lbs. Kowalski's Certified Humane 85% Lean Fresh Ground Beef
- 4 (1" thick) slices brioche (such as St. Pierre brand)
- Kowalski's Unsalted Butter, at room temperature
- 2 cups Kowalski's Signature Beef Chili with Beans (from the Deli Grab & Go Case), warmed
- ½ cup shredded Kowalski's Co-Jack Cheese
- garnishes, to taste: minced jalapeño peppers and minced onion

### DIRECTIONS:

1. Preheat a nonstick griddle to high heat.
2. Using clean hands, form beef into 4 patties; grill patties on preheated griddle until done (about 5 min. per side for medium doneness), turning once.
3. Remove burgers from heat; cover loosely with foil and let stand for 3-5 min.
4. Preheat griddle to medium heat.
5. Spread both sides of bread with a small amount of butter; cook on preheated griddle until golden and lightly toasted on each side (about 2 min. total), turning once.
6. Preheat a broiler.
7. Place toast on a baking sheet; top each slice with a burger, chili and cheese.
8. Place baking sheet 6-10" from preheated broiler; cook until cheese melts (1-2 min.).
9. Garnish with peppers and onion; serve immediately.



## CHEDDAR-CORN CREAM SCONES **V**

MAKES 4

- 5 oz. frozen corn kernels, thawed
- 2 cups flour
- ¼ cup sugar
- 1 ½ tsp. baking powder
- ¾ tsp. kosher salt
- 4 oz. shredded Cheddar cheese
- 2 tbsp. snipped fresh chives
- 1 cup heavy cream
- 1 tbsp. Kowalski's Unsalted Butter, melted
- coarse sea salt and freshly ground Kowalski's Black Peppercorns, as needed

### DIRECTIONS:

1. Preheat oven to 350°.
2. Heat a small cast iron skillet over medium-high heat. Add corn and cook, stir occasionally, until kernels are nicely charred (4-5 min.); set aside to cool.
3. In a medium mixing bowl, sift together flour, sugar, baking powder and kosher salt.
4. Stir in cooled corn, cheese and chives until mixture is well combined.
5. Make a well in the center of the flour mixture; pour in cream a little at a time and mix dough with your hands until most of the liquid is absorbed and dough is soft but not sticky (there will be lumps and some dry bits visible).
6. Move dough to a floured work surface; using your hands, press the dough together until it holds its shape.
7. Gently flatten dough until about 2" thick; fold dough in half, then rotate 90°. Flatten, fold and turn dough 2-3 more times to create layers.
8. Pat dough into a rough square about 1 ½" thick, taking care not to overwork the dough.
9. Brush dough with butter; sprinkle lightly with sea salt and pepper.
10. Using a sharp knife or bench scraper, cut dough into 4 scones.
11. Place scones 2" apart on a parchment-lined baking sheet; bake in preheated oven until golden-brown (20-25 min.).
12. Remove scones from oven; transfer to a wire rack to cool.



## GREEN CHILE CORN MUFFINS V

MAKES 12

- |                          |   |
|--------------------------|---|
| 1 cup flour              | ¼ cup canola oil  |
| 1 cup yellow cornmeal    | 2 large eggs, lightly beaten                              |
| 2 tbsp. granulated sugar | ½ cup Gruyère cheese (or medium Cheddar cheese), shredded |
| 4 tsp. baking soda       | 4 oz. diced green chiles                                  |
| 1 tsp. kosher salt       | 1 green onion, chopped (optional)                         |
| 1 cup buttermilk         |   |

### DIRECTIONS:

1. Preheat oven to 425°.
2. In a large mixing bowl, combine flour, cornmeal, sugar, baking soda and salt; set aside.
3. In a medium mixing bowl, whisk buttermilk with oil and eggs.
4. Using a silicone spatula and a gentle folding technique, gently mix wet ingredients into dry ingredients just until dry ingredients are moistened (do not overmix).
5. Fold in cheese, chiles and green onion.
6. Scoop batter into a 12-cup muffin pan lined with paper baking cups; bake in preheated oven until a toothpick inserted into the center of a muffin comes out clean with just a few moist crumbs attached (22-25 min.).
7. Remove muffins from oven; cool in pan for 5 min.
8. Transfer muffins to a wire rack to finish cooling; serve warm.



## PEPPER JACK CORNBREAD V

SERVES 12

- |                        |                                |
|------------------------|--------------------------------|
| 3 cups flour           | 16 tbsp. (2 sticks) Kowalski's |
| 1 cup yellow cornmeal  | Unsalted Butter, melted        |
| ¼ cup sugar            | 8 oz. Kowalski's Pepper Jack   |
| 2 tbsp. baking powder  | Cheese, grated (about 2 cups), |
| 2 tsp. kosher salt     | divided                        |
| 2 cups whole milk      | ¼ cup freshly minced jalapeño  |
| 4 eggs, lightly beaten | peppers (or more to taste)     |

### DIRECTIONS:

1. In a large mixing bowl, whisk together first 5 ingredients (through salt).
2. In a separate mixing bowl, whisk together milk, eggs and butter.
3. Stir wet ingredients into dry ingredients just until combined (some lumps will remain).
4. Reserve a small handful of grated cheese for sprinkling on top of the cornbread; set aside. Mix remaining cheese and jalapeños into cornbread batter.
5. Let batter stand at room temperature for 20 min. While batter rests, preheat oven to 350°.
6. Lightly coat a 13x9" baking pan with cooking spray. Pour batter into pan; sprinkle reserved cheese on top.
7. Bake cornbread in preheated oven until a toothpick inserted in the center comes out clean (30-35 min.).
8. Serve warm or at room temperature.



## SOUTHERN SKILLET CORNBREAD V

SERVES 8

7 tbsp. Kowalski's Unsalted Butter, divided	2 tsp. baking soda
1 ¼ cups yellow cornmeal	1 tsp. kosher salt
¾ cup flour	1 ¼ cups buttermilk
2 tbsp. sugar	1 egg

### DIRECTIONS:

1. Preheat oven to 400°.
2. In a small microwave-safe dish, melt 6 tbsp. butter in the microwave; set aside.
3. In a 9" cast iron skillet, melt remaining butter in preheated oven; leave pan in the oven while you prepare the batter.
4. In a large mixing bowl, whisk together next 5 ingredients (through salt).
5. In a separate small mixing bowl, whisk together buttermilk and egg; mix wet ingredients into dry ingredients just until mixture is evenly moist.
6. Stir 6 tbsp. melted butter into batter until just combined.
7. Carefully pour batter into the hot skillet on top of the melted butter; bake until edges are nicely browned and a toothpick inserted in the center of the bread comes out clean (about 30 min.).
8. Remove bread from oven; let rest for at least 10 min. before serving.



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