



KOWALSKI'S
MARKETS

Cooking WITH
KOWALSKI'S

HOLIDAY
TRADITIONS

WINTER 2022

SECTION GUIDE



Appetizers



Salads



Main Dishes



Sides



Desserts

ANNOTATION GUIDE



GLUTEN FREE



VEGETARIAN



VEGAN



DAIRY FREE



FANCY PANTS POTATO PANCAKES

SERVES 8

For when you really want to take the party up a notch.

- 4 russet potatoes, peeled and grated
- 1 yellow onion, peeled and grated
- 2 eggs, beaten
- 4 tbsp. flour
- 2 tsp. kosher salt
- ½ tsp. freshly ground Kowalski's Black Peppercorns
- canola oil, for frying
- freshly ground Kowalski's Sea Salt, to taste
- garnishes, to taste: crème fraîche, smoked salmon, caviar and dill sprigs

DIRECTIONS:

1. Wrap grated potatoes and onion in a large, clean kitchen towel; twist towel tightly over the sink to wring out as much liquid as possible.
2. Repeat with a second towel.
3. In an extra-large mixing bowl, combine potato-onion mixture with eggs, flour, kosher salt and pepper; stir to mix well.
4. In a large, heavy skillet, heat ¼" of oil over medium heat until shimmering but not smoking.
5. Working in batches, spoon ¼ cup potato mixture into skillet; press slightly to flatten. Cook, turning once, until dark golden and crisp on both sides (about 7 min.).
6. Line a large plate with a paper towel; place pancakes on plate to drain. Season with sea salt; let cool to room temperature.
7. Top pancakes with crème fraîche, salmon, caviar and dill; serve immediately.



TRIPLE-CREAM BAKED BRIE V

SERVES 8

The richest cheese makes for the most decadent baked Brie.

- Kowalski's Butter, for greasing the pan
- 1 Jus-Rol Puff Pastry Sheet (keep chilled)
- 1 pkg. Four Fat Fowl St. Stephen Triple-Cream Cheese
- 1 egg, beaten
- preserves or jam, for serving
- crackers or crusty bread, for serving
- chopped fresh herbs, for garnish (optional)

DIRECTIONS:

1. Preheat oven to 400°.
2. Butter the bottom of a pie dish; set aside.
3. Roll out puff pastry sheet on a cutting board; using a knife or pizza cutter, cut pastry in half. Reserve one half of the puff pastry sheet for another use; center the remaining half on the cutting board.
4. Place cheese wheel in center of pastry sheet; starting with any corner, lightly stretch the puff pastry over the wheel of cheese. Continue stretching around the entire wheel, overlapping the pastry as you go.
5. Place the pastry-covered cheese wheel seam-side down in the prepared pie dish; brush all sides with egg wash.
6. Bake in preheated oven until pastry is golden-brown (20-25 min.).
7. Garnish with herbs; serve immediately with desired accompaniments.

FIND IT!

- Find Jus-Roll Puff Pastry Sheets in the Dairy Department.
- Find Four Fat Fowl St. Stephen Triple-Cream Cheese in the Specialty Cheese Case.



APPLE WALNUT SALAD WITH LEMON BUTTERMILK DRESSING GF V

SERVES 4

A crisp fall salad with a lovely tangy dressing.

- | | |
|--|---|
| 1 head Romaine lettuce | 1 rib celery (with leaves), thinly sliced |
| - <i>Lemon Buttermilk Dressing</i> , to taste (page 6) | 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 | |

DIRECTIONS:

1. Chop lettuce, then wash in ice-cold water; drain thoroughly in a salad spinner until very dry.
2. Toss lettuce with dressing to taste.
3. Transfer lettuce to a large platter or divide among individual serving plates; top evenly with apple, avocado, radishes, celery, cranberries and nuts.
4. 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 Heat & Eat section of the Deli Service Case and in the Deli Grab & Go Case.



LEMON BUTTERMILK DRESSING GF V

MAKES ABOUT ½ CUP

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

DIRECTIONS:

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

APPLE- CRANBERRY GLAZED TURKEY BREAST

SERVES 6



*Beautifully roasted
white meat with a
sweet-tart glaze.*

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



DIRECTIONS:

1. Pour water into an extra-large mixing bowl; whisk in salt until dissolved.
2. Stir in pepper, poultry seasoning and cider.
3. Place turkey in bowl; cover and refrigerate for 12-24 hrs.
4. Preheat oven to 325°.
5. Remove turkey from brine; discard brine. Drain well; pat dry with paper towels.
6. Transfer turkey to a baking dish or roasting pan; bake in preheated oven for 75 min.
7. Increase heat to 400°; cook until turkey registers an internal temperature of 155° and skin is dark golden-brown (10-15 min. more).
8. 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.
9. Stir in thyme; set apple-cranberry glaze aside and keep warm.
10. When turkey is done, remove from oven and brush with apple-cranberry glaze; loosely cover with foil and let rest for 10-15 min. before carving (temperature will increase to 165° as turkey stands).
11. Drizzle turkey with balsamic glaze; garnish with cranberries and thyme sprigs.
12. Serve immediately, passing extra apple-cranberry glaze at the table.



COQ AU VIN BLANC

SERVES 4

Sure to be a dinner party favorite!

- 4 slices Kowalski's Applewood Smoked Bacon, cut into 1" pieces
- 2 tbsp. Kowalski's Extra Virgin Olive Oil, divided
- 8 oz. gourmet mushrooms (any variety)
- 1 yellow onion, cut into 1" chunks
- kosher salt and freshly ground Kowalski's Black Peppercorns, to taste
- 4 fresh chicken drumsticks
- 4 fresh chicken thighs
- 2 cups Kowalski's Mirepoix
- 4 cloves garlic, minced
- 1 tsp. finely chopped fresh thyme
- 2 bay leaves
- 750 mL dry white wine
- 2 tsp. Kowalski's Organic Roasted Chicken Broth Base, prepared with
2 cups hot water
- ½ cup heavy cream
- ¼ cup chopped fresh Italian parsley

DIRECTIONS:

1. In a large, deep skillet, cook bacon over medium heat until crisp. Remove from pan; set aside and keep warm.
2. Add 1 tbsp. oil to bacon pan; swirl to coat.
3. Add mushrooms and onion; sprinkle with pepper. Cook, stirring occasionally, until golden (about 10 min.).
4. Remove mushroom mixture from pan; set aside. Add remaining oil to pan; heat over medium heat.
5. Sprinkle chicken liberally with salt and pepper; add to hot pan and cook, turning several times, to evenly brown (5-7 min.).
6. Remove chicken from pan. Add mirepoix, garlic, thyme and bay leaves; cook for 5 min.
7. Stir in wine; bring to a boil. Cook, stirring occasionally, until reduced by half (about 10 min.).
8. Return chicken to pan, skin-side down. Add broth; bring to a simmer. Cover and simmer for 20 min.
9. Turn chicken; cook until done (about 15 min.).
10. Remove chicken from pan; keep warm.
11. Bring cooking liquid to a boil; cook until reduced by half (about 10 min.).
12. Discard bay leaves; stir in cream and mushroom mixture.
13. Return chicken to pan; cook until chicken is hot.
14. Sprinkle with parsley and bacon; serve immediately.



Find Kowalski's Mirepoix in the Produce Department with other prepared produce. You can also substitute the same amount of finely chopped mixed vegetables, such as carrots, celery and onions.



SWEDISH MEATBALLS

SERVES 4

You don't need to go furniture shopping to enjoy this comfort food!

- | | |
|---|--|
| ¾ cup plain breadcrumbs | ¼ cup finely chopped onion |
| ½ tsp. kosher salt, plus more for seasoning the sauce | 1 tbsp. finely chopped parsley, plus more for garnish, if desired |
| ½ tsp. garlic powder | - Kowalski's Extra Virgin Olive Oil Cooking Spray |
| ¼ tsp. freshly ground Kowalski's Black Peppercorns, plus more for seasoning the sauce | 4 tbsp. (½ stick) Kowalski's Unsalted Butter |
| ½ tsp. ground allspice, divided | 3 tbsp. flour |
| ½ tsp. ground nutmeg, divided | 2 tsp. Kowalski's Organic Roasted Chicken Broth Base, prepared with 2 cups hot water |
| ¾ cup milk | 1 cup heavy cream |
| 1 lb. Kowalski's Certified Humane 93% Lean Ground Beef | 1 tbsp. Worcestershire sauce |
| ½ lb. Kowalski's Naturally Raised Ground Pork | 1 tsp. Dijon mustard |
| 1 egg | |

DIRECTIONS:

1. Preheat oven to 400°.
2. In a large mixing bowl, whisk together breadcrumbs, salt, garlic powder, pepper, ½ of the allspice and ½ of the nutmeg.
3. Stir in milk; let stand for 10 min.
4. Add meat, egg, onion and parsley to the bowl; using your hands, thoroughly mix until well blended (do not overmix).
5. Form 20-22 (1 ¾-2") balls using slightly wet hands; arrange on a baking sheet lined with parchment paper.
6. Spray meatballs with cooking spray; bake in preheated oven until done (about 25 min.). Set aside; keep warm.
7. In a large skillet, melt butter over medium heat; whisk in flour until smooth.
8. Cook and stir for 1 min.; slowly whisk in broth and cream.
9. Stir in Worcestershire sauce, mustard, and remaining allspice and nutmeg.
10. Reduce heat to medium-low; simmer until sauce starts to thicken.
11. Season sauce with salt and pepper to taste; add cooked meatballs to the skillet and cook until hot (1-2 min.).
12. Garnish with parsley, if desired; serve immediately.

Tasty Tip:

If desired, freeze meatballs in a single layer for up to 2 months. To serve, thaw for up to 36 hrs. in the refrigerator.



APPLE CIDER ROASTED ROOT VEGETABLES GF V

SERVES 6

These sticky-sweet vegetables make a great accompaniment to roasts of all kinds.

- 2 cups Kowalski's Apple Cider
- ½ cup semisweet white wine (such as gewürztraminer or riesling)
- 2 tbsp. Kowalski's Unsalted Butter
- 1 ¼ lbs. parsnips, peeled and sliced ½" thick
- 1 ¼ lbs. carrots, peeled and sliced ½" thick
- 1 ¼ lbs. rutabagas, peeled and sliced ½" thick
- kosher salt and freshly ground Kowalski's Black Peppercorn, to taste
- fresh herbs (such as rosemary or thyme), for garnish

DIRECTIONS:

1. Preheat oven to 425°.
2. Add cider and wine to a large saucepan; bring to a boil over medium-high heat.
3. Reduce heat sufficiently to maintain a high simmer; cook until reduced to ½ cup (about 20 min.).
4. Remove from heat; whisk in butter.
5. Toss vegetables with cider reduction; season with salt and pepper.
6. Pour onto 2 large rimmed baking sheets lined with parchment paper; roast vegetables in preheated oven until tender and dark golden-brown (35-40 min.).
7. Garnish with herbs.

FIND IT!

Kowalski's Apple Cider is available seasonally in the Produce Department.



BETTER BRUSSELS GF V

SERVES 4

Arguably the BEST Brussels, actually.

- | | |
|--|--|
| 1 tsp. Kowalski's Unsalted Butter | 1 tsp. freshly ground Kowalski's Black Peppercorns |
| 2 tbsp. sliced almonds | |
| 1 tbsp. tricolor quinoa | ¼ cup Sweetie Drops peppers (from the Olive Bar) |
| 1 lb. Brussels sprouts, trimmed and halved | - <i>Basic Vinaigrette*</i> , to taste |
| 3 tbsp. Kowalski's Extra Virgin Olive Oil | - crumbled ricotta salata or feta cheese, to taste |
| 1 tsp. kosher salt | |

DIRECTIONS:

1. In a nonstick skillet, melt butter over medium heat.
2. Add almonds and quinoa; cook, stirring frequently, until nuts are slightly browned (about 4 min.).
3. Remove almond-quinoa mixture from heat; set aside to cool completely.
4. Preheat oven to 400°.
5. In a large mixing bowl, toss sprouts with oil; season with salt and pepper.
6. Roast sprouts on a parchment-lined baking sheet until crisp and darkened on the edges and tender at the base (about 20 min.), stirring once.
7. In a large mixing bowl, toss hot sprouts with peppers, toasted almond-quinoa mixture and dressing to taste.
8. Fold in crumbled cheese; serve immediately.

**Find a recipe for Basic Vinaigrette at kowalskis.com or substitute your favorite bottled vinaigrette.*

EASIEST THANKSGIVING STUFFING DF

SERVES 12

Simple and delicious, this basic stuffing recipe still feels elevated when made with your favorite flavored artisan bread.

- 1 lb. fresh mild Italian sausage
- 1 tbsp. Kowalski's Extra Virgin Olive Oil
- 16 oz. pkg. Kowalski's Mirepoix
- 1 tsp. Kowalski's Organic Seasoned Chicken Broth Base, prepared with 1 cup hot water
- 1 ¼ tsp. kosher salt
- ½ tsp. freshly ground Kowalski's Black Peppercorns
- 1 tsp. Kowalski's Poultry Seasoning
- 2 loaves Kowalski's Take & Bake Bread (flavor of your choice), cut into ¾" cubes (about 10 cups)
- 2 eggs, beaten



DIRECTIONS:

1. Preheat oven to 350°.
2. In an extra-large skillet over medium-high heat, cook and crumble sausage until just beginning to brown (about 5 min.).
3. Add oil and mirepoix; cook, stirring often, until sausage is cooked through and vegetables are tender (5-7 min.).
4. Add broth; scrape up brown bits with a spoon. Season with salt, pepper and poultry seasoning.
5. Add bread cubes and eggs; toss to combine.
6. Pour mixture into a 13x9" glass baking dish sprayed lightly with cooking spray; loosely cover with foil.
7. Bake in preheated oven for 25 min.
8. Uncover; continue baking until top is lightly browned and crisp (about 20 min. more). If needed, shield top of stuffing with a sheet of foil in the last 15 min. of cooking to prevent excess browning.

FIND IT!

Find Kowalski's Mirepoix in the Prepared Produce Section (or substitute the same amount of finely chopped mixed vegetables, such as carrots, celery and onions).



GARLIC BREAD STUFFING

SERVES 8

Why even make anything else?

- | | |
|--|--|
| 1 pkg. Kowalski's Traditional Take & Bake Garlic Bread | 1 cup freshly shredded Kowalski's Signature Parmesan Cheese (from the Specialty Cheese Department) |
| ½ lb. fresh mild Italian sausage | 3 eggs, beaten |
| 4 tbsp. (½ stick) Kowalski's Unsalted Butter, divided | ¼ cup finely chopped fresh Italian parsley, plus more for garnish, if desired |
| 1 small onion, finely chopped | 1 tbsp. Kowalski's Pizza Seasoning |
| 1 cup chopped celery | ½ tsp. kosher salt |
| 1 cup sliced button mushrooms | |
| 1 tbsp. finely minced garlic | |
| 2 ½ cups chicken broth | |

DIRECTIONS:

1. Cook garlic bread according to pkg. directions; let cool completely.
2. Cut bread into ½" cubes; set aside to dry out for several hrs. to overnight.
3. Preheat oven to 350°.
4. In a large nonstick skillet, cook and crumble sausage over medium-high heat until well browned and cooked thoroughly (about 10 min.).
5. Add butter, onion, celery and mushrooms; cook until tender (6-7 min.).
6. Add garlic; cook until fragrant (30-60 sec.).
7. In a large mixing bowl, combine sausage-vegetable mixture with chopped bread, broth, cheese, eggs, parsley, pizza seasoning and salt; mix well.
8. Spoon mixture into a 13x9" baking dish sprayed lightly with cooking spray; bake in preheated oven until stuffing is crispy on top and hot throughout (30-40 min.).
9. Serve garnished with parsley, if desired.



GARLIC CHIVE YUKON GOLD GF V MASHED POTATOES

MAKES 6 (½ CUP) SERVINGS

Yukons make an extra-buttery mash!

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

DIRECTIONS:

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



GORGONZOLA GREEN BEANS GF V

SERVES 6

Not your grandma's green bean casserole!

- salt, for cooking beans

1 ½ lbs. green beans, trimmed and halved on the diagonal

2 tbsp. Kowalski's Extra Virgin Olive Oil

2 tsp. Kowalski's Balsamic Vinegar

- freshly ground Kowalski's Citrus Salt, to taste

- freshly ground Kowalski's Black Peppercorns, to taste

½ cup crumbled Gorgonzola cheese

2 tbsp. thinly sliced red onion

2 tbsp. toasted pine nuts

- freshly grated lemon zest, to taste

DIRECTIONS:

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



HASSELBACK POTATOES GF V

SERVES 8

Possibly the most elegant way to serve roasted potatoes ever!

8 tbsp. (1 stick) Kowalski's Unsalted Butter, melted	2 tsp. fresh thyme
¼ cup freshly grated Kowalski's Signature Parmesan Cheese (from the Specialty Cheese Department)	2 tsp. chopped fresh rosemary
2 tbsp. minced garlic	2 tsp. chopped fresh chives
1 tbsp. Kowalski's Extra Virgin Olive Oil	1 tsp. kosher salt, plus more for seasoning to taste
1 tbsp. chopped fresh parsley	- freshly ground Kowalski's Black Peppercorns, to taste
	8 medium-sized Yukon Gold potatoes

DIRECTIONS:

1. Preheat oven to 425°.
2. In a medium mixing bowl, mix together first 10 ingredients (through pepper); set aside.
3. Using a sharp chef's knife, slice crosswise through potatoes at ¼" intervals, being sure to stop a minimum of ¼" from the bottom to ensure they don't fall apart.
4. Place potatoes sliced-side up on a large rimmed baking sheet lined with parchment paper.
5. Spoon ½ of the cheese mixture evenly over the potatoes, allowing it to drip between slices; cover potatoes loosely with foil.
6. Bake potatoes in preheated oven until mostly cooked through and slices begin to fan out (45-50 min.).
7. Remove foil; spoon remaining cheese mixture evenly over potatoes.
8. Return to oven; continue baking until tops are crispy and potatoes are completely cooked through (about 20 min.).
9. Season with more salt and pepper to taste; serve immediately.



LEFSE

MAKES 8

Yes, you can use store-bought mashed potatoes from the Deli to make this!

- 1 ½ lbs. mashed potatoes
- 1 ½ cups flour

DIRECTIONS:

1. Add potatoes and flour to a mixing bowl; mix well and knead until a smooth dough ball forms (about 5 min.), adding more flour to keep dough from sticking to your hands, if needed.
2. Divide dough into 8 evenly sized pieces; roll each into a ball.
3. On a lightly floured work surface, roll dough balls into discs 10-12" in diameter; set aside.
4. Heat an extra-large nonstick skillet over medium heat. Add lefse to the pan one at a time; cook until brown spots are visible on each side, turning once (1-2 min. per side).
5. Repeat with remaining dough.
6. Serve warm or cool completely before wrapping and storing in the refrigerator for up to 5 days with waxed paper between each lefse.



LONGING FOR LEFSE

MAKES 8

A nostalgic way to enjoy a favorite Norwegian treat.

8 prepared lefse

- Kowalski's Cinnamon Honey Whipped Butter, to taste
- lingonberry jam, to taste

DIRECTIONS:

1. Heat an extra-large skillet over medium heat. Add lefse to the pan one at a time; cook for 1-2 min. per side until hot.
2. Remove lefse from skillet; spread with cinnamon butter or jam on one side and roll up.
3. Repeat with remaining lefse.
4. Serve immediately.

FIND IT!

Find prepared lefse in the Dairy Department.

MAPLE SWEET POTATO CASSEROLE

SERVES 6



This crunchy-sweet side beats marshmallow-topped spuds any day.

- 40 oz. raw sweet potato, peeled, cut into ½" cubes
- Kowalski's Extra Virgin Olive Oil, for roasting the potatoes
- ¾ tsp. kosher salt
- ¼ tsp. freshly ground Kowalski's Black Peppercorns
- ¼ cup Kowalski's Pure Maple Syrup
- ½ cup hot water
- 1 cup Kowalski's Honey Roasted Pecans, chopped



DIRECTIONS:

1. Preheat oven to 450°.
2. Toss potatoes with oil until lightly coated; season with salt and pepper.
3. Roast on 2 parchment-lined baking sheets in preheated oven until edges are browned and potatoes are fork-tender (about 20 min.), turning once.
4. Remove potatoes from oven; reduce temperature to 350°.
5. In a large mixing bowl, use a potato masher to mash potatoes with syrup and hot water; stir until syrup is well combined but potatoes are still a little chunky.
6. Transfer potato mixture to a 2 qt. baking dish sprayed lightly with cooking spray; sprinkle evenly with pecans.
7. Bake, loosely covered with foil, for 25 min.
8. Remove foil; continue cooking until top is lightly browned (10-15 min. more).
9. Let stand for 10-15 min. before serving.

MUSHROOM WILD RICE PILAF



SERVES 12

This earthy, rich side is great with beef and poultry.

- Kowalski's Extra Virgin Olive Oil
- 12 oz. chopped mushrooms (any variety or blend)
- kosher salt and freshly ground Kowalski's Black Peppercorns, to taste
- 1 ½ cups chopped celery
- 1 cup chopped yellow onion
- 1 cup Kowalski's Wild Rice
- 2 cloves garlic, finely minced
- 4 tsp. Kowalski's Organic Seasoned Beef or Vegetable Broth Base*, prepared with 4 cups hot water
- 1 ½ tbsp. julienned fresh sage
- 1 cup brown basmati rice
- ¼ cup sliced almonds, toasted
- fresh Italian parsley, chopped, to taste
- green onion, thinly sliced, to taste



DIRECTIONS:

1. In an extra-large skillet over medium-high heat, heat enough oil to lightly coat pan.
2. Add mushrooms; cook, stirring frequently, until tender and dark on the edges.
3. Remove from heat; season to taste with salt and pepper. Set sautéed mushrooms aside.
4. In a 6 qt. saucepan, heat 1 tbsp. oil over medium-high heat.
5. Add celery, yellow onion, wild rice and garlic to the pan; sauté until vegetables are nearly translucent and rice is softened slightly (about 4 min.).
6. Add broth and sage; bring to a boil.
7. Reduce heat; cover and simmer for 10 min.
8. Stir in basmati rice; increase heat to bring pot to a boil.
9. Reduce heat; simmer, covered, until liquid is absorbed (about 45 min.).
10. Remove from heat; let stand, covered, for 10 min.
11. Drizzle with 1 tbsp. oil; stir in sautéed mushrooms, almonds, parsley and green onion.

Tasty Tip:

We recommend Kowalski's Cultivated Long-Grain Wild Rice for this recipe, but any of our Minnesota Grown wild rice varieties can be used.

**When vegetable broth is used, this recipe is vegetarian and vegan.*



PISTACHIO PILAF

SERVES 4

Apricots, pistachios and more combine to make a rice dish that is loaded with texture and flavor.

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

DIRECTIONS:

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



RED WINE TURKEY GRAVY GF DF

MAKES ABOUT 2 CUPS

This richly flavored gravy is also quite beautiful.

- leftover turkey drippings from the roasting pan
- 1 ½ cups gluten-free turkey broth
- 1 cup dry red wine
- 3-4 fresh thyme sprigs
- 1 dried bay leaf
- 2 tbsp. cornstarch, whisked with about 3 tbsp. cold water
- kosher salt and freshly ground Kowalski's Black Peppercorns, to taste

DIRECTIONS:

1. Scrape turkey drippings from the roasting pan into a medium saucepan; heat over medium-high heat.
2. Add broth and wine; bring to a boil.
3. Lower heat to medium. Add thyme and bay leaf; simmer for 10 min.
4. Remove thyme stems and bay leaf; whisk in cornstarch mixture, salt and pepper.
5. Cook and stir until gravy reaches desired thickness (about 10 min.). If necessary, whisk in additional cornstarch-water slurry 1 tbsp. at a time until gravy reaches desired thickness.
6. Adjust seasoning to taste.

CHRISTMAS CRACKERS V

SERVES 16

***Yes, we know
what everyone
else calls these!***

- 40 saltines (approx.)
- 1 cup (2 sticks)
Kowalski's Salted
Butter
- 1 cup dark brown
sugar
- 2 cups semisweet
chocolate chips

DIRECTIONS:

1. Preheat oven to 400°.
2. Line a rimmed baking sheet with parchment paper; arrange crackers in a single layer, salt-side down (be sure to cover the entire pan).
3. Combine butter and sugar in a small pot over medium-high heat; stir occasionally while bringing the mixture to a boil.
4. Cook, stirring constantly, until mixture is a deep golden caramel color (about 3 min. longer).
5. Immediately pour caramel evenly over the crackers; use a silicone spatula to spread caramel over crackers, covering completely.
6. Bake in preheated oven until crackers are very bubbly all over (about 6 min.).
7. Sprinkle chocolate chips over caramel; let sit for a couple of minutes, then spread hot chocolate evenly over crackers. (If necessary, pop the pan back in the oven to warm the chips and make them easier to spread.)
8. Cool completely at room temperature; cut or break into pieces.
9. Store at room temperature, tightly covered, for up to 5 days.





KRINGLAR COOKIES V

MAKES ABOUT 5 DOZEN

This popular Scandinavian cookie is fun for kids to shape.

4 $\frac{2}{3}$ cups flour	1 cup sugar
2 tsp. baking powder	1 egg
- pinch kosher salt	1 cup evaporated milk
1 cup (2 sticks) Kowalski's Unsalted Butter	- confectioners' sugar, for dusting the cookies (optional)

DIRECTIONS:

1. Preheat oven to 400°.
2. In a medium mixing bowl, whisk together flour, baking powder and salt; set aside.
3. In a large mixing bowl, beat butter and sugar until creamy.
4. Add egg; beat until well combined.
5. Add evaporated milk; beat until well combined.
6. Add flour mixture; beat on low speed just until flour is no longer visible.
7. Using your hands, roll about 60 evenly sized balls (1 $\frac{1}{2}$ -2").
8. Roll dough balls into rope shapes; twist ropes into pretzel shapes. Place 2" apart on 3 parchment-lined baking sheets.
9. Bake in preheated oven until cookies are just barely set and puffy (10-11 min.), turning and switching pans halfway through.
10. Cool cookies on pans for 5 min.; transfer to wire racks to cool completely.
11. Dust cookies with confectioners' sugar, if desired.
12. Store in an airtight container at room temperature for up to 1 week.



PEPPARKAKOR (SWEDISH COOKIES) V

These spicy sugar cookies are a great alternative to traditional holiday cutouts.

1 cup (2 sticks) Kowalski's Unsalted Butter, at room temperature	$\frac{3}{4}$ tsp. ground cardamom
$\frac{1}{2}$ cup sugar	$\frac{3}{4}$ tsp. ground ginger
$\frac{1}{4}$ cup brown sugar	$\frac{1}{2}$ tsp. kosher salt
2 cups flour	$\frac{1}{4}$ tsp. ground nutmeg
1 $\frac{1}{2}$ tsp. ground cinnamon	$\frac{1}{4}$ tsp. baking powder
$\frac{3}{4}$ tsp. ground cloves	1-2 batches <i>Classic Sugar Cookie Icing*</i> , to taste (optional)

DIRECTIONS:

1. In a medium mixing bowl, use an electric mixer to beat butter and sugars together until light and fluffy; set aside.
2. In a separate small mixing bowl, mix flour with next 7 ingredients (through baking powder).
3. Transfer flour mixture to the bowl with the butter mixture; mix until no traces of flour remain.
4. Divide dough in half; shape each half into a rough disc shape.
5. Wrap dough tightly in plastic wrap; refrigerate for 1 hr. or until firm.
6. Preheat oven to 350°.
7. 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 $\frac{1}{4}$ " thickness (keep remaining dough refrigerated until ready to roll).
8. Cut dough with cookie cutters, rerolling scraps; place 1" apart on parchment-lined baking sheets.
9. Roll and cut remaining disc of dough.
10. Bake in preheated oven until edges are lightly browned (12-15 min.), rotating and turning pans halfway through.
11. Let cookies rest on sheet pans for 2 min.; move to a wire rack to cool.
12. When cookies are completely cool, decorate with icing, if desired.

Tasty Tip:

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.

**Find a recipe for Classic Sugar Cookie Icing at kowalskis.com.*



VANILLA-MASCARPONE WHIPPED CREAM

MAKES ABOUT 3 CUPS

Because sometimes plain whipped cream just isn't enough.

8 oz. mascarpone

½ pt. heavy cream

¼ cup confectioners' sugar

1 tsp. Kowalski's Organic Madagascar Vanilla Bean Paste

DIRECTIONS:

1. In the bowl of an electric mixer, whip mascarpone until loose and fluffy.
2. Scrape bowl; add cream, sugar and vanilla paste. Whip on high until soft peaks form.