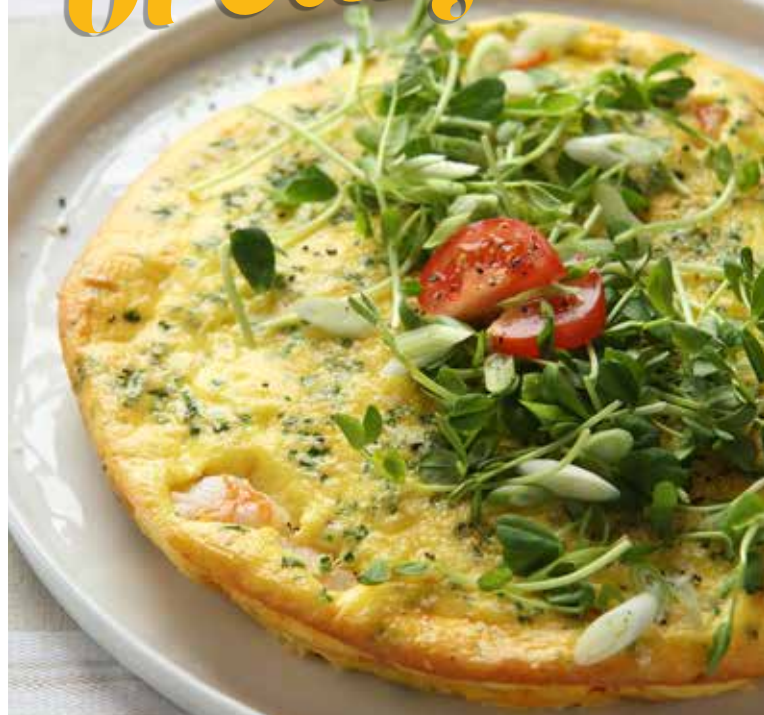




KOWALSKI'S
MARKETS

Cooking WITH KOWALSKI'S

LET'S MAKE
breakfast!



MARCH/APRIL 2022

SECTION GUIDE



Savories



Sweets



Sides



Beverages



Pastries



Grains



Miscellaneous

ANNOTATION GUIDE



GLUTEN FREE



VEGETARIAN



VEGAN



DAIRY FREE



BAGELS BENEDICT FLORENTINE

SERVES 4

- | | |
|---|---|
| 11 tbsp. Kowalski's Unsalted Butter, divided | 1 tbsp. Kowalski's Extra Virgin Olive Oil |
| 7 Kowalski's Large Organic Eggs, divided | 2 cups fresh baby spinach |
| 1 tbsp. Kowalski's Freshly Squeezed Lemon Juice (from the Produce Department), plus more to taste | 2 Kowalski's Bagels (Plain, Whole Wheat or Everything), split horizontally, toasted |
| ½ tsp. kosher salt, plus more to taste and for serving | 8 thin slices Boar's Head Tavern Ham (from the Deli Department) |
| | - freshly ground Kowalski's Black Peppercorns, for serving |

In a small pot, melt 10 tbsp. butter; cook until hot but not boiling. Set melted butter aside; keep warm. Add yolks of 3 eggs, lemon juice and salt to a blender; blend on medium-high speed until mixture lightens in color (about 30 sec.). Reduce blender speed to low. Slowly drizzle in melted butter; continue to blend on low for several seconds after butter is fully incorporated. Cease blending and adjust lemon juice and salt to taste. Add hot water 1 tsp. at a time, pulsing in between to blend, until desired consistency is reached. Transfer sauce to the pot used to melt the butter; keep warm over very low heat until needed.

In a large sauté pan, heat olive oil over medium heat. Add spinach; cook until spinach is wilted (about 1 min.). Evenly top bagel halves with spinach. Add ham to the sauté pan; cook until hot (about 1 min.). Place 2 slices ham atop spinach on each bagel half. Melt remaining butter in sauté pan until foam subsides. Crack remaining eggs into pan; cover and cook until whites are just set and yolks are still runny (about 3 min.). Add 1 egg to each bagel stack; drizzle with sauce to taste. Serve immediately with salt and pepper at the table for passing.

Tasty Tip: Poached eggs are a delicious alternative to the fried eggs called for in this recipe.



BAVARIAN BRUNCH BAKE

SERVES 8

- | | |
|--|--|
| 5 croissants | 3 cups whole milk |
| 8 oz. Kowalski's Boneless Fully Cooked Hickory Smoked Pit Ham, diced small | 4 eggs |
| 4 oz. shredded Swiss cheese, divided | 2 tsp. Kowalski's Garlic Dill Mustard |
| 4 oz. shredded Monterey Jack cheese, divided | ½ tsp. kosher salt |
| 1 tsp. finely chopped fresh chives | ¼ tsp. freshly ground Kowalski's Black Peppercorns |
| | - dash nutmeg |
| | - pinch cayenne pepper |

Slice croissants in half lengthwise; tear or cut each half into 4-6 pieces and set aside. Spray a 2 qt. baking dish with cooking spray. Arrange ½ of the croissant pieces in the bottom of the dish; top with ham, ½ of the Swiss, ½ of the Monterey Jack and chopped chives. Top the ham-and-cheese layer with remaining croissant pieces; set dish aside. In a large mixing bowl, whisk together milk, eggs, mustard, salt, black pepper, nutmeg and cayenne until well combined. Pour the egg mixture evenly over the croissants in the baking dish; cover and refrigerate for at least 1 hr. (up to 12 hrs.). Sprinkle dish with remaining cheese; bake in a preheated 350° oven, uncovered, until puffed and golden (40-45 min.). Let rest for 15 min. before serving.



CROQUE MADAME

SERVES 4

- | | |
|---|---|
| 4 tsp. Dijon mustard | 3 tbsp. flour |
| 8 slices firm white sandwich bread | 2 cups milk |
| ½ lb. thinly sliced Boar's Head
Tavern Ham (from the Deli
Department) | ½ tsp. kosher salt, plus extra for
seasoning the eggs |
| 1 cup shredded Swiss cheese,
divided | ¼ tsp. freshly ground Kowalski's
Black Peppercorns, plus extra for
seasoning the eggs |
| 5 tbsp. Kowalski's Unsalted Butter,
divided | - dash ground nutmeg |
| | 4 eggs |

Spread mustard evenly on one side of 4 slices of bread; top evenly with ham and $\frac{2}{3}$ of the cheese. Set aside. In a small saucepan, melt 3 tbsp. butter over medium-low heat. Whisk in flour; cook for 3 min. Whisk in milk; bring to a boil, whisking constantly. Reduce heat to low; simmer, whisking occasionally, for 5 min. Whisk in salt, pepper, nutmeg and remaining cheese until cheese is melted; remove from heat. Spread 1 ½ tbsp. sauce evenly on the remaining slices of bread; sandwich with other halves. In a nonstick skillet, melt 1 tbsp. butter over medium-low heat; cook sandwiches until golden (3-4 min.), turning once. Move to a baking sheet; spread $\frac{1}{3}$ cup sauce on the top of each hot sandwich. Broil sandwiches until sauce is bubbling and golden in spots (2-3 min.). While sandwiches broil, melt remaining butter in the skillet over medium heat until foam subsides. Crack eggs into skillet; season with salt and pepper to taste. Cook eggs, covered, until whites are just set and yolks are still runny (about 3 min.). Top each warm sandwich with an egg; serve immediately.



FRITTATA GF V

SERVES 6

1 ½ tsp. Kowalski's Extra Virgin Olive Oil

2-3 cups filling, your choice (see below)

1 clove garlic, finely minced (optional)

½ tsp. kosher salt, plus more to taste

¼ tsp. freshly ground Kowalski's Black Peppercorns, plus more to taste

8 eggs

¾ cup heavy cream

1-2 tsp. finely chopped fresh herbs, to taste

- up to 1 cup grated, shredded or crumbled cheese (such as Parmesan, fontina, fresh goat, sharp Cheddar or a blend)

In a 10" nonstick oven-safe skillet, heat oil over medium-high heat; add filling and heat through. Add garlic; sauté for 1-2 min. until garlic is fragrant. If needed, season to taste. In a medium mixing bowl, whisk eggs with cream and herbs until just foamy; season with roughly ½ tsp. salt and ¼ tsp. pepper. Pour eggs over filling; sprinkle cheese evenly over egg mixture. Bake in a preheated 325° oven until center is just barely set (about 35 min.). Remove frittata from oven; let stand for 10 min. before serving.

FILLING: Use up to 2 cups of vegetables and fully cooked meat, seafood or poultry, such as shrimp with roasted asparagus and tomatoes, or sausage with peppers and onions. You can also use all vegetables, such as broccoli, carrot, zucchini, mushroom and onion. Chop the filling components into no larger than bite-sized pieces.

Tasty Tip: Choose herbs and cheeses that complement your fillings.

ITALIAN BREAKFAST BAKE

SERVES 6

6 oz. crusty Italian artisan bread (approx. ½ of a Kowalski's Take & Bake Bella Ciabatta Loaf)

6 strips Kowalski's Smoked Bacon, chopped into ¼" pieces

¼ cup chopped yellow onion

1 orange bell pepper, thinly sliced

3 eggs

1 cup heavy cream

¾ cup skim milk

½ tsp. kosher salt

½ tsp. freshly ground

Kowalski's Black Peppercorns

- dash cayenne pepper

- dash nutmeg

4 oz. crumbled goat cheese, divided

4 oz. shredded fontina cheese, divided

¼ cup chopped oil-packed sun-dried tomatoes, drained, divided

¼ cup chopped fresh herbs (such as fresh basil and chives), divided

2 tbsp. freshly grated Kowalski's Signature Parmesan Cheese (from the Specialty Cheese Department)



Cut bread into ½" cubes; place on a baking sheet. Bake bread cubes in a preheated 425° oven until lightly toasted, stirring occasionally (5-7 min.). Remove from oven; set aside to cool. In a large sauté pan over medium heat, cook bacon until crisp (about 5 min.). Add onion and bell pepper; cook for 5 min. more. Remove from heat; drain and discard fat (or reserve for another use). Set bacon-pepper mixture aside to cool slightly. In a medium mixing bowl, whisk together eggs, cream, milk, salt, black pepper, cayenne and nutmeg until well combined; set egg mixture aside. Spray a 2 qt. baking dish with cooking spray. Evenly layer ½ of the bread cubes, ½ of the bacon-pepper mixture, ½ of the goat and fontina cheeses, ½ of the tomatoes and ½ of the herbs; repeat with remaining ingredients. Sprinkle evenly with Parmesan; slowly pour egg mixture evenly over top. Cover dish with waxed paper or foil; lightly weigh paper or foil down with bags of shredded cheese or tortillas to keep the bread submerged. Chill overnight in the refrigerator. In a preheated 350° oven, bake until bubbling, puffy and set in the middle (about 40 min.). Remove from oven; let cool for at least 10 min. before slicing and serving.



QUICHE LORRAINE

SERVES 6

- | | |
|-----------------------------------|----------------------------------|
| 1 refrigerated pie crust | ¼ tsp. freshly ground Kowalski's |
| 6 strips Kowalski's Smoked Bacon, | Black Peppercorns |
| chopped into ¼" pieces | - pinch cayenne pepper |
| 1 medium shallot, minced | - pinch ground nutmeg |
| 4 eggs, beaten | 2 tbsp. fresh snipped chives, |
| 1 ½ cups whole milk | divided |
| 1 tsp. kosher salt | 8 oz. Swiss cheese, shredded, |
| | divided |

Place pie dough in a 9" deep-dish pie plate. 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°. Meanwhile, in a skillet over medium heat, cook bacon until crisp (about 10 min.). Remove cooked bacon from pan with a slotted spoon; set aside. Discard all but 1 tbsp. bacon drippings. In the skillet used to cook the bacon, sauté shallot in bacon drippings over medium heat until softened (about 4 min.). Return bacon to the pan; keep warm. In a large mixing bowl, whisk eggs with milk; season with salt, black pepper, cayenne and nutmeg. Stir in ½ of the chives; set egg mixture aside. Spread bacon and onion mixture in the bottom of the par-baked crust; top with about ¾ of the cheese. Pour in egg mixture; sprinkle with remaining cheese and chives. Bake quiche on the baking sheet until filling is just set and pastry is golden (about 40 min.); let stand for 10 min. before cutting.



SAUSAGE GRAVY ON BUTTERMILK BISCUITS

SERVES 4

1 lb. ground pork sausage

¼ cup (approx.) flour

3 cups (approx.) milk, divided

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

- *Buttermilk Biscuits* (see page 15), for serving

- chopped fresh Italian parsley, for garnish (optional)

In a large nonstick skillet over medium-high heat, cook and crumble sausage until well browned and cooked thoroughly (about 10 min.). Remove sausage from skillet, leaving drippings in the pan. Sprinkle flour evenly over sausage drippings and whisk, using just enough flour to form a loose but thick paste (it should not look very greasy or dry). Cook, whisking constantly, until mixture begins to turn brown (about 2 min.). Reduce heat to medium. Whisk in 2 cups milk; cook, whisking often, until gravy is thick and bubbly (about 3 min.). Add additional milk as needed to reach desired consistency. Season with salt and a generous amount of pepper. Return sausage to the pan; heat through. Serve over warm biscuits; garnish with parsley, if desired.

Note: The ratio of fat to flour should be roughly equal; therefore, the amount of flour needed will depend on how much fat is rendered from the sausage. The more fat and flour used, the more milk will be needed and the greater the yield of gravy.



SCRAMBLED EGGS FLORENTINE V

SERVES 4

8 oz. loaf artisan French or roasted garlic bread (from the Artisan Bread Table), sliced $\frac{3}{4}$ " thick

- Kowalski's Extra Virgin Olive Oil, for brushing the bread

1 tsp. kosher salt, plus more for seasoning the bread

$\frac{1}{4}$ tsp. freshly ground Kowalski's Black Peppercorns, plus more for seasoning the bread

2 cloves garlic, peeled

5 tbsp. Kowalski's Unsalted Butter

5 oz. frozen chopped spinach, thawed and squeezed very dry

10 Kowalski's Large Organic Eggs, beaten

5 oz. Kowalski's Onion & Chive Whipped Cream Cheese Spread

- snipped chives, for garnish

Arrange bread on a baking sheet; brush liberally on both sides with oil. Season bread to taste with salt and pepper; bake in a preheated 425° oven until crisp and lightly darkened on the outside but slightly soft on the inside (about 15 min.). Remove crostini from oven; rub crisp edges and surface with garlic cloves. Set crostini aside to cool slightly. In a large skillet, melt butter over medium heat. Add spinach; cook until hot. Add eggs, 1 tsp. salt and $\frac{1}{4}$ tsp. pepper; reduce heat to medium-low. Dollop cream cheese spread over eggs. Stir gently and infrequently, moving eggs on and off the heat, until egg mixture warms up; repeat this several times until the eggs are almost done but still quite glossy and soft. Scoop eggs directly onto prepared crostini; garnish with chives. Serve immediately.



BASIC BUTTERMILK PANCAKES

SERVES 4

- | | |
|-------------------------|--|
| 1 ½ cups flour | 1 cup (approx.) sparkling water |
| ¼ cup buttermilk powder | 1 egg, lightly beaten |
| 1 tbsp. sugar | 1 tbsp. Kowalski's Unsalted Butter, melted |
| 1 ¼ tsp. baking powder | - canola oil, for greasing the pan |
| ¼ tsp. baking soda | |
| - pinch kosher salt | |

In a medium mixing bowl, whisk together first 6 ingredients (through salt). In a separate bowl, whisk together water, egg and butter. Add wet mixture to dry mixture, whisking until just moistened; add more water as needed to reach the consistency of a loose cake batter. Lightly coat a large nonstick skillet or griddle with oil and heat to medium; wipe skillet with a paper towel to coat pan evenly and absorb excess oil. Working in batches, scoop batter onto skillet, forming 4-5" circles; cook until edges are set and dry and bubbles begin to burst on the surface (2-5 min.). Flip pancakes; cook until golden-brown on the bottom (1-3 min.). Wipe skillet clean; re-oil, wipe and repeat with remaining batter. Serve pancakes immediately with desired toppings or keep warm in a 200° oven until all pancakes are done.

Tasty Tips:

- Find buttermilk powder in the Baking Aisle. If desired, replace buttermilk powder and water with low-fat buttermilk.
- Pancakes may be frozen for at least 3 months. Tightly wrap with freezer or waxed paper between pancakes. You can microwave individual pancakes without thawing them (about 1 min. each).



CLASSIC FRENCH CRÊPES V

MAKES 12

- 1 ½ cups flour
- 1 tbsp. sugar
- ½ tsp. baking powder
- ½ tsp. kosher salt
- 2 cups skim milk
- 2 tbsp. Kowalski's Unsalted Butter, melted
- ½ tsp. Kowalski's Organic Madagascar Vanilla Extract
- 2 eggs, lightly beaten
- cooking spray, for spraying the pan
- choice of fillings: yogurt, fresh fruit, preserves, thinly sliced ham, shredded or cream-style cheeses, whipped cream, butter and (cinnamon) sugar, smoked salmon and crème fraîche, etc.

In a medium mixing bowl, whisk together flour, sugar, baking powder and salt. Add milk, butter, vanilla and eggs all at once; whisk until smooth. Heat a 6-8" nonstick skillet over medium heat. Spray pan lightly with cooking spray; wipe with a paper towel to coat pan evenly and absorb excess. Pour scant ¼ cup batter into hot skillet, rotating skillet quickly to thinly coat the bottom of the pan. Cook until light brown at the edges and slightly dry (about 2 min.). Flip crêpe; cook other side until light brown (about 30 sec.). Repeat until all batter has been used, wiping and respraying skillet between each crêpe. Serve immediately with desired fillings or keep warm in a 200° oven until all crêpes are done, placing waxed paper between each crêpe.

Tasty Tips:

- Crêpes may be frozen for at least 3 months. Tightly wrapped with freezer or waxed paper between crêpes. You can microwave individual crêpes without thawing them (about 20-30 sec. each).
- If you have 2 skillets, it works well to cook these 2 at a time.



HOMEMADE WAFFLES V

- | | |
|---------------------------|----------------------------------|
| 1 ½ cups flour | 2 large eggs, separated |
| ½ cup cornstarch | 1 tsp. Kowalski's Organic |
| 6 tbsp. buttermilk powder | Madagascar Vanilla Extract |
| 1 ½ tsp. baking powder | 2 tbsp. sugar |
| 1 tsp. baking soda | - Kowalski's Butter and warm |
| 1 tsp. salt | Kowalski's Pure Maple Syrup, for |
| 2 cups milk | serving |
| ¾ cup canola oil | |

In a large mixing bowl, whisk together the first 6 ingredients (through salt); set aside. In a small mixing bowl, whisk together milk, oil, egg yolks and vanilla; set aside. In a medium mixing bowl, beat egg whites almost to soft peaks. Sprinkle in sugar; beat until sugar is dissolved and whites are glossy and fairly stiff. Pour the milk mixture into the flour mixture; whisk just until flour is no longer visible. Fold in egg whites just until combined. Scoop batter quickly and evenly onto a preheated waffle iron; cook according to manufacturer's instructions until the waffle is crisp and well browned. As waffles are finished, place directly on the rack in a preheated 350° oven for 5-10 min. Repeat with remaining batter. Serve waffles hot from the oven with butter and syrup.

Note: The number of waffles this recipe makes depends on your waffle maker. It will make about 12 waffles on a 6" round machine, each ½" thick. It will make 4 Belgian waffles, each 1 ½" thick.



VANILLA-HONEY FRENCH TOAST V

SERVES 6

6 eggs

1 ½ cups milk

1 tbsp. Kowalski's Pure Honey

1 tsp. Kowalski's Organic Madagascar Vanilla Extract or Vanilla Bean Paste

½ tsp. kosher salt

1 loaf challah bread, sliced ¾" thick

- Kowalski's Unsalted Butter, for greasing the griddle
- canola oil, for greasing the griddle
- confectioners' sugar and warm Kowalski's Pure Maple Syrup, for serving

In a 9x13" glass baking dish, whisk together eggs, milk, honey, vanilla and salt. Working in batches, soak bread in egg mixture for 1 ½ min., turning once. On a nonstick griddle, melt 1 tbsp. butter in 1 tbsp. oil over medium heat. Using a wadded paper towel, evenly coat griddle with melted butter mixture. Add soaked bread in batches to hot griddle, several slices at a time; cook until dark golden-brown (2-3 min. per side), flipping once. Add more butter and oil between batches as needed. Serve sprinkled with sugar and drizzled with syrup.

Tasty Tip: Add up to ½ tsp. ground cinnamon to the dipping mixture, if desired.

FIND IT!

Find challah bread on the Artisan Bread Table.



BUTTERMILK BISCUITS V

MAKES 10

2 cups flour, plus more for cutting the dough

4 tsp. baking powder

½ tsp. salt

½ tsp. cream of tartar

2 tsp. sugar

½ cup Kowalski's Unsalted Butter, very cold, cut into ½" chunks

1 cup (approx.) buttermilk

In a medium mixing bowl, sift together first 5 ingredients (through sugar). Using a food processor or pastry cutter, cut butter into dry ingredients until butter is in pea-sized pieces. Using a fork, stir in buttermilk just until dough is uniformly moist (there will be lumps). Move dough to a large sheet of waxed paper; use a second sheet of waxed paper (not your hands) to fold dough in half a few times. Pat to an even 1" thickness, taking care not to overwork the dough. Using a 2 ½" round cutter dipped in flour, cut straight down into dough to form biscuits (DO NOT twist cutter, and remember to redip the cutter in flour each time). If necessary, gather scraps of dough and quickly re-knead, roll and cut remaining dough. In a preheated 450° oven, bake biscuits on a baking sheet lined with parchment paper until light brown on top (8-10 min.).



EASY CHEESY BREAKFAST POTATOES

SERVES 8

- | | |
|--|---|
| 6 tbsp. Kowalski's Unsalted Butter,
melted, divided | ½ tsp. kosher salt |
| ¼ cup chopped onion | ¼ tsp. freshly ground Kowalski's
Black Peppercorns |
| 10 oz. (approx.) canned organic
condensed cream of chicken soup,
such as Pacific Foods brand | - dash cayenne pepper |
| 8 oz. sour cream | 20 oz. refrigerated hash browns |
| 1 tsp. dried parsley | 8 oz. (about 2 cups) shredded Colby
Jack cheese |
| | 1 cup crushed corn flakes |

In a 10" cast iron skillet (or other nonstick oven-safe pan), heat approx. 1 tbsp. butter over medium heat. Add onion; cook and stir until translucent (about 5 min.). Set sautéed onion aside. In a large mixing bowl, whisk together soup, sour cream, parsley, salt, black pepper, cayenne and approx. ½ of the remaining butter. Mix in hash browns, cheese and sautéed onions. Transfer potato mixture to the skillet used to sauté the onion. In a medium mixing bowl, toss corn flakes with remaining butter; sprinkle evenly over potatoes. In a preheated 375° oven, bake potatoes in the pan until dark golden-brown and bubbly (about 25 min.). Remove from oven; let cool for at least 10 min. before serving.



MAPLE BACON CANDY GF DF

SERVES 4

12 oz. Kowalski's Signature Cherrywood Smoked Bacon

½ cup brown sugar

2 tbsp. Kowalski's Pure Maple Syrup

Place bacon in a single layer on a parchment-lined baking sheet. Sprinkle bacon evenly with brown sugar; drizzle with syrup. Bake in a preheated 325° oven until crisp (about 25 min.). Remove from oven; drain bacon on a rack set over a rimmed sheet pan and let cool for 5 min. before serving.

Tasty Tip: Bacon candy is delicious crumbled over ice cream with a bit of maple syrup drizzled on top.

COLD BREW COFFEE

MAKES 4 CUPS



- 1 cup cold brew ground coffee
- 4 cups water, at room temperature
- ice

Place coffee grounds in the bottom of a 2 qt. glass pitcher; add water. Stir coffee and water until all grounds are fully wet. Let stand, covered, for 12-24 hrs. Using a very fine mesh strainer, strain all coffee into a second glass pitcher or coffee pot. Serve cold coffee in mugs over ice or refrigerate, covered, for up to 7 days.

**FRENCH 75**

MAKES 1



- 1 oz. top-shelf gin
- 1 tsp. Kowalski's Simple Syrup
- 1 tbsp. Kowalski's Freshly Squeezed Lemon Juice (from the Produce Department)
- ice
- 4 oz. Champagne
- lemon twist, for garnish

In a cocktail shaker, combine gin, syrup, lemon juice and ice. Shake until thoroughly cold (15-20 sec.). Strain into an ice-filled wine flute; top with Champagne. Garnish the glass with a lemon twist.

ORANGE BERRY SMOOTHIE GF V

MAKES 4 (1 CUP) SERVINGS

- 1 cup Kowalski's Freshly Squeezed Orange Juice
- 1 cup fresh raspberries, rinsed and drained
- 1 cup fresh strawberries, stems removed, rinsed and drained
- 1 cup nonfat vanilla frozen yogurt
- 12 ice cubes

Combine all ingredients in a blender; process until smooth.

SPICY BLOODY MARYS GF V

SERVES 4

- 3 cups Kowalski's Original Bloody Mary Cocktail Mix, cold
- 8 oz. vodka, cold
- ¼ cup Kowalski's Freshly Squeezed Lime Juice (from the Produce Department)
- ¼ cup Kowalski's Freshly Squeezed Lemon Juice (from the Produce Department)
- ⅓ cup Worcestershire sauce
- 1 tsp. grated horseradish
- ½ tsp. freshly ground Kowalski's Black Peppercorns
- ¼ tsp. (or to taste) cayenne pepper
- garnishes, to taste: hot sauce, celery seeds, dill pickles, green olives, cocktail onions, Kowalski's Beef Sticks, celery stalks, fully cooked cocktail shrimp, crispy Kowalski's Smoked Bacon strips, and lemon or lime wedges



In a 2 qt. pitcher, thoroughly whisk together all ingredients except garnishes. Add ice to the pitcher or pour over ice into individual highball glasses. Garnish individual servings to taste.

VARIATION: Make Bloody Marias by substituting tequila for the vodka.



CARAMELIZED BANANA SCONES V

MAKES 8-9

- 2 cups flour
- 4 tsp. baking powder
- ½ tsp. kosher salt
- ½ tsp. cream of tartar
- 3 tbsp. sugar
- ½ cup Kowalski's Unsalted Butter, very cold, cut into ½" chunks
- *Sautéed Bananas*
- ½ cup (approx.) chopped toasted walnuts, dark chocolate chunks or a combination of both (optional)
- 1 egg, lightly beaten
- ½ cup heavy cream, divided, plus more for brushing the scones
- 1 tbsp. Kowalski's Organic Madagascar Vanilla Extract (optional)
- 1 ½ tbsp. turbinado sugar

In a medium mixing bowl, sift together first 5 ingredients (through white sugar). Using a food processor or pastry cutter, cut butter into dry ingredients until butter is in pea-sized pieces; stir in sautéed bananas, walnuts and chocolate. In a small dish, whisk egg with 2 tbsp. cream and vanilla (if using); pour egg mixture into dry ingredients. Using a fork, stir remaining cream into dough a little at a time as needed until dough is uniformly moist and soft but not sticky (there will be lumps). Move dough to a large sheet of waxed paper; using a second sheet of waxed paper (not your hands), pat dough into a rough square shape about 9" wide, taking care not to overwork the dough (sprinkle a bit of flour on the waxed paper if dough is very sticky). Brush dough with a little bit of cream to moisten; sprinkle with turbinado sugar. Using a sharp knife or bench scraper, cut dough into 9 squares. Place 1 ½" apart on a parchment-lined baking sheet; bake in a preheated 450° oven until golden-brown (10-12 min.). Cool on a wire rack; serve with Velvet Bees Honey Butter for breakfast or with ice cream and chocolate sauce for dessert.

SAUTÉED BANANAS: In a small nonstick skillet, combine 2 peeled, chopped bananas with 1 tbsp. Kowalski's Unsalted Butter and 1 tbsp. dark brown sugar; sauté over medium heat until slightly caramelized and bananas are tender but not mushy (2-4 min.). Stir in almond extract. Cool to room temperature before use.

Tasty Tip: For wedge-shaped scones, pat dough into a 9" circle and cut into 8 wedges. A biscuit cutter of any shape or size can also be used to shape your scones, rerolling scraps very lightly.



CHERRY ALMOND SCONES V

MAKES 8

2 cups flour	½ tsp. Kowalski's Organic
3 tbsp. sugar	Madagascar Vanilla Paste
4 tsp. baking powder	1 tsp. almond extract, divided
½ tsp. kosher salt	½ cup heavy cream, divided, plus
½ tsp. cream of tartar	more for brushing the scones
½ cup Kowalski's Unsalted Butter,	1 ½ tbsp. turbinado sugar
very cold, cut into ½" chunks	1 cup confectioners' sugar
½ cup dried cherries	1 ½ tbsp. (approx.) milk
1 egg, lightly beaten	- sliced almonds

In a medium mixing bowl, sift together first 5 ingredients (through cream of tartar). Using a food processor or pastry cutter, cut butter into dry ingredients until butter is in pea-sized pieces; stir in cherries. In a small dish, whisk egg with vanilla paste, ½ tsp. almond extract and 2 tbsp. cream. Pour egg mixture into dry ingredients; using a fork, stir remaining cream into dry ingredients a little at a time as needed until a soft but not sticky dough forms, stirring just until dough is uniformly moist (there will be lumps). Move dough to a large sheet of waxed paper; use a second sheet of waxed paper (not your hands) to fold dough in half a few times. Pat into a rough circle about 8" in diameter, taking care not to overwork the dough. Brush scones with a little bit of cream to moisten; sprinkle with turbinado sugar. Using a sharp knife or bench scraper, cut dough into 8 evenly sized, pie-shaped wedges. Place 1 ½" apart on a parchment-lined baking sheet; refrigerate for 10 min. Bake in a preheated 450° oven until golden-brown (about 10 min.). Cool on a wire rack. Whisk confectioners' sugar with milk a few drops at a time until a drizzling consistency is reached; whisk in remaining almond extract. Drizzle icing over scones; sprinkle with almonds while icing is wet.



EASIEST CINNAMON CRUMB CAKE

SERVES 8

- | | |
|--|---|
| 16 oz. Kowalski's Buttermilk Pancake & Waffle Mix, divided | ½ cup sugar |
| ½ cup brown sugar | ¼ cup canola oil |
| ½ cup finely chopped pecans (optional) | 1 egg |
| 5 tbsp. Kowalski's Salted Butter, melted | 1 tsp. Kowalski's Organic Madagascar Vanilla Bean Paste |
| 2 tbsp. ground cinnamon | 8 oz. sour cream |
| | ¼ cup hot water |
| | - confectioners' sugar, for garnish |

In a small mixing bowl, combine 1 cup pancake mix, brown sugar, pecans, butter and cinnamon; mix well. Set cinnamon topping aside. In a large mixing bowl, whisk sugar, oil, egg and vanilla until pale in color and sugar is mostly dissolved (about 2 min.). Add remaining pancake mix and sour cream to the sugar mixture in 3 additions, alternating between each; mix until incorporated. Whisk in hot water. Spray a 9" round springform pan with cooking spray. Spread ½ of the batter in the pan; sprinkle evenly with ½ of the brown sugar mixture. Drop spoonfuls of the remaining batter on top of the brown sugar layer; use the back of the spoon to pat batter evenly over filling. Sprinkle batter evenly with remaining brown sugar mixture. Bake in a preheated 350° oven until a toothpick inserted in the center comes out completely clean (about 50 min.); cool in pan for 10 min. Loosen cake from the edge of the pan and remove collar; allow cake to cool completely to room temperature. Serve dusted with confectioners' sugar.

DONUTS AND DONUT HOLES V

MAKES ABOUT 6 DONUTS AND 12 HOLES (DEPENDING ON SIZE)

- 2 cups flour, plus more for working the dough
- 2 ½ tsp. baking powder
- 1 tsp. kosher salt
- 1 cup full-fat Greek yogurt, such as The Greek Gods Honey Vanilla Yogurt
- ½ cup sugar
- 2 egg yolks
- 2 tbsp. Kowalski's Unsalted Butter, melted and cooled
- 1 tsp. Kowalski's Organic Madagascar Vanilla Extract
- canola oil, for frying
- cinnamon sugar, confectioners' sugar or chocolate ganache, for finishing (optional)



In a medium mixing bowl, whisk together flour, baking powder and salt; set aside. In a large mixing bowl, whisk together yogurt, sugar, egg yolks, butter and vanilla until smooth; fold in flour mixture just until white bits are no longer visible. Scoop dough onto a generously floured work surface; sprinkle dough generously with flour. Turn dough several times to ensure it is well coated in flour and no longer sticky. Lightly pat down dough, taking care not to overwork it, until it is evenly ½" thick. Heat 1 ½" oil to 350° over medium-high heat. Meanwhile, use a 3-3 ½" round biscuit cutter dipped in flour to cut straight down into the dough (DO NOT twist cutter, and remember to redip the cutter in flour each time). Cut centers from donuts using a 1-1 ½" biscuit cutter (or apple corer); set donut holes aside. If necessary, gather scraps of dough and quickly re-knead; pat down and cut remaining dough no more than twice. Brush excess flour from both sides of donuts and donut holes; gently drop into hot oil a few at a time. Fry each batch of donuts until puffed and dark golden-brown, turning once (1 ½-2 min. per side); use a slotted spoon to move finished donuts to a wire rack. Allow donuts to cool for 10-20 min. before rolling in your choice of sugar or dipping one side in warm chocolate ganache. Let stand for 5-10 min. before rolling a second time in more sugar. Best enjoyed the day they are made.

Tasty Tip: If you'd like to make more donut holes (or even all donut holes) from this recipe, you can adjust the number of full donuts to your liking.



HONEY PECAN GRANOLA WITH DRIED FRUITS GF V DF

SERVES 16

4 cups old-fashioned oats	½ cup Kowalski's Pure Honey
2 cups sweetened shredded coconut	1 cup chopped dried cherries
2 cups chopped pecans	1 cup chopped dried dates
1 ¼ tsp. kosher salt	1 cup chopped dried apricots
¾ cup canola oil	1 cup golden raisins
	½ cup raisins

In a large mixing bowl, toss together oats, coconut, pecans and salt. In a small mixing bowl, whisk together oil and honey; pour over granola mixture, stirring until well coated. Pour onto a large rimmed baking sheet; bake in a preheated 325° oven until granola is golden-brown (about 35 min.), stirring 1-2 times. Cool on pan for 45 min.; stir in fruit. Serve alone or with milk or yogurt; store in an airtight container at room temperature for up to 3 weeks.

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

TAKE-ALONG TRAIL MIX

SERVES 8



- 1 cup Kellogg's All Bran Original cereal
- 1 cup General Mills Kix cereal
- 1 pkg. (8 oz.) Kowalski's Antioxidant Superstar Snack Mix
- ½ cup dark chocolate chips

In a large zipper-closure food storage bag, combine all ingredients.

**TOASTED SESAME AND DATE BALLS**

MAKES 18

- | | |
|---------------------------------------|-----------------------------------|
| 8 medjool dates, pitted | ¼ cup dried cherries |
| ½ cup flaked unsweetened coconut | ¼ cup roasted and salted pepitas |
| ¼ cup (about 12) large dried apricots | 2.5 oz. jar sesame seeds, toasted |

Pulse dates with coconut in a food processor until finely minced and mixture just starts to cling together. Add apricots and cherries; pulse several times until fruit is finely chopped but small bits are still visible. Add pepitas; pulse 2-3 times. Transfer mixture to a medium mixing bowl; add sesame seeds. Using clean hands, mix seeds into fruit mixture (as if you were mixing meatloaf). Roll and shape mixture into approx. 18 balls slightly less than 1" in diameter. Store at room temperature in a tightly covered container for up to 1 week.

Tasty Tip: To toast sesame seeds, heat in a small skillet over low heat until lightly browned (3-5 min.), stirring frequently.



DRAGON FRUIT SMOOTHIE BOWLS

SERVES 2

- 12 oz. frozen dragon fruit cubes
- 1 cup (approx.) frozen raspberries
- 2 tbsp. Kowalski's Pure Honey (or more to taste)
- 1 ½ cups (approx.) pomegranate juice or nondairy milk
- toppings, to taste: sliced mango and banana, raspberries, flaked coconut, roasted and salted pepitas, Kowalski's Tropical Fruits & Nuts Granola (from the Bakery Department) and fresh dragon fruit pieces



Combine all ingredients except toppings in a blender; blend on high until smooth. Pour into 2 serving bowls; top as desired. Serve immediately.



PASSIONFRUIT SMOOTHIE BOWLS

SERVES 2

- 12 oz. frozen passionfruit pieces
- 1 cup (approx.) frozen mango chunks
- 1 banana (optional)
- 2 tbsp. Kowalski's Pure Honey (or more to taste)
- 1 ½ cups (approx.) Kowalski's Freshly Squeezed Orange Juice or nondairy milk
- toppings, to taste: sliced pineapple, kiwi and strawberries; *Sugared Sliced Almonds*; fresh mint leaves; chia seeds and fresh passionfruit halves



Combine all ingredients except toppings in a blender; blend on high until smooth. Pour into 2 serving bowls; top as desired. Serve immediately.

SUGARED SLICED ALMONDS:

Melt 1 tbsp. Kowalski's Unsalted Butter in a nonstick skillet over medium heat; add 8 oz. sliced almonds and ¼ cup sugar. Cook, stirring frequently, until nuts are slightly browned (about 4 min.). Remove nuts from the pan to a parchment-lined baking sheet; spread out into a single layer to cool completely. Use immediately or store, loosely covered, for up to 3 days. Makes about 1 ½ cups.



STRAWBERRY BUTTER

SERVES 8

½ cup Kowalski's Unsalted Butter, at room temperature

¼ cup confectioners' sugar

1.2 oz. pkg. freeze-dried strawberries

Combine butter, sugar and strawberries in the bowl of an electric mixer; whip until strawberries are well incorporated into the butter and mixture is smooth and homogenous.