

SECTION GUIDE



Salads



Sundaes

ANNOTATION GUIDE









GLUTEN FREE

VEGETARIAN

VEGAN

DAIRY FREE



CATALINA DRESSING 🕼 🚺 🕼 🕦







MAKES ABOUT 1 ½ CUPS

½ cup water

½ cup rice wine vinegar

4 oz. (approx. ½ container) Kowalski's Roasted Garlic Hummus

¼ cup Kowalski's Pure Maple Syrup

2 tbsp. tomato paste

1 ½ tsp. Kowalski's Freshly Squeezed Lemon Juice

1 tsp. paprika

1 tsp. onion powder

¼ tsp. chili powder

¼ tsp. turmeric powder

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

DIRECTIONS:

- 1. In a medium mixing bowl, combine water, vinegar, hummus, syrup and tomato paste; whisk until well incorporated.
- 2. Add next 5 ingredients (through turmeric); stir until well combined.
- 3. Season with salt and pepper to taste; use immediately or store in the refrigerator, tightly covered, for up to 1 week.



Find Kowalski's Roasted Garlic Hummus in the Deli Department. Find Kowalski's Freshly Squeezed Lemon Juice in the Produce Department.



For a dressing with more "kick," replace Kowalski's Roasted Garlic Hummus with Kowalski's Sriracha Hummus, or try Kowalski's Red Pepper Hummus for a more robust flavor without the added heat.



FAVORITE SUMMER SALAD (6)



SFRVFS 4

2 heads Bibb lettuce

- baby greens, to taste
- Honey Poppy-Dijon Dressing, to taste

1/3 cup sliced celery

2-3 sliced radishes, to taste

½ cup canned garbanzo beans, rinsed and drained

½ cup (approx.) sliced mango

- 1 avocado, sliced
- 2 tbsp. chopped dried dates
- crisply cooked pancetta, to taste

DIRECTIONS:

- 1. Remove core from lettuce; separate leaves.
- 2. Wash lettuce and greens in ice-cold water; drain thoroughly in a salad spinner until very dry.
- 3. In a large salad or mixing bowl, toss greens with dressing to taste.
- 4. Top salad with remaining ingredients; drizzle with additional dressing to taste.

HONEY POPPY-DIJON DRESSING 🕕 🚺





MAKES ABOUT 1 CUP

1/3 cup Velvet Bees Honey Butter (from the Specialty Cheese Department)

3 tbsp. Dijon mustard

2 tbsp. Kowalski's Signature Freshly Squeezed Orange Juice

2 tbsp. rice vinegar

1 ½ tsp. poppy seeds

½ tsp. Kowalski's Freshly Squeezed Lemon Juice (from the Produce Department)

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

- 1. In a medium mixing bowl, whisk together first 6 ingredients (through lemon juice).
- 2. Season to taste with salt and pepper.
- 3. Store in the refrigerator, covered, for up to 3 days.



HERB VINAIGRETTE 🚱 🚺 🕼 🕦









3 tbsp. white balsamic vinegar

1 tbsp. Dijon mustard

1 tbsp. minced shallots

34 tsp. (approx.) kosher salt, to taste

1/4 tsp. (approx.) freshly ground Kowalski's Black Peppercorns, to taste

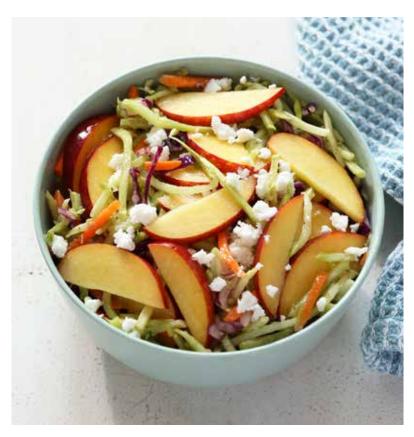
½ cup Kowalski's Extra Virgin Olive Oil

2 tsp. finely chopped fresh Italian parsley

2 tsp. finely chopped fresh chives

2 tsp. finely chopped fresh dill

- 1. In a medium mixing bowl, whisk together vinegar, mustard, shallots, salt and pepper.
- 2. Drizzle in oil very slowly, whisking constantly to form an emulsion.
- 3. Whisk in remaining ingredients; adjust seasoning to taste.



PEACH AND BROCCOLI SLAW (f) (1)





3 tbsp. Kowalski's Extra Virgin Olive Oil

2 tbsp. rice vinegar

¾ tsp. Kowalski's Pure Honey

¼ tsp. kosher salt

1/4 tsp. freshly ground Kowalski's Black Peppercorns

2 fresh peaches, pitted and sliced

12 oz. pkg. broccoli slaw

2 tbsp. crumbled Israeli feta cheese (from the Specialty Cheese Department)

- 1. In a large salad or mixing bowl, whisk together first 5 ingredients (through pepper).
- 2. Stir in peaches and broccoli slaw.
- 3. Garnish salad with cheese; serve immediately.



PEACH CUCUMBER SUMMER SALAD GF (1) OF







14 cup Kowalski's Freshly Squeezed Lime or Lemon Juice (from the Produce Department)

3 tbsp. Kowalski's Extra Virgin Olive Oil

1 tbsp. Kowalski's Pure Honey

¼ tsp. freshly ground Kowalski's Sea Salt

2 cups diced fresh peaches

1 ½ cups chopped cucumber

½ cup chopped celery

¼ cup torn basil leaves

1 tbsp. chopped chives

½ cup crumbled goat cheese or feta cheese (optional)

DIRECTIONS:

SERVES 4

- 1. In a small mixing bowl, whisk together juice, oil and honey. Season dressing with salt; set aside.
- 2. In a large mixing bowl, toss together peaches, cucumber and celery.
- 3. Transfer mixture to a rimmed serving platter; sprinkle salad evenly with basil, chives and cheese.
- 4. Whisk dressing again to combine; drizzle over salad. Serve immediately.

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



SHADES OF SUMMER SALAD ()





SFRVFS 4

6 oz. bag Taylor Farms Sweet Butter Blend Lettuce Mix

- Green Goddess Dressing, to taste
- ½ cup well-drained Kowalski's Fresh Organic Fermented Ginger Beets (find them near the refrigerated pickles)

½ cup frozen shelled edamame, thawed

½ cup sliced English cucumber

¼ cup grated carrot

1 avocado, sliced

3 oz. crumbled fresh goat cheese

- roasted and salted cashews or pepitas (your choice), to taste
- microgreens, to taste
- freshly ground Kowalski's Black Peppercorns, to taste

DIRECTIONS:

- 1. Wash greens in ice-cold water; drain thoroughly in a salad spinner until very dry.
- 2. In a large salad or mixing bowl, toss greens with dressing to taste.
- 3. Top salad with next 8 ingredients (through microgreens); season generously with pepper and drizzle with additional dressing to taste.

GREEN GODDESS DRESSING 🕕 🚺 🕼 🕕







MAKES 1 ½ CUPS

½ cup tahini

34 oz. fresh parsley (including tender stems)

34 oz. fresh cilantro or basil (including tender stems)

¼ oz. fresh dill fronds

- 1-2 jalapeño peppers, stemmed and seeded (optional)
- 1 green onion, trimmed (white and green parts)

2 cloves garlic

½ cup Kowalski's Freshly Squeezed Lemon Juice (from the Produce Department)

¼ cup water, plus more as needed

- kosher salt, to taste
- crushed red pepper flakes, to taste (optional)

- 1. In a food processor, combine the first 7 ingredients (through garlic); blend until smooth.
- 2. Add lemon juice; process until mixture is very smooth.
- 3. Add ¼ cup water; process until mixture coats the back of a metal spoon without running off too quickly. Add more water as needed to reach desired consistency.
- 4. Season with salt and red pepper flakes to taste.
- 5. Use immediately or store in the refrigerator, covered, for up to 3 days.



SUMMER SALAD PROVENÇAL 🕕 📭





SFRVFS 6

- 1 lb. B-size red potatoes, quartered
- 3 tsp. kosher salt, divided
- ½ cup Girard's Champagne Salad Dressing, divided
- 8 oz. haricots verts, stems removed
- ice water, for blanching the haricots verts
- 6 oz. canned chunk light tuna in olive oil, drained
- 1 cup grape tomatoes
- ½ cup Kowalski's Pitted Kalamata Olives
- ¼ cup chopped red onion
- 2 hard-boiled eggs, peeled and quartered
- 2 tbsp. capers, drained and rinsed, for garnish
- 2 tbsp. snipped Italian parsley, for garnish

- 1. In a large saucepan, boil potatoes in water with 2 tsp. salt until tender (about 10 min.); drain.
- 2. In a large mixing bowl, gently toss hot potatoes with ¼ cup dressing; cover and refrigerate.
- 3. In a medium saucepan, cook haricots verts in boiling water with 1 tsp. salt until crisp-tender (about 3 min.); drain and immerse in ice water to quickly chill.
- 4. On a serving platter, arrange potatoes, haricots verts, tuna, tomatoes, olives, onion and eggs into separate groupings; drizzle with remaining dressing.
- 5. Garnish with capers and parsley; serve immediately.









MAKES ABOUT 1/4 CUP

2 tbsp. low-fat Greek yogurt

2 tbsp. mayonnaise

¼ tsp. Dijon mustard

¼ tsp. Kowalski's Pure Honey

1 tsp. finely chopped fresh dill

1 tsp. freshly squeezed lemon juice

1 tsp. freshly grated lemon zest

1 clove finely minced garlic

- kosher salt, to taste

DIRECTIONS:

- 1. In a small mixing bowl, stir together yogurt and mayonnaise; stir in mustard and honey.
- 2. Stir in dill, lemon juice, zest and garlic; season with salt to taste.
- 3. Store in the refrigerator, covered, for up to 3 days.

ORANGE VINAIGRETTE GF V 0F







MAKES ABOUT 1/3 CUP

1/4 cup avocado oil

- 2 tbsp. Kowalski's Signature Freshly Squeezed Orange Juice
- 1 tbsp. white wine vinegar
- 1 tbsp. Kowalski's Pure Honey

¼ tsp. Dijon mustard

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

DIRECTIONS:

- 1. Combine ingredients in a screw-top glass jar; fasten lid and shake vigorously to combine.
- 2. Serve immediately or store in the refrigerator, covered, for up to 3 days.

TASTY TIP If refrigerated, let dressing stand at room temperature for about 30 min.; this will make it easier to shake the dressing together just before serving.





LEMON YOGURT DRESSING @ 1



MAKES ABOUT 1/4 CUP

1 tbsp. low-fat plain yogurt

2 tbsp. Kowalski's Extra Virgin Olive Oil

1 tbsp. freshly squeezed lemon juice

1 tsp. freshly grated lemon zest

¼ tsp. Dijon mustard

¼ tsp. Kowalski's Pure Honey

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

DIRECTIONS:

- 1. Combine all ingredients in a blender; blend until smooth and well emulsified.
- 2. Store in the refrigerator, covered, for up to 3 days.



RED WINE VINAIGRETTE 🚱 🚺 🕕







½ cup Kowalski's Extra Virgin Olive

Oil

3 tbsp. red wine vinegar

MAKES ABOUT ¾ CUP

2 ½ tsp. Dijon mustard

2 tsp. Kowalski's Pure Honey

¾ tsp. kosher salt

½ tsp. freshly ground Kowalski's

Black Peppercorns

½ tsp. dried oregano

1/4 tsp. garlic powder

- 1. Combine all ingredients in a screw-top glass jar; fasten lid and shake vigorously to combine.
- 2. Serve immediately or store in the refrigerator, covered, for up to 3 days.

GRAPEFRUIT VINAIGRETTE (3) (1) (1)







¼ cup avocado oil

3 tbsp. freshly squeezed grapefruit juice

1 tbsp. rice vinegar

1 tbsp. Kowalski's Pure Honey

2 tsp. freshly grated grapefruit zest

¼ tsp. Dijon mustard

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

DIRECTIONS:

- 1. Combine all ingredients in a screw-top glass jar; fasten lid and shake vigorously to combine.
- 2. Serve immediately or store in the refrigerator, covered, for up to 3 days.



TASTY: If refrigerated, let dressing stand at room temperature for about 30 min.; this will make it easier to shake the dressing together just before serving.

RACHAEL'S LIGHT RANCH DRESSING 🕕 🚺





MAKES ABOUT 1 CUP

¼ cup mayonnaise

¼ cup nonfat Greek yogurt

2 tbsp. buttermilk powder

1 ½ tsp. dried parsley

¼ tsp. kosher salt

¼ tsp. onion powder

¼ tsp. dried marjoram

¼ tsp. dried thyme

1/4 freshly ground Kowalski's Black

Peppercorns, to taste

¼ tsp. apple cider vinegar

1/8 tsp. garlic powder

¼ cup water (or as needed for

desired consistency)

- 1. In a small mixing bowl, whisk together all ingredients except water until well blended; whisk in enough water to reach desired consistency.
- 2. Serve immediately or store in the refrigerator, covered, for up to 3 days.



½ cup mayonnaise

¼ cup Kowalski's Classic Ketchup

2 tbsp. chopped capers

¼ tsp. Kowalski's Smoked Paprika

¼ tsp. Kowalski's Organic Ground Cumin

- Kowalski's Hot Sauce, to taste

DIRECTIONS:

- 1. In a small mixing bowl, whisk together all ingredients.
- 2. Store in the refrigerator, covered, for up to 3 days.









2 tbsp. pumpkin butter (such as Bonne Maman Pumpkin Spice Spread)

2 tbsp. apple cider vinegar

1 tsp. very finely minced fresh shallots

1 tsp. Kowalski's Pure Maple Syrup

½ tsp. Dijon mustard

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

2 tbsp. Kowalski's Extra Virgin Olive Oil

DIRECTIONS:

- 1. Combine all ingredients in a screw-top glass jar; fasten lid and shake vigorously to combine.
- 2. Adjust seasoning to taste; serve immediately or store in the refrigerator, covered, for up to 3 days.



Kowalski's Apple Butter makes a great swap for the pumpkin butter in this recipe. Find both seasonally near the jams.



WATERMELON FETA SALAD 🕕 🚺





SERVES 12

- 14 cup Kowalski's Freshly Squeezed Lime Juice (from the Produce Department)
- 3 tbsp. Kowalski's Extra Virgin Olive Oil
- 1 tbsp. Kowalski's Pure Honey
- ¼ tsp. freshly ground Kowalski's Sea Salt
- ¼ tsp. (approx.) Kowalski's Black Peppercorns, to taste
- 48 oz. (3 pkgs.) Kowalski's Watermelon Spears (from the Prepared Produce Section)
- 34 small red onion, halved crosswise and sliced thinly into crescentshaped pieces
- 34 oz. very thinly sliced fresh basil leaves
- 34 oz. very thinly sliced fresh mint leaves
- 6 oz. crumbled feta cheese

- 1. In a small mixing bowl, whisk together juice, oil and honey. Season dressing with salt and pepper; set aside.
- 2. Cut each watermelon spear into 4 cubes; arrange on an extra-large rimmed serving platter.
- 3. Sprinkle melon evenly with onion, herbs and cheese.
- 4. Whisk dressing again to combine; drizzle over salad. Serve immediately.



AFFOGATO 🕕 🚺 SERVES 2





1 cup Kowalski's Signature Vanilla Bean Ice Cream 4 oz. hot freshly brewed espresso

- 1. Scoop ice cream evenly into 2 small dessert dishes or cordial glasses.
- 2. Pour espresso on top; serve immediately.



BACON TURTLE ICE CREAM SUNDAE

SERVES 4

6 oz. Kowalski's Applewood Smoked Bacon

- 2 tbsp. brown sugar
- Kowalski's Signature Vanilla Bean Ice Cream
- toppings, to taste: Kowalski's Deep Dark Hot Fudge and Sea Salt Caramel Sauces, roughly chopped Kowalski's Lightly Salted Pecans

- 1. Preheat oven to 350°.
- 2. Arrange bacon on a parchment-lined rimmed baking sheet, overlapping slightly; bake for 15 min. in preheated oven.
- 3. Turn bacon; sprinkle evenly with brown sugar.
- 4. Continue baking until bacon is crisp and deep golden-brown (15-25 min. more).
- 5. Drain bacon on a clean sheet of parchment paper; cool to room temperature (bacon will crisp as it cools).
- 6. Chop bacon; set aside.
- 7. Scoop ice cream into serving dishes; drizzle with hot fudge and caramel.
- 8. Sprinkle with bacon and pecans; serve immediately.



BROWNIE SKILLET SUNDAE (1)



SERVES 12

- 1 pkg. boxed brownie mix, plus ingredients needed to prepare as directed on the pkg.
- 1 pt. Kowalski's Signature Ice Cream (your choice of flavor)
- Kowalski's Deep Dark Hot Fudge Sauce and/or Sea Salt Caramel Sauce, to taste
- garnishes (your choice), to taste: whipped cream, chopped nuts and maraschino cherries

- 1. Lightly spray a 10" cast iron skillet with cooking spray; prepare and bake brownie as directed on the package, using the skillet as a baking pan.
- 2. Once baked, let brownie cool slightly in the pan for 30 min.
- 3. Top warm brownie with ice cream and drizzle with sauce; garnish as desired.
- 4. Serve in the skillet.



COOKIE SKILLET SUNDAE 🚺



SFRVFS 12

- 2 (32 oz.) pkgs. Kowalski's Signature Bake at Home Classic Chocolate Chip Cookie Dough, thawed, if frozen
- 1 pt. Kowalski's Signature Ice Cream (your choice of flavor)
- Kowalski's Deep Dark Hot Fudge or Sea Salt Caramel Sauce, to taste
- garnishes (your choice), to taste: whipped cream, chopped nuts and maraschino cherries

DIRECTIONS:

- 1. Lightly spray a 10" cast iron skillet with cooking spray.
- 2. Break dough pucks into quarters; place evenly around the bottom of the pan to cover as much surface area as possible.
- 3. Let dough stand at room temperature for 10-15 min.; while dough sits, preheat oven fully to 350°.
- 4. Press dough lightly to create an even layer about ½" thick; bake in preheated oven until edges are dark golden-brown and the center is just barely wet (20-25 min.; the top should be lightly cracked and glossy).
- 5. Remove from oven; let cookie cool slightly in the pan (30 min.).
- 6. Top warm cookie with ice cream and drizzle with sauce; garnish as desired.
- 7. Serve in the skillet.



Find Kowalski's Signature Bake at Home Cookie Dough in the Bake at Home Case or Dairy Department.

Find Kowalski's Hot Fudge and Caramel Sauces near the ice cream toppings.



COCKTAIL CHERRIES GF (V) (VF) (DF)









MAKES ABOUT 2 PINTS

- 1 cup sugar
- 1 cup water
- ½ cup Kowalski's Freshly Squeezed Lemon Juice (from the Produce Department)
- 1 cinnamon stick
- 1 ½ lbs. (approx. 7 dozen) sweet cherries, stemmed and pitted (see Tasty Tip)
- 1 tbsp. Kowalski's Organic Madagascar Vanilla Extract
- 2 oz. orange liqueur or brandy (optional)

DIRECTIONS:

- 1. In a medium saucepan, combine sugar, water and juice over mediumhigh heat; stir.
- 2. Add the cinnamon stick; cook and stir until sugar is dissolved (2-3 min.).
- 3. Reduce heat to low. Add cherries; simmer until cherries just start to soften (about 5 min.).
- 4. Remove saucepan from the heat; stir in vanilla and liqueur. Allow cherries to fully cool in the pan; discard cinnamon stick.
- 5. Spoon cherries into a glass storage container(s); cover with syrup from the pan. Store in the refrigerator, tightly covered, for up to 3 weeks.
- 6. If desired, store any extra cocktail syrup separately in the refrigerator for up to 3 weeks.



TASTY For the most beautiful cherries, use the blunt end of a wooden skewer to gently push the pit from the cherries without pulling the halves apart.

EASY ICE CREAM **()**SANDWICHES

MAKES 2

- 4 ct. pkg. Kowalski's Family Favorite Cookies (your choice of flavor), divided
- 1 pt. Kowalski's Signature Ice Cream (your choice of flavor), divided
- sprinkles, crushed candy, etc., for rolling (optional)

DIRECTIONS:

- 1. Put cookies in the freezer for 3-4 hrs. to harden.
- Allow ice cream to soften at room temperature for 3-5 min.



- 3. Place 1 cookie on a clean work surface, bottom side up; top cookie with ½ pt. ice cream.
- 4. Place another cookie on top, bottom side against the ice cream; press cookies together to distribute ice cream. Smooth edges with the back of a spoon.
- 5. Repeat with remaining cookies and ice cream.
- 6. Roll edges of ice cream sandwiches in candy to coat exposed ice cream, if desired.
- 7. Wrap sandwiches in waxed paper; freeze for 4 hrs. or until solid.
- 8. Let sandwiches stand at room temperature for 5-10 min. before serving.

Dipped Cookie Variation:

- 1. Start this recipe by adding approx. 4 oz. (roughly ½ cup) dark chocolate melting discs to a microwave-safe dish.
- 2. Microwave chocolate in 30 sec. increments, stirring between heatings, until mixture is smooth.
- Dip half of each cookie in melted chocolate to coat (or use a rubber spatula to lightly and evenly coat half of each cookie with chocolate, including top, bottom and edges); place dipped cookies on waxed paper.
- 4. Set dipped cookies aside at room temperature until chocolate hardens (2-3 hrs.).
- 5. Transfer dipped cookies to freezer; follow recipe above.





NEAPOLITAN ICE CREAM CAKE 1

SERVES 8-12

9 oz. chocolate graham crackers (such as Kodiak Bear Bites), very finely crushed

2 tbsp. Kowalski's Unsalted Butter, melted

1 pt. Kowalski's Signature Strawberry Ice Cream, softened

10 oz. jar Kowalski's Deep Dark Hot Fudge Sauce, divided

1 pt. Kowalski's Signature Vanilla Bean Ice Cream, softened

1 pt. Kowalski's Signature Chocolate Ice Cream, softened

- 1. Line a 9x5x2" loaf pan with parchment paper, allowing excess paper to hang over the long edges of the pan.
- 2. In a medium mixing bowl, combine graham crumbs and butter; press about ³/₄ cup crumb mixture into the bottom of the lined pan.
- 3. Carefully spread softened strawberry ice cream over crumbs; top with $\frac{3}{4}$ cup crumb mixture and $\frac{1}{3}$ of the fudge sauce.
- 4. Repeat 2 more layers with vanilla bean and chocolate ice creams, crumbs and fudge sauce.
- 5. Cover top of cake with a second sheet of parchment paper. Cover pan tightly with foil; freeze until solid (8-12 hrs.).
- 6. Fill kitchen sink with warm water. Carefully lower the pan into the water until it almost reaches the top of the pan; hold for about 20 sec.
- 7. Using overhanging parchment paper, carefully lift cake out of pan. Cut into slices with a warm, dry knife; serve immediately.



GROWN-UP BANANA SUNDAE 🕕 🚺





SERVES 2

1 banana, peeled

½ pt. Kowalski's Signature Java Chocolate Chunk Ice Cream

½ pt. Kowalski's Signature Chocolate Ice Cream

4 tbsp. Chocolate Whiskey Sauce

- garnishes (your choice), to taste: whipped cream, Sugared Sliced Almonds, chopped Mitica Caramelized Walnuts (from the Specialty Cheese Department) and maraschino cherries

DIRECTIONS:

- 1. Slice banana in half crosswise, then halve each banana half lengthwise.
- 2. Place bananas in a large serving dish; top with ice cream.
- 3. Drizzle sundae with chocolate sauce; garnish as desired.

CHOCOLATE WHISKEY SAUCE





MAKES ABOUT 1/2 CUP

¼ cup heavy cream

1 tbsp. sugar

2 ½ oz. dark chocolate chips

2 tsp. whiskey

DIRECTIONS:

- 1. In a 2-cup spouted glass measuring cup, heat cream and sugar in the microwave until scalding but not boiling; stir to dissolve sugar.
- 2. Add chocolate chips; let stand for 1-2 min, to soften chocolate.
- Stir until smooth.
- 4. Let cool slightly; stir in whiskey.
- 5. Serve immediately or store in the refrigerator, covered, for 2-3 days.

SUGARED SLICED (**ALMONDS**





MAKES ABOUT 1 ½ CUPS

1 tbsp. Kowalski's Unsalted Butter

8 oz. sliced almonds ¼ cup sugar

- 1. In a nonstick skillet, melt butter over medium heat
- 2. Add almonds and sugar; cook, stirring frequently, until nuts are slightly browned (about 4 min.).
- 3. Transfer nuts from the pan to a parchment-lined baking sheet; spread out into a single layer to cool completely.
- 4. Use immediately or store, loosely covered, for up to 3 days.



TRIPLE ICE CREAM CAKE (1)



SFRVFS 8-12

- 9 oz. chocolate graham crackers (such as Kodiak Bear Bites), very finely crushed
- 2 tbsp. Kowalski's Unsalted Butter, melted
- 10 oz. jar Kowalski's Sea Salt Caramel Sauce, divided
- 1 pt. Kowalski's Signature Caramel Sea Salt Ice Cream, softened
- 1 pt. Kowalski's Signature Chocolate Peanut Butter Ice Cream, softened
- 1 pt. Kowalski's Signature Vanilla Bean Ice Cream, softened

- 1. Line a 9x5x2" loaf pan with parchment paper, allowing excess paper to hang over the long edges of the pan.
- 2. In a medium mixing bowl, evenly combine graham crumbs and butter; set aside.
- 3. Remove lid from caramel sauce; microwave jar until caramel is loose and somewhat easy to drizzle but not yet warm (about 15 sec.).
- 4. Carefully spread softened caramel sea salt ice cream into the bottom of the lined pan; top with 1/3 of the crumb mixture and drizzle with approx. 1/3 of the caramel sauce.
- 5. Carefully spread softened chocolate peanut butter ice cream on top; top with 1/3 of the crumb mixture and drizzle with approx. 1/3 of the caramel sauce.
- 6. Carefully spread softened vanilla bean ice cream on top; top with remaining 1/3 of the crumb mixture and drizzle with remaining 1/3 of the caramel sauce.
- 7. Cover top of cake with a second sheet of parchment paper. Cover pan tightly with foil; freeze until solid (8-12 hrs.).
- 8. Fill kitchen sink with warm water. Carefully lower the pan into the water until it almost reaches the top of the pan; hold for about 20 sec.
- 9. Using overhanging parchment paper, carefully lift cake out of pan. Cut into slices with a warm, dry knife; serve immediately.

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