

SECTION GUIDE





Sides

Breakfast

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ANNOTATION GUIDE







VEGETARIAN



VEGAN



DAIRY FREE



SAUSAGE AND SWEET POTATO SKEWERS

SERVES 10

14 oz. raw sweet potato, peeled, cut into ½" cubes

- Kowalski's Extra Virgin Olive Oil, for roasting the potatoes
- kosher salt and freshly ground Kowalski's Black Peppercorns, to taste
- 12 oz. fully cooked sausage (such as Boar's Head Robust Italian Chicken Sausage), sliced into $1\!\!/2$ " coins
- Kowalski's Champagne Honey Mustard, for serving

- 1. Preheat oven to 450°.
- 2. Toss potatoes with oil until lightly coated; season with salt and pepper.
- 3. Spread potatoes on a parchment-lined baking sheet; roast in the preheated oven until edges are browned and potatoes are tender (about 20 min.), turning once.
- 4. While potatoes cook, place sausage on another parchment-lined baking sheet; add to the oven when potatoes are about halfway done. Cook sausage until dark on the edges and very hot (about 10 min.).
- 5. Alternate cubes of warm potato and slices of sausage on serving picks; serve with mustard for dipping.



BASIC ROASTED TURKEY (6)

SERVES 8-10

10-12 lb. fresh turkey

- coarse salt, as needed

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

DIRECTIONS:

- 1. If frozen, thaw turkey completely in the refrigerator (this may take 4 days or more).
- 2. Preheat oven to 325°.
- 3. Remove neck and giblets from turkey; season cavity with salt.
- 4. Fold wings across back with tips touching. Tuck drumsticks under skin at tail.
- 5. Place turkey breast-side up on a rack set in a shallow roasting pan; brush skin with melted butter.
- 6. Bake in preheated oven until juices run clear and a meat thermometer registers 165° (see estimated cook times below for fresh or thawed unstuffed turkey); if necessary, tent loosely with foil to prevent excessive browning.

8-12 lb. turkey: 2 ½ - 3 hrs.

12-14 lb. turkey: 3-3 ½ hrs.

14-18 lb. turkey: 3 ½ - 4 hrs.

18-20 lb. turkey: 3 ¾ - 4 ½ hrs.

20-24 lb. turkey: 4 ½ - 4 ¾ hrs.

7. Let rest for at least 20 min., covered, for easier carving.



- Timings are approximate. Temperature should be verified with a meat thermometer before serving. Insert the thermometer into the thickest part of the thigh muscle, not touching bone.
- Placing dressing in the cavity of the turkey is not recommended. For food safety, we suggest baking your dressing at 325° in a covered casserole dish until heated to 165°.



KOWALSKI'S BRINED ROASTED TURKEY (F)

SERVES 10

10-12 lb. fresh turkey

8 qts. water, divided

2 cups kosher salt

1 cup sugar

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

- 1. Remove neck and giblets from turkey cavities.
- 2. In a large stockpot, combine 2 qts. water, salt and sugar; bring to a boil over high heat.
- 3. Remove from heat; stir in remaining water. Cool brine completely.
- 4. Put brine and turkey into a container or brining bag large enough to completely cover turkey; refrigerate for 8 hrs. or overnight.
- 5. Preheat oven to 325°.
- 6. Remove turkey from brine; pat dry, but do not rinse. Discard brine.
- 7. Place turkey breast-side up on a roasting rack set in a roasting pan; tuck wings under body and tie legs together with butcher's twine.
- 8. Brush turkey with butter; roast in preheated oven, basting every 30 min., until deep golden-brown and a meat thermometer inserted in the thickest part of the thigh registers 165° (2 ½-3 hrs. or 15 min. per lb.).
- 9. Remove turkey from oven; cover with foil and let rest for 20 min. before carving.



MAPLE BACON-WRAPPED ROAST TURKEY BREAST (#)



SERVES 6

3 lb. bone-in skin-on turkey breast

1/4 cup (1/2 stick) Kowalski's Unsalted Butter, at room temperature

1 tbsp. finely minced fresh sage leaves

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

¼ cup Kowalski's Pure Maple Syrup

1 tbsp. hot water

8 strips Kowalski's Applewood Smoked Bacon

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



RIB ROAST WITH BALSAMIC GLAZE

SERVINGS VARY

- 1 boneless or bone-in beef rib roast, cut to size
- balsamic glaze (such as Cucina Viva brand), to taste
- Kowalski's Signature Classic Garlic & Herb Rub (from the Meat Department), to taste
- au jus or Kowalski's English-Style Horseradish Sauce (optional), for serving

DIRECTIONS:

- 1. Preheat oven to 450°.
- 2. Rub all sides of roast generously with balsamic glaze until well coated but not dripping; sprinkle generously with seasoning.
- 3. Place roast on a drip rack over a sheet pan; roast in preheated oven until a dark crust forms on the outside of the roast. Before pan drippings get too dark or begin to smoke, pour 1 cup hot water into the roasting pan. Cook larger roasts (6-8 lbs.) for 20-30 min., smaller roasts (3-4 lbs.) for 15-20 min.
- 4. Reduce oven temperature to 250° for medium-rare or 260° for medium; roast until beef reaches desired internal temperature (about 15-20 min. per lb. for medium-rare). Internal temperature should reach 125° for mediumrare or 135° for medium.
- 5. Remove roast from oven; tent loosely with foil and let stand for 20-30 min. (or longer for larger roasts) until internal temperature rises 10° (up to 135° for medium-rare or 145° for medium).
- 6. Serve with au jus or horseradish sauce, if desired.

TASTY TIP You will need about 2 tbsp. glaze and 2 tsp. seasoning for a 3 lb. roast.



SEARED SCALLOPS IN GRAPESEED OIL 6 1





1 tbsp. grapeseed oil

SERVES 4

- 12 large sea scallops (about 1 ½ lbs. total)
- freshly ground Kowalski's Sea Salt and Kowalski's Black Peppercorns, to taste
- 1 tbsp. finely chopped fresh Italian parsley, for garnish
- lemon wedges, for serving

- 1. In a large nonstick skillet, heat oil over medium-high heat.
- 2. Sprinkle scallops with salt and pepper. Add scallops to hot skillet; cook until golden and just opaque in the center (1-2 min. per side), turning only once.
- 3. Sprinkle scallops with parsley; serve with lemon wedges.



SMOKED HAM WITH MAPLE HONEY (F) (I) MUSTARD GLAZE



SERVES 8-12

7-9 lb. smoked bone-in ham

1 cup water

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

1 ½ cups Kowalski's Pure Honey

½ cup Kowalski's Maple Syrup ½ cup Dijon mustard

1 tsp. crushed red pepper flakes

1 tsp. freshly ground Kowalski's **Black Peppercorns**

- 1. Preheat oven to 350°.
- 2. Score ham diagonally, making 1/4" deep cuts; score in opposite direction to form a diamond pattern.
- 3. Arrange ham fat-side up on a rack set in a roasting pan; add water.
- 4. Bake in preheated oven for 30 min.
- 5. Remove from oven; pour ½ cup orange juice into roasting pan.
- 6. In a small mixing bowl, combine remaining ingredients.
- 7. Brush ½ of the honey mixture over ham; continue baking, basting frequently with pan juices and brushing with remaining honey mixture, until internal temperature of ham registers 140° (1-1 ½ hrs.).
- 8. Let rest for 15 min. before slicing, basting frequently with pan juices.



THANKSGIVING TURKEY ROULADE

SERVES 4

- 2-3 lb. split turkey breast, deboned, butterflied and pounded to an even 1/4-1/2" thickness (see *Tasty Tip*)
- kosher salt and freshly ground Kowalski's Black Peppercorns, to taste
- 3 cups (approx.) Kowalski's Sausage & Sage or Wild Rice & Mushroom Stuffing (from the Deli Department)
- kitchen twine

¼ cup (½ stick) Kowalski's Unsalted Butter, melted, divided

- 2 cups chicken broth
- Kowalski's Mashed Potatoes and Kowalski's Poultry Gravy (from the Deli Department), warmed, for serving
- chopped fresh herbs (such as rosemary, thyme and/or sage), to taste

DIRECTIONS:

- 1. Preheat oven to 375°.
- 2. Lay flattened turkey skin-side down on a cutting board, short end facing you; season liberally with salt and pepper.
- 3. Evenly spread stuffing on turkey breast, leaving a little more than a ½" border. Starting at the end closest to you, tightly roll turkey around stuffing, tucking in the ends to contain the filling. Tightly tie roulade with twine 1-2 times down the length of the roll, then across the width at 1" intervals.
- 4. Transfer roulade to a roasting rack set in a roasting pan. Brush with about ½ of the melted butter; season liberally with salt and pepper. Pour broth into the bottom of the pan.
- Roast roulade until internal temperature reaches 150° (50-60 min.), brushing with remaining butter about halfway through; increase temperature to 400° in the last 10 min. to crisp and darken the skin, if desired.
- 6. Remove roulade from oven; let rest on rack for 15 min. (internal temperature will increase to 165° during this rest period).
- 7. Remove twine; slice roulade crosswise into ½" slices.
- 8. Serve over mashed potatoes; drizzle with gravy and garnish with herbs.



Ask one of our butchers to debone and butterfly your turkey breast* or do it yourself, like so: Remove the bone from the turkey breast. Lay the turkey breast flat on a cutting board, skin side down, with the shortest side facing you. Keeping a knife parallel to the board, use short strokes to carefully slice the breast in half horizontally, stopping about ¾" before reaching the left side. Open the turkey breast like a book. To flatten, cover with plastic wrap; starting in the center, use a rolling pin or meat mallet to pound the breast to an even ¼-½" thickness, being careful not to rip through the turkey.

*Please allow 24 hrs. notice during busy periods.



BUTTERNUT SQUASH AND APPLE BISQUE (1) WITH CRÈME FRAÎCHE

SFRVFS 4

2 tbsp. Kowalski's Butter ½ cup finely minced onion

1 ½ lbs. butternut squash, peeled, cut into 1" cubes (about 4 cups)

2 cups apple juice

34 tsp. ground cinnamon

1 cup half-and-half

½ apple, cored, peeled and very thinly sliced

2 tsp. salt

¼ tsp. white pepper

7 oz. carton crème fraîche

- 1. In a large saucepan, melt butter over medium heat. Stir in onion; sauté until slightly softened (about 2 min.).
- 2. Increase heat to medium-high. Add squash, apple juice and cinnamon; cover and bring to a boil.
- 3. Reduce heat; simmer until squash is fork-tender (20-25 min.).
- 4. Cool squash mixture in pan for 15 min.
- 5. Transfer squash mixture to a food processor or blender; process until smooth.
- 6. Return puréed squash to the saucepan; stir in half-and-half, apple slices, salt and pepper. Warm over medium heat, stirring occasionally, until heated through (about 10 min.).
- 7. Ladle soup into cups; top with a small dollop of crème fraîche.



CARAMELIZED CARROTS GF (1) (1)







SERVES 4

- 2 lbs. carrots, washed, peeled and ends trimmed
- 2 tbsp. Kowalski's Extra Virgin Olive Oil
- 2 tbsp. Kowalski's Pure Honey
- 1 tsp. rice vinegar
- kosher salt and freshly ground Kowalski's Black Peppercorns, to taste

- 3 tbsp. brown sugar
- 1 tbsp. tricolor quinoa

½ lemon, zested (zest reserved)

- garnishes, to taste: chopped fresh Italian parsley and finely chopped dried cranberries

- 1. Preheat oven to 400°.
- 2. Cut carrots lengthwise, if needed, to ensure all pieces are similar in width and no more than 1/2" thick (very thin carrots may not need to be trimmed).
- 3. In a large mixing bowl, toss carrots with oil, honey, vinegar, salt and pepper.
- 4. Transfer carrots to a parchment-lined rimmed baking sheet; bake in preheated oven for 20 min., stirring occasionally.
- 5. Sprinkle brown sugar evenly over carrots; return to oven and cook, stirring regularly, until carrots are very dark on the edges and flat sides (15-20 min. more).
- 6. While carrots finish cooking, add guinoa to a dry skillet over medium heat; cook, stirring occasionally, until fragrant and lightly toasted. Remove from heat: set aside.
- 7. Garnish carrots with lemon zest, toasted quinoa, parsley and cranberries; drizzle with fresh lemon juice.



CRISPY ROASTED SWEET POTATOES 🕕 🚺 🕼 🕦







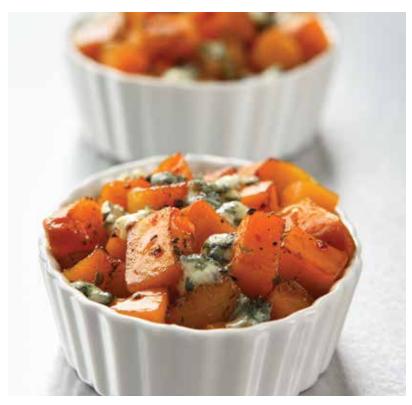


- 2 lbs. peeled sweet potatoes, cut into 1 1/2" pieces
- 2 tsp. kosher salt

SERVES 6

- ½ tsp. baking soda
- 3-4 tbsp. Kowalski's Extra Virgin Olive Oil, as needed
- kosher salt and freshly ground Kowalski's Black Peppercorns, to taste
- chopped fresh herbs (such as rosemary, thyme and/or parsley)

- 1. Place potatoes in a large, deep pot; cover with cold water by 2". Add salt and baking soda. Bring to a boil over high heat; boil until potatoes are just barely tender (about 8 min.).
- 2. Drain potatoes; return to pot. Place pot on the stovetop as it cools to dry potatoes (the stovetop should be off, but the residual heat will dry out the pan and remove excess surface moisture from the potatoes).
- 3. Let potatoes cool completely to room temperature in the pan.
- 4. Preheat oven to 450°.
- 5. Drizzle potatoes generously with oil; shake pan vigorously to develop a slightly rough texture on the surface of the potatoes (the exterior will look like it is coated lightly with mashed potatoes). Season to taste with salt and pepper.
- 6. Spread potatoes evenly on an extra-large rimmed baking sheet lined with parchment paper; bake in preheated oven for 15 min., stirring occasionally.
- 7. Remove pan from oven; flip potatoes to ensure even browning on the bottoms. Return pan to oven; bake until potatoes are very dark brown on the sides and edges (about 10 min. more), stirring occasionally to prevent hot spots and burning.
- 8. Remove from oven; let cool for 10 min. (potatoes will continue to crisp as they stand).
- 9. Garnish with herbs before serving.



MAPLE BLUE BUTTERNUT SQUASH 🕕 🚺





- 4 tsp. Kowalski's Unsalted Butter
- 2 tbsp. plus 2 tsp. brown sugar
- 4 lbs. butternut squash, peeled and cut into ½" cubes (about 4 1/3 cups)
- ²/₃ tsp. kosher salt
- 34 tsp. freshly ground Kowalski's Black Peppercorns
- ⅓ cup blue cheese crumbles
- 2 tbsp. plus 2 tsp. Kowalski's Pure Maple Syrup

- 1. Preheat broiler.
- 2. Melt butter in a large skillet over medium heat; stir in brown sugar until dissolved (about 2 min.).
- 3. Add squash, salt and pepper; cook over medium-high heat, stirring occasionally, until lightly browned on edges (10-12 min.).
- 4. Divide squash among 6 (6 oz.) oven-safe ramekins; top evenly with cheese and maple syrup.
- 5. Broil squash 6" from broiler until cheese is melted (about 2 min.).



SQUASH PANZANELLA 🔱

SERVES 4

2 lbs. (approx.) raw butternut squash, peeled and seeded, in ¾" cubes

- Kowalski's Extra Virgin Olive Oil, as needed
- kosher salt and freshly ground Kowalski's Black Peppercorns, to taste
- 1 loaf Kowalski's Signature Parmesan Herb Bread, cut into 1-1 ½" cubes
- 4 oz. baby spinach

½ red onion, thinly sliced into half moons

- Kowalski's White French Salad Dressing (from the Grocery Department), to taste
- garnishes, to taste: fresh pomegranate seeds, roasted and salted pepitas and golden raisins

- 1. Preheat oven to 450°.
- 2. Toss squash with oil to lightly coat; season with salt and pepper.
- Spread squash on a parchment-lined baking sheet; roast in preheated oven until edges are browned and squash is tender (about 25 min.), turning once.
- 4. Remove squash from oven; set aside. Reduce oven temperature to 325°.
- 5. In a large mixing bowl, toss bread with 3-4 tbsp. oil to fully coat; season with salt and pepper to taste. Bake in preheated oven until lightly browned and toasty (about 15 min.).
- 6. Remove bread from oven; set aside to cool completely.
- In a large salad bowl, toss bread with roasted squash, spinach and onion; drizzle with dressing to taste.
- 8. Garnish with pomegranate seeds, pepitas and raisins; season liberally with salt and pepper. Serve immediately.

BLACK FRIDAY GF FRITTATA

SFRVFS 8

8 eggs

- 1 cup heavy cream
- 1 tsp. kosher salt, plus more for seasoning the mushrooms
- ½ tsp. freshly ground Kowalski's Black Peppercorns, plus more for seasoning the mushrooms
- 1 tsp. dry rubbed sage
- 2 tbsp. chopped fresh rosemary, divided, plus more for garnish
- 2 tbsp. fresh thyme leaves, divided, plus more for garnish
- Kowalski's Extra Virgin Olive Oil, as needed
- 12 oz. fresh mushrooms (any variety or blend), chopped
- 1 cup (approx.) roasted or smoked turkey (white and/or dark meat), roughly chopped into bite-size pieces
- 1 cup (approx.) roasted sweet potato chunks (optional)



- 3 strips Kowalski's Smoked Bacon, cooked and chopped
- 8 oz. fresh goat cheese or Kowalski's Onion & Chive Whipped Cream Cheese Spread
- Kowalski's Cranberry Sauce (from the Grocery Department) or lingonberries, to taste, for serving

- 1. Preheat oven to 350°.
- 2. In a large mixing bowl, whisk eggs with cream; season with salt and pepper. Stir in sage and about ½ of the fresh herbs; set aside.
- 3. In an extra-large cast iron skillet, heat enough oil over medium-high heat to lightly coat pan.
- 4. Add mushrooms to the pan; cook, stirring frequently, until tender and dark on the edges.
- 5. Season with salt and pepper. Scatter turkey, sweet potatoes and bacon in the skillet with the mushrooms.
- 6. Pour in egg mixture; sprinkle with remaining herbs.
- 7. Dollop cheese evenly over the surface of the frittata; bake until edges are golden and center is just set (about 40 min.).
- 8. Remove from oven; let stand for 10 min.
- 9. Serve garnished with fresh herbs and cranberry sauce on the side.



CRANBERRY CINNAMON ROLLS (V)



SFRVFS 8

- 1 pkg. Kowalski's Bake at Home Bread & Pizza Dough, thawed completely in the refrigerator
- baking spray, for preparing the baking dish
- 14 cup brown sugar
- 1 tsp. ground cinnamon
- flour, for working the dough

- 3 tbsp. Kowalski's Unsalted Butter, very soft
- 1 cup Kowalski's Christmas Jam or Cranberry Sauce
- Kowalski's Signature Classic Buttercream Frosting or Vanilla Bean Icing, to taste

- 1. Allow thawed dough to rise in the bag at room temperature for 1 $\frac{1}{2}$ -2 hrs., or until doubled in size.
- 2. Prepare an 8" square or 9" round baking dish with baking spray; set aside.
- 3. In a small dish, mix together brown sugar and cinnamon; set aside.
- 4. Turn dough out onto a lightly floured work surface; roll into a rough square approx. 12x12".
- 5. Spread butter evenly over dough; sprinkle evenly with sugar mixture.
- 6. Evenly dollop and spread jam or cranberry sauce over cinnamon sugar.
- 7. Roll dough gently but securely into a log. Using a serrated knife, slice crosswise into 8 evenly wide rolls; arrange evenly in prepared baking dish.
- 8. Preheat oven to 350°.
- 9. Cover baking dish with a clean dish towel; let rolls rise in pan for 20 min.
- 10. Bake rolls in preheated oven until dark golden-brown and bubbling on top (25-30 min.).
- 11. Remove rolls from oven; let rest for at least 10 min.
- 12. Frost to taste.



- Swap in your favorite jam to enjoy this treat year-round.
- If using cranberry sauce, you may prefer to lightly strain the sauce with a fine-mesh strainer to prevent the rolls from getting too soft or soggy.



- Find Kowalski's Bake at Home Bread & Pizza Dough and Signature Vanilla Bean Icing in the Bake at Home freezer case.
- Find Kowalski's Signature Classic Buttercream Frosting in the Cake Case.
- Find Kowalski's Cranberry Sauce and Christmas Jam seasonally in the **Grocery Department.**



CRANBERRY YOGURT PARFAITS 🕕 🚺 SERVES 4





4 cups vanilla Greek yogurt, divided

10 oz. jar Kowalski's Cranberry Sauce (from the Grocery Department), divided

- 1 cup (approx.) Kowalski's Sweet & Salty Quinoa Clusters (from the Bakery Department), crumbled, divided
- Kowalski's Bourbon Maple Syrup, to taste

- 1. Divide ½ of the yogurt among 4 serving dishes; top evenly with about ¾ of the cranberry sauce and about ¾ of the quinoa clusters.
- 2. Top with remaining yogurt. Top with remaining cranberry sauce and swirl gently.
- 3. Top with remaining quinoa clusters; drizzle with syrup.

JUMBO CRANBERRY **V** PUMPKIN MUFFINS

MAKES 6

- 1 ½ cups plus ¼ cup flour, divided ½ cup plus 3 tbsp. dark brown sugar, divided
- 1 ½ tsp. ground cinnamon, divided
- 2 tbsp. roasted and salted pepitas, roughly chopped
- 1 ½ tbsp. Kowalski's Unsalted Butter, cold
- 1 tsp. baking soda
- ½ tsp. ground ginger
- ¼ tsp. ground nutmeg (or freshly grated nutmeg)
- ½ tsp. kosher salt
- 2 eggs
- 1 ¼ cups (about ¾ can) pumpkin purée (not pie filling)
- 34 cup sugar



½ cup canola oil
¼ cup whole milk
¾ cup Kowalski's Cranberry Sauce or Christmas Jam (from the Grocery Department)

DIRECTIONS:

- 1. In a small mixing bowl, whisk together ¼ cup flour, 3 tbsp. brown sugar, ¼ tsp. cinnamon and pepitas. Using your fingertips, rub butter into dry ingredients until crumbly; set crumb mixture aside in the refrigerator.
- 2. Preheat oven to 375°.
- 3. In a large mixing bowl, whisk together remaining flour, remaining brown sugar, remaining cinnamon, baking soda, spices and salt; set aside.
- 4. In a medium mixing bowl, whisk eggs with pumpkin purée, white sugar, oil and milk.
- 5. Using a silicone spatula, gently fold wet ingredients into dry ingredients just until moistened (lumps may remain).
- 6. Line a jumbo muffin pan with 6 paper baking cups; fill with batter about ¼ full. Add a robust teaspoonful of cranberry sauce to each cup; fill muffin cups about ¾ full of batter. Top each cup evenly with remaining cranberry sauce. Using a chopstick or wooden skewer, swirl sauce into batter in an "S" pattern (do not overmix). Let batter rest at room temperature for about 15 min.; sprinkle evenly with crumb mixture.
- 7. Bake in preheated oven until a toothpick inserted in the center of a muffin comes out clean with just a few moist crumbs attached (28-31 min.).
- 8. Remove from oven; cool muffins in pan for 5 min.
- 9. Transfer muffins to a wire rack to cool completely.

NOTE: You can use this recipe to make 12 standard-size muffins instead of jumbos; they will take about 7-8 min. less to bake.

THANKSGIVING BREAKFAST SLIDERS

SERVES 8

- 8 oz. Kowalski's Onion & Chive Whipped Cream Cheese Spread
- 1 pkg. Kowalski's Signature Artisan Rosemary Sea Salt Focaccia, halved horizontally through the middle
- 4 oz. Kowalski's Cranberry Sauce or lingonberries, plus more for serving on the side, if desired
- 2 cups roasted or smoked turkey, warmed
- 4 strips Kowalski's Smoked Bacon, cooked crisp and crumbled
- 8 eggs, soft scrambled



- kosher salt and freshly ground Kowalski's Black Peppercorns, to taste
- 8 slices Kowalski's Pepper Jack Cheese
- 3-4 tbsp. Maple Butter, to taste, melted

DIRECTIONS:

- 1. Preheat oven to 350°.
- 2. Evenly spread cream cheese on the cut side of the bottom focaccia half; spread cranberry sauce on the cut side of the top half.
- 3. Evenly layer warmed turkey and crumbled bacon over cream cheese.
- 4. Place prepared eggs on top of bacon; season with salt and pepper.
- 5. Top eggs with pepper jack. Place top half of focaccia cut-side down on top of eggs; cut into 8 sandwiches. Use a toothpick or wooden skewer to secure the sandwiches in place, if needed.
- 6. Arrange sandwich squares on a parchment-lined baking sheet, lightly touching; brush with maple butter.
- 7. Bake until cheese starts to melt and top of focaccia is slightly crispy (about 10 min.).
- 8. Serve immediately with additional cranberry sauce on the side.

MAPLE BUTTER GF (V)





1 cup Kowalski's Pure Maple Syrup 1 cup (2 sticks) Kowalski's Salted Butter, softened

- 1. Add both ingredients to a small mixing bowl; stir until well combined.
- 2. Serve immediately or store in the refrigerator, covered, for up to 1 week.



APPLE BUTTER COOKIES (1)



MAKES 24

34 cup granulated sugar, divided 3 tsp. pumpkin pie spice, divided 2 ¼ cups flour ¾ tsp. baking soda 10 tbsp. Kowalski's Unsalted Butter

1 egg yolk

1 tsp. Kowalski's Organic Madagascar Vanilla Bean Paste

34 tsp. kosher salt

½ cup Kowalski's Apple Butter, plus more for serving

DIRECTIONS:

½ cup brown sugar

- 1. In a small mixing bowl, combine ¼ cup granulated sugar and 1 tsp. pumpkin pie spice; set aside.
- 2. In a separate small mixing bowl, whisk together flour and baking soda; set aside.
- 3. In a large mixing bowl, cream butter and remaining sugars with an electric mixer until smooth and light.
- 4. Add egg yolk, remaining pumpkin pie spice, vanilla and salt; beat until well combined.
- 5. Add apple butter; beat until well combined.
- 6. Add flour mixture; beat on low speed just until flour is no longer visible.
- 7. Chill dough in the refrigerator for 1 hr.
- 8. Preheat oven to 350°.
- 9. Using your hands, roll 24 evenly sized balls (about 1 ½"); roll dough balls in spiced sugar mixture.
- 10. Place dough balls 2" apart on 2 parchment-lined baking sheets; bake until just barely set and puffy (10-12 min.), turning and switching pans halfway through.
- 11. Remove from oven; cool cookies on pans for 5 min.
- 12. Transfer cookies to wire racks to cool completely.
- 13. Store in an airtight container at room temperature for up to 1 week. Serve with additional apple butter on top.



CINNAMON WHIPPED CREAM

MAKES ABOUT 3 CUPS

1 ½ cups heavy cream ⅓ cup sugar

½ tsp. cinnamon

- 1. In a medium mixing bowl, use an electric mixer or balloon whisk to whip heavy cream until soft peaks almost form.
- 2. Whisk in sugar and cinnamon just until dissolved.
- 3. Continue beating until stiff peaks form.

APPLE BUTTER PIE 🔱

SERVES 8

½ recipe Perfect Pie Crust*

- 1 ½ cups (about 17 oz.) Kowalski's Apple Butter
- 3 eggs
- ¼ cup dark brown sugar
- 1 tbsp. flour
- 1 tsp. Kowalski's Organic Madagascar Vanilla Bean Paste
- 1 tsp. kosher salt
- 14 oz. can sweetened condensed milk
- Cinnamon Whipped Cream, for serving

- 1. On a lightly floured work surface, use a rolling pin to roll 1 piece of chilled dough into a 12" circle about 1/8" thick.
- 2. Transfer dough to a 9" pie plate; trim edges, leaving about 1" hanging over the edge. Tuck overhanging dough underneath itself to form a thick edge that is even with the rim; flute the edge, if desired.
- 3. Freeze crust for 30 min.
- 4. Preheat oven to 400°.
- 5. Place a piece of parchment paper or foil over the pie shell; fill with dried beans or pie weights.
- 6. Place pie plate on a baking sheet on the center rack of the preheated oven; bake until set (about 20 min.).
- 7. Remove from oven; remove parchment and beans. Continue baking until crust is light golden-brown (3-5 min. more).
- 8. Remove pie plate from sheet pan; set aside on a wire rack to cool.
- 9. Reduce oven temperature to 325°.
- 10. In a large mixing bowl, whisk together apple butter, eggs, brown sugar, flour, vanilla and salt until smooth. Whisk in sweetened condensed milk until smooth.
- 11. Return pie plate to baking sheet; pour in filling (depending on the depth of your pie plate, you may not need all the filling; do not overfill).
- 12. Bake until edges of filling are set but center of pie is still slightly loose (50-60 min.). If the edge of the crust gets very dark, cover edges only with aluminum foil or a pie shield.
- 13. Remove from oven; set aside on a wire rack to cool.
- 14. Serve at room temperature or slightly warm; top with whipped cream.

^{*}Find a recipe for Perfect Pie Crust at kowalskis.com.

APPLE STRUDEL (V)



SERVES 8

¼ cup brown sugar

¼ cup tapioca (such as Kraft Minute Tapioca)

¼ tsp. Kowalski's Ground Cinnamon

¼ tsp. kosher salt

1/8 tsp. Kowalski's Ground Nutmeg

- pinch Kowalski's Ground Allspice



3 tart apples (such as Granny Smith or Haralson), peeled, cored, sliced ½" thick

¼ cup walnuts, chopped (optional)

- 3 tbsp. Kowalski's Cranberry Relish
- 3 tbsp. dried golden raisins, cranberries and/or cherries (optional)
- 3 tbsp. Kowalski's Apple Butter
- 1 sheet frozen puff pastry, thawed but still cold
- 1 egg, beaten
- raw turbinado or Swedish pearl sugar, as needed (optional)

DIRECTIONS:

- 1. In an extra-large mixing bowl, combine first 6 ingredients (through allspice).
- 2. Add apples, nuts, relish, dried fruit and apple butter; toss to combine. Set apple mixture aside for 15 min.
- 3. Preheat oven to 400°.
- 4. Roll out pastry sheet onto a parchment-lined rimmed baking sheet.
- 5. Make 16 cuts (8 on each side) 2 ½" long and 1" apart along opposite sides of the pastry, leaving an uncut center section.
- 6. Spoon apple mixture evenly over the center of the pastry, piling it slightly higher in the middle (the long way). Fold the center section of the pastry over at the top and bottom.
- 7. Lightly pull and stretch strips from alternating sides of the pastry up and over the filling, pressing the ends into the pastry on the opposite side; press gently on the short ends to connect the first and last strips to the base to enclose the filling. There should be gaps to allow air to escape but not large holes in the top.
- 8. Brush the top of the folded pastry with egg (you will not need all of the egg); sprinkle liberally with sugar.
- 9. Bake in preheated oven until pastry is dark golden-brown (25-30 min.).
- 10. Remove from oven; let cool to room temperature before serving.
- 11. Store leftovers in the refrigerator, covered, for up to 3 days.



Find Kowalski's Cranberry Relish seasonally in the Deli Department.



SPICED APPLE AND FIG PIE (1)



SERVES 8

34 cup brown sugar

- 3 tbsp. tapioca (such as Kraft Minute Tapioca)
- 1 tsp. Kowalski's Ground Cinnamon
- 34 tsp. kosher salt
- ½ tsp. Kowalski's Ground Nutmeg
- ¼ tsp. Kowalski's Ground Allspice
- 8 tart apples (such as Granny Smith or Haralson), peeled, cored, sliced ½" thick

- 12 dried Mission figs, stemmed and finely chopped
- 2 ¼ oz. finely chopped walnuts 14 oz. pkg. refrigerated pie crusts 1 egg white, lightly beaten
- 1 tbsp. turbinado sugar
- Kowalski's Classic Caramel Sauce, warm, for drizzling (optional)
- Kowalski's Signature Vanilla Bean Ice Cream, for serving (optional)

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

BLACK FRIDAY BREAKFAST SANDWICHES

MAKES 2

- 2 Kowalski's Multigrain Croissants (from the Artisan Bread Table), split horizontally and toasted
- 8 tbsp. Kowalski's Onion & Chive Whipped Cream Cheese Spread
- 4 tbsp. Kowalski's Cranberry Sauce (from the Grocery Department) or lingonberries, plus more for serving
- 2 cups baby arugula
- 4 slices Kowalski's Pepper Jack Cheese
- 4-5 oz. thickly sliced roasted or smoked turkey, warmed
- 6 strips Kowalski's Smoked Bacon, cooked crisp
- 4 Kowalski's Extra-Large Organic Eggs, scrambled, basted or fried
- kosher salt and freshly ground Kowalski's Black Peppercorns, to taste

DIRECTIONS:

- Spread cut sides of croissants with cream cheese, then cranberry sauce.
- Evenly top bottom of croissants with arugula, cheese, turkey and bacon.
- 3. Place 2 prepared eggs on top of the bacon on each sandwich; season with salt and pepper to taste.
- 4. Place tops of croissants on sandwiches; serve immediately with cranberry sauce on the side.



- Try this sandwich with Kowalski's Bagels or Artisan Breads, such as Kowalski's Signature Cranberry Wild Rice Bread.
- Kowalski's Fresh Basil Pesto is a perfect anytime-of-year substitute for the cranberry sauce.

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