



Cooking WITH
KOWALSKI'S

everything
BACON

MARCH-APRIL 2025

SECTION GUIDE



Breakfast



Soups & Salads



Main Dishes



Sauces & Appetizers



Desserts

ANNOTATION GUIDE



GLUTEN FREE



VEGETARIAN



VEGAN



DAIRY FREE



BACON CANDY GF DF

SERVES 8

16 oz. Kowalski's Applewood or Cherrywood Smoked Bacon
¼ cup brown sugar

DIRECTIONS:

1. Preheat oven to 350°.
2. Arrange bacon in a single layer on a parchment-lined rimmed baking sheet, overlapping slightly; sprinkle sugar over bacon.
3. Bake in preheated oven until bacon is crisp and deep golden-brown (15-25 min.).
4. Remove from oven; let cool for 5 min. before serving.



BACON AND EGG ENCHILADAS

SERVES 6

- 16 oz. jar Kowalski's Mild Enchilada Sauce, divided
- 12 oz. Kowalski's Smoked Bacon
- 12 eggs
- ½ cup milk
- 2 tsp. Kowalski's Taco Seasoning
- 8 oz. Kowalski's Shredded Mexican Cheese Blend, divided
- 12 (8") Kowalski's Flour Tortillas
- 1 cup Kowalski's Queso Blanco Dip (from the Deli Grab & Go Case), gently warmed
- garnishes, to taste: finely diced red onion, diced grape tomatoes, fresh cilantro, avocado slices and finely diced jalapeño peppers

DIRECTIONS:

1. Preheat oven to 375°.
2. Spray a 13x9" baking dish with cooking spray. Pour approx. ½ jar enchilada sauce evenly into the bottom of the dish; set aside.
3. In a medium sauté pan, cook bacon over medium-low heat until crispy, adjusting heat down as necessary to ensure it does not burn (about 10 min.). Using a slotted spoon, transfer bacon to a paper-towel-lined plate; set aside to drain. Chop bacon finely.
4. Remove all but 2 tbsp. bacon fat from the pan.
5. In a medium mixing bowl, whisk together eggs, milk and taco seasoning; pour egg mixture into bacon fat in the skillet.
6. Using a spatula, stir eggs occasionally and gently while moving the pan on and off medium-low heat. Let the egg mixture heat up, then move it off the heat while stirring and distributing the heat evenly throughout. When the eggs appear to stop cooking, move them back to the heat for a few seconds, then off again to stir. Repeat until the eggs are almost done but still quite soft and glossy (3-4 min. total).
7. Remove pan from heat; stir most of the bacon and most of the cheese into the egg mixture.
8. Fill tortillas evenly with egg mixture; roll up. Place seam-side down in the baking dish with enchilada sauce.
9. Pour remaining enchilada sauce evenly over the outer thirds of the tortillas. Pour queso down the middle third of the tortillas. Sprinkle with bacon and cheese.
10. Bake until enchiladas are dark golden-brown on top and bubbly at the edges (about 18 min.); serve with desired garnishes.

BACON-CHEDDAR WAFFLES

SERVINGS VARY

- 1 ½ cups flour
- ½ cup cornstarch
- 6 tbsp. buttermilk powder
- 1 ½ tsp. baking powder
- 1 tsp. baking soda
- 1 tsp. salt
- ¼ tsp. freshly ground
Kowalski's
Black Peppercorns
- 2 cups milk
- ¾ cup canola oil
- 2 eggs, separated
- 1 tsp. Kowalski's Organic
Madagascar Vanilla Extract
- 2 tbsp. sugar
- 1 ½ cups grated Kowalski's Cheddar Cheese
- 1 cup cooked, finely chopped Kowalski's Hickorywood Smoked
Thick-Cut Bacon
- Kowalski's Butter and warm Kowalski's Pure Maple Syrup, for serving



DIRECTIONS:

1. Preheat oven to 200°.
2. In a large mixing bowl, whisk together first 7 ingredients (through pepper); set aside.
3. In a small mixing bowl, whisk together milk, oil, egg yolks and vanilla; set aside.
4. In a medium mixing bowl, beat egg whites almost to soft peaks. Sprinkle in sugar and beat until sugar is dissolved and whites are glossy and fairly stiff; set aside.
5. Pour milk mixture into flour mixture; whisk just until flour is no longer visible.
6. Stir in cheese and bacon; fold in egg whites just until combined.
7. Scoop batter quickly and evenly onto a preheated waffle iron; cook according to manufacturer's instructions until waffle is crisp and well browned. When finished, place waffle directly on the rack in the preheated oven.
8. Repeat with remaining batter; serve with butter and warm syrup.



BREAKFAST CLUB SANDWICHES

MAKES 2

- 2 Kowalski's Multigrain Croissants (from the Artisan Bread Table), split horizontally and lightly toasted
- ¼ cup Kowalski's Signature Fresh Pesto (from the Prepared Produce Section)
- ¼ cup *Bourbon Bacon Jam* (see recipe on page 25)
- 4 thin slices pepper jack cheese
- 1 cup baby arugula
- 4-5 oz. thickly sliced deli turkey (such as Boar's Head Bold PitCraft Slow Smoked Turkey Breast)
- 4 Kowalski's Extra-Large Free-Range Organic Eggs, scrambled, basted or fried, seasoned to taste with kosher salt and freshly ground Kowalski's Black Peppercorns, kept warm
- 6 strips Kowalski's Smoked Bacon, cooked crisp

DIRECTIONS:

1. Spread cut sides of top croissant halves with pesto; spread bottoms with jam.
2. Evenly top bottom croissant halves with cheese, arugula, turkey, eggs and bacon.
3. Place top croissant halves on sandwiches; serve immediately.

TASTY TIP Try this sandwich with Kowalski's Bagels or Signature Artisan Breads, such as Kowalski's Signature Cranberry Wild Rice Bread. Find them in the Bakery Department.



BRUNCH PASTA

SERVES 4

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|---|---|
| 12 oz. Kowalski's Cherrywood Smoked Bacon, cut into ½" strips | 4 egg yolks |
| 1 lb. Kowalski's Imported Italian Organic Spaghetti | ½ tsp. freshly ground Kowalski's Black Peppercorns, plus more for serving |
| ½ cup finely grated Kowalski's Signature Parmigiano-Reggiano Cheese (from the Specialty Cheese Department), plus more for serving | 4 eggs, fried or basted, seasoned to taste with kosher salt and kept warm |
| ½ cup finely grated Cheddar cheese | - finely chopped Italian parsley, for garnish |

DIRECTIONS:

1. In a medium sauté pan, cook bacon over medium-low heat until crispy, adjusting heat down as necessary to ensure it does not burn (about 10 min.). Transfer bacon to a paper-towel-lined plate; set aside to drain.
2. In a large pot of salted water, cook pasta according to pkg. directions (do not overcook); near the end of cooking time, scoop approx. ½ cup pasta cooking water from the pot and set aside.
3. While pasta cooks, whisk together cheeses and egg yolks in an extra-large mixing bowl; season with pepper.
4. Quickly transfer a bit of hot pasta to the mixing bowl with the cheese and egg mixture; stir quickly and vigorously to coat pasta. Continue adding pasta a little at a time, stirring between each addition, until all pasta is added and sauce is thick, opaque and safely warmed through.
5. Add hot reserved pasta water a bit at a time until sauce reaches desired consistency.
6. Divide pasta between 4 serving bowls; garnish with bacon.
7. Top each serving with an egg, Parmigiano-Reggiano, pepper and parsley; serve immediately.



SPICY BACON AND EGG ROLLS DF

SERVES 2

- 2 Kowalski's Sweet Egg Buns (from the Bakery Department), sliced horizontally
- Sriracha mayo (such as Lee Kum Kee brand), to taste
- 2-4 slices cooked Kowalski's Smoked Bacon, to taste
- toppings, to taste: sliced pepper jack cheese, fresh baby spinach leaves or Bibb lettuce, sliced tomatoes and sliced avocado
- 2 eggs

DIRECTIONS:

1. Spray cut sides of buns with cooking spray; toast for a few minutes on a nonstick griddle, cut side down, until dark golden-brown.
2. Spread cut sides of buns with mayo. Layer bottom bun with bacon and desired toppings; set aside.
3. Spray a nonstick skillet with cooking spray; place over medium heat.
4. Add eggs; cook until whites are nearly set. Flip; cook just until whites are done.
5. Place eggs on sandwiches; cover with top bun.

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

TASTY TIP

This recipe cooks the eggs over easy, but you can cook them longer or, if desired, cover the pan with a lid halfway through cooking to trap heat on the top side of the egg, allowing the whites to cook through without flipping (sunny-side up). If necessary, adjust the heat down to prevent the edges of the egg from overcooking.



QUICHE LORRAINE

SERVES 6

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

DIRECTIONS:

1. 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.
2. Preheat oven to 400°.
3. 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 the preheated oven; bake until dough is set (about 15 min.).
4. Remove from oven; remove parchment and beans. Set pie plate aside on a wire rack to cool.
5. Reduce oven temperature to 350°.
6. In a large skillet, cook bacon over medium heat until crisp (about 10 min.).
7. Remove cooked bacon from pan with a slotted spoon; set aside. Discard all but 1 tbsp. bacon drippings.
8. In the skillet used to cook the bacon, sauté shallot in bacon drippings over medium heat until softened (about 4 min.).
9. Return bacon to the pan; keep warm.
10. 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.
11. Spread bacon and onion mixture in the bottom of the par-baked crust; top with about ¾ of the cheese.
12. Pour in egg mixture; sprinkle with remaining cheese and chives.
13. Return pie plate to the baking sheet; bake until filling is just set and pastry is golden (about 40 min.).
14. Remove quiche from oven; let stand for 10 min. before cutting.



BACON CHEESEBURGER SOUP

SERVES 6

- 16 oz. medium egg noodles
- 1 lb. 93% lean ground beef
- 1 onion, chopped (about 2 cups)
- ¼ cup chopped jalapeño peppers (optional)
- 1 tbsp. minced garlic
- 6 cups chicken broth
- 2 cans (10 ¾ oz. each) condensed Cheddar cheese soup
- 3 tbsp. Worcestershire sauce
- ½ lb. Kowalski's Smoked Bacon, chopped, cooked crisp, drained and crumbled, divided
- ¼ cup dill pickle relish, divided
- Kowalski's Shredded Cheddar Cheese, for garnish
- 2.8 oz. pkg. french-fried onions, for garnish

DIRECTIONS:

1. Prepare noodles according to pkg. directions; drain and keep warm.
2. In a large skillet over medium heat, brown ground beef with onion, jalapeño and garlic; cook until meat is no longer pink and onion and peppers are soft and tender (about 10 min.).
3. Stir in broth, condensed soup and Worcestershire sauce; heat through.
4. Stir in cooked noodles and most of the bacon and relish.
5. Garnish with remaining bacon, remaining relish, cheese and french-fried onions.



BAKED BEAN SOUP GF DF

SERVES 8

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| 2 tsp. Kowalski's Extra Virgin Olive Oil | ¼ cup Dijon mustard |
| 1 onion, halved and thinly sliced | 1 tbsp. gluten-free Worcestershire sauce |
| 3 cloves garlic, chopped | 4 cups gluten-free beef stock |
| 30 oz. canned navy beans, rinsed and drained | - kosher salt and freshly ground black peppercorns, to taste |
| 14 ½ oz. canned diced tomatoes | 8 slices Kowalski's Cherrywood Smoked Bacon, cooked and crumbled |
| 1 cup Kowalski's Classic Ketchup | |
| ½ cup brown sugar | |
| ½ cup molasses | |

DIRECTIONS:

1. In a large saucepan, heat oil over medium heat. Add onion; cook, stirring frequently, until onion is soft and translucent (about 10 min.).
2. Add garlic; cook and stir for 1 min.
3. Add beans, tomatoes, ketchup, sugar, molasses, mustard, Worcestershire sauce and stock; increase heat to high and bring to a boil.
4. Reduce heat to low; cover and simmer for 1 hr., stirring occasionally.
5. If soup is too thick, add water as needed to reach desired consistency; heat through.
6. Season soup with salt and pepper to taste.
7. If desired, transfer ½ the soup to a food processor and purée; return to the pan and heat through.
8. Ladle soup into individual serving bowls; garnish with crumbled bacon.



CLASSIC COBB SALAD GF

SERVES 4

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| <p>1 lb. fully cooked Rosemary Garlic Chicken Breasts (from the Deli Heat & Eat Case)</p> <p>1 large head Romaine lettuce, chopped</p> <p>- Kowalski's Signature Fresh Steakhouse Blue Salad Dressing (from the Produce Department), to taste</p> <p>1 pt. grape or cherry tomatoes, halved or quartered</p> | <p>4 hard-boiled eggs, peeled and quartered</p> <p>1 large avocado, peeled and sliced</p> <p>½ lb. Kowalski's Smoked Bacon, cooked and coarsely crumbled</p> <p>¼ red onion, thinly sliced</p> <p>- crumbled blue cheese, to taste</p> <p>- kosher salt and freshly ground Kowalski's Black Peppercorns, to taste</p> |
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DIRECTIONS:

1. Slice chicken breasts crosswise into ½" pieces; set aside.
2. Wash lettuce in ice-cold water; spin thoroughly dry in a salad spinner.
3. Toss lettuce with dressing to taste; transfer to a shallow salad bowl for serving.
4. Arrange tomatoes, eggs, avocado, bacon, onion and cheese in groups atop the dressed lettuce.
5. Season tomatoes, eggs and avocado with salt and pepper.
6. Serve salad with additional dressing at the table for passing.



CLASSIC SPRING PEA SALAD GF

SERVES 6

½ cup mayonnaise

2 tbsp. sour cream

1 ½ tsp. apple cider vinegar

1 ½ tsp. sugar

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

4 cups fresh or thawed frozen peas

4 oz. Cheddar cheese, finely shredded

¼ cup finely chopped red onion

4 slices Kowalski's Smoked Bacon, cooked crisp, drained and crumbled

- chopped fresh Italian parsley, to taste

DIRECTIONS:

1. In a large mixing or salad bowl, whisk together mayo, sour cream, vinegar and sugar; season with salt and pepper.
2. Fold in peas, cheese and onion until well coated.
3. Cover and refrigerate for 1 hr.
4. Garnish salad with bacon and parsley before serving.



WARM GERMAN POTATO SALAD GF DF

SERVES 6

2 lbs. unpeeled baby red potatoes	2 tsp. kosher salt
12 oz. Kowalski's Applewood Smoked Bacon, cut into ¼" pieces	1 tbsp. Dijon mustard
1 medium yellow onion, chopped	1 ½ tsp. celery seeds
½ cup apple cider vinegar	¼ tsp. freshly ground Kowalski's Black Peppercorns
¼ cup water	2-3 tbsp. chopped fresh parsley, snipped chives and/or thinly sliced green onion, divided
¼ cup sugar	

DIRECTIONS:

1. Place potatoes in a large deep pot; cover with cold salted water. Bring to a boil over high heat; cook until potatoes are barely tender (about 10 min.).
2. Drain potatoes; let cool at room temperature until cool enough to handle. Cut into evenly sized pieces of approx. the same shape (thick slices, cubes, etc.); set aside.
3. In a medium sauté pan, cook bacon over medium-low heat until crispy, adjusting heat down as necessary to ensure it does not burn (about 10 min.). Using a slotted spoon, transfer bacon to a paper-towel-lined plate; set aside to drain.
4. Remove all but 2 tbsp. bacon fat from the pan.
5. Add onion to pan; cook over medium heat until softened and golden-brown (5-8 min.).
6. Add next 7 ingredients (through pepper); bring to a boil over medium-high heat, cooking and stirring until sugar is dissolved.
7. Stir in potatoes, ½ of the parsley and ½ of the bacon; cook until mixture is evenly warm (1-2 min.).
8. Sprinkle with remaining bacon and parsley; serve warm.



BACON RANCH CHICKEN BREASTS GF

SERVES 4

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| 1 ½ lbs. boneless skinless chicken breasts, pounded to an even ¼" thickness | ½ cup Kowalski's Signature Fresh Buttermilk Ranch Salad Dressing (from the Produce Department) |
| - kosher salt and freshly ground Kowalski's Black Peppercorns, to taste | ¼ cup sour cream |
| 1 tbsp. Kowalski's Pizza Seasoning | ½ cup finely shredded Cheddar cheese |
| 1 tbsp. Kowalski's Extra Virgin Olive Oil | 2 strips Kowalski's Smoked Bacon, cooked crisp and crumbled |
| ½ cup low-sodium gluten-free chicken broth | - chopped fresh Italian parsley and/or thinly sliced green onions, for garnish |

DIRECTIONS:

- Season chicken on both sides with salt, pepper and pizza seasoning.
- In a large oven-safe skillet, heat oil over medium-high heat; sear chicken until a dark golden-brown crust forms (3-4 min. per side), turning just once. Transfer seared chicken to a plate; set aside.
- Deglaze skillet with broth, scraping up any brown bits. Whisk in dressing and sour cream; bring sauce to a boil.
- Reduce heat to low. Add chicken to the pan along with any juices from the plate; simmer, covered, until chicken is thoroughly hot (about 3 min.).
- While chicken warms, preheat broiler.
- Spoon a little sauce on top of chicken; sprinkle chicken with cheese and bacon.
- Transfer skillet to oven; broil until cheese is melted and sauce is bubbly (about 2 min.), watching closely to make sure sauce doesn't burn.
- Serve garnished with parsley and green onion to taste.

COQ AU VIN BLANC 

SERVES 4

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| 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 Fresh Mirepoix or Soup Mix (from the Prepared Produce Section) | 2 bay leaves |
| 4 cloves garlic, minced | 750 mL dry white wine |
| 1 tsp. finely chopped fresh thyme | 2 cups gluten-free chicken broth |
| | ½ cup heavy cream |
| | ¼ cup chopped fresh Italian parsley |

**DIRECTIONS:**

1. In a large, deep skillet, cook bacon over medium heat until crisp (about 10 min.). Remove from pan; set aside and keep warm.
2. Add 1 tbsp. oil to the skillet used to cook the bacon; swirl to coat pan.
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 ½ (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 ½ (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.



KOWALSKI'S CLUB SANDWICHES

MAKES 2

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| 6 oz. Kowalski's Applewood Smoked Bacon | 4 oz. thinly sliced Boar's Head OvenGold Roasted Turkey Breast |
| 6 slices Kowalski's Signature Artisan Bread (variety of your choice), lightly toasted | 2 thin slices Boar's Head Baby Swiss Cheese |
| ½ cup (or to taste) Kowalski's Signature Southwestern Dip (from the Deli Grab & Go Case) | 1 tomato, thickly sliced |
| - Bibb lettuce, to taste | ¼ tsp. freshly ground Kowalski's Sea Salt and freshly ground Kowalski's Black Peppercorns, to taste |
| 4 oz. thinly sliced Boar's Head Tavern Ham | 8 long sandwich picks |

DIRECTIONS:

1. Preheat oven to 350°.
2. Arrange bacon in a single layer on a parchment-lined rimmed baking sheet; bake in preheated oven until crisp (about 25 min.).
3. Remove bacon from oven; drain on paper towels and let cool for 5 min.
4. Spread one side of each piece of toast with dip.
5. Top 2 pieces of toast, dip side up, with lettuce leaves, ham and bacon; top each with a piece of toast, dip side up.
6. Top each stack with turkey, cheese and tomato slices; season tomatoes with salt and pepper.
7. Top sandwiches with final 2 slices of toast, dip side down.
8. Skewer each sandwich with 4 sandwich picks; cut sandwiches into quarters on the diagonal.



BACON WRAPPED PARMESAN DATES 

SERVES 12

24 dried Medjool dates, pitted

24 matchstick-cut pieces Kowalski's Signature Parmigiano-Reggiano Cheese (cut from a chunk), about ¼" x ¼" x 1 ½"

12 slices Kowalski's Smoked Bacon, cut crossways into halves

24 toothpicks

DIRECTIONS:

1. Preheat oven to 450°.
2. Stuff each date with 1 piece of cheese; set aside.
3. Place bacon on a rimmed baking sheet; bake in preheated oven until bacon starts to crisp but is still pliable (about 7 min.).
4. Remove bacon from oven (it will only be partially cooked); let cool until just warm enough to handle.
5. Wrap bacon around each date and secure with a toothpick; place wrapped dates 1" apart on baking sheet.
6. Bake until bacon is fully cooked and lightly crispy (10-12 min.), turning once.
7. Remove from oven; drain on paper towels. Serve warm.



Find dried Medjool dates in the Bulk Foods Section.



BACON WRAPPED SCALLOPS GF DF

MAKES 12

12 oz. Kowalski's Cherrywood Smoked Bacon

12 large sea scallops

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

2 tbsp. Kowalski's Extra Virgin Olive Oil

- finely chopped fresh parsley and lemon wedges, for garnish

DIRECTIONS:

1. Preheat oven to 350°.
2. Place bacon on a rimmed baking sheet; bake in preheated oven until bacon starts to crisp but is still pliable (about 16-18 min.).
3. Remove bacon from oven (it will not be fully cooked); let cool until just warm enough to handle.
4. While bacon cools, remove each scallop's abductor muscle (the little square muscle on the side of the scallop), if present.
5. Pat scallops dry with a paper towel; season with salt and pepper.
6. Lay scallops flat on a clean work surface; wrap each tightly with a slice of bacon around its circumference and secure with a toothpick. If needed, use kitchen shears to trim the bacon so it is fairly level with the height of the scallop (it doesn't have to be perfect).
7. In a large nonstick skillet, heat oil over medium-high heat until very hot but not smoking.
8. Add scallops to the pan, placing the side that was face down on your work surface face down in the skillet; cook until dark golden and just opaque in the center (about 2 min. per side, depending on the size of the scallop). Flip scallops only once and only when they release naturally from the skillet; if they feel at all stuck, let them cook a little longer.
9. Garnish with fresh parsley and a squeeze of fresh lemon juice; serve immediately.



JALAPEÑO POPPER SPREAD

SERVES 10

- 8 oz. Kowalski's Original Whipped Cream Cheese Spread
- 2 fresh jalapeño peppers (or to taste), very finely diced
- 6 slices (about 6 oz.) Kowalski's Smoked Bacon, cooked and crumbled
- 1 cup (about 4 oz.) finely shredded Kowalski's Colby Jack, Monterey Jack or Pepper Jack Cheese
- 1 tbsp. Kowalski's Classic Green Hot Sauce
- ½ tsp. garlic powder

DIRECTIONS:

1. Mix together all ingredients until homogenous.
2. Store in the refrigerator, covered, for up to 5 days.



BOURBON BACON JAM  

MAKES ABOUT 1 CUP

- 12 oz. Kowalski's Applewood Smoked Bacon, cut into ¼" pieces
- 8 oz. chopped onion (from the Prepared Produce Department)
- 2 large cloves garlic, finely minced
- ½ cup dark brown sugar
- ¼ cup Kowalski's Pure Maple Syrup
- ¼ cup apple cider vinegar
- zest and juice of 1 lemon
- ¼ tsp. Kowalski's Ground Cinnamon
- ¼ tsp. crushed red pepper flakes
- ¼ cup bourbon whiskey

DIRECTIONS:

1. In a medium sauté pan, cook bacon over medium-low heat until crispy, adjusting heat down as necessary to ensure it does not burn (about 10 min.). Using a slotted spoon, transfer bacon to a paper-towel-lined plate; set aside to drain.
2. Remove all but ¼ cup bacon fat from the pan.
3. Add onions to the pan; cook and stir until onions are caramelized (about 10 min.), stirring often.
4. Add garlic; cook and stir for 1 min. Add brown sugar, syrup, vinegar, zest, juice, cinnamon, red pepper flakes and cooked bacon bits.
5. Remove pan from heat; stir in whiskey.
6. Return pan to heat; reduce heat to low and simmer, stirring occasionally, until mixture is thickened and thinly coats the back of a metal spoon without dripping off (about 6 min.). Jam will be loose when hot but will thicken as it cools.
7. Serve slightly warm or at room temperature.
8. Jam may be stored in the refrigerator, covered, for up to 5 days (see *Tasty Tip* below).

TASTY TIPS

- The jam will set as it cools and a tiny bit more in the refrigerator. Be careful not to overcook it, or it will be too firm. If it seems too loose after cooling completely, you can cook it a bit longer.
- The jam is best served slightly warm or at room temperature. If you store it in the fridge, remove it a couple of hours before serving and/or warm it gently in the microwave or on the stovetop before serving.



BACON TURTLE ICE CREAM SUNDAES

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

DIRECTIONS:

1. Preheat oven to 350°.
2. Arrange bacon in a single layer on a parchment-lined rimmed baking sheet, overlapping slightly; bake for 15 min. in preheated oven.
3. Turn bacon; sprinkle evenly with brown sugar. Continue baking until bacon is crisp and deep golden-brown (10-15 min. more).
4. Drain bacon on a clean sheet of parchment paper; cool to room temperature (bacon will crisp as it cools).
5. Chop bacon; set aside.
6. Scoop ice cream into serving dishes; drizzle with hot fudge and caramel sauce.
7. Sprinkle with bacon and pecans; serve immediately.



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

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