

Compliments of Kowalski's

November – December 2025
THE JOY OF GOOD FOOD

KOWALSKI'S AT HOME

easiest

holidays

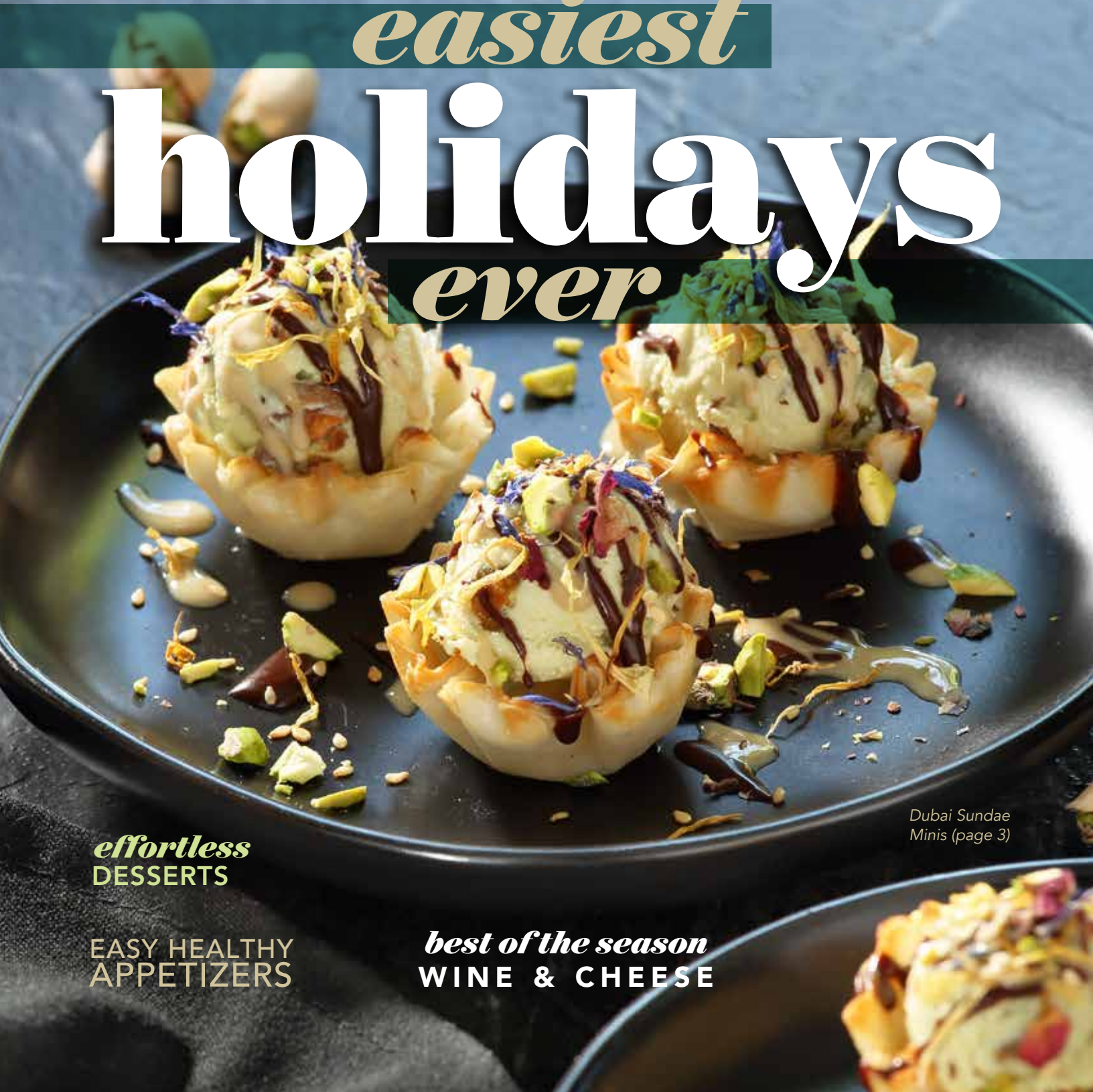
ever

effortless
DESSERTS

EASY HEALTHY
APPETIZERS

best of the season
WINE & CHEESE

Dubai Sundae
Minis (page 3)



Thoughts from the KOWALSKIS

The holidays are always busy – fun busy, but busy nonetheless, especially in the grocery business. At home, we're looking for a respite: a little calm, some peace on earth and definitely some joy.

We love making your meals memorable and giving you the homemade holiday you want. By ensuring everything's both tasty and easy, we hope you'll have more time for all the other traditions and activities that make the season merry and bright.

In this season's issue of *At Home*, we're offering a new approach to perfect parties and delicious dinners – a showcase of sorts featuring the best of the best from every department. Every item is freshly prepped or fully cooked and is ready to pop into the oven or put right on a plate. These are the choices that will top our tables this season!

As always, you'll find superior selections in the Deli and Meat Departments for your holiday centerpieces. Pages 4 and 5 highlight our famous Oven-Ready Deli Meals, and pages 6 and 7 feature a rundown on our best birds, roasts and steaks. On pages 14 and 15, we're suggesting some family-favorite mains that aren't your typical turkey or ham.

The Bakery Department is filled with fresh breads, rolls and, of course, delicious treats and desserts to round out your menus. You won't want to miss the new seasonal sweets on pages 20 and 21! Culinary & Branding Director Rachael Perron offers some terrific, and yes, easy ideas for any and all of your holiday sweets-enjoying occasions on the facing page.

From sides to salads and even breakfast, your shopping list starts on the following pages! We've even got the appetizers to tempt your appetite before the big show. Find some classic ideas on pages 8 and 9, and turn to page 23 to see a few healthy suggestions from Kowalski's Nutritionist Sue Moores, M.S., R.D.

See you in the stores!

Kris Kowalski Christiansen and
Mary Anne Kowalski





**KOWALSKI'S SIGNATURE
ALMOND CAKE**

how sweet!

When it comes to family gatherings, I became the de facto dessert-bringer many, many years ago. I even made my niece's wedding cake last year. There's always plenty of food at a Perron party, and we never lack for veggie trays, cheese and, of course, potatoes. But I go to a party for one thing: dessert. And if that means I must make it, I'm good with that. My personal favorite is always cake (I LOVE cake), but I'm cool with something simple, too. A little bite of dark chocolate or a piece (or two!) of licorice is enough to satisfy most days.

There are plenty of easy ideas for desserts and sweet treats throughout this issue of *At Home*, including a new favorite cake of mine from the Bakery Department, our Signature Almond Cake (*shown above*). From everyday family meals to formal dinner parties, these easy-peasy holiday pairings are a great way to treat your guests to a little something sweet this season. They really put the "ease" in easy entertaining.

Dubai Sundae Minis – Kowalski's Signature Pistachio Ice Cream in a phyllo cup with warm fudge sauce, tahini, sesame seeds, chopped pistachios and optional dried flowers (*shown below*)



FIND IT!

Find phyllo shells in the Frozen Foods Aisle near the pie crusts.

Ice-cold milk and warm cookies

Kowalski's Signature Pecan Pie Bars with Kowalski's Signature Maple Brown Sugar Bourbon Ice Cream

Cheesecake with lingonberry jam

Hot cocoa with candy canes

Shortbread and mulled wine

Truffles and espresso

Candied pecans and cold eggnog

Aged Cheddar and salted almonds with port wine

Dark chocolate with whiskey

Toasted panettone with mascarpone and coffee

Holiday fruit assortment with pomegranates, clementines and pears

Kowalski's Signature Peppermint Brownie Ice Cream and Kowalski's Signature Iced Brownies

Amaretti cookies and cappuccino

Warmly,

Rachael



Rachael Perron,
Culinary & Branding Director
rperron@kowalskis.com

SIGNATURE

TURKEY DINNER FOR TWO

This popular meal choice includes roasted turkey breast, mashed potatoes and gravy, green beans, our Signature Sage & Onion Dressing and our Signature Cranberry Relish. For a sweet finish, we recommend picking up a handmade mini pie from the Pastry Case (see page 21).

SMALL TURKEY DINNER

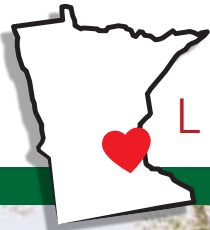
This dinner option for 4-6 people includes a whole 8-9 lb. Ferndale Market turkey, mashed potatoes, poultry gravy, our Signature Sage & Onion Dressing, roasted maple sweet potatoes, green beans and our Signature Cranberry Relish with dinner rolls and a scratch-made Signature Pumpkin Pie.

LARGE TURKEY DINNER

A larger version of the Small Turkey Dinner above, this meal includes a bigger turkey plus a second pie, our Signature Pecan Pie. It serves 10-12 people.



meal makers



LOCAL PARTNER



For years, we’ve been proud to partner with **Ferndale Market**, a family-owned turkey farm in Cannon Falls, Minnesota, that shares our values of quality, sustainability and integrity. Their free-range turkeys are raised without antibiotics or growth stimulants, and they rightly pride themselves on excellent animal care and husbandry. Together, we’ve created a farm-to-table connection you can trust.

Making an elaborate holiday meal is fun for a few but stressful for many others. Fortunately, our Deli Department offers fully cooked Thanksgiving meals in three sizes to make the most elaborate of the holiday dinners a cinch. Preorder online at kowalskis.com – and early, as meals often sell out quickly! Pick up at the store on Tuesday, November 25, or Wednesday, November 26. (We are closed on Thanksgiving Day.)

Christmas meals are also available from our Deli. Preorder online starting November 28 and pick them up at the store on Tuesday, December 23, or Wednesday, December 24. (We are closed on Christmas Day.)

NEW

MANHATTAN ROAST MEAL

This fully cooked New York strip roast from our partners at Creekstone Farms serves 6. It includes au jus, garlic mashed potatoes, green beans, a cranberry spinach salad and a Signature Salsa di Parmigiano Baguette.

**BERKSHIRE HAM MEAL**

This spiral-cut heritage-breed Berkshire ham comes with cheesy potatoes, green beans, a cranberry spinach salad and rolls.

GOOD TO KNOW

Holiday sides, such as those featured in our meals, are also available à la carte at kowalskis.com and in the Deli Department. They're perfect if you need just a little more with your meal or if you want to custom-build your own meal with an oven-ready turkey or one of the other great center-of-the-plate options from the Meat Department! (What meal wouldn't benefit from an extra pint of gravy or cranberry relish?!)

ONLY THE BEST

MAKE THE MEAT & SEAFOOD DEPARTMENT THE FIRST STOP ON YOUR MARKET CRAWL. YOU'LL WANT TO PLAN THE REST OF YOUR MENU AROUND THESE DELICIOUS CHOICES.



FRESH FREE-RANGE TURKEYS
NATURALLY RAISED AND ANTIBIOTIC FREE

FERNDALE MARKET TURKEYS – Cannon Falls, Minnesota

- Whole turkeys are available from 10-22 lbs.
- Bone-in, skin-on turkey breasts are available from 4-6 lbs.
- *Kowalski's Oven-Ready Turkey* is a fully dressed 15 lb. whole turkey from Ferndale Market. Prepared right in-store, it's the easiest way to roast your own bird! Preorder online and pick up at the store the Tuesday or Wednesday before Thanksgiving and Christmas. (We are closed on Thanksgiving and Christmas Day.)

LARRY SCHULTZ ORGANIC FARM TURKEYS – Owatonna, Minnesota

- Whole organic turkeys are available from 10-22 lbs.
- Bone-in, skin-on organic turkey breasts are available from 4-6 lbs.

BERKSHIRE SMOKED HAMS – Luverne, Minnesota

- Our Signature Minnesota Grown heritage-breed Duroc ham is available unsliced in 6 lb. halves and 12 lb. whole hams.

UNCURED SMOKED HAMS – Luverne, Minnesota

- These Signature Minnesota Grown hams are available spiral-cut or unsliced. Choose from 7 lb. halves or 14 lb. whole hams.



HAMS

NATURALLY RAISED AND ANTIBIOTIC FREE
Plan on about ½ lb. per person.

**FOODIE
FAVORITE**

28-DAY DRY-AGED BONE-IN RIB ROASTS

CREEKSTONE FARMS CERTIFIED HUMANE BEEF – ALL NATURAL AND ANTIBIOTIC FREE

USDA Prime, 3-12 lbs.



BEEF ROASTS

ALL NATURAL AND ANTIBIOTIC FREE

For bone-in selections, plan on buying 1 lb. per person.

For boneless cuts, ½ lb. per person is a good rule of thumb. Preordering is recommended to ensure availability.

RIB ROASTS:

CREEKSTONE FARMS CERTIFIED HUMANE BEEF

- USDA Prime Bone-In, 3-16 lbs.
- USDA Prime Boneless, 3-14 lbs. (wet-aged 40 days)
- USDA Choice Bone-In, 3-16 lbs.
- USDA Choice Boneless, 3-14 lbs. (wet-aged 40 days)

CERTIFIED AKAUSHI AMERICAN WAGYU KOBE-STYLE BEEF

- Bone-In, 3-16 lbs.
- Boneless, 3-14 lbs. (wet-aged 30 days)

TENDERLOIN ROASTS:

CREEKSTONE FARMS CERTIFIED HUMANE BEEF

- USDA Prime, 3-5 lbs.
- USDA Choice, 3-5 lbs.

DON'T SEE WHAT YOU'RE LOOKING FOR? ASK US! WE CAN SOURCE SPECIAL REQUESTS FOR MOST MEAT AND SEAFOOD ITEMS WITH JUST A FEW DAYS' NOTICE.

FETA AND SPINACH STUFFED SALMON PINWHEELS

This customer favorite makes for a beautiful presentation at the table. Our exclusive recipe is made in-store with Skuna Bay salmon and a Signature blend of fresh spinach and tangy, salty feta.



CRAB STUFFED SALMON

This Signature item is handmade in-store with our extraordinary Skuna Bay salmon and premium lump crabmeat. It's expertly seasoned with Watkins Organic Lemon Pepper Blend and includes roasted garlic and herb compound butter for finishing.



LOBSTER & CRAB

- Wild-Caught Jumbo King Crab
- Wild-Caught Jumbo Snow Crab
- Wild-Caught Snow Crab Cocktail Claws, 14-16 per lb.
- Wild-Caught Canadian Cold-Water Lobster Tails, 6-20 oz.
- Wild-Caught Canadian Live Lobster, 1 ¼ to 1 ½ lbs. each

APPstore

Whet your holiday appetite with a variety of hot, cold and ready-to-enjoy appetizers before, or even as, the main attraction.



SUSTAINABLY SOURCED ULTRA SHRIMP

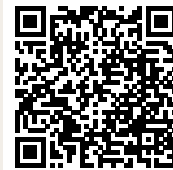
Available frozen and in the Fresh Seafood Service Case, our peeled and deveined all natural Ultra Shrimp comes cooked or raw in a variety of sizes – and you won't find it anywhere else in the Twin Cities! Its firm texture and clean, mildly sweet flavor make it a not-so-well-kept secret with the best entertainers in town.

Also look for fully cooked, ready-to-serve shrimp seasoned with garlic herb, Cajun or lemon pepper seasonings.



OYSTERS

Fresh selections from Island Creek Oysters are harvested and flown in daily from Duxbury, Massachusetts. Enjoy a variety of species raw or baked, or try them in our recipe for *Stuffed Oysters*, found here:



VEGGIE TRAYS

The Produce Department offers fresh crudités and vegetable trays in the Prepared Produce Section. Try them with our Signature Spinach, Buffalo and Onion Plant-Based Dips, also available in the Produce Department. These exclusive recipes are made in small batches with fresh, clean ingredients.

FOODIE FAVORITES



Try our Signature Fresh Seafood Sauces! These all natural sauces are made locally from our own exclusive recipes. Find **Rémoulade Sauce**, **Lemon Caper Dill Sauce** and **Cocktail Sauce** in the Seafood Department.



OLIVES

Keep the ease in your apps at the Olive Bar, where you'll find top-quality olives, tapenades and other party-perfect mixes.



HEAT & EAT PARTY FAVES

The Meat & Seafood Department offers some of the best options in hot appetizers, made fresh by hand in-store:

- Jalapeño Poppers
- Stuffed Mushrooms
- 100% Real Crabmeat Crab Cakes

Don't miss *Bacon-Wrapped Scallop Skewers*, *Smoked Salmon*, *Smoked Salmon Spread* and *Smoked Salmon Jalapeño Popper Spread*, all found in the Meat & Seafood Department.

Hit the Grab & Go Case in the Deli Department for:

- Deviled Eggs • Hye Rollers
- Chicken Wings • Meatballs

... plus a huge selection of Signature Dips and Spreads, including the OG favorite, Salsa di Parmigiano!



For some people, the center of the plate is reserved for the sides. For these foodies, we have the best options in the Twin Cities!

DRESSING

Available in the Deli Department, these flavorful Signature recipes are ready to heat and eat:

- Sage & Onion Dressing
- Sausage & Herb Dressing (available only for Thanksgiving)
- Wild Rice & Mushroom Dressing (available only for Thanksgiving)

READY-TO-ROAST VEGETABLES

Look for these convenient, easy-to-cook prepared veggies and veggie combos in the Produce Department, made fresh daily from the best-quality produce in town:

- Butternut Squash Bowl • Brussels Sprouts Bowl • Rainbow Carrots
- Brussels Sprouts with Peppers • Sweet Potato Fries
- Green Bean Fries • Asparagus with Lemon Pepper
- Roasting Vegetables with Herbs (*shown*)
This customer favorite contains Brussels sprouts, parsnips, butternut squash, carrots and cauliflower, plus fresh rosemary, sage and thyme. Just toss everything together with the seasoned oil included in the package and roast on a parchment-lined baking sheet.

SALAD BOWLS

Our exclusive chef-crafted salad recipes are made daily with the freshest veggies and fruits available, and the combinations can't be beat. Find them in the Produce Department:

- Crunchy Romaine Apple Salad (*shown with our Signature Fresh Creamy Poppy Seed Dressing from the Produce Department*)
- Crispy Brussels Sprouts Salad • Sicilian-Style Chopped Salad
- Cranberry Walnut Spinach Salad • Super Kale Salad
- Garden Salad • Wedge Salad

POTATOES

The Deli Department carries a potato for everyone, and all can be heated in mere minutes:

- Mashed Potatoes • Garlic Mashed Potatoes
- Roasted Rosemary Potatoes
- Mashed Sweet Potatoes
- Maple Roasted Sweet Potatoes (available for Thanksgiving only)
- Garlic Parmesan Potatoes



best OF THE SEASON

Whether you're looking to get the party started or simply need a thoughtful gift for the wine lover in your life, our Best of the Season wine selection is a great choice. Masterfully curated by Wine Director Brian Mallie, these six bottles include hidden gems, new varietals and up-and-coming regions – all the wines you never knew you'd love. This seasonal six-pack makes it a cinch to always have the right bottle on hand. Holiday entertaining and gifting has never been easier – or a better value. Buy all six to enjoy substantial savings off per-bottle prices!

This collection features two vintages of special distinction:

Willamette Valley Vineyards Whole Cluster Pinot Noir is the perfect combination of crowd-pleasing approachability and pitch-perfect Oregon Pinot Noir flavors.

A lovely fruit-driven wine with savory undertones and a pleasing palate, it shines ruby red in the glass with aromas of dried dark cherries, cinnamon and cranberry. The food pairing possibilities it offers are limitless.

Henri Perrusset Mâcon-Villages Chardonnay is made in the southernmost part of Burgundy, where the vineyards are blessed with just the slightest hint of the Mediterranean's balmy influence. This creates a wine with generous texture, full of ripe orchard fruit and citrus flavors. Balanced by a mouthwatering minerality, this Chardonnay is a true French classic.

Find our Best of the Season wine selection at our six Kowalski's Wine & Spirits locations. Selection and availability of products vary by market.

SELECTION

FIND OUR
BEST WEEKLY
FEATURES
HERE!



NEW!



Katie's

KATIE'S PIZZAS AND PASTA BAKES

This foodie-favorite line of artisan-quality frozen pizza and pasta entrées is crafted from scratch with premium ingredients and inspired by authentic Italian recipes. These chef-driven meals deliver restaurant-level flavor with the convenience of a quick, easy dinner from your own kitchen.

TOO easy

Add a dash of festive flavor and a pinch of holiday fun with these new and seasonal selections from the Grocery, Dairy and Frozen Departments.

FREDDY'S HOMEMADE POTATO LEFSE

SINCE 1946 • FARGO, ND
Straight from their bakery in West Fargo, North Dakota, Freddy's Lefse is a handmade, hand-rolled staple for both Scandinavians and Scandi-lovers alike. Often enjoyed around the holidays, it's typically served warm with butter, sugar and cinnamon or used as a wrap for savory or sweet fillings. Find it in the Dairy Department.

SEASONAL



HIDDEN GEM



KOWALSKI'S ENGLISH-STYLE HORSERADISH

This sharp, traditional horseradish delivers bold, clean heat with a smooth, freshly grated texture that speaks to its exceptional quality. Perfect for roasts, prime rib, or stirred into sauces and spreads, it adds a zesty kick that enlivens traditional holiday fare.

SEASONAL

RUNAMOK SPARKLE SYRUP

From the makers of barrel-aged and infused artisanal syrups, Runamok's limited-edition Sparkle Syrup adds a magical shimmer to your holiday table with edible glitter in pure Vermont maple syrup. Drizzle it over pancakes, into cocktails or on top of desserts for a touch of whimsy and wonder that's as delicious as it is dazzling.



STONEWALL KITCHEN HOLIDAY GIFT SETS

Stonewall Kitchen's curated selection of gourmet treats elevates any festive occasion. Crafted with care and beautifully packaged in seasonal designs, these holiday gift sets include many of Stonewall's most popular and iconic products, making them perfect for merry holiday breakfasts or cozy gatherings. Each set combines the quality ingredients and thoughtful presentation that Stonewall is known for, ensuring a memorable experience for all food lovers.

WAY BETTER SNACKS

LOCAL



Minnesota-based Way Better Snacks was founded on the belief that simple, sprouted ingredients can make everyday snacks both healthier and more delicious. Made with Non-GMO Project Verified whole grains and nutrient-rich seeds, their chips are a wholesome, crunchy option that's perfect for fall gatherings, lunch boxes or cozy fireside snacking.

FOODIE FAVORITE

FROSTY'S
FAVORITE
MOCKTAIL

making MOCKTAILS merry

There are an ever-growing number of great cocktail mixer brands to make seasonal sipping effortless and enjoyable for cocktail fans, but they're equally amazing for mixing mocktails, too. With a few holiday hacks, you can ensure these zero-proof beverages are every bit as flavorful, complex and visually appealing as their fully loaded counterparts. The key to a great mocktail is a focus on fresh ingredients, layered flavors, invigorating textures and an elevated presentation.

PRESENTATION

The right glassware can make a huge difference. Choose attractive, **well-shaped glasses** that suit the style of your mocktail. Dip the rim of the glass in sugar, salt or spices (or a mixture like **citrus zest with sugar**) to complement the base flavors and add an extra layer of taste and visual appeal.

INGREDIENTS

Fresh juices (such as lemon, lime, orange, grapefruit or **pomegranate**), seasonal berries, tropical fruits, and even vegetables like cucumber or spicy peppers bring vibrant flavor to the mix. Introduce fresh **mint**, basil, rosemary, thyme or lavender for aromatic depth and complexity. These herbs can elevate a simple mocktail to a sophisticated drink. Flavored syrups and grenadine can add interest to your drink, too.

TEXTURE

Club soda, **tonic water**, sparkling water or ginger beer can add a delightful effervescence to your mocktail. **Crushed ice** creates a frosty, visually appealing texture and provides a refreshing feel as it melts.

FINISHING FLAVORS

A dash of **nonalcoholic bitters** (like Angostura or herbal bitters) can add complexity and mimic the depth of flavor found in traditional cocktails.

FINAL FLOURISHES

Garnishes are crucial! Use a variety of fresh ingredients like citrus slices, **herb sprigs**, edible flowers or fruit skewers to add color, aroma and eye-catching appeal. Consider cucumber ribbons, **dehydrated fruit slices**, spiced sugar rims, or even freezing fruit and herbs into ice cubes. Don't forget a fun straw!

NEW TRADITIONS

From Friendsgiving to Friendsmas, today's holiday meals look different than they used to. Whether it's who's at the table or what's on the menu, it can be fun to change things up. This year, invite someone new to the party and consider serving something a little out of the ordinary for dinner. These Kowalski

family favorites and foodie-forward recipes are easy, homestyle choices that just might become the new standard for seasonal soirées. Add a salad, a loaf of artisan bread, a bottle (or two?) of wine and your favorite bakery dessert (turn directly to page 20!), and a new tradition could be just as easy as that!



NEW!
SAVORY
HOLIDAY PIE

Our newest Signature holiday recipe is destined to become the next holiday classic. This comforting, golden-crustured savory pie is filled with all the flavors of a homestyle holiday feast. Tender rotisserie turkey in poultry gravy is layered with creamy mashed potatoes, green beans and our own Sage & Onion Dressing, then finished with a touch of tangy cranberry relish. It's a refined take on a favorite holiday meal. Find it in the Heat & Eat Section of the Deli Grab & Go Case.

LASAGNA

Our exclusive recipe for **Sausage & Beef Lasagna** is a staple for many families and friends wanting to serve something other than turkey or ham at their holiday gatherings. For many others, it's an anticipated Christmas Eve tradition. Pick up a family-size lasagna in the Heat & Eat Section of the Deli Grab & Go Case (serves 4-6), or preorder a party-size pan at kowalskis.com (serves 8).

Our **Roasted Vegetable Lasagna** is available in a party-size pan only (serves 8).



SWEDISH MEATBALLS

A nostalgic classic for many in the Bold North, this Scandi favorite is available throughout the season in the Heat & Eat Section of the Deli Grab & Go Case. Need A LOT? Call a few days ahead, and we'll have them ready and waiting for you in-store.



Fill a basket, tray or serving platter with an assortment of buttery mini pastries, mini muffins, slices of scratch-made batter bread and Kowalski's Rolled Oat Cookies from the Bakery Department. Tuck in a jar of Kowalski's Signature Black Raspberry Jam or Christmas Jam and fresh fruit. Go all out by adding a jar of sweet, creamy Velvet Bees Honey Butter, cubes of your favorite local Cheddar and wedges of Kowalski's Signature Brie from the Specialty Cheese Department. Add coffee, tea and a little light conversation, and you've got yourself a good morning get-together!



Good Morning glories

Entertaining overnight guests or hosting a breakfast or brunch buffet this season? Give your holiday mornings a relaxed, come-as-you-are vibe with a fresh spread composed of the most delicious pastries and breakfast besties from the Bakery Department and beyond.



Make things super easy when you order our **Good Morning Grazing Board** (shown above) or **Breakfast Bread Tray** (shown at left) from our Catering Department. Many more attractive board and tray options are available online!

Visit kowalskis.com
or scan here to order:





Nothing could be sweeter than a freshly baked breakfast assortment straight from your own oven! Our **Bake at Home** collection offers ready-to-bake breakfast favorites like croissants, chocolate croissants, muffins and scones, plus caramel, cinnamon and pecan rolls. Most products bake straight from frozen or require no more than an overnight rest on your kitchen counter. Simply pop them in a preheated oven on Christmas morning, and your guests will awaken to the warm aroma of a professional bakery right in your home! Find them in the Bake at Home Freezer Case.



Don't forget the fresh-cut fruits and **Kowalski's Signature Freshly Squeezed Orange Juice** from the Produce Department!



Add a punch of protein and a bit of savory to the menu with a baked quiche from the Deli Department. Featuring lots of fresh veggies, plenty of eggs and real cheese, these eggy delights are a favorite for breakfast, brunch, business meetings and beyond! We offer eight flavors throughout the year, including Ham & Cheese, Denver, Feta Spinach and Veggie (*shown*).



for cheese lovers

BY CHEESE LOVERS

Enjoy our **Cheesemongers' Picks of the Season Pack** and save an average of \$7* off the regular price of these entertaining choices. The selection includes a total of approximately 1 ½ lbs. of four stellar cheeses plus sweet and spicy raspberry preserves, Piri Piri cocktail mix, sea salt crackers and a specially selected seasonal chocolate bar. Pick up a ready-to-go tote right at the Specialty Cheese Counter on your way to a party or even gift one to your favorite cheese lover.

This carefully curated assortment includes Dueto cow and sheep's milk cheese, locally made Little Lucy Brie, crowd fave Sartori Merlot BellaVitano and tangy, mild aged Snøfrisk.

Also look for our seasonal cheese flights at the Specialty Cheese Counter. These festive trays include everything you need to get a party started, and they come in two sizes: one serves 4-6 people, and the other is sized for a group of 6-8. Each tray includes the following:

Kowalski's Signature Brie
Castello Aged Havarti
Hook's Sheep Milk Gouda
Sartori Merlot BellaVitano
Saint Agur Blue
(only included in the larger flight)

Janet's Finest Mixed Berry Jalapeño Compote
Bare Honey Minnesota Amber Honey
Kowalski's Dark Chocolate Espresso & Cocoa Nibs Bar
Toasted, salted pistachios and fresh pomegranate arils

SNØFRISK AGED GOAT CHEESE

Produced in Ørsta, Norway, this aged goat's milk cheese features a smooth, dense paste and a mild flavor with notes of cream and a kiss of butterscotch. Amazing on its own, it also shines in fondue and makes an excellent substitute for Raclette.



POTATO

- Soft, moist and slightly sweet
- Try it with roasted turkey and chicken



BUTTERFLAKE

- Flaky, rich and buttery
- Great with beef roasts



WHEAT SOURDOUGH

- Nutty and complex with a hearty texture
- Super for sopping up gravy and stews



SESAME SEMOLINA

- Rich, roasty flavor and a dense yet tender interior
- Lovely with salads and charcuterie



FRENCH ROLL

- Soft inside with a crisp crust and mildly sweet, nutty flavor
- Serve with soups and specialty cheeses



CIABATTA

- Airy, chewy and slightly tangy with a crusty exterior
- Great with saucy dishes like pastas



ROLL WITH IT

No holiday meal is complete without a dinner roll! In addition to classics like white and wheat, we offer a stunning assortment of artisan rolls for every meal and occasion. Stop by the Bakery Department to find the right roll for your holiday menu.

LOVELY LOAVES



When a roll won't do, try a slice! Our Artisan Bread line features unique and exclusive Signature recipes, hand-mixed and hand-shaped by our in-house team of expert bread artists. We bake them daily in our exceptional, advanced Italian bread oven to ensure the best texture and color inside and out. They're fresh and flavorful with the perfect ratio of crumb to crust, guaranteed! Try one or more of these great varieties:

- Cinnamon Raisin Bread
- Cranberry Wild Rice Bread
- Steakhouse Table Bread
- Bella Bread
- Focaccia
- Challah
- Parmesan Herb Bread
- Italian Country Bread
- Sourdough Bread
- Multigrain Bread
- Baguettes

JUST *desserts*

You deserve a little something sweet this season! Whether you need a post-shopping pick-me-up or party-ready pastries, the Bakery Department will put plenty of happy into your holidays with these new and seasonal baked goodies.

NEW! SIGNATURE ALMOND CAKE

This aromatic scratch-made cake features a sweet almond soaking syrup and a rich, decadent almond buttercream. The tender, fluffy cake layers are sandwiched with a light-as-air almond Bavarian cream filling, while the outside is finished with delicate sliced almonds – an inviting hint to the flavors inside.

NEW



NEW

NEW! TIRAMISU CAKE

Handmade locally by baker Mary Pat Ingwell of Desserts by Alighieri, this sliceable stunner of a cake is a party-ready form of her customer-favorite tiramisu. It's classically made by layering light, airy sponge cake with smooth, creamy sweetened mascarpone and infusing it with the requisite coffee, liqueur and chocolate nuances. Available in the Cake Case.

COOKIE BASKETS & TRAYS

You can't miss with these baskets filled with three of our most popular holiday cookies: **Spritz**, **Thumbprints** and **Russian Teacakes**. They're great for gifting! Our larger cookie trays feature more of the same cookies and are a go-to for parties.





HOLIDAY TREAT TRAY

A wide assortment of sweet nibbles, from candy popcorn and dipped chocolate sandwich cookies to indulgent toffee, malt balls, cocoa almonds, and chocolate-covered grahams and pretzels. It's perfect for gifting at the office!



NEW! PUMPKIN CREAM CHEESE CAKE ROLL

Our new exclusive recipe is a sweet, moist pumpkin cake rolled around a super light and fluffy whipped cream cheese filling. This seasonal swirled cake joins our growing lineup of Signature Swiss Cake Rolls, which includes Boston Cream, Lemon Meringue and the OG chocolaty classic, Oh-Ohs. Each roll serves 3-4 and is available daily in the Pastry Case. Family-size rolls that feed 12-16 are perfect for parties and can be preordered with just a few days' notice (inquire in the Bakery Department).



NEW



MINI PIES

Among the multitude of mini desserts available in the Pastry Case are our Signature Mini Pies. Every element of these tiny treats is handmade from scratch. A substantial sharing size makes them an ideal dessert partner for our Deli's popular Turkey Dinner for 2! Look for seasonal **Chocolate Bourbon Pecan Tarts** and **Brown Sugar Pumpkin Pies** as well as year-round favorites like Banana Cream, Chocolate Cream, Coconut Cream and Swedish Almond in the Pastry Case (select stores carry Mini Pies in the Cake Case).

SEASONAL



HOLIDAY BRITTLE & BARK BASKET

This nutty candy assortment includes almond bark and chocolate almond bark along with locally made peanut brittle. It's a gift any host(ess) will enjoy.



Our vintage Christmas theme brings the holidays back to the 1950s. Sentimental styles and colors mingle with modern accents, artfully mixing current trends with nostalgic feelings. This charming motif features soft pastel colors inspired by classic '50s holiday designs. Mint greens, blush pinks, baby blues, buttery yellows and retro imagery present a cheerful holiday look that plays well with modern neutral décor.

Chosen for its tranquility, this serene theme features classic nativity elements and elegant blue accents. The soft shades evoke peace and winter calm, while the Christmas Nativity scenes reflect the deeper meaning of the season.

This heartwarming Christmas display blends the beauty of red cardinals with the playful joy of snowmen. Nestled among snowy pines and glistening accents, the vivid red of the cardinals pops against a wintry backdrop, symbolizing hope and cheer. Smiling snowmen add a whimsical touch, creating a welcoming, somewhat sentimental scene full of seasonal spirit.

Everyone's favorite Christmas look pairs rich greens and festive reds, capturing the timeless delight and warmth of the holidays while evoking memories of cozy firesides, joyful gatherings and the magic of a storybook holiday. This collection adds effortless wintery warmth to your home with lush garlands, velvet ribbons, poinsettias, twinkling lights and timeless ornaments. Celebrate the season with this classic Christmas palette of deep evergreen and vibrant crimson – heartfelt symbols of tradition, togetherness and festive cheer.

EASY APPS

for a cheerful, healthful holiday



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The best get-togethers are the ones you get to join. Once guests arrive, no one likes being anchored to the kitchen prepping platters of food for others. Be at the party with these delicious, easy-to-fix appetizers that come together in minutes. You'll be serving up extra goodness because they're healthful bites, too. Your guests will be grateful, as the holidays often disrupt our otherwise yearlong wellness intentions, and you'll treat yourself to good health and a good time – a surefire recipe for a festive season.



NUTS

Keep it simple with a handful of locally made Patti's Nuts from the Grocery Department or Valencia almonds and/or candied walnuts from the Specialty Cheese Department.

HEALTHY BONUS: HEALTHY FATS, ANTIOXIDANTS, VITAMIN E, SELENIUM, MAGNESIUM AND FIBER.



BAKED BRIE

In a preheated 350° oven, warm a 7 oz. wheel of cheese for 5-7 min. Spoon warm caramelized onion or fig jam on top. Serve with sliced apples, pears and whole-grain crackers offering at least 2 grams of fiber per serving.

HEALTHY BONUS: CALCIUM, VITAMIN B12 AND FIBER.



FILLED APRICOTS

Top dried apricot halves with crumbled blue cheese and chopped pistachios. Drizzle with one of our many local honey options.

HEALTHY BONUS: ANTIOXIDANT-ACTING VITAMIN A AND BONE-BUILDING POTASSIUM.



HUMMUS & VEGGIES

Choose from our robust selection of hummus, served with a rainbow of sliced bell peppers and other veggies. Dazzle your guests by topping the hummus with spicy roasted chickpeas, smoked paprika, freshly chopped herbs and a drizzle of extra virgin olive oil.

HEALTHY BONUS: FIBER, VITAMIN C AND SCORES OF PHYTONUTRIENTS.



COCKTAIL SHRIMP

We love fully cooked garlic-herb grilled shrimp from the Seafood Department with warm romesco sauce from the Specialty Cheese Department.

HEALTHY BONUS: ANTIOXIDANT ACTION FROM ASTAXANTHIN, A CAROTENE THAT GIVES COOKED SHRIMP ITS RED COLOR.



SMOKED SALMON

Smear a layer of spreadable cheese (such as Boursin) inside endive leaves; top with peppered smoked salmon. Garnish with fresh snipped dill or chives.

HEALTHY BONUS: OMEGA-3 FATS, WHICH HELP CALM INFLAMMATION AND BENEFIT YOUR HEART, BRAIN AND JOINTS.



CHIPS & SALSA

Serve cranberry or pomegranate salsa from the Prepared Produce Section with locally made Whole Grain Milling Co. Tortilla Chips.

HEALTHY BONUS: FIBER FROM BOTH THE CHIPS AND THE SALSA, PLUS VITAMIN C FROM THE SALSA TO SUPPORT THE IMMUNE SYSTEM.



CHEESE & CRACKERS

Sprinkle plain or herbed goat cheese with assorted dried fruits, roasted salted pepitas and a drizzle of local honey. Serve with whole-grain crackers.

HEALTHY BONUS: FIBER, IRON, POTASSIUM, ZINC, AND VITAMINS A AND C.



seasonal supper

Elevate your everyday fall dining experience with a **Stuffed Roasting Chicken** from the Meat Department, expertly prepared in-store and ready for the oven. This no-fuss, all-flavor centerpiece is generously filled with our Signature stuffing recipe to effortlessly and elegantly bring the rich, comforting flavors of late autumn to your table. Whether you're making a cozy Sunday dinner for your family or entertaining guests, this all-in-one dish takes the stress out of meal prep while delivering a beautiful, golden-brown presentation that's sure to impress.

Perfectly seasoned and packed with warmth and tradition, a stuffed chicken fills your kitchen with the nostalgic aromas of the season and a taste straight from Grandma's table. Skip the chopping, stuffing and fussing – just pop it in the oven and serve a meal that's both easy and unforgettable.

Instructions on the package make this meal incredibly foolproof. Just bake it in a preheated 325° oven until the interior reaches 165°, as measured with a meat thermometer (about 25 min. per lb.).



Selection and availability of products vary by market.

KOWALSKI COMPANIES IDENTITY STATEMENT: Kowalski Companies is a civic business. All stakeholders are obligated to organize, educate and set policy according to democratic principles and standards. We do this in partnership with other demonstrations of the Midwest Active Citizenship Initiative to renew and sustain democracy and to create a world that is abundant and just.

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