Compliments of Kowalski's

July – August 2026
THE JOY OF GOOD FOOD

KOWALSKI'S AT HOME

the OUTDOOR Issue

Smoked Brisket (page 7)

cool red wines for summer

BEST SIDES TO SERVE WITH RIBS

GRILLING VEGETABLES

thoughts from the KOWALSKIS

Why does eating and cooking outdoors feel so much better than being stuck inside? Is it the fresh air that makes us feel good or the natural light that makes us *look* good? Experts suggest that outdoor cooking is an all-around restorative, multisensory experience. We think it's just plain fun!

Foodie friends Rachael Perron and Belinda Jensen know exactly how to make the most of Minnesota's short-but-sweet summer grilling season. On pages 3 and 5, our Culinary & Branding Director and Brand Ambassador, respectively, share a couple of their favorite grilling recipes, including Rachael's *Grilled Chicken Wings* and Bel's *Grilled Chicken Satays with Peanut Sauce*.

Elsewhere in this issue, we explore all the things you never knew you could grill. Cake? Why not! Cheese? Absolutely. Cabbage, radishes and avocados? You bet. Turn to page 14 for a list of other unique produce picks for the grill. And don't miss the related column on page 15 – Nutritionist and Registered Dietitian Sue Moores, M.S., R.D., is in on the fun, too! Her article on getting the most from your grilled produce appears right inside the back cover.

Of course, no grilling roundup would be complete without meat. We're sharing our first-ever recipes for porketta and brisket on pages 6 and 7. These cuts take a bit longer on the grill than burgers or chicken breasts, but the results are absolutely worth the wait. Short on time? Try fully cooked ribs from our very own private Smokehouse. You'll find them featured on page 10 alongside a recipe for grilling pork ribs from scratch.

You can save even more prep time by stopping at the Deli for your side dishes. On page 12, we highlight the best seasonal options and explain why each pairs so perfectly with barbeque. Pages 8 and 9 feature even more market standouts to help make your outdoor meals truly memorable.

And yes, we've included a few ideas for what to drink with those al fresco suppers, too! On page 4, Wine & Spirits Director Brian Mallie shares a few on-trend picks for lightly chilled red wines, an ideal match for grilled and smoked meats. On the back cover, you'll find a summery beverage that also feels like dessert. Start with either of our new Signature Sorbets, add our Freshly Squeezed Lemonade or new Honey-Sweetened Lemonade, then top it off with a splash of bubbly. We recommend any of our new Canned Sparkling Water flavors, chilled and ready to enjoy in the Single Beverage Cases at all 11 of our markets.

See you in the stores!
Kris Kowalski Christiansen and Mary Anne Kowalski

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a game of chicken

When it comes to chicken, I do not play around. If you ask either of my adult kids what the best thing I make is, they both say chicken. Not a specific kind of chicken, just *chicken*.

I'm not sure if chicken is simply the best thing I make or if I just make better chicken than anyone else they know. Either way, the secret is the chicken itself. Even before I worked here, I always bought my chicken at Kowalski's. Years ago, when my daughter lived in Milwaukee, she called me literally crying because none of the grocery stores there had "good chicken." She told me I had "ruined her life" because no other chicken would ever be as good as the chicken she grew up with.

The other reason I make the best chicken is that I have never, ever, *ever* cooked a piece of chicken without properly preparing it first. The idea of putting a piece of chicken in a pan, on a grill or in the oven just straight out of the package is terrifying to me. Whether we're talking boneless skinless breasts, bone-in skin-on parts or a whole chicken, I almost always marinate or brine my chicken first. Even 10 minutes makes a huge difference. After that, I season generously – no bland chicken for me! Finally, if we're talking boneless chicken, the other trick I swear by is pounding it out until it's evenly thick, usually about the thickness of my index finger. This ensures quick, even cooking and, most importantly, prevents *over*cooking.

Warmly, Rachael

FIND SIX RECIPES THAT SHOWCASE MY BEST CHICKEN TECHNIQUES HERE:

Selection and availability of products and ingredients vary by market.

keep your COOL

Think red wines aren't good choices for summer fare? You've heard of sangría, right? A lightly chilled red with juicy, fruit-forward flavors is often the perfect partner to barbeque and other al fresco meals. The best chillable reds for summer tend to have low tannins, high acidity and vibrant fruit flavors. These characteristics allow the wine to remain refreshing and balanced when served at cooler temperatures, whereas heavy, tannic wines can become bitter or astringent when cold. Pinot Noir, Gamay (such as Beaujolais), Grenache and Lambrusco are all excellent options for sipping lightly chilled.

KOWALSKI'S wine & spirits EST. 1983

Visit Kowalski's Wine & Spirits at these six Kowalski's locations: Shoreview, Excelsior, Oak Park Heights, Woodbury, Uptown and Grand Avenue.

CHARACTERISTICS TO LOOK FOR:

- **Low tannins:** Tannins are the compounds that create a drying sensation in your mouth. Chilling amplifies this sensation, making high-tannin reds like Cabernet Sauvignon taste harsh.
- **Bright acidity:** Higher acidity provides a *backbone*, keeping reds lively and crisp even when chilled.
- **Lower alcohol:** Less alcohol generally correlates with a lighter body, which is ideal for chilling.
- **Minimal or no oak:** Wines aged in stainless steel, concrete or clay rather than oak barrels tend to retain more fresh fruit flavors.
- **Youthfulness:** Young, fresh reds from the current vintage are typically better for chilling than older, aged bottles.

GOOD QUESTION

What's the best serving temperature for chilled red wine?

Aim for **50-55°** – cold but not freezing – to hit the chilled red "sweet spot." Place the bottle in the fridge for **30-45 min.** or, for faster results, in an ice bucket for **10-15 min.** Smaller pours also help prevent chilled wine from warming up too quickly in the summer heat.

Selection and availability of products vary by market.

BEL'S GRILLED CHICKEN SATAYS WITH PEANUT SAUCE

TASTY TIPS

- Serve satays in butter lettuce leaves or on warm naan for a fun, build-your-own meal.
- Save time by substituting Kowalski's Freshly Squeezed Lime Juice for the 2 limes called for in this recipe. Find it in the Produce Juice Case.

DID YOU KNOW?

While popular throughout Southeast Asia, particularly Malaysia and Thailand, skewers like these are believed to have originated in Java, Indonesia, as a local adaptation of Indian *kebabs*.

Selection and availability of products and ingredients vary by market.

crowd work

Whenever I have a big group coming over in the summer, this is one of my go-to recipes and one I hope you'll try. It's a true crowd-pleaser for both adults and kids, and I've made it time and time again for family gatherings. The best part? Almost everything can be prepped ahead of time, so when guests arrive, all that's left to do is pop it on the grill. Easy, breezy – just how we like it!

I'm a big believer in having everything ready to go so you can be a *present* host, enjoying your friends and family instead of juggling a recipe and missing the conversation. Someone once told me, "If the host is calm and enjoying themselves, the guests will be too," and it's so true! If you're feeling frazzled or preoccupied, guests tend to jump in to help rather than settle in and enjoy. I've been on both sides of that scenario, and as I've gotten older, I've really leaned into being a calm, organized host so I can soak up every minute with the people I love. Remember: "present over perfect" is always the motto!

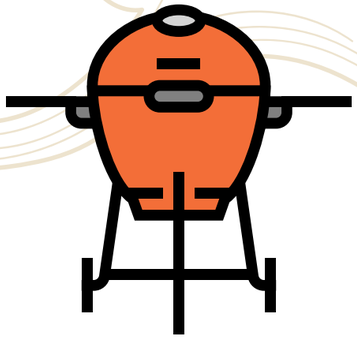
I learned a lot about hosting from my mom, who is still the ultimate "hostess with the mostest" at nearly 87! She was happy in the kitchen, knowing that everyone was having a great time with her amazing spread – and they absolutely were. Me? I tend to be right in the middle of the party, hoping all my pre-planning pays off – and with this recipe, it always does. It's a sure winner!

These chicken satays are super simple and pack tons of flavor. And let's be honest, what's more fun than food on a stick? (Plus, fewer utensils means less cleanup – not as many dishes to wash!) The sweet-and-savory combo is irresistible, and if you've got guests who like a little heat, you can add a splash of hot sauce to the marinade for an extra kick. I also love how versatile this recipe is. You can serve the satays with lettuce wraps or naan, letting everyone build their own meal. Personally, I'm all about that peanut sauce. I could practically drink it, it's that good! Served alongside a simple slaw or an Asian-style salad, it's a fresh, flavorful spread perfect for any crowd, rain or shine.

Best, Belinda

get OUT!

Outdoor cooking is everything in a Minnesota summer! Enthusiasts fire up their grills and smokers early and often, hoping to sneak a little more fresh air and sunshine into each day. And nothing beats supper in the backyard or on the patio, deck or balcony. Kowalski's has the best cuts (including competition-style meats), tools, equipment and seasonings – everything you need to win awards from a culinary contest or simply win accolades from your neighbors, family and friends.



GRADUATE FROM GRILLING: *start smoking*

Flavor fanatics love smoked foods. From almonds and Gouda to bacon, ham and salmon, delicious smoked products can be found all over the market. But you can also smoke foods at home, even if you don't own a smoker. While smoking is most common – and most effective – for slow-cooked foods like ribs, chicken, brisket and pork shoulder, you can smoke just about anything, including burgers and steaks. Here's a beginner's guide to smoking with a standard backyard gas or charcoal grill.

smoking BASICS:

1. Choose your chips. Apple and cherry woods are medium-flavored and great for pork and chicken. Strongly flavored woods like hickory and oak are better with more intensely flavored meats. Mesquite is an extremely pungent wood and should be used with the most flavor-filled foods, such as game.
2. Soak wood chips in water or a flavored liquid (such as apple juice or wine) for at least 1 hr. Be sure to soak enough wood for the entire cooking process, as chips will need to be replaced every 45 min. or so.
3. Charcoal grillers can place soaked wood chips directly on the coals or put the drained chips in a smoker box or homemade foil packet, like gas grillers do. You can also use a disposable foil baking pan covered tightly with foil. Be sure to poke a few small holes in the top of the packet or pan so some smoke can slowly escape.
4. If you're using a charcoal grill, pile hot coals on one side and food on the other. If you're using a gas grill, turn off one side of the grill after preheating and place your food on the unlit side. It's a good idea to place a drip pan filled with a bit of reserved soaking liquid under your food to prevent flare-ups. (You want smoke, not fire.)
5. Use a thermometer to ensure a constant *low* temperature throughout the cooking process (no lower than 200° and no higher than 250°). Don't open the grill more often than necessary to replace your wood or charcoal, as this will quickly lower the temperature inside the smoker.

CREEKSTONE FARMS Premium Quality

You can find North America's Best Steak right here in the Twin Cities, and it's only available at Kowalski's. Our Certified Humane beef partner, Creekstone Farms, has won top honors at the World Steak Challenge – twice!

World Steak Challenge 2023

World Steak Challenge 2024

PITMASTERS' PICKS:

All our **Naturally Raised Heritage Duroc Pork** comes from Premium Minnesota Pork and is raised locally on family farms. The Duroc breed's genetics ensure consistent flavor and tenderness every time. In addition to competition-ready St. Louis-style spareribs, we also offer pork loin baby back ribs, whole pork shoulder and pork belly.

Kowalski's Certified Humane Choice and Prime Beef is naturally raised by Creekstone Farms. Our selections include the best, most beloved cuts for smoking. You'll find beef brisket and tri-tip, along with chuck shoulder for making pulled BBQ beef and burnt ends.

SMOKED BRISKET

Selection and availability of products and ingredients vary by market.

FIRE UP the flavor

Up your grilling game with picks from the Grocery, Dairy and Frozen Departments. From fun toppings and condiments for your burgers and steaks to sweet frozen treats for closing out a good barbeque, we have tons of local, new and trending products you'll love. Visit kowalskis.com for an extended list of products we recommend right now!

NEW!

CAPLANSKY'S DELI MUSTARD

All natural, gluten-free and non-GMO mustards from Caplansky's Delicatessen are mustard lovers' condiments of choice. Hot dogs practically beg for their *Ballpark* deli mustard, and *Spicy* is made with a touch of jalapeño for a kick that builds but doesn't burn. Find them in the Condiments Aisle.

NEW!

GRAZA MAYO AND GARLIC AIOLI

From the makers of Graza Extra Virgin Olive Oil come Graza Mayo and Graza Garlic Aioli, both made with Graza EVOO and cage-free eggs. Try them on burgers and other summer sandwiches. Find them in the Condiments Aisle.

TRENDING

THAAN CHARCOAL AND FATWOOD FIRE STARTERS

Meet the future of charcoal. Thaan charcoal is sustainably sourced, burns for hours with almost no smoke, maintains consistent heat and offers a compellingly sweet, gentle aroma. Look for Fatwood Fire Starters, Oak Large Lump Charcoal and High Desert Blend Briquettes at select stores in the Grocery Department.

FOODIE FAVORITE

KINDER'S SEASONINGS AND SAUCES

Since 1946, Kinder's has been crafting products from premium-quality ingredients that turn regular meals into flavorful experiences. Look for their unique grill-ready seasoning blends and BBQ sauces, free of high-fructose corn syrup, in the Grocery Department.

LOCAL

BIFROST BUTTERS

Top your grilled steaks and veggies with Bifrost Butters, crafted on a small farm in western Wisconsin. Meg and Chef Joel Wittenmyer's hand-rolled compound butters feature local ingredients, including fresh (never dried) herbs. Find them in the Dairy Aisle.

WOOD RIVER CREAMERY SPREADABLE CHEDDAR GRUYERE

Try this small-batch spreadable cheese for a tasty twist on a traditional cheeseburger. The sharp, nutty flavor of this creamy Cheddar Gruyere is also a great addition to a seasonal grazing board. Find it in the Dairy Aisle.

HIDDEN GEM

NON-GMO

HOPWTR

This trending nonalcoholic beverage infuses sparkling water with the bold, delicious flavor of hops. It's a crisp, refreshing choice for those who want to socialize without sacrificing flavor – and it has no calories, carbs, sugar or gluten! Find several flavors of HOPWTR in the Beverage Aisle.

PANTRY PICK

REESE CARAMELIZED ONIONS

These caramelized onions are a gourmet upgrade from raw onions on burgers, brats and sandwiches. They offer decadently rich flavor without the time commitment of caramelizing onions yourself. Find them in the Grocery Department.

SOMMERLY ICE CREAM

Inspired by the flavors of idyllic summer vacation destinations, Sommerly Ice Cream is unforgettably creamy and dreamy. Look for 4-packs of single-serve ice cream cups in flavors like *Olive Oil Stracciatella* and *Moroccan Mint Chip* in the Frozen Foods Aisle.

WOMAN OWNED

Selection and availability of products vary by market.

FOODIE FAVORITE

SMOKEHOUSE SELECTIONS

Shown: Kowalski's Signature Fully Cooked Smokehouse Spareribs from the Meat Department with Cider Slaw and Cajun-Style Baked Beans from the Deli Department and Sweet Cornbread from the Bakery Department

Kowalski's Shoreview Market is home to our in-store smokehouse and state-of-the-art meat processing facility. Equipped with a gas-heated Southern Pride Rotisserie Wood Smoker, we're able to crank out more than 1,500 lbs. of smoked product every week. After being carefully tended for up to 14 hours, smokehouse delectables are shipped several times a week to every one of our Twin Cities markets.

All Kowalski's Smokehouse selections are smoked with hickory logs using traditional Kansas City-style methods and flavors. We never use artificial preservatives like sodium nitrates or nitrites, and all meats are raised with no antibiotics or added hormones and no growth stimulants or growth promotants – ever!

Pulled chicken, pork and beef are our most popular picks, but foodies know the ribs are where it's at. Our heat-and-eat ribs are perfect every time. They're fast, foolproof and, of course, delicious. Our dry-rubbed, lightly sauced spareribs and baby back ribs are easy to prepare; just wrap them in foil and heat on your grill or, on really hot days, in your oven. If sauce is your thing, save it for the end of cook time. Hit the sauced ribs with a little direct heat either from the flame or your broiler to add a lovely layer of caramelization.

Selection and availability of products and ingredients vary by market.

SIGNATURE PRODUCT FOCUS

KOWALSKI'S BBQ SAUCES

Photograph by Mare Klassen, Kowalski's Markets

From classic to bold, our Signature BBQ Sauces bring big flavor to any cookout. Our three Organic BBQ Sauces – **Kansas City Classic**, **Hickory Bourbon** and **Black Garlic** – are made in small batches using award-winning recipes and certified organic ingredients.

For a tried-and-true favorite, our **Original BBQ Sauce** delivers just the right balance of tangy apple cider vinegar, subtle sweetness and a hint of smoke. It's perfect for grilling or dipping!

EST. 2016
KOWALSKI'S
SMOKEHOUSE
KC STYLE BBQ

DIY-ERS, TAKE NOTE

Up to the challenge of ribs from scratch? St. Louis-style spareribs from the Meat Department are trimmed to competition specs. We also offer pork loin baby back ribs. Both come from **Naturally Raised Heritage Duroc Pork** from Premium Minnesota Pork, raised locally on family farms.

TASTY TIP

Don't miss **Kowalski's Signature Sweet Cornbread** in the Bakery Department! This buttery staple is a must with ribs and chicken. Pickled veggies like **Kowalski's Bread & Butter Pickles**, **Pickled Red Onions** (from the Produce Department) and even **Kowalski's Spicy Green Kimchi** (near the refrigerated pickles) are also great ways to counterbalance barbeque's heavier flavors.

BBQ BUDDIES

Whether you're serving barbequed ribs, char-grilled burgers or slow-smoked brisket, no summer cookout is complete without great sides. The best pairings balance these rich, fatty meats with creamy textures, bright acidity or crunchy contrast. Top choices include creamy macaroni and cheese, crunchy coleslaw, tangy baked beans and vinegary potato and pasta salads. Here are some of our favorite barbeque-ready sides from the Deli Department.

PASTA PERFECTION

Pasta salads are another excellent pairing for barbeque, especially those with vinaigrette-style dressings. **Kowalski's Signature Rotini with Garden Vegetables** *(shown)*, **Spinach Pesto** and **Pepperoni Pasta Salads** are particularly delicious alongside smoky barbeque meats.

- Cold, creamy macaroni salads are delicious with all kinds of grilled pork. Try **Kowalski's Signature Minnesota Macaroni Salad** for our take on this potluck classic.
- Light, fresh salads featuring cucumber, corn, watermelon and bright flavors like lemon and herbs can bring a crisp, refreshing bite to your plate. Look for **Kowalski's Signature Cucumber Yogurt Dill Salad**, **Three Bean Salad** and **Mandarin Broccoli Salad** this season.
- **Kowalski's Signature Cider Slaw** *(shown on page 10)* is one of a host of slaw options that offer cool, crunchy contrast and tangy-sweet flavors that pair well with BBQ sauce.
- **Kowalski's Signature Cajun-Style Baked Beans** *(shown on page 10)* are a bold, sweet-and-spicy companion to a wide variety of grilled and smoked meats.

DID YOU KNOW?

Kowalski's Deli uses Felicetti dried pasta to make their fresh, handmade selections. Michelin-starred restaurants around the world serve Felicetti, considered one of Italy's premier pastas. Since 1908, four generations of the Felicetti family have been crafting pasta in the Dolomites using 100% durum wheat. With a savory, mineral finish that endures on the palate and a tender, never-mushy bite, it's especially well-suited for pasta salads.

Selection and availability of products vary by market.

GRILLING OUTSIDE THE BOX

GRILLED BANANA BREAD

BEST TIPS FOR GRILLING CAKE OR QUICK BREAD:

- **Types**: Pound cake, angel food cake, or 1" thick slices of dense butter cake or quick bread hold up best to heat.
- **Handling**: Use a serrated knife for slicing to prevent crumbling.
- **Preparation**: Brush slices on both sides with melted butter and a little honey or sugar to encourage caramelization and prevent sticking.
- **Heat**: Grill over medium-high heat, ensuring the grates are very clean and oiled.
- **Timing**: 1-3 min. per side is usually enough. Watch carefully to avoid burning.
- **Serving**: Pair with grilled fruit, ice cream or whipped cream – or all three!

TASTY TIP

You can grill our Signature Browned Butter Krispies or Mini Morning Buns too! Thread 3-4 bite-size treats onto a water-soaked wooden skewer.

Grilling isn't just for meats and vegetables! Color outside the lines with these ideas for grilled goodies from the Bakery and Specialty Cheese Departments.

BEST TIPS FOR GRILLING CHEESE:

- **Types**: Juusto and Halloumi have high melting points that produce a crispy, golden exterior and a soft, squeaky interior.
- **Handling**: ¾" slices allow enough time for crust development. You can also try 1" cubes on a skewer.
- **Preparation**: Brush all sides with a neutral oil to help prevent sticking.
- **Heat**: Use a clean, well-oiled grill heated to medium-high heat.
- **Timing**: 2-4 min. per side is a good guideline; flip the cheese when it releases easily from the grates.
- **Serving**: Serve straight from the grill to maintain the soft, gooey center. Top with tomato relish, fruit jam, chimichurri or pickles (just to name a few!).

GRILLED JUUSTO

Selection and availability of products and ingredients vary by market.

not-so-basic GRILLED vegetables

The best vegetables for grilling are those that maintain their structure under high heat while developing a rich, smoky sweetness through caramelization. Corn, zucchini, bell peppers, onions and portobella mushrooms are among the most highly recommended for their durability and flavor, but there's more to the grilling game. This summer, we're offering a few more surprising produce picks:

AVOCADOS: Halve and remove pits; grill cut-side down for 2-3 min. for a creamy, smoky flavor.

RADICCHIO: Halve or quarter heads; grill for a charred, bittersweet side dish.

FENNEL: Slice into ½" wedges or slices; char on the grill for savory caramelization.

RADISHES: Grill whole or halved to mellow their punchy flavor.

CABBAGE: Cut into thick wedges; grill until browned for a sweet, caramelized exterior and a tender, mellow interior.

SHISHITO PEPPERS: Grill until blistered and charred to maximize smokiness. Serve with a creamy, peppery dip for a great starter or snack.

EDAMAME: Use a grill basket or foil packet to prevent pods from falling through the grates. Serve as an appetizer with ponzu, soy sauce, or lime juice with Tajín.

ROMAINE LETTUCE: Halve a head of Romaine; grill cut-side down for 2-3 min. to add smoky depth to Caesar salads while preserving the lettuce's fresh crunch.

CAULIFLOWER: When cut into 1" thick "steaks," cauliflower becomes a hearty, charred main dish.

TOMATOES: Cut firm, ripe tomatoes in half; grill cut-side down to enhance their natural sweetness. Serve with your favorite salad dressing, balsamic glaze or grated cheese.

FIND MORE TIPS & TRICKS + RECIPES FROM THESE TWO PAGES HERE:

Selection and availability of products and ingredients vary by market.

GRILLED CEASAR SALAD

GRILLED BANANAS

add more thrill to your grill – it's PRODUCE FOR THE WIN

Scootch over, meat! Fruits and vegetables are ready, willing and able to share some grate space.

Produce takes on a whole new personality when it hits the grill. It develops a smoky, sweet depth that adds a healthful lift to your meal plan. The grill's high heat crisps the surface while caramelizing the natural sugars, transforming fruits and vegetables in ways that other cooking methods simply can't.

There are more wins, too. Most of us – about 85% – fall short of eating the recommended daily amount of produce: 2 cups of fruits and 2 ½ cups of vegetables per day. For many people, a common barrier is not knowing how to prepare our plant pals or being skittish about how they might taste. Grilling is an easy, flavorful way to help fill the gaps. Even vegetables with bitter notes, such as broccoli, Brussels sprouts and cabbage, become magically delicious on the grill. Plus, grilling is often faster than roasting or steaming, and those shorter cooking times may help preserve produce's prized nutrient content.

Most fruits and vegetables are good candidates for the grill. Firmer picks, such as asparagus, zucchini, pineapple, stone fruit and bananas, can be placed directly on the grill grates. Softer varieties and smaller produce, such as cherry tomatoes, green beans and grapes, can be cooked in a grill basket, wrapped in foil packets or threaded onto skewers to keep them from falling into the coals or flames.

Though I'm no grill guru, I have a couple produce tricks up my sleeve. Here are a few suggestions and two of my favorite recipes that should woo you onto the produce train. Summer is about to get a whole lot tastier with *Grilled Caesar Salad*, an elevated, somewhat indulgent take on a personal favorite salad. I also love swapping in *Grilled Bananas* for the marshmallows in a classic s'more. Sometimes I'll glam it up even more by spreading a layer of peanut butter on the graham cracker before adding the chocolate square.

TIPS FOR GRILLING PRODUCE:

- Clean the grill grates and brush them with oil before cooking to reduce sticking and tearing. You can also brush oil onto the surface of fruits and vegetables or toss them in a bowl with a light drizzle of oil. That oil will also improve the absorption of fat-soluble nutrients in produce, such as vitamins A, E and K.
- Keep skins on softer produce to help them retain their shape.
- For beautiful grill marks, start by searing fruits and vegetables cut-side down on the hottest part of the grill. Finish grilling over indirect medium heat, avoiding direct flames.

Be WELL! Sue

Information in this article is not intended as medical advice. Find references and Sue's full article online at kowalskis.com.

seasonal sipper

We cap off our sizzling tribute to summer with a mash-up of two warm-weather favorites: lemonade and sorbet! Build your own refreshing lemonade float by combining Kowalski's Freshly Squeezed Lemonade with our Signature Strawberry Lemonade Sorbet, a new addition to our frozen treats line. Fans of bubbles can top it off with a generous splash of Kowalski's Sparkling Water.

Kowalski's Signature Ice Creams and Sorbets are handcrafted locally by Crank and Dasher using our own exclusive recipes and premium ingredients. They're impressively dense, rich, smooth and creamy, with 19 exclusive flavors to choose from! Here are a few scoop-worthy picks to look for in the Frozen Foods Aisle:

strawberry lemonade sorbet

This vibrant lemonade-inspired sorbet balances tart citrus with sweet, summery strawberries for a nicely sophisticated flavor.

lemon sorbet

Tart, sweet and ultra smooth, this citrusy treat is the perfect light finish for heavier meals like pasta and barbeque.

strawberry ice cream

Made with real strawberries and pure vanilla, this fresh, berry-forward ice cream simply screams summer.

raspberry ice cream

Our creamy vanilla ice cream base is loaded with plump, juicy red raspberries for a simple but irresistible treat.

chocolate malt ice cream

Inspired by old-fashioned malt shop flavors, this nostalgic favorite features malted barley and wheat extracts, plus pure vanilla for a more nuanced taste.

birthday cake ice cream

Yes, we really do take our rich vanilla birthday cake and blend it into creamy vanilla ice cream, Signature Buttercream Frosting and all!

dubai chocolate ice cream

Inspired by the viral chocolate bar trend, our pistachio ice cream is loaded with chocolate chunks and crunchy kadayif.

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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