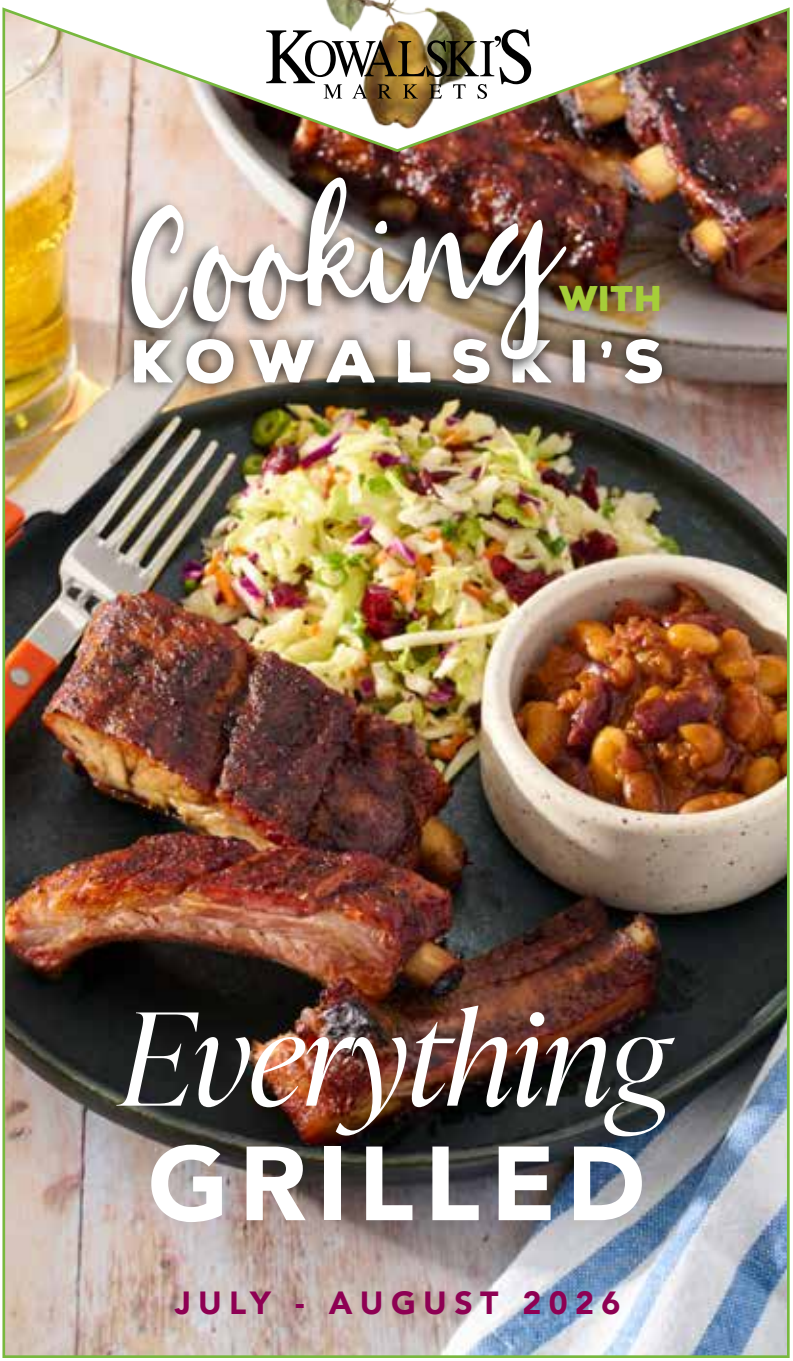
KOWALSKI'S MARKETS

Cooking WITH KOWALSKI'S



Everything GRILLED

JULY - AUGUST 2026

SECTION GUIDE

Salads & Sides

Main Dishes

Sweets & Desserts

ANNOTATION GUIDE

GLUTEN FREE

VEGETARIAN

VEGAN

DAIRY FREE

BLISTERED SHISHITO PEPPERS GF V VE DF

SERVINGS VARY

- fresh shishito peppers
- Kowalski's Extra Virgin Olive Oil, for coating the peppers
- freshly ground Kowalski's California Sea Salt, to taste
- dressing of your choice, for serving

DIRECTIONS:

1. Heat a cast iron skillet over medium-high heat.
2. While pan heats, add peppers to a mixing bowl; drizzle with oil and toss to lightly coat.
3. Add peppers to hot skillet; cook, using tongs to turn peppers occasionally, until blistered and blackened on all sides and tender but not limp (about 5 min.).
4. Transfer peppers to a serving platter; season with salt.
5. Serve immediately with dressing for dipping.

TASTY TIPS

- We love these warm, charred peppers dipped in a creamy dressing, such as Kowalski's Signature Fresh Mexi-Ranch Salad Dressing from the Produce Department or Kowalski's Signature Southwestern Dip from the Deli Grab & Go Case.
- You can also blister shishito peppers on the grill over medium-high heat, depending on your grill and the size of the peppers. Cook them over direct heat right on the grates, in a cast iron skillet or on a griddle.

BASIC GRILLED VEGETABLES GF V VE DF

SERVINGS VARY

- fresh vegetables, your choice
- Kowalski's Extra Virgin Olive Oil, for coating the vegetables
- freshly ground kosher salt and Kowalski's Black Peppercorns, to taste

DIRECTIONS:

1. Cut vegetables evenly, preparing as directed below.

   Asparagus: Trim woody ends where the stem naturally breaks.
   Bell Pepper: Remove seeds, membranes and stems; cut into 1" strips.
   Carrots: Do not peel; halve or quarter lengthwise if very thick. Blanch in boiling water for 3-4 min.
   Corn on the Cob: Remove silks and husks except for the layer touching kernels; soak in water for 1 hr.
   Eggplant: Trim ends; cut crosswise into ½" planks.
   Green Onions: Trim root ends, but leave onions whole.
   Onions: Trim ends, peel and cut into ¼" slices.
   Portobella Mushrooms: Remove most of the gills with the tip of a spoon.
   Potatoes or Sweet Potatoes: Pierce with a fork and microwave for 5 min.; cut into ¾" wedges.
   Yellow Squash or Zucchini: Trim ends; cut lengthwise into ¼" planks.
2. Preheat grill to medium heat; clean grill grates.
3. Completely but lightly coat veggies with oil; season to taste with salt and pepper.
4. Cover and grill veggies as directed below, turning several times, until browned and tender when pierced with a fork.

   Asparagus: 4-6 min.
   Bell Pepper: 6-8 min.
   Carrots: 10-12 min.
   Corn on the Cob: 8-10 min.
   Eggplant: 6-10 min.
   Green Onions: 6-8 min.
   Onions: 4-6 min.
   Portobella Mushrooms: 6-8 min., gill-side down first.
   Potatoes or Sweet Potatoes: 10-12 min.
   Yellow Squash or Zucchini: 3-4 min.

BRUSSELS SPROUTS CAESAR SALAD

SERVES 4

3 ½ oz. jar capers, drained
¼ cup canola oil
7 ½ oz. pkg. Kowalski's Shaved Brussels Sprouts (from the Prepared Produce Case)
8 oz. grape tomatoes, halved
½ cup shaved Kowalski's Signature Parmigiano-Reggiano Cheese (from the Specialty Cheese Department), divided
- Kowalski's Signature Fresh Parmesan Caesar Salad Dressing (from the Produce Department), to taste
¼ cup Kowalski's Artisan Bread Croutons (from the Bakery Department), crushed
- freshly ground Kowalski's Black Peppercorns, to taste

DIRECTIONS:

1. After draining the capers, gently pat them dry with paper towels to remove as much excess moisture as possible.
2. In a small skillet, heat oil over medium heat.
3. Add capers to the skillet; fry for 3-5 min., stirring frequently, until deep green and crisp.
4. Using a slotted spoon, transfer capers to a paper-towel-lined plate to drain.
5. In a large mixing bowl, toss together sprouts, tomatoes, most of the cheese, and dressing to taste.
6. Divide salad between individual serving plates; sprinkle with crispy capers, crouton crumbs, remaining cheese and a generous amount of pepper.

CHARRED EDAMAME PODS GF V VE DF

SERVINGS VARY

- precooked edamame pods
- Kowalski's Extra Virgin Olive Oil, for coating the edamame
- freshly ground Kowalski's California Sea Salt, to taste
- toasted sesame seeds, to taste (optional)

DIRECTIONS:

1. Heat a cast iron skillet over high heat.
2. While pan heats, add edamame pods to a mixing bowl; drizzle with oil and toss to lightly coat.
3. Add pods to hot skillet; cook, shaking and stirring occasionally, until blistered and blackened on all sides and tender but not limp (3-5 min.).
4. Transfer pods to a serving platter; season with salt and sesame seeds. Serve immediately.

FIND IT! Find precooked edamame pods in the Produce Department.

GRILLED ARTISAN BREAD V VE DF

SERVES 8 OR MORE, DEPENDING ON THE TYPE OF BREAD USED

1 loaf Kowalski's Signature Artisan Bread (variety of your choice)

DIRECTIONS:

1. Preheat grill to medium-high heat; clean grill grates.
2. Slice bread 1" thick; grill over direct heat until grill marks form but bread is still chewy inside (about 2 min.).
3. Flip bread; lightly toast other side (about 1 min.).

TASTY TIP Weather not cooperating? The broiler in your kitchen's oven is essentially an upside-down grill! A stovetop grill pan works, too.

GRILLED AVOCADOS WITH PICO DE GALLO GF V

SERVES 4

2 avocados, peel on, halved lengthwise and pitted
1 ½ tbsp. Kowalski's Freshly Squeezed Lime Juice
- Kowalski's Extra Virgin Olive Oil, for brushing the avocados
- freshly ground Kowalski's California Sea Salt and Black Peppercorns, to taste
½ cup Kowalski's Fresh Pico de Gallo (from the Prepared Produce Section)
- garnishes, to taste: Kowalski's Signature Fresh Mexi-Ranch Salad Dressing (from the Produce Department) and chopped fresh cilantro

DIRECTIONS:

1. Preheat grill to medium heat; clean grill grates.
2. Drizzle cut sides of avocado with lime juice; brush lightly with oil.
3. Grill avocados cut-side down until dark grill marks form and avocados release easily from the grill grates (3-4 min.).
4. Flip avocados; cook until warm and peel side is starting to soften (3-5 min., depending on ripeness).
5. Transfer avocados to a serving plate(s); season to taste with salt and pepper.
6. Fill peel-on avocados with pico de gallo; drizzle with dressing and sprinkle with cilantro. Serve immediately.

GRILLED CAESAR SALAD

SERVES 4

2 heads Romaine lettuce, washed and thoroughly dried, outer leaves removed
- Kowalski's Extra Virgin Olive Oil Spray, for misting or brushing the lettuce
- Kowalski's Signature Fresh Parmesan Caesar Salad Dressing (from the Produce Department), to taste
- Kowalski's Artisan Bread Croutons (from the Bakery), crushed, to taste
- freshly grated or shredded Kowalski's Signature Parmigiano-Reggiano Cheese (from the Specialty Cheese Department), to taste
- freshly ground Kowalski's Black Peppercorns, to taste

DIRECTIONS:

1. Trim tops of lettuce to remove broken or limp ends; cut lettuce heads in half lengthwise.
2. Preheat grill to medium-high heat; clean grill grates.
3. Mist or lightly brush cut sides of lettuce with oil; grill over direct heat, cut-side down, until dark grill marks form (about 2 min.).
4. Divide grilled lettuce between individual serving plates. Drizzle with dressing; sprinkle with crouton crumbs, cheese and a generous amount of pepper. Serve immediately.

GRILLED JUUSTO GF V

SERVES 4

8 oz. baked juusto cheese (such as Brunkow's Brun-uusto from the Specialty Cheese Department), cut into ½" strips
½ cup Kowalski's Signature Fresh Chimichurri Sauce (from the Meat Department)
- garnishes, to taste (optional): lemon wedges, fresh parsley and hot honey

DIRECTIONS:

1. Preheat both sides of grill to medium-high heat; clean grill grates.
2. Turn off one side of the grill (or move coals to one side). Place juusto strips on cooler side of grill; cook until dark grill marks form and cheese releases easily from the grates (about 3 min.).
3. Flip juusto; continue grilling, lid down, until dark grill marks form on opposite side and cheese is thoroughly warm and slightly softened (2-3 min. more).
4. Transfer grilled juusto to a serving platter; drizzle chimichurri on top.
5. Serve immediately with desired garnishes.

TASTY TIP If cheese doesn't release easily from the grates, it's not yet ready to flip. Practice patience!

GRILLED ZUCCHINI SALAD GF V

SERVES 4

3-4 medium zucchini, cut into ½" coins
- Kowalski's Extra Virgin Olive Oil, for coating the zucchini, plus more for serving
- kosher salt and freshly ground Kowalski's Black Peppercorns, to taste

8 (10-12") metal skewers
1 lemon, halved, 1 half cut into wedges
- toppings, to taste: crumbled Israeli feta or soft goat cheese, freshly grated lemon zest and chopped fresh Italian parsley

DIRECTIONS:

1. Preheat grill to medium heat; clean grill grates.
2. Completely but lightly coat zucchini with oil; season with salt and pepper to taste.
3. Thread 5-6 zucchini pieces onto 2 parallel skewers, piercing the sides of each coin so the cut sides will lie flat on the grill; repeat with remaining pieces.
4. Grill zucchini skewers over medium heat, lid down, until browned and tender when pierced with a fork (3-4 min.), turning several times.
5. Remove zucchini from skewers; place on a serving dish. Drizzle with additional oil and juice squeezed from remaining lemon half.
6. Top zucchini with lemon wedges, cheese, zest, parsley, and more salt and pepper to taste.

TASTY TIP Halved cherry or grape tomatoes make a lovely addition to this summer salad.

GRILLED TOMATOES WITH STEAKHOUSE BLUE CHEESE DRESSING GF

SERVES 4

2 tomatoes, halved crosswise
- Kowalski's Extra Virgin Olive Oil, for brushing the tomatoes
- freshly ground Kowalski's California Sea Salt and Black Peppercorns, to taste
- Kowalski's Signature Fresh Steakhouse Blue Salad Dressing, to taste
- chopped fresh Italian parsley, for garnish

DIRECTIONS:

1. Preheat grill to medium-high heat; clean grill grates.
2. Lightly brush cut sides of tomatoes with oil; season with salt and pepper.
3. Grill tomatoes cut-side down until dark grill marks form and tomatoes release easily from the grill grates (3-4 min.).
4. Flip tomatoes; cook until warm and beginning to soften on the bottom (2-3 min., depending on ripeness).
5. Place tomatoes on a serving plate(s); drizzle with dressing, garnish with parsley and season with additional pepper to taste. Serve immediately.

FIND IT! Find Kowalski's Signature Fresh Steakhouse Blue Salad Dressing in the Produce Department.

SHRIMP CAPRESE SALAD GF

SERVES 4

5 oz. Earthbound Farm Organic Power Greens Mix or Spring Mix
8 oz. grape tomatoes, halved
½ lb. fully cooked shrimp, tails removed, cut into chunks
½ lb. fresh mozzarella cheese, chopped (or ciliegine or bocconcini), drained
- Kowalski's Signature Fresh Sicilian Basil Salad Dressing (from the Produce Department), to taste
- freshly ground Kowalski's Black Peppercorns, to taste
- fresh basil leaves, to taste (optional)

DIRECTIONS:

1. In a large mixing bowl, toss greens, tomatoes, shrimp and cheese with dressing to coat.
2. Season with pepper; garnish with fresh basil, if desired.

TASTY TIP We also love this salad with smoked salmon in place of (or in addition to) the shrimp.

SMOKED SALMON CAPRESE SALAD GF

SERVES 4

4-5 oz. spring mix or arugula
2 tbsp. fresh basil leaves, torn or thinly sliced
- Kowalski's Balsamic Salad Dressing, to taste
½ lb. Kowalski's Signature Cherrywood Smoked Salmon (from the Seafood Department), cut into chunks
1 pt. cherry tomatoes, halved
8 oz. ciliegine mozzarella cheese, drained
- kosher salt and freshly ground Kowalski's Black Peppercorns, to taste

DIRECTIONS:

1. In a large mixing bowl, toss spring mix and basil generously with dressing.
2. Add salmon, tomatoes and mozzarella; toss to combine.
3. Add additional dressing to taste; toss again.
4. Season salad with salt and pepper; serve immediately.

TASTY TIP Kowalski's Signature Cajun Smoked Salmon can be used in place of Cherrywood.

FIND IT!

- **Find Kowalski's Signature Smoked Salmon in the Seafood Department.**
- **Find ciliegine mozzarella cheese in the Specialty Cheese Department.**

BEL'S GRILLED CHICKEN SATAYS WITH PEANUT SAUCE GF

MAKES ABOUT 20

1 cup plain yogurt
1 shallot, finely minced
1 tbsp. very finely minced or grated fresh ginger
1 tbsp. mild curry powder
1 tsp. finely minced fresh garlic (about 1-2 cloves)
2 lbs. boneless skinless chicken tenders or chicken breasts (about 5 breasts), cut into ¼"x ½" strips
1 cup creamy peanut butter
¼ cup low-sodium soy sauce (or gluten-free tamari)
- freshly squeezed juice of 2 limes (about ¼ cup)
2 tbsp. dark brown sugar
2 tsp. red chili paste
½ cup hot water (or to taste)
20 (6-10") wooden skewers, soaked in water for 1 hr.
- cooking spray, for spraying skewers
- chopped peanuts and fresh cilantro, for garnish (optional)

DIRECTIONS:

1. In a large mixing bowl, whisk together yogurt, shallot, ginger, curry powder and garlic.
2. Add chicken to the bowl; toss to evenly coat. Refrigerate, covered, for at least 20 min. (up to 2 hrs.).
3. While chicken marinates, combine peanut butter, soy sauce, lime juice, sugar and chili paste in a food processor or blender; process until smooth. With motor running, drizzle hot water into peanut sauce until desired consistency is reached; set aside until ready to serve.
4. Thread chicken onto skewers using an accordion fold: Holding one end of each strip, weave skewer in and out of chicken every 1-2", gently folding chicken back and forth so it bunches up evenly along the skewer.
5. Preheat a grill pan on the stovetop over medium-high heat (or preheat a grill to medium-high heat; clean grill grates).
6. Spray skewers lightly on both sides with cooking spray; cook chicken in grill pan (or on grill, lid down) until chicken is cooked through (about 3-5 min.), turning once.
7. Drizzle satays with peanut sauce; garnish to taste.
8. Serve with extra peanut sauce on the side for dipping.

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.

BEST EVER GRILLED CHICKEN GF DF

SERVES 6

2 ½ lbs. bone-in skin-on chicken (your choice of breasts, thighs or drumsticks)
- prepared gluten-free poultry brine
- Kowalski's Extra Virgin Olive Oil or canola oil, for brushing chicken
- freshly ground Kowalski's Black Peppercorns, to taste
- dry rub, such as *Rosemary Rub* (find the recipe at kowalskis.com)
- deep disposable foil pan (approx. 17x12x3")
- sauce or glaze, such as *Fast Orange Glaze* (find the recipe at kowalskis.com)

DIRECTIONS:

1. Submerge chicken in brine; let soak in the refrigerator, covered, for 20 min. to 1 hr.
2. Pat chicken thoroughly dry with paper towels. Very lightly brush chicken with oil; season with pepper.
3. Sprinkle chicken with dry rub, if desired.
4. Preheat both sides of grill to high heat; clean grill grates.
5. Grill chicken skin-side down, lid down, until dark grill marks form and chicken releases easily from the grates (about 4 min.).
6. Flip chicken; cook until dark grill marks form on opposite side (4-5 min.), turning legs and wings to brown all sides.
7. Turn off one side of grill (or move coals to one side). Move chicken to the cooler side of the grill, as close to the heat as possible but not directly over flames (pieces may touch; place ends of drumsticks and thin sides of breasts on top of thicker pieces to prevent overcooking).
8. Place a foil pan over both the chicken and the hotter side of the grill to create a gentle convective heat over the chicken. Cook chicken, lid down, until it reaches an internal temperature of 160° (20-25 min.), turning occasionally.
9. Remove chicken from heat; toss with sauce or glaze, if desired.
10. Tent chicken loosely with foil; let rest for 5-10 min. before serving (chicken should reach 165° during this rest).

GRILLED CHICKEN KABOBS GF DF

SERVES 4

½ lb. red potatoes, cut into halves or quartered
3 tbsp. Kowalski's Extra Virgin Olive Oil
2 cloves fresh garlic, very finely minced
2 tsp. minced fresh thyme (or ¾ tsp. dried)
¾ tsp. dried oregano
- kosher salt and freshly ground Kowalski's Black Peppercorns, to taste
1 ¼ - 1 ½ lbs. boneless skinless chicken breasts, cut into 1 ½" cubes
3 tbsp. Kowalski's Freshly Squeezed Lemon Juice (from the Produce Juice Case), divided
2 bell peppers, cut into 1 ½" pieces
4 (10-12") metal skewers
- garnishes, to taste (optional): lemon wedges and fresh thyme and/or oregano sprigs

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. While potatoes cook, whisk together oil, garlic, thyme, oregano, salt and black pepper in a large mixing bowl. Transfer 1 tbsp. marinade to a second large mixing bowl; set aside.
3. Add chicken to the first mixing bowl; toss to coat. Let stand for 1 hr.
4. Stir 2 tbsp. lemon juice into the bowl with the chicken; set aside.
5. Add potatoes and bell peppers to the bowl with the reserved marinade; add 1 tbsp. lemon juice and toss to coat.
6. Preheat grill to medium-high heat; clean grill grates.
7. Alternate pieces of chicken, potatoes and bell peppers on skewers; discard marinade.
8. Grill skewers, lid down, until chicken is cooked through (15-18 min.), turning skewers ¼ turn every 3-5 min.
9. Transfer chicken skewers to a serving platter; garnish with lemon wedges and fresh herbs, if desired.

GRILLED CHICKEN WINGS GF

SERVES 4

24 party-style chicken wings
3 tbsp. Kowalski's Signature Award-Winning Rotisserie Rub
- Buffalo wing sauce or Kowalski's BBQ Sauce, to taste
- snipped chives and freshly ground Kowalski's Black Peppercorns, for garnish (optional)
- Kowalski's Signature Fresh Steakhouse Blue or Buttermilk Ranch Salad Dressing (from the Produce Department), for serving (optional)

DIRECTIONS:

1. Pat wings dry; season with rotisserie rub.
2. Place wings on a wire rack set over a baking sheet; refrigerate for at least 30 min. (up to overnight).
3. Preheat both sides of grill to medium-high heat; clean grill grates.
4. Place wings on grill grates over direct heat; grill until dark grill marks form and chicken releases easily from the grates (about 4 min.).
5. Flip wings; cook until dark grill marks form on opposite sides (4-5 min.), turning occasionally to brown all sides.
6. Turn off one side of grill (or move coals to one side). Move all wings to the cooler side of the grill, as close to the heated side as possible but not directly over the flame (wings may touch slightly, but avoid overcrowding).
7. Place a foil pan over both the wings and the hotter side of the grill to create a gentle convective heat over the chicken. Cook wings, lid down, until they reach an internal temperature of 160° (15-20 min.), turning occasionally.
8. Remove wings from grill; tent loosely with foil and let rest for 5 min.
9. Toss hot wings with sauce, if desired; garnish to taste.
10. Serve wings with sauce and/or dressing for dipping, if desired.

GRILLED PORK RIBS GF DF

SERVES 6

6 lbs. Kowalski's Naturally Raised Pork Loin Back Ribs
- kosher salt and freshly ground Kowalski's Black Peppercorns, to taste
- your choice of pork rub (such as Rub with Love brand), as needed (optional)
15 oz. bottle Kowalski's Signature BBQ Sauce, divided (optional)

DIRECTIONS:

1. Preheat both sides of grill to medium heat; clean grill grates.
2. Turn off one side of the grill (or move coals to one side). Roll out a layer of foil about double the length of the ribs; place ribs in center of foil.
3. Season ribs generously with salt and pepper; season generously with rub or brush both sides of ribs with sauce.
4. Wrap foil up and over ribs; grill foil-wrapped ribs on cooler side of grill, lid down, for 2 hrs.
5. Open foil. Brush ribs liberally with more sauce, if using. Continue cooking ribs on foil, lid down, until meat is fork-tender and starting to pull away from the bone (about 1 hr. more).
6. Move ribs off foil onto hotter side of grill; cook directly over the heat until ribs are slightly charred on the edges (about 5 min.).
7. Remove ribs from grill; let rest, loosely covered with foil, for 10 min.
8. Slice between bones into individual pieces; serve ribs with additional sauce at the table, if desired.

GRILLED PORKETTA GF DF

SERVES 6

- charcoal, for grilling (see *Tasty Tips*)
- disposable foil pan (approx. 13x10")
- water, for the foil pan

2-3 lb. boneless porketta roast

2 cups apple juice

- Kowalski's Signature Organic Black Garlic BBQ Sauce, for serving (optional)
- Kowalski's Pickled Red Onions (from the Prepared Produce Section), for garnish (optional)

DIRECTIONS:

1. Preheat grill to medium-high heat; clean grill grates.
2. Place foil pan beneath grates; fill pan halfway with water.
3. Place porketta on the grates above the pan, fat-side up. Grill roast, lid down, until internal temperature reaches 160° (3-4 hrs.), spritzing or basting the roast with a little apple juice every 20-30 min.
4. Remove from grill; wrap tightly with foil, then plastic wrap. Place roast in a dry cooler with a tight-fitting lid; let rest for at least 1 hr. (up to 4 hrs.).
5. Unwrap porketta; slice and serve with sauce and onions, if desired.

A note about gluten and dairy: When served with gluten-free and dairy-free accompaniments, this recipe is gluten free and dairy free.

TASTY TIPS

- The amount of charcoal required depends on the size of the roast. For a 3 lb. porketta, we recommend at least 8-10 lbs. of charcoal.
- Apple cider vinegar or chicken broth can be used in place of apple juice.
- Make it a sandwich! Layer leaf lettuce, porketta, pickled red onions and chimichurri on our Signature Parmesan Pepper Focaccia (as pictured).

GRILLED SEATTLE DOGS GF

MAKES 4

1 tbsp. canola oil
1 yellow onion, thinly sliced
1 tsp. kosher salt
4 Market Sausages Signature Gourmet Akaushi All Beef Hot Dogs
4 Kowalski's Hot Dog Buns (or gluten-free hot dog buns), sliced ¾ of the way through
- Kowalski's Unsalted Butter, at room temperature, for toasting buns
⅓ cup (approx.) Kowalski's Signature Original Whipped Cream Cheese Spread
- garnishes, to taste (optional): Kowalski's BBQ Sauce, sliced jalapeño peppers and Dijon mustard

DIRECTIONS:

1. In a large skillet, heat oil over medium-low heat. Add onions and salt; cook, stirring occasionally, until onions are caramelized (about 20 min.).
2. Remove caramelized onions from heat; set aside and keep warm.
3. Preheat grill to medium-high heat; clean grill grates.
4. Slice hot dogs lengthwise ¾ of the way through; grill cut-side up for 3 min., pressing down to flatten. Flip hot dogs; grill for 3 min. more.
5. Heat a second large skillet over medium heat. Spread cut sides of buns with butter; toast in skillet, buttered-side down, until lightly browned (1-2 min.).
6. Spread 1-2 tbsp. cream cheese inside each bun. Place dogs in toasted buns; top with caramelized onions and desired garnishes.

A note about gluten: When gluten-free buns and gluten-free mustard are used, this recipe is gluten free.

GRILLED TOFU KABOBS GF V VE DF

SERVES 4

14-16 oz. firm tofu (from the Dairy Aisle)
1 cup Kowalski's BBQ Sauce, divided
4 metal skewers
- garnishes, to taste (optional): freshly chopped cilantro, Kowalski's Pickled Red Onions (from the Prepared Produce Section) and minced chives

DIRECTIONS:

1. Wrap tofu in paper towels or a clean tea towel; place a heavy object (such as a cast iron skillet) on top for 30-60 min.
2. Preheat grill to medium-high heat; clean grill grates.
3. Cut tofu into 1" cubes; toss cubes in ½ cup of sauce until well coated.
4. Thread tofu cubes onto skewers; reserve remaining sauce for serving.
5. Grill tofu on all sides, lid down, until charred and crispy on all sides, rotating every 5 min.
6. Remove tofu from skewers; toss with additional sauce to taste or serve with remaining sauce for dipping. Garnish as desired.

MEDITERRANEAN GRILLED HALLOUMI (V)

SERVES 4

8 oz. piece halloumi cheese (from the Specialty Cheese Department)
¾ tsp. Kowalski's Extra Virgin Olive Oil, plus more for drizzling
- lemon wedges, for squeezing over cheese
- freshly ground Kowalski's Black Peppercorns, to taste
1 loaf *Grilled Artisan Bread* (on page 8), for serving
- Valencia almonds and fig spread (from the Specialty Cheese Department), for serving

DIRECTIONS:

1. Preheat grill to medium-high heat; clean grill grates.
2. If packed in water, blot cheese thoroughly dry with paper towels. If needed, slice cheese in half so it is no more than ¾" thick.
3. Rub cheese evenly on all sides with oil; grill cheese, lid down, until dark grill marks form and cheese softens, turning once (about 5 min. per side).
4. Transfer cheese to a serving dish. Drizzle with oil; squeeze juice from lemon wedges over top.
5. Sprinkle with pepper; serve immediately with grilled bread, almonds and fig spread.

TASTY TIP Halloumi can be served with sweet or savory accompaniments. In place of the sweeter pairing suggested here, try serving it with savory toppings like tomato bruschetta, pesto or olive tapenade.

SMOKED BRISKET GF DF

SERVES 6

4 lb. beef brisket
2 tsp. kosher salt
1 tsp. freshly ground Kowalski's Black Peppercorns
- Kowalski's Organic BBQ Sauce and Kowalski's Bread & Butter Pickles, for garnish (optional)

DIRECTIONS:

1. Preheat smoker to 275°; clean smoker grates.
2. Season brisket on all sides with salt and pepper.
3. Smoke brisket fat-side up, lid down, until internal temperature reaches 165° (6-8 hrs.).
4. Remove brisket from smoker; wrap tightly with foil, then plastic wrap.
5. Place brisket in a dry cooler with a tight-fitting lid; let rest for at least 1 hr. (up to 4 hrs.).
6. Unwrap brisket; slice and serve with desired garnishes.

A note about gluten: When served on a gluten-free bun, this recipe is gluten free.

GRILLED BANANA BREAD (V)

SERVES 6

1 loaf Kowalski's Banana Bread
2 tbsp. (approx.) Kowalski's Unsalted Butter, at room temperature
2 tbsp. (approx.) brown sugar
- garnishes, to taste (optional): whipped cream, banana slices, Kowalski's Classic Caramel Sauce and whipped butter

DIRECTIONS:

1. Preheat grill to high heat; clean grill grates.
2. Trim ends of banana bread; save for another use. Slice remaining loaf into 1 ½" slices.
3. Spread ½ tsp. butter on both sides of each bread slice; sprinkle each side with ½ tsp. brown sugar.
4. Turn off one side of the grill (or move coals to one side); place bread on the cooler side. Grill bread over indirect heat, lid down, until dark grill marks form and bread releases easily from grill grates (about 3 min.).
5. Flip bread; cook until dark grill marks form on opposite side (2-3 min. more).
6. Remove bread from heat; serve with desired garnishes.

TASTY TIP The bread should release easily from the grill grates after about 3 min. If it sticks when you try to flip it, it's not ready.

GRILLED BANANAS GF V

SERVES 4

4 bananas (firm but not green), peel on, halved lengthwise
- cooking spray or canola oil, for misting or brushing the bananas
4 tsp. sugar
- caramel sauce (such as Kowalski's Classic Caramel Sauce), for serving
- finely chopped nuts, for serving

DIRECTIONS:

1. Preheat grill to medium heat; clean grill grates.
2. Mist or lightly brush cut sides of bananas with oil.
3. Sprinkle cut sides of bananas evenly with sugar; let stand for 2-3 min.
4. Grill bananas cut-side down until dark grill marks form and fruit releases easily from grill grates (3-4 min.).
5. Flip bananas; cook until skin starts to pull away from the fruit (5-6 min., depending on ripeness).
6. Remove peels; place bananas on a serving plate(s). Drizzle with caramel; sprinkle with nuts. Serve immediately.

TASTY TIP Warm bananas are delicious with ice cream or whipped cream. Also try them in place of (or in addition to) toasted marshmallows in traditional s'mores.

GRILLED CHOCOLATE CHEESECAKE BRUSCHETTA V

SERVES 4

4 (½" thick) slices Kowalski's Signature Artisan Italian Country Bread, cut into halves or thirds, as desired
- canola oil spray or Kowalski's Extra Virgin Olive Oil Spray, for misting the bread (optional)
3-4 oz. Kowalski's Signature Original Whipped Cream Cheese Spread, to taste
1 oz. Scharffen Berger Bittersweet Baking Chocolate, grated
- finely chopped Kowalski's Honey Toasted Pecans, to taste (optional)
- Kowalski's Pure Honey, to taste (optional)
- fresh mint sprigs, for garnish (optional)

DIRECTIONS:

1. Preheat grill to medium heat; clean grill grates.
2. Mist one side of bread with cooking spray, if desired; grill over direct heat, oiled side down, until grill marks form (about 2 min.).
3. Flip bread; lightly toast other side (about 1 min.).
4. Remove bread from grill; spread or scoop an even amount of cheese on each slice.
5. Sprinkle with chocolate and nuts; drizzle with honey. Garnish with mint.

FIND IT! Find Kowalski's Signature Artisan Italian Country Bread on the Artisan Bread Table, or substitute your favorite crusty artisan loaf.

GRILLED PINEAPPLE GF V VE DF

SERVES 8

1 large pineapple, peeled, cored and cut into 8 wedges or slices
- coconut oil or Kowalski's Extra Virgin Olive Oil, for brushing the pineapple

DIRECTIONS:

1. Preheat grill to high heat; clean grill grates.
2. Lightly brush pineapple wedges with oil; grill over direct heat, lid down, until nicely charred (about 6 min. per side).

TASTY TIP

To cut a whole pineapple into wedges, lay it on its side and slice off the leaves (crown) and bottom. Stand it upright on one of the flat cut surfaces; following the contour of the fruit, cut downward to remove the skin. Slice the pineapple in half from top to bottom, then into quarters from top to bottom. Trim the tough inner core from each piece. Finally, halve each quarter lengthwise to make 8 wedges.

GRILLED POUND CAKE (V)

SERVES 8

1 pound cake (from the Frozen Foods Aisle), thawed
- cooking spray, for spraying the pound cake
- *Warm Berry Sauce* and whipped cream, for serving (optional)

DIRECTIONS:

1. Slice cake into 8 evenly thick pieces; spray cut sides lightly with cooking spray.
2. Grill over medium heat on a nonstick grill pan until grill marks form and cake is warm throughout, turning once (about 2 min. per side).
3. Gently remove cake from pan; serve with warm berry sauce and whipped cream, if desired.

WARM BERRY SAUCE: In a large saucepan, combine 1 cup chopped fresh strawberries, 1 cup fresh raspberries, ½ cup fresh blackberries, ½ cup fresh blueberries and 1 tbsp. Kowalski's Freshly Squeezed Lemon or Lime Juice (from the Produce Juice Case). Cook over medium heat until berries begin to soften and release their juices (3-5 min.), stirring occasionally and gently breaking up the fruit. Stir in ½ cup granulated sugar; cook until sugar dissolves and sauce becomes glossy and begins to thicken (2-3 min.). Add 2 tsp. cornstarch; cook until sauce is syrupy but still loose (1-2 min.). Remove from heat; let cool slightly before serving over pound cake.

GRILLED STONE FRUIT GF V VE DF

SERVINGS VARY

- ripe peaches, nectarines or plums, halved and pitted
- cooking spray or canola oil, for misting or brushing the fruit

DIRECTIONS:

1. Preheat grill to medium-high heat; clean grill grates.
2. Mist or lightly brush cut sides of fruit with oil; grill over direct heat, cut-side down, until dark grill marks form (about 2 min.).
3. Flip fruit; cook to desired tenderness (up to 5 min.).

FIND IT! Stone fruit is generally available in the Produce Department from May through August, weather permitting.

TROPICAL GRILLED PINEAPPLE DESSERT GF V

SERVES 4

1 large pineapple, peeled, cored and cut into 8 wedges
- coconut oil or Kowalski's Extra Virgin Olive Oil, for brushing the pineapple
¾ cup plain Greek yogurt
- Kowalski's Pure Honey, to taste, plus more for drizzling, if desired
2 tbsp. plus 2 tsp. toasted sweetened coconut flakes
2 tbsp. plus 2 tsp. roughly chopped macadamia nuts

DIRECTIONS:

1. Preheat grill to high heat; clean grill grates.
2. Lightly brush pineapple wedges with oil; grill over direct heat, lid down, until nicely charred (about 6 min. per side). Remove from heat; set aside.
3. In a small mixing bowl, whisk yogurt with honey to taste.
4. Divide pineapple among 4 serving dishes or plates; top each serving evenly with yogurt mixture, coconut and nuts.
5. Drizzle with more honey, if desired; serve immediately.

FIND IT! Find pineapple wedges in the Prepared Produce Section.

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