



Cub

How We Holiday

**BIG FLAVORS, CLEVER
IDEAS, AND A DASH OF**

***Minnesota
Magic***



65

NEW RECIPES!

IN THIS ISSUE:

MIX & MINGLE
24 DISHES (AND DRINKS!)
THAT DAZZLE

A CUT ABOVE THE REST
SHOWSTOPPING ROASTS
FROM CUB BUTCHERS

THE SWEETEST SEASON
NEW TWISTS ON PEANUT
BUTTER BLOSSOMS



Cub

Cub's Signature Brands

SHOP THE BEST, SAVE THE MOST

More than 3,000 products to help you
keep your resolutions, all year long

Best value:

Essential Everyday

Most organic:

Wild Harvest

Foodie finds:

Woodstock

Sweetest treats:

Stone Ridge
Creamery



DON'T MISS:

Punched-up
shrimp cocktail



Doable Dinners

5 WAYS TO FEED A FAMILY OF FOUR FOR LESS THAN \$25

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Holiday 2024



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The Star of the North

MINNESOTA IS HOME TO SO MUCH MORE THAN 10,000 LAKES, cold weather, and hot dishes. Don't get us wrong, we're fiercely proud of those things, but they leave out our diverse communities and cuisines, the fortitude and ingenuity that allows us to thrive at 10°F below, and our ability to come together for the things that matter most.

This issue is an ode to just some of the brands, flavors, and makers that make the North Star State an exceptional place to live year-round, and an especially cozy and delicious place to host the holidays. Grease your best Bundt pan, thaw some walleye, and turn to page 24 to see what we mean.

And because Midwest etiquette means never showing up empty-handed—or allowing a guest to go hungry (even if they say they're not)—on page 24 we share a collection of 21 feast-worthy dishes (we see you, pigs in a blanket!) and drinks meant to be mixed and matched from now until when the ball drops on NYE.

For anyone looking to be the host with the roast that's the most, we'll show you how working with your Cub butcher makes it easy to make a showstopper (page 34). Psst: It's about our special blend of choice cuts, premium selection, and approachable expertise.

Since 1968, Cub has been serving Minnesota communities in myriad ways, from partnering with Toys for Tots, Second Harvest Heartland, and the Salvation Army, to the operation of Northside Community Center at Cub, where the objective is to enable vendors, sports partnerships, and charities to give back. It's always been a matter of community supporting community; it's in our collective DNA, and we're proud of all that we accomplish together.

We'd like to end things with a heartfelt thank you for our loyal shoppers, dedicated employees, and every pair of hands along the way that has worked hard to bring us all the food for feasting this season. We're proud to be your hometown grocer.

Your friends at Cub





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PREMIUM DELI SINCE 1883

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OFF THE
BONE HAM



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EXTRAORDINARY SAUCE GRIP
**FOR MORE FLAVOR
IN EVERY BITE**



AL BRONZO
DAL 1877
Barilla



Salvation Army Red Kettle

Cub has been proud to partner with the Salvation Army for more than 25 years, hosting red kettles at all of our 80 locations. In fact, **Cub matches the first \$25,000 donations every year, so your contributions really do make a big difference in our community.** Look for the red kettles at your Cub store and don't forget to keep some coins and/or cash on hand throughout the giving season!

Photo: Salvation Army USA 2016



Help us give back this holiday season— donate at the register to send turkeys and hams to families in need.

HOLIDAY BUCKS

Help us fight hunger this holiday season by adding **Holiday Bucks** to your order at checkout! You can donate in increments of \$1, \$3 or \$5 to send turkeys and holiday meals to families in need. A little goes a long way.

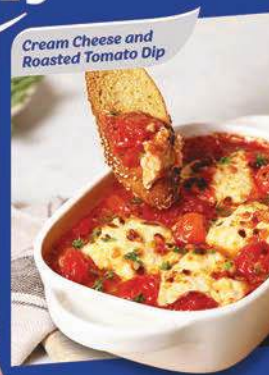
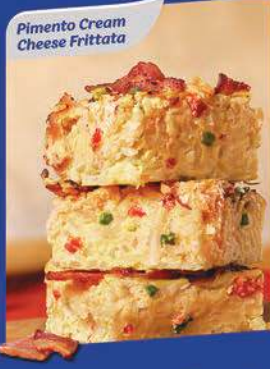


GIVING YEAR-ROUND

The holidays are a great time to give back and get involved in the community, but our **Cub Foundation** proudly serves the Twin Cities all year long. The foundation has raised more than \$2.5 million to support hunger relief, advance nutrition education, improve access to fresh, healthy food, and contribute to childhood health and medical needs.

To find out more about how our foundation makes a difference in local lives, and how you can get involved, visit cub.com/charitable-giving.

DISCOVER THE
creamy
POSSIBILITIES



Make magic this holiday with silky smooth flavor



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**IT'S TIME FOR A
FRESH TAKE ON
MAC & CHEESE!**



Fridge to table in 11 minutes.



Quick Bites



Deck the Boards

WITH CHEESE A PLENTY! From havarti, gouda, and provolone to colby, muenster, and cheddar, there's an impressive number of ways to build a locally made, budget-friendly cheeseboard when you shop at Cub. We have more cheeses than a Christmas tree has ornaments. Speaking of which, this clever tray comes together faster than you can say fa la la la la. Wreathes, trees, and gifts are also surprisingly easy to lay out. The hardest part is deciding what cheeses to use, and that's a delicious problem, if you ask us.



The Recipe Breakdown

- 2 10-ounce bags white candy melts
- 24 OREO cookies
- Black pearl sprinkles
- 24 orange Tic Tacs
- 1 pack Sour Punch Straws, cut in half
- 48 M&M candies

FUN WITH FOOD

Frosting the Snowmen

After the third snowfall in a week and a long stretch of freezing temps, building a real snowman loses its appeal. Bring the fun indoors with white chocolate-dipped OREO snowmen. To make, evenly coat OREO cookies in melted white chocolate. Work in small batches until all cookies are coated. Then, let your creativity flow! We used an orange Tic Tac for the carrot nose and sugar pearls for eyes and a mouth. Half a sour punch straw placed at the crown of the head and an M&M on either side create adorable earmuffs. Chill cookies on baking sheets in the fridge for 10 minutes or until fully set. Then enjoy your frosty snowmen without the winter chill.

4 Holly Jolly Snacking Ideas

They're back! The snacks you know and love, infused with the magic of the season. Grab them while you can because they won't be around for long.



White Fudge Covered OREO

The classic cookie coated in a snowy white chocolate shell. Perfect for gifting and adding to cookie trays.



OREO Joy

5 winter cookie designs paired with a red creme for an extra dose of merriment.



RITZ Holiday Shapes

A charcuterie board staple, back in fun, festive shapes for easy entertaining.



TRISCUIT Thin Crisps Cinnamon Sugar

The classic cracker gets a sweet twist just in time for the holidays!

VANILLA BREAKDOWN:



Pure vanilla

The most common form of vanilla, McCormick Pure Vanilla Extract is blended for rich, consistent flavor. Think of this as your go-to flavor enhancer for when a recipe calls for vanilla's signature sweetness.



Clear vanilla

Full of the trademark vanilla taste you love without any of the color, McCormick Clear Vanilla Flavor is the key to making perfectly white cakes, confections, frostings, and so much more.



Premium vanilla flavor

Flavored with vanillin, McCormick Premium Vanilla Flavor is a delicious value-priced option. Vanillin is an ingredient in vanilla beans that adds the taste of vanilla to your recipes while saving you money.



Small batch vanilla

Each batch of McCormick Small Batch Pure Vanilla Extract is sourced from a single origin and goes through a special extraction process to create an intense flavor that is 25% stronger than traditional vanilla extract.



Organic vanilla extract

Crafted from premium vanilla beans, McCormick's Organic Pure Vanilla Extract delivers the rich, caramelly, bourbon-rum flavor you love and expect while honoring environmentally friendly organic farming practices.



Vanilla beans

Vanilla bean is a bit of a misnomer—these sweet-smelling wands are actually the fruit pod of the vanilla orchid. Most recipes call to scrape out the seeds to infuse your recipe with rich vanilla “bean” speckles.



How to make your own vanilla extract (using McCormick beans, of course!)

INGREDIENTS:

4–6 whole vanilla beans
1 cup vodka (or other 70+ proof alcohol)

METHOD:

Cut 4–6 whole vanilla beans lengthwise with a sharp knife. Using the dull side of the knife, scrape vanilla beans from the pods into an airtight container. Cut the empty pods into ½-inch pieces and add them to the same container. Pour approximately 1 cup of alcohol over the beans and seeds (just enough to cover them). Use 8 ounces of alcohol per 4–6 beans. Secure jar with tight-fitting lid and shake vigorously. Store at room temp in a cool, dark place for at least 2 months, shaking daily for the first 2 weeks. For the most flavorful extract, let it bloom for 6–12 months before use.

KITCHEN BASICS

Vanilla: It's Anything But

The season of cookies, pies, confections, and cakes has arrived—which means we're all reaching for that little red-capped bottle of vanilla more than ever. But how much do we really know about this ubiquitous baking ingredient? Though the word “vanilla” has come to stand-in for “plain,” this spice is anything but. Vanilla is derived from the seed pod of the vanilla orchid, a flower that blooms just one day a year. Like chocolate, coffee, and wine, the flavor profiles of vanilla varieties are shaped by curing methods and plant species. That's why McCormick vanilla products are crafted with your taste buds in mind—a teaspoon is usually enough to add subtle sweetness to your favorite recipes.



EASY ENTERTAINING

Season's Sparklings

It takes just six twists of the cork cage and one big “pop!” to instantly turn any event into a celebration. And during the holidays, who (besides Scrooge) isn't in the mood for something sparkling? Turn up the festivities with a bottle of Champagne, prosecco, or cava. No matter which you choose, each has something unique to offer and is equally delightful poured into a flute or used to bring extra fizz to a cocktail. To add to the cheer, get an extra 10% off when you buy six or more bottles of wine or sparkling wine at any Cub Liquor or Cub Wine & Spirits store.

Overflowing with Bubbles

Refresh your knowledge of the three most popular sparkling wine varieties.



CHAMPAGNE

Used as a universal term for sparkling wine, however only bubbles from France's Champagne region can officially carry the title.

Bubbles: Very fine; delicate

Notes: Toasted bread, roasted fruit, almond

Pairing: Light pastas, oysters, fried foods



CAVA

Spanish winemakers in Catalonia use native Macabeu, Parelлада, and Xarello grapes to create their version of sparkling wine. Cava ages a minimum of 9 months for a more earthy flavor profile.

Bubbles: Fine

Notes: Pear, spices, mineral

Pairing: Poultry, shellfish, olives, nuts



PROSECCO

Made in the Veneto region of Italy from Glera grapes, it tends to be lighter, sweeter and more fruit-forward, thanks to a secondary fermentation and no minimum aging requirement.

Bubbles: Large and loose

Notes: Green apple, honey, florals

Pairings: Smoked meat, cheese, fruit



SURPRISE & DELIGHT

12 Days of Condiments

A partridge in a pear tree is a silly gift to give your true love—not to mention lords a-leaping. What’s saucy, interesting, *and* practical, are condiments. They’re gifts that keep on giving. Morning eggs feeling too routine? Hit ‘em with some scorpion pepper hot sauce. Been phoning in your chicken sandwiches? Not anymore! You just unwrapped a bottle of Kraft Buffalo Style Mayonnaise Dressing. From fun finds like Heinz pickle ketchup to classics like A1 steak sauce, we have hundreds of dips, sauces, and spreads for creating custom advent calendars that are as fun to give as they are to receive. Because no one needs 11 pipers piping.

Create a Stir

Mix and match store-bought bottles with a few homemade specialties for an even more one-of-a-kind lineup of sauces and dips. Here are three you can probably make right now, using ingredients you already have on hand.



HANCH:
Hot Sauce + Ranch



WASABYO:
Wasabi + Mayo



TARCHUP:
Tartar Sauce + Ketchup



Kisses,

Hugs,

***and
Cookies***



WE HAVE THE PILLSBURY BAKE-OFF TO THANK FOR THIS NOW INFAMOUS COOKIE-CANDY COMBO. Created by Freda Smith in 1957, Peanut Butter Blossoms didn't win the grand prize, but over the past 67 years, they've won countless hearts and a starring role on cookie trays everywhere. Channel your inner Freda and create your own version this year using our handy-dandy guide.

What You'll Need

1. Start the Dough

In a bowl with a mixer, beat $\frac{3}{4}$ cup softened butter, 1 cup sugar, and $\frac{1}{2}$ cup light brown sugar on medium speed until fluffy. Add 2 eggs and 2 teaspoons vanilla; beat, scraping sides of bowl until fully combined.

2. Pick Your Cookie Type

PEANUT BUTTER:

Mix 1 cup creamy peanut butter into butter mixture.

Whisk $3\frac{1}{2}$ cups flour, 1 teaspoon each baking soda and kosher salt in a bowl; add to the butter mixture and beat until just combined.

CHOCOLATE:

Mix 1 tablespoon milk into butter mixture.

Whisk 3 cups flour, $\frac{2}{3}$ cup Dutch-process cocoa powder, 1 teaspoon each baking soda and kosher salt in a bowl; add to the butter mixture and beat until just combined.

GINGERBREAD:

Mix 6 tablespoons molasses into butter mixture.

Whisk $3\frac{3}{4}$ cups flour, 1 teaspoon each baking soda and kosher salt, $\frac{1}{2}$ teaspoon ginger, and $\frac{1}{4}$ teaspoon cinnamon in a bowl; add to the butter mixture and beat until just combined.

SUGAR:

Whisk $3\frac{1}{4}$ cups plus 2 tablespoons flour, 1 teaspoon each baking soda and kosher salt in a bowl; add to the butter mixture and beat until just combined.

3. Ball and Roll

Heat oven to 350°F. Scoop rounded tablespoons of dough and roll into balls. Toss each ball into $\frac{1}{2}$ cup coating of your choice:

Granulated Sugar

Chocolate Jimmies

Nonpareil Sprinkles

Demerara Sugar

4. Bake the Cookies

Arrange on parchment-lined baking sheets about 2 inches apart. Bake until the cookies are golden on the bottom, 8-10 minutes. While they bake, unwrap the Hershey's candies of your choice.

5. Pick a Candy

When the cookies are done baking, remove from oven and immediately press a Hershey's candy into the center of each cookie. Transfer cookies to a cooling rack and repeat with remaining dough.





Crown Jewel of the Season

With ruby red gem-like seeds (a.k.a. arils) and a distinctive crown, the pomegranate reigns supreme as ruler of the winter fruits.



3 Tips for Pomegranate Perfection

A delicious addition to many dishes, or a yummy snack when eaten plain, pomegranate seeds lend a vibrant pop of color and flavor to many recipes. The catch? Getting the seeds out of the pomegranate without making a mess. We've cracked the case on opening this formidable fruit. Here's how:

PICK A PLUMP POM

Look for round, taunt pomegranates with shiny skin. They dry out the longer they're stored, so older poms will start to look shrunken, and their skin will become dull. Prime pomegranates will feel heavy for their size and be free of bruises, cuts, and marks. Still unsure? Scratch it! If your fingernail can scratch the outer skin with gentle pressure, the pomegranate is ripe. If you're not able to make a mark, the pomegranate needs to mature a bit longer.

EASY AND MESS-FREE SEEDING

Place the pomegranate on a cutting board with the crown end pointing upward. Carefully score a 1-inch square around the crown with a knife, taking care to leave the square in place. Then, scoring through the outer skin, run the knife from each corner of the square all the way down to the bottom of the pomegranate, creating four long marks along the length of the fruit. Remove the crown square, gently spread the fruit open, and remove seeds from the membrane by hand.

STORE YOUR HARVEST

These delicate gems start to spoil as soon as you crack open your pomegranate, so if they're not being used immediately, we recommend one of these two storage methods. Keep them fresh for up to a week in an airtight container in the refrigerator. Need to store them for longer? They can keep for up to a year when frozen. Spread the seeds in a single layer on a baking sheet, freeze, then transfer to an airtight container or freezer bag and tuck back in the freezer.



Pomegranate Moscow Mule

In a cocktail glass, stir together ½ cup ice, 2 ounces vodka, 1 ounce pomegranate juice, 1 tablespoon pomegranate seeds, 1 tablespoon lime juice, and 1 teaspoon honey. Top off with ginger beer and garnish with a sprig of rosemary.

Pomegranate-Glazed Chicken Thighs with Fontina

Prep Time: 45 minutes
Cook Time: 30 minutes
Serves: 8

INGREDIENTS

- 2 cups pomegranate juice
- ½ cup sugar
- 1 tbsp lemon juice
- 4 rosemary sprigs
- 2 tsp minced rosemary
- 1 tsp garlic powder
- 8 bone-in chicken thighs, with skin
- 8 oz BelGioioso Fontina cheese, shredded and divided (2 cups)
- ½ cup pomegranate seeds

DIRECTIONS

- 1** Bring pomegranate juice, sugar, lemon juice, and rosemary to a boil in a large saucepan; cook and stir until sugar is dissolved. Reduce heat to low. Simmer, uncovered, 35–40 minutes or until reduced to about 1 cup, stirring occasionally. Remove rosemary sprigs and discard. Set aside ⅓ cup glaze for serving.
- 2** Heat oven to 400°F. Combine minced rosemary and garlic powder. Pat chicken thighs dry. Transfer chicken to a greased 18x13 baking sheet. Gently loosen skin from chicken thighs, leaving one side attached. Place the rosemary mixture, salt, pepper, and ¼ cup fontina under the skin of each.
- 3** Brush chicken skin with remaining ⅓ cup pomegranate glaze; season with salt and pepper. Bake for 20 minutes. Brush with pomegranate glaze. Bake 20–25 minutes or until a thermometer inserted into meat reads 165°F.
- 4** Sprinkle chicken with remaining cheese. Broil 4 inches from the heat for 2–3 minutes or until cheese is melted. Let rest for 5 minutes before serving.
- 5** Meanwhile, bring reserved glaze just to a boil. Stir in pomegranate seeds. Serve glaze with chicken thighs.

MIX & MINGLE

Just imagine, 21 feast-worthy dishes where every scoop, slice, and forkful are designed to keep stress levels low and spirits high, all the way from now until when the ball drops on 2025. For your merriest holiday season yet, mix, match, and mingle to your heart's content.



Make-Ahead Bites



Italian Pressed Sandwiches



Cranberry Pecan Cheese Bites



Parmesan-Roasted Pumpkin Seed Mix



Fancy Pigs in Cozy Blankets

Seafood Appetizers



Bacon-Wrapped Lemon Pepper Shrimp



Crab Dip Toasts



Smoked Salmon Pinwheels



Spicy Shrimp and Sausage Skewers

Drinks



Holiday Sangria



Apple Whiskey Sour



Topo Toddy Mocktail



Holiday Spritzer Punch

Veggies & Greens



Winter Salad with Maple Mustard Dressing



Green Beans with Walnuts, Lemon, and Cranberries



Roasted Cauliflower with Raisins and Walnuts



Pumpkin, Carrot, and Onion Soup with Tortellini

All the Carbs



Sourdough Stuffing with Pecans, Sage, and Pancetta



Caramelized Onion Tart



Roasted Potatoes with Brown Butter Pecan Sauce



Spinach Artichoke Dip Cheese Bread

Party Starter



Light, airy, and crispy, brand-new Pringles Mingles are the ideal pre-feast snack. With the iconic combination of Mr. P's poppable bowtie shape and three flavor-tying combos, they'll have everyone munching (without spoiling the meal to come!) and mingling, freeing you up to be the host with the most. Try all three flavors: Cheddar & Sour Cream, Sharp Cheddar & Ranch, Dill Pickle & Ranch.



Italian Pressed Sandwiches



Prep Time: 10 minutes
Cook Time: 1 hour 10 minutes
Serves: 24

INGREDIENTS

- 1 pkg (12 oz) La Brea Bakery Ciabatta rolls
- $\frac{1}{3}$ cup basil pesto
- 4 slices provolone cheese
- $\frac{1}{2}$ cup chopped sundried tomatoes in oil, drained
- 8 slices (3 oz) capocollo
- 8 slices (3 oz) salami
- 4 slices (3 oz) prosciutto

DIRECTIONS

1 Bake rolls according to package directions. Cool slightly. Cut rolls in half horizontally. Spread pesto on bottom rolls.
2 Place 1 slice provolone on each bottom roll; top with 2 tablespoons tomatoes. Add 2 slices each capocollo, salami, and prosciutto. Place tops of rolls. Tightly wrap in plastic wrap and refrigerate with a heavy skillet on top to press and blend flavors, at least 1 hour.

Cranberry Pecan Cheese Bites



Prep Time: 20 minutes
Cook Time: 0 minutes
Serves: 7

INGREDIENTS

- 28 TRISCUIT crackers
- $\frac{1}{4}$ cup dried cranberries, finely chopped
- $\frac{1}{4}$ cup parsley, finely chopped
- $\frac{1}{4}$ cup finely chopped pecans
- 1 pkg (5.2 oz) garlic and herb cheese spread

DIRECTIONS

1 Heat oven to 375°F. Place crackers in single layer on baking sheet.
2 Combine cranberries, parsley and nuts in shallow dish.
3 Shape garlic and herb cheese spread into 28, teaspoon-full balls. Roll in cranberry mixture until evenly coated. Place on crackers; bake 2–3 minutes.

Parmesan-Roasted Pumpkin Seed Mix



Prep Time: 20 minutes
Cook Time: 12 minutes
Serves: 8

INGREDIENTS

- $1\frac{1}{2}$ cup pumpkin seeds
- 2 tbsp olive oil
- 5 oz (1 cup) Sartori Parmesan, grated
- $\frac{1}{2}$ tsp salt
- $\frac{1}{2}$ tsp pepper
- 1 cup unsweetened coconut flakes
- 1 cup dark chocolate chunks
- $\frac{3}{4}$ cup dried cranberries

DIRECTIONS

1 Heat oven to 300°F. Add pumpkin seeds to a greased 15x10-inch baking pan. Drizzle with olive oil, sprinkle with parmesan, salt and pepper, and toss to coat. Bake 10–12 minutes or until light brown. Cool completely on a wire rack.
2 In a large bowl, combine pumpkin seeds and remaining ingredients.

Pigs in a Blanket



Prep Time: 50 minutes
Cook Time: 25 minutes
Serves: 12

INGREDIENTS

- 1 box (17.3 oz) puff pastry sheets, thawed
- $\frac{1}{4}$ cup flour
- $\frac{1}{4}$ cup honey mustard
- 12 fully cooked sausages links
- 1 egg, lightly beaten
- 2 tbsp everything bagel seasoning

DIRECTIONS

1 Heat oven to 400°F and line baking sheet with parchment paper. Lightly dust a work surface with flour.
2 Cut puff pastry square into 6 squares. Use rolling pin to lightly roll out each section until large enough to fit the sausage. Brush a thin layer of honey mustard on lower half of pastry; add sausage. Brush top edge with egg and roll up, pinching edge lightly to seal. Repeat with remaining puff pastry and sausages.
3 Brush each bundle with egg and sprinkle with seasoning; cut into thirds. Place seam-side down, 1 inch apart. Freeze 30 minutes before baking.
4 Bake 25 minutes, or until golden brown. Serve with choice of mustard.

Bacon-Wrapped Lemon Pepper Shrimp



Prep Time: 10 minutes
Cook Time: 15 minutes
Serves: 8

INGREDIENTS

- 10 slices bacon, halved

- 1 lb (16–20 ct) frozen peeled, deveined shrimp, thawed and patted dry
- 1 tbsp lemon pepper seasoning

DIRECTIONS

1 Position oven rack 4 inches from broiling element. Heat oven to 450°F. Coat 18x13-inch rimmed baking pan with cooking spray. Place bacon in single layer on pan, bake 6–9 minutes, until fat is rendered but bacon is not yet crisp. Using tongs, transfer bacon to paper towels. Discard bacon fat and wipe off pan.
2 In large bowl, toss shrimp with seasoning. Tightly wrap each shrimp with bacon and place on pan, tucking bacon ends under shrimp. Adjust oven to broil.
3 Broil shrimp 3–5 minutes, until pink and firm. Transfer to serving platter. Serve with yum sauce for dipping.

Crab Dip Toasts



Prep Time: 10 minutes
Cook Time: 5 minutes
Serves: 16

INGREDIENTS

- 1 pkg (12 oz) La Brea Bakery Take & Bake Twin Pack French Baguette
- 3 tbsp butter, melted
- 1 pkg (8 oz) cream cheese, softened
- $\frac{1}{3}$ cup mayonnaise
- 2 tbsp shallot, finely chopped
- 2 tbsp Parmesan cheese, grated
- 1 tbsp lemon juice
- 1 tsp Old Bay original seasoning
- 1 tub (8 oz) refrigerated cooked crab meat, drained and picked over
- 2 tbsp chopped fresh herbs (chives, parsley, or thyme)

DIRECTIONS

1 Coat 18x13-inch rimmed baking pan with cooking spray. Position oven rack 4" from broiling element. Slice baguette at 45° angle. Brush both sides with butter and place on pan. Set oven control to broil.
2 Broil slices 3–4 minutes, turning once, until toasted. Set aside.
3 In large bowl, whisk together cream cheese, mayo, shallot, cheese, lemon juice, and seasoning until smooth; stir in crab. Spread dip on toasts and top with herbs.

Smoked Salmon Pinwheels



Prep Time: 20 minutes
Cook Time: 2 hours
Serves: 8

INGREDIENTS

- 10 oz Honey Smoked Salmon, flaked (any flavor)
- 8 oz cream cheese, softened
- 2 tbsp Dijon mustard
- ¼ cup mayonnaise
- 4 large flour tortillas
- ¼ cup red onion, finely minced
- 2 tbsp dill, chopped

DIRECTIONS

- 1 In a bowl, beat cream cheese, mustard, and mayonnaise. Divide and spread evenly on tortillas. Sprinkle with onions and cover with smoked salmon.
- 2 Roll tortillas tightly and wrap in plastic. Refrigerate at least 2 hours.
- 3 Cut into ½ slices and top with dill.

Spicy Shrimp and Sausage Skewers



- Prep Time: 15 minutes
- Cook Time: 10 minutes
- Serves: 8

INGREDIENTS

- 1 lb (16–20) cooked shrimp, peeled & deveined, tail-on
- 7 oz Andouille sausage
- 2 tsp olive oil
- 2 tbsp Cajun seasoning, divided
- ½ cup mayonnaise
- 1 tbsp lemon juice
- 8 skewers

DIRECTIONS

- 1 Set oven to broil. Pat shrimp dry. Add to large bowl; toss with olive oil and 1 tablespoon Cajun seasoning.
- 2 Slice Andouille the same thickness as shrimp, then tuck sausage slices between the curve of shrimp and skewer. Place on a baking sheet.
- 3 Combine mayonnaise, remaining tablespoon Cajun seasoning, and lemon juice in a bowl and refrigerate.
- 4 Broil skewers 4–5 minutes per side, watching closely.

Holiday Sangria



- Prep Time: 1 hour 10 minutes
- Cook Time: 0 minutes
- Serves: 6

INGREDIENTS

- 1 bottle dry white wine
- 6 oz Simply Cranberry Cocktail
- 6 oz Simply Apple
- 1 apple, thinly sliced
- ½ cup fresh cranberries

- 1 rosemary sprig
- 12 oz club soda

DIRECTIONS

Combine everything except club soda in a pitcher. Chill for an hour. Stir in club soda and pour over ice.

Apple Whiskey Sour



- Prep Time: 1 hour 10 minutes
- Cook Time: 0 minutes
- Serves: 1

INGREDIENTS

- 1.5 oz bourbon
- 2 oz Simply Apple
- ¾ oz triple sec
- 2 dashes orange bitters
- Squeeze of fresh lemon juice
- Apple slice, for garnish

DIRECTIONS

Combine everything in a cocktail shaker. Shake 20–30 seconds until outside is cold. Serve over ice. Garnish with an apple slice.

Topo Toddy Mocktail



- Prep Time: 5 minutes
- Cook Time: 0 minutes
- Serves: 1

INGREDIENTS

- 4 oz apple cider
- ¼ oz honey
- 1 sprig rosemary
- Topo Chico Sabores Tangerine with Ginger Extract, to fill
- Candied ginger, for garnish
- Dried citrus wheel, for garnish

DIRECTIONS

Add apple cider, honey, and 1 sprig of rosemary to a rocks glass with ice. Top with Topo Chico. Garnish with candied ginger and citrus wheel.

Holiday Spritzer Punch



- Prep Time: 5 minutes
- Cook Time: 0 minutes
- Serves: 6

INGREDIENTS

- 5 cups orange juice
- 2 cups Sprite, chilled
- 1½ cups vodka
- ½ cup maraschino cherry juice
- ¼ cup fresh lemon juice
- Lemon slices, fresh rosemary sprigs

DIRECTIONS

Stir together all ingredients; serve over ice. Garnish, if desired.

Winter Salad with Maple Mustard Dressing



- Prep Time: 30 minutes
- Cook Time: 0 minutes
- Serves: 8

INGREDIENTS

- ¼ cup maple syrup
- 2 tbsp apple cider vinegar
- 1 tbsp Dijon mustard
- ¼ tsp salt
- ¼ tsp pepper
- ¼ tsp garlic powder
- ½ cup vegetable oil
- 1 pkg (10 oz) baby spinach
- 2 oranges, peeled and sliced crosswise
- 1 Honeycrisp apple, thinly sliced
- ¼ cup red onion, thinly sliced
- ½ cup crumbled blue cheese
- ½ cup toasted chopped walnuts

DIRECTIONS

- 1 In small bowl, mix first six ingredients with wire whisk. Beat in oil until blended.
- 2 Place spinach on serving platter. Top spinach with oranges, apple, and onion; sprinkle with cheese and walnuts. Drizzle vinaigrette over salad.

Roasted Green Beans with Walnuts, Lemon, and Cranberries



- Prep Time: 10 minutes
- Cook Time: 20 minutes
- Serves: 6

INGREDIENTS

- 1¾ lbs green beans, trimmed
- ½ cup sliced shallots
- 2 tbsp olive oil
- ½ tsp finely grated lemon zest
- ½ cup walnut pieces
- ½ cup dried cranberries
- ¼ cup water
- 2 tbsp lemon juice
- ¼ cup Italian parsley

DIRECTIONS

- 1 Heat oven to 400°F. Combine green beans with shallots, oil, and lemon zest on large, rimmed baking sheet; toss to combine. Spread beans into single layer; add salt and pepper to taste. Roast until just beginning to brown, about 10 minutes.
- 2 Stir beans; sprinkle with walnuts and cranberries. Continue to roast until beans

are just tender, about 6 minutes.

3 Add water and lemon juice and continue roasting until liquid evaporates and the beans are lightly glazed, about 4 minutes. Garnish with parsley.

Roasted Cauliflower with Walnuts and Raisins

Prep Time: 10 minutes
Cook Time: 25 minutes
Serves: 6



INGREDIENTS

- 3** tbsp olive oil, plus more for brushing
- 1** tsp coriander
- 1** tsp cumin
- $\frac{1}{8}$ tsp cayenne pepper
- 1** head cauliflower, cut into 1-inch long, $\frac{1}{2}$ -inch-thick florets
- 4** garlic cloves, sliced
- $\frac{1}{4}$ cup raisins, chopped
- $\frac{1}{4}$ cup water
- 2** tbsp rice wine vinegar
- $\frac{1}{4}$ cup chopped Italian parsley
- $\frac{1}{2}$ cup chopped toasted walnuts

DIRECTIONS

1 Heat oven to 400°F. Brush a large, rimmed baking sheet with olive oil. Stir 3 tablespoons olive oil, coriander, cumin, and cayenne to blend in a large bowl. Add cauliflower and garlic, toss to coat.

2 Spread into a single layer on baking sheet. Roast until cauliflower begins to brown at the edges, about 12 minutes. Stir and continue roasting until browned and tender, 12 minutes longer.

3 Transfer to a serving dish. Set the baking sheet over medium heat. Combine raisins, water, and vinegar on the baking sheet and boil, scrapping up the browned bits and stirring until liquid is reduced to 2 tablespoons, about 1 minute. Pour over cauliflower. Add parsley and walnuts; toss to combine.

Pumpkin, Carrot, and Onion Soup with Tortelloni

Prep Time: 10 minutes
Cook Time: 30 minutes
Serves: 4



INGREDIENTS

- 1** pkg (10 oz) Rana Cheese Lovers Tortelloni
- 4 $\frac{1}{2}$ cups vegetable broth**
- 6** tbsp olive oil, divided
- 14** oz butternut squash, diced
- 14** oz carrot, peeled and sliced

- 1** onion, sliced
- 2** tbsp pumpkin seeds
- $\frac{1}{4}$ cup Parmigiano Reggiano, grated

DIRECTIONS

1 Heat broth on a low heat. In another saucepan heat 4 tablespoons olive oil; add butternut squash, carrots, and onion, stir to combine. Cover with hot broth and gently simmer for 25 minutes or until vegetables are soft.

2 Cook tortelloni according to package instructions. Meanwhile, blend vegetables until creamy and smooth, adding a few tablespoons of pasta water to loosen if needed. Season with salt and pepper.

3 Drain tortelloni and season with 2 tablespoons oil. Divide soup between four bowls and top with tortelloni. Drizzle with olive oil, add freshly ground black pepper, sprinkle with pumpkin seeds, and garnish with grated Parmigiano Reggiano.

Sourdough Stuffing with Pecans, Sage and Pancetta

Prep Time: 15 minutes
Cook Time: 30 minutes
Serves: 6



INGREDIENTS

- 2** cups chicken stock
- 2** eggs
- $\frac{1}{2}$ tsp salt
- $\frac{1}{2}$ tsp black pepper
- 1** loaf day-old sourdough bread, cut into 1-inch squares
- 1** cup diced pancetta
- 1** tbsp butter
- $\frac{1}{2}$ cup diced yellow onion
- 1** clove garlic, minced
- 8** sage leaves, roughly chopped
- 1** cup Diamond of California Chopped Pecans

DIRECTIONS

1 Heat the oven to 400°F and lightly grease a large cast-iron skillet.

2 Whisk together chicken stock, eggs, salt, and pepper in a large bowl; add bread and toss to coat.

3 In a pan over medium-high heat, cook pancetta until crispy. Drain, leaving just enough fat to coat the pan. Add butter and return to medium-high heat. When the butter begins to bubble, add chopped onions; cook for 5 minutes. Add garlic and sage and cook for 1 more minute.

4 Add cooked pancetta, onion mixture, and half the pecans to the bread mixture;

toss until well combined. Transfer to the cast-iron skillet. Sprinkle remaining pecans on top and bake 25–30 minutes.

Caramelized Onion Tart

Prep Time: 15 minutes
Total Time: 45 minutes
Serves: 8



INGREDIENTS

- 2** large yellow onions, thinly sliced
- 3** tbsp olive oil
- 1** tbsp thyme, plus extra for garnish
- 1** cup heavy cream
- 2** large eggs, lightly beaten
- $\frac{1}{2}$ tsp salt
- $\frac{1}{4}$ tsp ground pepper
- $\frac{3}{8}$ cup Manchego cheese, crumbled
- 1** Diamond of California Walnut Pie Crust
- 1** cup bacon, cooked and crumbled
- 2** shallots, sliced

DIRECTIONS

1 Heat oven to 375°F. In a large skillet, combine sliced onions and olive oil. Cook on medium low, 10 minutes until soft, stirring occasionally. Add thyme and continue cooking onions until translucent brown, 10–15 minutes. Add 1 tablespoon water if sticking to pan. Set aside to cool.

2 In a large bowl, stir together cream, eggs, salt, pepper, and Manchego. Add caramelized onions to the cream mixture and gently fold with spatula.

3 Transfer $\frac{1}{2}$ of the onion mixture to the pie crust. Sprinkle with pieces of bacon. Repeat with second half of filling.

4 Top with sliced shallots. Place tart (still in aluminum foil dish) on a cookie sheet onto middle oven rack. Bake 30–35 minutes, until golden brown. Place on cooling rack for 15 minutes before slicing.

Roasted Potatoes with Brown Butter Pecan Sauce

Prep Time: 15 minutes
Cook Time: 45 minutes
Serves: 8



INGREDIENTS

- 2** large sweet potatoes
- 2** large russet potatoes
- 2** tbsp olive oil
- 1** tsp salt
- $\frac{1}{2}$ cup salted butter
- $\frac{1}{4}$ cup sage, finely chopped
- $\frac{1}{4}$ cup Diamond of California Pecan Halves, finely chopped

DIRECTIONS

- 1 Heat the oven to 425°F. Slice potatoes into ¼ inch thick rounds.
- 2 Toss potatoes with olive oil and salt. Layer in a 3-4 quart dish, alternating between russets and sweet potatoes. Bake until tender, about 45 minutes.
- 3 While the potatoes bake, melt butter in a small saucepan over low heat. Continue to cook until butter begins to brown. Stir in sage and cook 1 more minute. Remove from heat and add pecans. Pour over the potatoes.

Spinach Artichoke Dip

Cheese Bread

Prep Time: 15 minutes
Cook Time: 25 minutes
Serves: 8



INGREDIENTS

- 1 pkg (12 oz) La Brea Bakery Take & Bake Twin Pack French Baguette
- 1 tbsp olive oil
- 1 small shallot, minced
- 3 cups spinach, packed
- 1 can (14 oz) quartered artichoke hearts, drained

- 8 oz mozzarella grated, divided
- ½ cup grated Parmesan, divided
- ½ cup mayonnaise
- 4 oz cream cheese
- ½ lemon, juiced
- 1 tsp garlic powder
- ¼ tsp pepper
- 2 tbsp chives, chopped

DIRECTIONS

- 1 Heat oven to 400°F. Slice baguette in half lengthwise, set aside.
- 2 Heat a large skillet over medium heat. Add olive oil, shallots, and spinach. Sauté until shallots are softened and spinach is wilted.
- 3 To a large bowl add artichoke hearts, mozzarella (reserve ½ cup for topping), Parmesan (reserve ¼ cup for the topping), mayonnaise, cream cheese, lemon juice, garlic powder, and pepper.
- 4 Add the shallot mixture to the bowl and stir to combine. Spread insides the baguette and sprinkle evenly with the remaining cheeses. Bake for 20-25 minutes, or until golden brown. Sprinkle with chives and serve warm.

Go Nuts

A whopping seven recipes in this collection call for nuts! Diamond of California are the not-so-secret ingredient that makes each one sing. From whole or chopped to sliced or slivered, there's a wide range of chop types and varieties of nuts to help prepare delicious, balanced, and heart-healthy meals.



Breaking Bread

La Brea revolutionized the modern bread movement, enabling everyone to share in the joy of hearth-baked, hand-crafted bread with their Take & Bake options. Nothing beats fresh-baked bread from the oven that's slathered with butter, toasted and dipped, or made into sandwiches. Stock up on La Brea breads now and thank yourself throughout the holiday season.



I can't believe
it's not
Butter!

**Big On Taste,
Not Cholesterol[†]**



**†0MG OF CHOLESTEROL
PER SERVING**

**RICH IN
OMEGA-3 ALA***

*I Can't Believe It's Not Butter!® Original spread contains 375mg of Omega-3 ALA per 1 tbsp. serving (23% of the 1.6g daily value). © 2024 Upfield



How We Holiday

In the Land of 10,000 Lakes, we take our traditions seriously, our food with local flare, and all the snow we can get. Celebrate the brands, flavors, and makers that make the North Star State an exceptionally cozy and delicious place to spend the holidays.



Effortless & Elegant

CINNAMON ROLL BUNDT CAKE

A Dynamic Duo

Pillsbury and Bundt pans have been as close as Twin Cities, Minneapolis and St. Paul, since 1966 when the popularity of a Bake-Off recipe saved a then-fledgling little company called Nordic Ware. Nearly 60 years, hundreds of recipes, and as many pan designs later, we bring you this breakfast beauty.

Comfort & Joy

**SWEDISH MEATBALLS,
PERFECT MASHED POTATOES,
AND LINGONBERRY OLD FASHIONEDS**

That Stick-to-Your Ribs Kind of Cozy

There's cold, then there's Minnesota-winter-nights cold. That's when it's time to turn to the kitchen and tuck into a plate of pure comfort. This classic dish needs no introduction. It's everything you expect, punched up with a caramelized onion and mushroom sauce.



Our State on a Plate

WALLEYE AND WILD RICE PILAF WITH CRANBERRIES AND PECANS



Indigenous Deliciousness

The original Minnesotans, the Dakota (Sioux) and the Anishinaabe (Ojibwe or Chippewa), were the first to harvest wild rice by canoe, which is still how it's harvested today. Similarly, walleye from the Red Lake Band Ojibwe is fished in traditional ways, using the wisdom handed down from generation to generation.



A New Old-Fashioned Way

BRUNCH FONDUE



We Do Love Food on a Stick

We're taking fondue from PM to AM with a little help from our WI neighbors.

Look for the Proudly Wisconsin badge when shopping for cheese. Any brand of Wisconsin Alpine-Style or Swiss can be used.

For a slice of Minnesota, serve with Honeycrisp and Hormel bacon.



Legendary Status

TOP THE TATER WITH
CRISPY SMASHED TOTS



Taters Are Just for Starters

Dolloped on everything from potato chips to chili, burgers and tacos, Top the Tater is basically its own food group to adoring Minnesotans. There's no topping Top the Tater, but there is pairing it with smashed Ore-Ida Golden Crispy Crowns for yet another reason to buy another tub.



Home Sweet Home

RASPBERRY LINZER COOKIES

Spread the Love

Gunflint Trail Jams by Jan are handcrafted one small batch at a time. Their intense flavors come from Minnesota-grown fruit, so each bite is bursting with freshness. Sandwich between two buttery, slightly nutty cookies (thanks to Bob's Red Mill Almond Flour) and dust with powdered sugar for a Linzer with local flair.



Plaid Tidings

NUTTY GOOD BARS



The Sincerest Form of Flattery

Whether you make this recipe with Watkins Maple Extract or unwrap an original Pearson's Nut Goodie the reaction is always the same: Oh, Goodie! From their headquarters in Winona, MN, Watkins has been making flavoring products since 1868, which means it's been the trusted choice of Minnesota bakers for generations.

Small Bites with Big Heart

BAKED POTATO DEVILED EGGS AND
LEFSE PICKLE ROLLUPS



Potato Power

You say potato, we say, chips and lefse, please. These two Minnesota institutions have been around for a combined 155 years (which is only 11 years fewer than we've been a state) and they may very well be the inspiration behind the idiom, "If it ain't broke, don't fix it." We love these staples just the way they are, thank you very much.



Cinnamon Roll Bundt Cake

Prep Time: 10 minutes
Cook Time: 50 minutes
Serves: 12

INGREDIENTS

- 2 cans (17.5 oz/5 ct) Pillsbury Grands Cinnamon Rolls
- 1 can (12.4 oz/8 ct) Pillsbury Cinnamon Rolls
- 4 oz cream cheese, room temperature
- 4 tbsp butter, room temperature
- 1 cup powdered sugar
- 1 tsp vanilla
- Pinch of salt
- ¼ cup whole milk

DIRECTIONS

- 1 Heat oven to 350°F. Coat a large Bundt pan using baking spray with flour.
- 2 Place the small cinnamon rolls in the

bottom of the Bundt pan. Arrange roughly 8 Grands rolls standing up around the outside edge of the pan. Tuck remaining rolls into the open spaces.

3 Cook 45–50 minutes. If the rolls are browning too much, cover with foil. Remove from oven and allow to cool for 10 minutes in pan, before inverting over a cooking rack.

4 While cake cools, add cream cheese, butter, vanilla, powdered sugar, and salt to a medium bowl; mix well. Add milk, 1 tablespoon at a time until desired consistency is reached. Pour or spoon over Bundt cake. Serve with icing from cans.

Fancy Swedish Meatballs

Prep Time: 30 minutes
Cook Time: 35 minutes
Serves: 6

INGREDIENTS

- ½ lb (at least 80%) ground beef
- ½ lb ground pork
- 1 cup panko
- 1 tsp salt
- ½ tsp pepper
- ¼ tsp ground allspice
- ¼ cup milk
- 1 egg
- 3 tbsp butter
- 2 cups yellow onion, thinly sliced
- 8 oz baby bella mushrooms, thinly sliced
- ½ cup water
- 1 tsp Better Than Bouillon beef base
- 1 cup heavy whipping cream
- 2 tbsp chopped fresh dill leaves
- ½ cup lingonberry jam, warm

DIRECTIONS

1 In large bowl, mix beef, pork, bread-crumbs, salt, pepper, and allspice until well combined. Add milk and egg. Shape mixture into 12 (2-inch) meatballs.

2 In 12-inch straight-sided sauté pan or 5- to 6-quart Dutch oven, melt 1 tablespoon butter over medium-high heat. Add meatballs; reduce to medium and cook 8–11 minutes, gently turning, until just browned on all sides. Carefully transfer to a warm plate; cover and keep warm.

3 Melt remaining 2 tablespoons butter in same pan over medium. Add onions and cook 5–7 minutes, stirring often, until onions are softened and browned. Add mushrooms and cook 4–6 minutes longer, until mushrooms release liquid, liquid evaporates, and mushrooms soften and brown. Add water and beef base; bring to a boil. Reduce heat and simmer 1 minute, scraping up browned bits.

4 Add whipping cream and meatballs; heat to boiling. Reduce heat; simmer 12–15 minutes, stirring occasionally, until meatballs are thoroughly cooked and no longer pink in center (165°F) and sauce is thickened. Stir in 1 tablespoon dill.

5 Serve with lingonberry jam and remaining dill over mashed potatoes.

TIP: Meatballs can be shaped ahead of time. Spray 13x9-inch baking dish with cooking spray. Place meatballs at least ½ inch apart in dish. Cover and refrigerate up to 6 hours before cooking.

Perfect Mashed Potatoes

Prep Time: 15 minutes
Cook Time: 25 minutes
Serves: 12

INGREDIENTS

- 5 lbs medium russet potatoes, peeled and halved crosswise
- 1 tbsp salt
- 2 cups heavy cream
- 12 cloves garlic
- ½ cup butter, cut in tbsp, softened

DIRECTIONS

1 Place potatoes in large saucepan or Dutch oven; add salt and enough water just to cover potatoes. Heat to boiling; reduce heat. Cover and simmer 20–30 minutes or until potatoes are very tender.

2 Meanwhile, place heavy cream and garlic in small saucepan over medium heat. Bring just to a boil, then reduce to a simmer. Simmer 20 minutes. Remove from heat; cover and keep warm. Strain cream into a measuring cup; discard garlic.

3 Drain potatoes. Add butter to pan, off the heat. Rice potatoes with potato ricer or mash until no lumps remain. Stir in cream, season with salt and pepper. Gently stir until butter is melted.

TIP: Make up to 2 days ahead and refrigerate, covered. To reheat, microwave on high, stirring often, until steaming.

Lingonberry Old Fashioned

INGREDIENTS

- 2 oz bourbon
 - 2 tsp lingonberry jam
 - 4 drops lemon juice
 - 2 drops Angostura bitters
- Splash of club soda

DIRECTIONS

Combine bourbon, jam, lemon juice, and bitters in shaker with ice. Shake hard. Strain over large ice cube in rocks glass. Top with a splash of club soda.

Sauteed Walleye

- Prep Time:** 5 minutes
Cook Time: 15 minutes
Serves: 4

INGREDIENTS

- 16 oz walleye (4 fillets), patted dry
 - 3 tbsp flour
 - 3 tbsp olive oil
 - 4 tbsp butter, divided
 - 1 lemon, juiced
- Fresh herbs, such as rosemary, chives or oregano

DIRECTIONS

- Dust walleye fillets with flour, shake off excess, and season with salt and pepper.
- Add olive oil and 1 tablespoon butter to a heavy pan. Heat over medium-high until butter is melted but not browned; turn down to medium. Add fillets and cook 3 minutes. Don't touch until they're ready to flip. Use a thin metal spatula to test; if you can slide it under the fish without it sticking to the pan, it's ready to flip. If the fillets won't release, give them another 30 seconds.
- After flipping, divide remaining 1 tablespoon butter over fillets. Cook another 2-3 minutes. Fish should be golden on both sides and opaque all the way through.
- Transfer fish to plates, leaving butter in the pan. Cover fish to keep warm. Reduce heat to medium. Add lemon juice and stir with a wooden spoon to scrape up brown bits. Add half the herbs and stir again. Serve fish hot with pan sauce and remaining herbs.

Wild Rice Pilaf with Cranberries and Pecans

- Prep Time:** 15 minutes
Cook Time: 1 hour 30 minutes
Serves: 6

INGREDIENTS

- 4 tbsp butter
- 1 cup chopped onion
- ½ cup chopped celery
- ½ tsp salt
- ¼ tsp coarsely ground black pepper
- 4 cloves garlic, minced
- 1¼ cups uncooked wild rice
- 4 cups chicken broth
- ½ cup pecans, toasted and chopped
- ½ cup sweetened dried cranberries
- 2 tbsp sage, chopped

DIRECTIONS

- In 3-quart saucepan, melt butter over medium-high heat. Cook onion, celery, salt, and pepper in butter 5-7 minutes, until onion is tender and translucent. Add garlic and cook, stirring, 30 seconds. Add wild rice; cook and stir 1 minute.
- Stir in broth. Heat to boiling; reduce heat to medium-low. Cover and simmer 1 hour 15 minutes to 1 hour 30 minutes, or until rice is tender and most of liquid is absorbed. Stir in pecans, cranberries, and sage.

TIP: Unlike white rice, true wild rice will still have a little bit of texture even when fully cooked. For more tender wild rice, add 1 cup water and continue to simmer 30 minutes longer before stirring in the pecans, cranberries, and sage.

Brunch Fondue

- Prep Time:** 2 hours 10 minutes
Cook Time: 15 minutes
Serves: 8

INGREDIENTS

- 8 oz Alpine-style cheese, shredded (2 cups)
 - 8 oz Swiss cheese, shredded (2 cups)
 - 2 tbsp all-purpose flour
 - 1 garlic clove, halved
 - 1 cup dry white wine
 - 1 tsp lemon juice
 - 1½ cups fresh baby spinach, chopped
 - 6 bacon strips, cooked and crumbled
 - ½ cup chopped green onions
- Crushed red pepper flakes, optional

Dippers: cubed roasted potatoes, Hormel bacon, Hormel sausage links, Eggo Mini Waffles, apples

DIRECTIONS

- Place shredded cheeses into a large bowl. Cover and leave 2 hours at room temperature. Toss cheeses with flour. Rub cut sides of garlic on the inside of a large saucepan. Mince garlic; set aside. Combine wine and lemon juice in the pan over medium heat; bring to a gentle boil. Add reserved garlic; cook and stir for 1 minute.
- Reduce to low. Gradually stir in cheese mixture until melted. (Do not boil.) Add spinach, bacon, and green onions; cook and stir until spinach is wilted. Remove from the heat. Season with salt and pepper to taste. Stir in red pepper flakes, if desired.
- Transfer to a fondue pot. Heat on low to keep warm. Serve with dippers.

Smashed Tots with Top the Tater

- Prep Time:** 5 minutes
Cook Time: 35 minutes
Serves: 8

INGREDIENTS

- 1 tub (12 oz) Top the Tater
- 1 bag (32 oz) Ore-Ida Golden Tater Tots
- ½ tsp sweet paprika

DIRECTIONS

- Heat oven to 400°F. Divide potato tots between two pans and bake until they begin to brown and crisp, about 20 minutes. Toss each tray with ¼ teaspoon paprika.
- Increase the temperature to 450° F. Use bottom of a drinking glass to gently press and flatten each tot. Bake until crispy, 12-16 minutes. Serve with Top the Tater.

MN Linzer Cookies

- Prep Time:** 3 hours 15 minutes
Cook Time: 30 minutes
Makes: 15 sandwich cookies

INGREDIENTS

- 1 cup butter, room temperature
 - ¾ cup sugar
 - 1 egg
 - 1 tsp vanilla extract
 - ¼ tsp almond extract
 - 2 cups Bob's Red Mill Organic Unbleached White All-Purpose Flour
 - ¾ cup Bob's Red Mill Almond Flour
 - ½ tsp salt
 - ¼ tsp cinnamon
 - ½ jar raspberry preserves
- Powdered sugar for dusting

DIRECTIONS

- 1 Using a stand mixer fitted with the paddle attachment, whip butter until light and fluffy. Add sugar and cream, mix 3-4 minutes, until sugar is incorporated and has a smooth texture. Add egg and both extracts, and mix until combined.
- 2 In a small bowl, whisk together dry ingredients. Slowly add to the mixing bowl. Turn mixer to medium-high, scrape down sides and beat until dough forms.
- 3 Divide dough into two flat disks, wrap in plastic and chill for at least 3 hours. Line baking sheets with parchment paper.
- 4 On a lightly floured surface, roll out one disk at a time to 1/8-inch thickness. Cut with cookie cutter of choice. Using a tiny cookie cutter, cut a small window in half of the cookies to create the tops.
- 5 Transfer all cookies to baking sheet and chill an additional 20 minutes. Heat oven to 350°F and bake 10-12 minutes, until the edges are slightly golden. Cool for 2 minutes before transferring to cooling rack.
- 6 Add 1 teaspoon preserves to the bottom halves, then dust the tops with powdered sugar and press into the preserves to create sandwich cookies.

Plaid Nutty Good Bars

Prep Time: 10 minutes
Cook Time: 3 hours 50 minutes
Serves: 64

INGREDIENTS

- 1 bag (12-oz) semisweet chocolate chips
 - 1 bag (11.5-oz) milk chocolate chips
 - 2 cups butter
 - 1 cup peanut butter
 - 1 can (12 oz) cocktail peanuts
 - 1/2 cup evaporated milk
 - 1 box (4-serving size) vanilla pudding and pie filling mix, not instant
 - 2 tsp Watkins Maple Extract
 - 1 bag (2 lbs) powdered sugar
- Decorating icing tubes, with tips

DIRECTIONS

- 1 Line 15x10x1-inch baking pan with foil. Coat with cooking spray. In 3-quart saucepan, melt chocolate chips and 1 cup butter over low, stirring frequently. Remove from heat. Stir in peanut butter. Pour 2 cups of mixture into a microwaveable bowl.
- 2 Meanwhile, stir peanuts into remaining chocolate mixture. Pour into prepared pan. Freeze 10 minutes or until set. Place pan in refrigerator.
- 3 Melt remaining 1 cup butter in 4-quart saucepan over low heat. Gradually stir in

evaporated milk. Stir in pudding mix. Cook until mixture is slightly thickened, stirring constantly. DO NOT BOIL. Remove saucepan from heat. Add maple extract, then stir in powdered sugar a little at a time; mix well. Cool for 10 minutes.

- 4 Carefully spread pudding mixture over chocolate peanut layer. Chill 30 minutes.
- 5 If necessary, microwave reserved chocolate butter mixture on High in 30-second intervals, just until pourable. Pour mixture over chilled pudding layer; spread to cover. Using decorating icing, pipe perpendicular lines onto top of chocolate to create plaid pattern.
- 6 Refrigerate at least 3 hours or until firm. Using foil, lift the bars out of the pan and transfer to large cutting board. Cut into 64 small rectangles. Store in refrigerator.

Baked Potato Deviled Eggs

Prep Time: 15 minutes
Total Time: 30 minutes
Serves: 6

INGREDIENTS

- 6 large eggs
- 2 bacon slices, chopped into 1/4-inch pieces (about 1/4 cup)
- 3 tbsp sour cream
- 1/4 tsp kosher salt
- 1/4 tsp black pepper
- 1/4 tsp garlic powder
- 1/4 tsp onion powder
- 1/4 cup Old Dutch Rip-L potato chips, lightly crushed
- 2 tbsp sharp cheddar cheese, shredded
- 1 tbsp fresh chives, chopped

DIRECTIONS

- 1 Fill a medium saucepan with 1 inch of water. Fit saucepan with steamer basket and bring to a boil. Add eggs to basket; cover and steam 13-15 minutes.

- 2 Remove eggs from pan and transfer to an ice bath. Peel. Meanwhile, cook bacon in a medium skillet until crisp, about 5 minutes, stirring often. Transfer to a paper towel-lined plate.
- 3 Cut eggs in half lengthwise, scoop yolks into a medium bowl. Add sour cream, salt, pepper, garlic powder, and onion powder to yolks; stir until smooth.
- 4 Spoon yolk mixture into a plastic bag, cut off 1/2-inch from a corner. Pipe yolk mixture into each egg white half.
- 5 Place egg halves on a serving platter, and sprinkle evenly with cooked bacon, chips, cheddar, and chives. Serve chilled or at room temperature.

Lefse Pickle Rollups

Prep Time: 10 minutes
Total Time: 10 minutes
Makes: 32 pieces

INGREDIENTS

- 4 lefse rounds
- 4 tbsp stone-ground mustard
- 1 lb thinly sliced ham
- 3/4 lb thinly sliced Havarti cheese
- 8 crisp kosher dill pickle spears

DIRECTIONS

- Spread 4 lefse rounds with mustard. Cover with a layer of ham, and then add a layer of cheese. Lay two pickle spears across each lefse. Roll up and cut into pinwheels.



A Cut Above

the Rest

**Impressive
holiday feasts
start at Cub.**

With choice cuts,
an impressive
selection, and
experts that
go above and
beyond, we make
it easy to make
a showstopper.



The most showstopping and simple way to cook meat is the whole roast. From braising to roasting, cooking a large cut is both incredibly satisfying and delicious. Whether you're making your first leg of lamb or you're a prime rib expert, it's worth reviewing our top tips for a tender, delicious, cooked-just-right feast.

Buy the Right Amount

Having leftovers is a good thing; running out before you've served all your guests is not. This is how much meat to plan per person so everyone can dig in and dine happy. Our estimates are on the higher end so round down when deciding between more or less.

Beef (bone-in roast)	¾ pound or 12 ounces
Beef (fillet)	½ pound or 8 ounces
Pork (chops and roast)	½ pound or 8 ounces
Lamb (chops)	½ pound or 8 ounces
Lamb (semi-boneless leg)	½ pound or 8 ounces
Turkey (whole)	1 pound or 16 ounces
Turkey (breast)	½ pound or 8 ounces
Chicken (whole)	1 pound or 16 ounces
Chicken (breast)	½ pound or 8 ounces
Fish (fillet)	⅓ pound or ~6 ounces

Get an Accurate Read

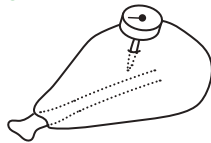
Careful monitoring and a good instant-read thermometer are essential to hitting the exact doneness you want. Just as important is making sure you're measuring the temperature properly. Do not touch the bone, fat, or bottom of the pan with the thermometer and position like so:

Boneless Roast: Insert to Core



Poultry:

Insert inside the thigh



Meat with Bone:

Insert in the thickest part of the meat



Fish:

Insert in the thickest part of the fish

Nail the Numbers

Oven temperature, cook time, rest time, and of course, internal temperature; there are a lot of numbers to keep straight. We made it easy with a quick-glance guide.

MEAT	OVEN TEMP	COOK TIME	MEAT TEMP	REST
Beef Rib Roast, Rare	325°F	20-25 min/lb	140°	20 min
Beef Rib Roast, Medium	325°F	25-30 min/lb	160°	20 min
Beef Rib Roast, Well Done	325°F	30-35 min/lb	170°	20 min
Bone-In Pork Roast	325°F	25-30 min/lb	145°	15 min
Boneless Pork Shoulder	325°F	30-35 min/lb	145°	15 min
Bone-In Pork Shoulder	325°F	25-30 min/lb	145°	15 min
Whole Chicken	350°F	25-30 min/lb	165°	20 min
Turkey (8-12 lbs)	325°F	20-25 min/lb	165°	30 min
Fish	400°F	10 min/lb	145°	5 min

9 THINGS OUR BUTCHERS CAN DO TO MAKE YOUR LIFE EASIER

Our expert butchers are trained, ready, and have all the tools needed to handle almost any request. All you have to do is ask!

1 WE'LL CUT IT ANY WAY YOU LIKE IT

Want your chicken broken down? Your ribeye cut paper thin for cheesesteaks? Or your chuck shoulder cubed for stew? We're literal pros at those jobs.

2 WE'LL REMOVE THE BONES

Whether you'd like a spatchcocked bird (excellent choice for grilling a turkey) or your standing rib roast cut off the bone for easier carving, Cub butchers can make it happen.

3 WE'LL CUSTOM GRIND MEATS

From creating the perfect burger blend (we recommend adding in brisket) to the perfect mix for meatballs, you can ask your Cub butcher to create a one-of-a-kind grind just for you.

4 WE'LL TIE YOUR ROASTS

Not only does tying a roast make for a prettier presentation, it also creates a uniform shape that allows the meat to cook more evenly so the outside isn't done before the inside reaches temperature.

5 WE'LL DO THE TRIMMING

Frenching a rib roast, turning chicken drumsticks into "lollipops," or removing pesky silver skin from pork tenderloins are all tasks our butchers know how to tackle.

6 WE CAN SOURCE ALMOST ANYTHING

We don't sell a lot of suckling pigs or crown roasts, but if you give us advance notice, we can order it special for you.

7 WE CAN SPLIT UP PACKS OF MEAT

See a package of two pork chops and you only want one? We can open, separate, and reprice it for you—as long as it's something weighed and portioned in our store.

8 WE'LL TENDERIZE

Schnitzel or scallopine on the menu? We'd be happy to do the prep work for you.

9 WE'LL SHARE OUR BEST SECRETS

Did you know our butchers also work with loads of rubs, seasonings, and sauces? They'll share their favorites, and if you ask, even season for you!

Standing Rib Roast with Mushrooms, Onion, and Jus

Minimal seasoning and a hot oven are all a standing rib roast really needs to shine. But if you want to make a meal to remember, amp it up with mushrooms, onions, and jus.



Q/A

ASK A BUTCHER

CAN YOU CUT A CUSTOM ROAST FOR ME?

Depending on how many people you plan to serve, our butchers can cut the perfect size. It's also worth knowing our standing rib roasts are boned (or lifted), which means they're cut along the bone and tied back on. This gives you the same experience of cooking bone-in, but a simpler task of cutting and serving.

Maple Mustard Glazed Pork Rib Roast with Apples and Sage

You'd never guess this absolute stunner
also happens to be budget-friendly.

Q/A

ASK A BUTCHER

CAN I HAVE THE BONES FRENCHED?

This is the trick to a picture-perfect roast. Our butchers will trim and scrape away the meat, fat, and sinew from the ends of the ribs so they're ready for their close-up.



Citrus Herb Salmon with Pistachios and Buttery Brown Sugar Sauce

Feast your eyes on this beauty, then stay for bite after bite of flavor—right down to the very last crumb of pistachio.



Q/A

ASK A BUTCHER

CAN I HAVE THE BONES REMOVED?

Yes, we'd be happy to. Or, if you'd like to do it at home, our favorite trick is to place the whole side of salmon skin-side down over an inverted mixing bowl. This makes the pin bones more visible and easier to remove.

Roasted Leg of Lamb with Mint and Orange Gremolata

Simple, impressive, and nearly impossible to mess up, this recipe is meant to dazzle.



ASK A BUTCHER

SHOULD I GET A BONE-IN OR BONELESS LEG OF LAMB?

At Cub, we carry semi-boneless legs of lamb, which means you get the best of both worlds. The shank and blade bones have been removed, but the leg bone (where the rich flavor comes from) is still in the roast. This makes it much easier to carve, but still holds the roast together in a uniform shape for easy roasting.



Standing Rib Roast with Mushrooms, Onion, and Jus

Prep Time: 30 minutes
Cook Time: 2 hours 15 minutes
Serves: 8

INGREDIENTS

- 1 (9-10 lbs) standing rib roast
- 2 tbsp olive oil
- 1 tbsp plus ¼ tsp salt, divided
- 2 tsp black pepper
- 1 tsp garlic powder
- 1 tsp smoked paprika
- 2½ cups water, divided
- 2 tbsp butter
- 2 cups thinly sliced onions
- 8 oz baby bella mushrooms, thinly sliced

DIRECTIONS

- 1 Leave roast at room temperature for 1½ hours. Place oven rack in lowest position. Heat oven to 450°F.
- 2 Set meat, bones down, in a roasting pan. Score fat in ½-inch crosshatch pattern. In a small bowl, mix olive oil, 1 tablespoon salt, pepper, garlic powder, and paprika; rub all over the roast. Cook 20 minutes.
- 3 Reduce to 350°F. Roast 60 minutes longer. Carefully add 2 cups water to pan and roast 30-45 minutes longer. Meat is done when an instant-read thermometer inserted in the center of the roast registers 120°F (for medium rare). If you prefer medium, cook roast to 130°F.
- 4 Transfer roast to a cutting board with a juice groove, cover loosely with foil, and let rest for 20-30 minutes; strain drippings into serving bowl. Cover and keep warm.
- 5 Meanwhile, melt butter in large skillet over medium-high heat. Add onions and ¼ teaspoon salt. Cook 5-7 minutes, stirring often, until onions are browned. Add mushrooms and cook 5-7 minutes, until mushrooms release liquid, liquid evaporates, and mushrooms soften and brown. Add ½ cup water to deglaze. Simmer 2-3 minutes, scraping up browned bits. Remove from heat, cover, and keep warm.
- 6 Set roast on its side and run a long, sharp knife between bones and meat; remove bones. Turn roast right side up. Carve and transfer slices to platter, top with parsley if desired. Serve with vegetables and jus.

TIP: Mushrooms and onions can be prepared up to 1 day in advance. Cover and refrigerate. To reheat, place in small saucepan with ½ cup water and gently stir over medium-low heat until steaming.

Citrus Herb Salmon with Pistachios and Buttery Brown Sugar Sauce

Prep Time: 15 minutes
Cook Time: 10 minutes
Serves: 6

INGREDIENTS

- ¼ cup packed dark brown sugar
- 2 tbsp water
- 2 tbsp butter, melted
- 1 piece (1½ lbs) sockeye salmon, skin on, pin bones removed
- ½ tsp salt
- 3 oranges, peeled and cut into sections
- 1 red grapefruit, peeled and cut into sections
- ¼ cup chopped toasted pistachios
- 1 tbsp thyme

DIRECTIONS

- 1 In small saucepan, combine brown sugar, water, and 1 tablespoon butter. Bring just to a boil, remove from heat and allow to cool.
- 2 Arrange oven rack 4 inches from broiler element and set to broil. Coat rimmed sheet pan with cooking spray. Pat salmon dry. Place salmon, skin side down in pan; brush with remaining tablespoon butter. Sprinkle with salt. Broil salmon 6-9 minutes, or until fish flakes easily with fork.
- 3 Transfer to serving platter. Drizzle brown sugar sauce over salmon. Arrange orange and grapefruit sections around salmon. Garnish with pistachios and thyme.

Maple Mustard Glazed Pork Rib Roast with Apples and Sage

Prep Time: 20 minutes
Cook Time: 1 hour 35 minutes
Serves: 6

INGREDIENTS

- 1 tbsp salt
- 1 tsp pepper
- ½ tsp garlic powder
- 1 (6 rib, 4½-5½ lbs) pork rib roast, Frenched
- 4 Honeycrisp apples, cut in thick wedges
- 4 tbsp butter, melted
- 2 tbsp chopped sage
- ½ cup maple syrup
- ¼ cup Dijon mustard
- 2 tbsp chopped parsley

DIRECTIONS

- 1 Heat oven to 500°F. Line rimmed sheet pan with parchment paper. In small bowl, mix salt, pepper, and garlic powder; rub all over pork. Place pork on pan, bone ends up. Roast 15 minutes.

- 2 Meanwhile, in large bowl, combine apples, melted butter, and sage. In another bowl, combine syrup and mustard. Transfer ½ cup syrup mixture to a small serving dish.
- 3 Reduce oven to 325°F. Brush remaining syrup mixture over pork. Add apple mixture to pan and toss in pork drippings. Continue to roast 60-90 minutes longer, or until apples are tender and browned, and pork is 135°F in center.
- 4 Transfer pork and apples to warm platter, cover with tent of foil and let stand 10 minutes, or until pork is 145°F in center. When ready, cut pork between ribs and top with apples and parsley. Serve with additional maple mustard sauce.

Roasted Leg of Lamb with Mint and Orange Gremolata

Prep Time: 30 minutes
Cook Time: 1 hour 40 minutes
Serves: 12

INGREDIENTS

- 1 (7-8 lb) semi-boneless leg of lamb
- 1 tbsp salt
- 2 tsp pepper
- ¼ cup Worcestershire sauce
- ¼ cup orange juice
- 2 tbsp melted butter
- ½ cup mint, chopped
- 2 tbsp orange zest
- 6 garlic cloves, minced
- ½ tsp sugar
- 2 tbsp olive oil

DIRECTIONS

- 1 Leave lamb at room temperature, covered, for 1 hour. Heat oven to 350°F. Rub lamb with salt and pepper. Coat 6-quart Dutch oven with cooking spray. Heat over medium-high. Add lamb and sear 6-8 minutes, turning often, until browned on all sides.
- 2 Remove from heat. Position lamb fat side up. Pour Worcestershire sauce, orange juice, and butter over lamb. Roast between 1 hour 30 minutes and 2 hours 15 minutes, basting occasionally with pan drippings, until 135°F in center.
- 3 Meanwhile, make the gremolata: Combine mint, orange zest, garlic, and sugar in small bowl. Stir in olive oil. Refrigerate.
- 4 Transfer lamb to large cutting board; cover with foil and let stand 15-20 minutes, until at least 145°F in center before carving.
- 5 While lamb rests, defat the drippings: Pour drippings into a glass or metal bowl and place in the freezer for 15 minutes. Carefully remove the fat from the top and reheat remaining drippings. Carve lamb and serve with gremolata and drippings.

Perfectly Pepperminty

SWEET TREATS



Ho Ho Mint Mocha Cupcakes
Your favorite festive drink order, but make it cupcakes.



Red, white, and mint to be, these candy cane inspired bites make the most of everyone's favorite refreshing flavor.

Chocolate Peppermint Shortbread

So easy, so good, and even better with time. After a few days they taste like biscotti, perfect for dunking in hot cocoa or coffee.

Peppermint Thins

You could say setting out a tray of these is like putting on the ritz, and given that these start with RITZ crackers, you'd be correct.



NEED A GLUTEN-FREE OPTION?

Replace the flour, not your recipe. Bob's has created a special 1-to-1 blend of gluten free flours, starches, and xanthan gum, making it easy to transform traditional cookies, cakes, brownies, and cupcakes into gluten-free treats. Cookies stay chewy, muffins remain springy, and cakes retain their tender crumb, all thanks to this ingenious 1-for-1 swap.

Peppermint Marble Bundt Cake

This cake takes candy cane design to a whole new level. Come for the gorgeous look of it, stay for the yummy, minty taste in every bite.





Ho Ho Mint Mocha Cupcakes

Prep Time: 30 minutes
Cook Time: 20 minutes
Makes: 12 cupcakes

INGREDIENTS

- ¾ cup Bob's Red Mill All Purpose Flour
- 1 cup sugar
- 1 tsp baking soda
- ½ tsp baking powder
- ½ tsp salt
- 6 tbsp unsweetened cocoa powder
- 1 egg large, lightly beaten
- 1½ tsp vanilla extract, divided
- 1¼ tsp peppermint extract, divided
- ¼ cup unsalted butter, melted
- ½ cup milk
- ½ cup boiling black coffee
- 2 oz cream cheese, room temperature
- 1 tbsp butter, room temperature
- 1 cup heavy cream, divided
- ½ cup powdered sugar
- ½ cup chopped candy canes

DIRECTIONS

- 1 Heat oven to 350°F. In a large bowl whisk together flour, sugar, baking soda, baking powder, salt, and cocoa powder.
- 2 In a medium bowl, whisk egg, 1 teaspoon vanilla, 1 teaspoon peppermint, melted butter, and milk. Meanwhile, bring coffee to a boil.
- 3 In the bowl with flour, pour in wet ingredient mixture and stir until just combined. Slowly pour in coffee. Batter will be thin.
- 4 Pour batter into muffin tin, filling two-thirds full. Bake 18-20 minutes.
- 5 Make frosting by whipping together cream cheese, butter, ½ teaspoon vanilla, ¼ teaspoon peppermint, and a pinch of salt. Add ¼ cup heavy cream and powdered sugar. Beat until the smooth. Pour in remaining ¾ cup cream and whip until the mixture will hold a firm peak. Frost as desired and top with crushed candy canes.

Peppermint Thins

Prep Time: 15 minutes
Cook Time: 30 minutes
Makes: 36 thins

INGREDIENTS

- 8 oz white chocolate, melted, slightly cooled
- 2 oz semisweet baking chocolate, melted slightly cooled
- ¼ tsp peppermint extract
- 36 RITZ crackers
- 1 candy cane (6 inch), crushed

DIRECTIONS

Mix white chocolate and extract. Dip crackers in chocolate mixture, turning to completely coat. Place onto waxed paper-covered baking sheets, drizzle with semisweet chocolate, and sprinkle with crushed candy. Refrigerate 30 minutes or until chocolate is firm.

Chocolate Peppermint Cookies

Prep Time: 40 minutes
Cook Time: 30 minutes
Makes: 4 dozen cookies

INGREDIENTS

- 1¼ cup Bob's Red Mill All Purpose Flour
- ½ cup Dutch-processed cocoa powder
- ½ tsp baking soda
- 12 tbsp unsalted butter, softened
- ¾ cup packed dark brown sugar
- ¼ cup sugar
- ½ tsp salt
- 1 tsp vanilla extract
- 5 oz bittersweet chocolate chips
- 2 tbsp crushed candy canes

DIRECTIONS

- 1 Into medium bowl, sift flour, cocoa, and baking soda.
- 2 In bowl of stand mixer fitted with the paddle attachment, beat butter on medium 2-4 minutes. Add sugars, salt, and vanilla. Beat 2-4 minutes, until creamy.
- 3 Add flour mixture to bowl. Mix on low speed just until incorporated. Do not overmix. Remove bowl from mixer and fold in chocolate chips.
- 4 Turn dough onto parchment paper. Divide in half; place one half on another piece of parchment paper. Using paper to keep dough from sticking, roll each half of the dough into a 12-inch log. Roll up each log and freeze 10 minutes. Meanwhile, heat oven to 325°F. Line two 18x13-inch rimmed baking sheets with parchment paper.
- 5 Working with a sharp knife, slice each log into 24 rounds, reshaping dough as necessary. Place cookies in 4 by 6 pattern

on pans, leaving 1 inch between each. Top cookies with crushed candy canes.
6 Bake 12-14 minutes, rotating pans halfway through, until cookies are set and firm on edges. Transfer pans to cooling racks and cool at least 5 minutes.

Peppermint Marble Bundt Cake

Prep Time: 30 minutes
Cook Time: 60 minutes
Serves: 12

INGREDIENTS

- 3 cups Bob's Red Mill Gluten Free 1-to-1 Baking Flour
- ¼ cup cornstarch
- 2 tsp baking powder
- 1 tsp salt
- 1¾ cups unsalted butter, room temperature, divided
- 2 cups sugar
- 1 tbsp + ½ tsp vanilla extract, divided
- 1 tbsp amaretto, optional
- 4 eggs, room temperature
- ¾ cup whole milk, room temperature
- 1 tbsp red food coloring
- ½ tsp peppermint extract
- 4 tbsp crushed candy canes, divided
- 1½ cups powdered sugar (180 g)
- 3 tbsp whole milk

DIRECTIONS

- 1 Heat oven to 350°F. In a medium bowl add flour, cornstarch, baking powder, and salt. Whisk to combine and set aside.
- 2 In the bowl of a stand mixer fitted with the paddle attachment, add 1½ cup butter and sugar. Turn to medium-high and beat until light and fluffy, 3 minutes. Add vanilla (and amaretto, if using) and mix until combined. Reduce speed and add eggs one at a time. Add flour mixture in three additions, alternating with two additions of the milk, scraping down the bowl as needed.
- 3 Add half of the batter to a separate bowl and add food coloring and peppermint extract. To the batter with no food coloring, add 2 tablespoons crushed candy canes.
- 4 Coat a 12-cup Bundt pan using baking spray with flour. With ¼ cup portions, alternate between layering white and red batter scoops into the pan. Gently swirl the batter. Knock the pan on the counter to release air bubbles, then bake for 50-60 minutes. Allow pan to rest on a cooling rack for 5 minutes before inverting cake from pan. Fully cool before glazing.
- 5 Add powdered sugar, ¼ cup melted butter, milk, and vanilla to a mixing bowl and whisk until smooth. Pour over cake. Sprinkle with remaining 2 tablespoons crushed candy canes.

Oh-So-Dreamy, Creamy Cocktails

For freshness you can taste, there's only one choice: Kemps. With their farm-to-family dairy approach, they passionately transform nature's pure milk into great products with a range of smooth, rich, and creamy choices that go from farm to fridge in just 48 hours.

Caramel-Mint Cooler

Add ½ teaspoon **vanilla**, a dash of **peppermint extract**, 1 cup **Kemps 2% milk**, and ½ cup **Kemps fresh half & half** to a cocktail shaker. Add **ice** and shake until frosty. Strain into a glass drizzled or swiped with caramel sauce.

Prosecco Sherbet Float

Scoop **Kemps sherbet** flavor of choice (we used raspberry) into a glass. Top with a dry **prosecco** and serve immediately.



Grasshopper

Mix $\frac{3}{4}$ ounce **green creme de menthe**, $\frac{3}{4}$ ounce **white creme de cacao**, 2 cups **Kemps vanilla ice cream**, and 4 **ice cubes** in a blender and blend until drink is the consistency of a milk shake.



Espresso Martini with Sweet Cold Foam

Make cold foam by adding $\frac{1}{4}$ cup **Kemps fresh whipping cream**, 2 tablespoons **Kemps 2% milk**, $\frac{1}{2}$ teaspoon **vanilla**, and 1 tablespoon **sugar** to a large glass. Use a milk frother 30–60 seconds to create a creamy foam. For the cocktail, add 2 ounces **vodka**, $\frac{1}{2}$ ounce **coffee liqueur**, 1 ounce **espresso**, and $\frac{1}{4}$ ounce **simple syrup** to a shaker filled with **ice**; shake until frosty. Strain into a chilled cocktail glass and top with sweet cold foam.



It's worth seeking out Kemps fresh whipping cream and half & half for these recipes. They go through a standard pasteurization process. Most of what is available in stores is ultra pasteurized (UHT), which extends shelf life to weeks, but eliminates the premium flavor of fresh. It's a difference you can taste and see (looking at you, sweet cold foam). Cub is proud to be one of only a select number of retailers to carry both Kemps fresh and UHT products.



Cub's Signature Collections



**BRAND YOU CAN TRUST,
SAVINGS YOU CAN COUNT ON.**

From our walls of fresh produce and cases of local dairy, to our center store aisles and pharmacy, no matter where you look, there's an impressive selection of products that deliver value, convenience, and fun. Look for all these fan-faves and more at your Cub!





Cub



Cub



Cub



Cub



Cub



Cub

Value Brands



**Essential
EVERYDAY**

All the essentials to make every day easy, and at affordable prices? Yes, please! From dinner staples like chicken breasts and pasta, to snacks, juice, and other kid favorites, Essential Everyday products are stocked and ready to save you both time and money. Plus, they're all backed by a 100% quality guarantee!



Our fried chicken has been called the best in town, our chunky cinnamon bread has a cult following, and we fry our donuts fresh every morning. When you see the Cub logo on products throughout our store, it means you're getting our very best. It's what you deserve and what we're proud to deliver.



Making every dollar count isn't just this product line's tagline, it's what they put into practice every day with every product. You'll find steep savings on life's essentials, from paper towels and plates to strawberry jelly and a surprising selection of cookies. (Yes, we view sweet treats as an absolute necessity.)

Foodie Finds

★ EAT BECAUSE ★
WOODSTOCK®
★ IT'S GOOD! ★

There's something for everyone in the Woodstock lineup. What nature makes best, Woodstock makes accessible by doing their best to source organic and non-GMO products wherever possible. Eating well is a way of life, and we think everyone should have the opportunity to choose rich and wholesome ingredients.



It's not always easy to bring home a good catch—unless you shop Arctic Shores, that is. Where your seafood comes from matters and with Arctic Shores you can rest assured it's sustainably caught and responsibly farmed. From salmon burgers and tuna rolls to shrimp po'boys and gumbo, Arctic Shores helps you bring the fresh taste of the sea right to your Minnesota table.



Punch up your shrimp cocktail

- 1 Arctic Shores Extra Large (26–30 per lb) Cooked Shrimp, peeled, tail-on
- 2 Woodstock Lemon Dill Aioli
- 3 Woodstock Burger Sauce
- 4 Woodstock Sriracha Aioli

Wholesome Ingredients



Wild Harvest.

Wild Harvest understands that life is often a balance of doing what you need to, what you love to, and what you can afford to. That's why we carry a broad range of more than 600 products that are easy to shop and use. From meal-time to snack time, keeping pets happy and healthy, and even a cleaning line, these products are made with carefully selected ingredients that the whole family can feel good about.



Whether you are hosting a family gathering or just celebrating with friends, Culinary Circle offers premium ingredients and recipes that will help you do it in style. The wide selection of artisan pizzas, bold cheese and cracker pairings, and inspiring new sauces are sure to be a hit with friends and foodies alike. Here's to savoring life with your circle.

Sweet Somethings



We all scream for savings

What happens when scoops of Strawberry Stone Ridge Creamery meet Pineapple Super Chill? It's a cheap thrill everyone will love!



Remember the excitement of hearing the ice cream truck approaching? Bring that feeling home with Stone Ridge Creamery premium ice cream and frozen ice cream treats. Made with only the best ingredients, each batch is slow churned to creamy, delicious perfection. Whatever you choose, there's a smile in every scoop.



Pop, soda, sparkling water, and all the go-to mixers, whatever you're thirsting for, there's a beverage in the Super Chill lineup that'll satisfy. Watching the big game? Pick up a case of classic cola. Need a merry mixer? Start with pomegranate sparkling water and add your favorite spirit. Super Chill offers national brand quality with a savings mixed in.

Doable Dinners



Resolving to save time, money, and your sanity? Start with Cub's Signature Brands. These family-pleasing meals come together in less than 30 minutes for under \$25 using just 5 key ingredients.



Spinach and Meatball Soup

Prep Time: 5 minutes | Cook Time: 10 minutes | Serves: 4

PANTRY STAPLES
1 tablespoon olive oil
¼ teaspoon black pepper
½ teaspoon kosher salt



1 cup matchstick-cut carrots



8 ounces frozen meatballs



6 cups unsalted chicken stock



1 package (8.8 oz) microwaveable brown rice



4 cups baby spinach

DIRECTIONS

1 Heat oil in a Dutch oven over medium-high. Add carrots and cook, stirring often, until almost tender, about 4 minutes. Add chicken stock and meatballs; bring to a boil.

2 When meatballs are warmed through, reduce heat to medium. Stir in rice, spinach, pepper, and salt, and cook, stirring until spinach is wilted and rice is hot, about 3 minutes. Sprinkle with shaved cheese, if desired.



PLUS IT UP

2 tablespoons pecorino Romano cheese

Thai Peanut Noodles

Prep Time: 5 minutes | Cook Time: 15 minutes | Serves: 4



8 ounces
rice or spaghetti
noodles



1 cup
shelled edamame,
thawed if frozen



1 cup
shredded
carrots



1 red bell pepper,
thinly sliced



$\frac{3}{4}$ cup
Thai Peanut
cooking sauce

DIRECTIONS

1 Prepare your choice of noodles according to package directions.

2 In a large bowl, add cooked noodles, edamame, carrots, and pepper. Add peanut sauce and stir well.

3 Divide among bowls and garnish with cilantro and peanuts.



PLUS IT UP

$\frac{1}{4}$ cup cilantro,
chopped

$\frac{1}{4}$ cup peanuts,
chopped



Cilantro Lime Shrimp Tacos

Prep Time: 15 minutes | Cook Time: 5 minutes | Serves: 4



1 pound frozen cooked shrimp, thawed



4 corn tortillas



½ cup shredded red cabbage



2 cups cilantro, chopped



4 tablespoons Hellmann's Cilantro Lime Sauce

PANTRY STAPLE
½ tablespoon olive oil

DIRECTIONS

- 1** In a large nonstick skillet over medium-high, heat olive oil. Sauté shrimp until warmed through, about 4 minutes. Do not overcook.
- 2** Warm tortillas using preferred method.
- 3** Fill each tortilla with shrimp, cabbage, and cilantro, then drizzle with Cilantro Lime Sauce. Top with cotija and avocado, if using.



PLUS UP

- ½ small avocado, chopped
- 2 tablespoons cotija, crumbled



Air Fryer Teriyaki Cashew Chicken Bowls

Prep Time: 5 minutes | Cook Time: 20 minutes | Serves: 4



1½ cups
instant brown
rice



1½ pounds
boneless skinless
chicken breast, cut
into ¾-inch chunks



½ cup
teriyaki sauce



½ cup
whole
cashews



1 bag (12 oz)
frozen broccoli florets

DIRECTIONS

1 Prepare brown rice according to package directions.

2 Place chicken in air fryer basket and coat with cooking spray. Cook at 375°F for 8 minutes. Transfer chicken to a bowl, toss with teriyaki sauce, cashews, and broccoli. Transfer everything to air fryer and cook until browned and cooked through, 8-10 minutes.

3 Serve chicken over rice. Sprinkle with sesame seeds and green onion, if desired.



PLUS UPS

1 tablespoon
sesame seeds
¼ cup sliced
green onions



Chopped Cheeseburger Heroes

Prep Time: 10 minutes | Cook Time: 15 minutes | Serves: 4

PANTRY STAPLES
1 tbsp vegetable oil
½ tsp salt
¼ tsp pepper



½ onion,
finely chopped



1¼ pounds
ground beef



8 slices
American
cheese



⅓ cup
Woodstock
Burger Sauce



4 Cub
bolillo rolls

DIRECTIONS

1 Heat vegetable oil in a large cast-iron skillet over medium-high. Add onion, ground beef, and salt and pepper to taste. Cook, undisturbed, until the beef starts to develop a crust, 1-2 minutes. Flip, breaking up the meat. Continue cooking until browned, 30 more seconds. Arrange cheese over meat, remove from heat, and let melt. **2** Spread burger sauce on both sides of the rolls. Divided beef among roll bottoms with a spatula. Top with lettuce and tomatoes.



TIP

Make it spicy by adding 2-4 tablespoons chopped pickled hot peppers to the beef mixture for an extra punch of flavor.



PLUS IT UP

1 cup shredded iceberg lettuce
1 sliced tomato

