

**Cub**

# SUMMER WINNERS

*Twins*

Plus!

S'MORES

GALORE:

6 FUN WAYS TO  
MIX THINGS UP

(46)

Including:

9 Quintessential Summer Dishes (26) 

NEW TWISTS ON BERRY DESSERTS (19)

5 Easy-Breezy Weeknight Dinners (38)

Summer 2023

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## Hey Burger, Burger

### DON'T YOU JUST LOVE A HOMERUN?

They're as exciting in baseball as they are in life. That's how we felt when we auditioned this Montreal Steakhouse Burger for our cover. Of the more than 50 recipes featured in this issue, this is the one that knocked it out of the park. (If you want to skip right to the recipe, we don't blame you, it's page 27). The juicy, hand-pattied, ready-to-grill Cub burger, the crunchy fried onions, the blue cheese mayo! They all work together to deliver a big win.

Another partnership that delivers impressive results? The Minnesota Twins and Cub. Since 2015 we've been proud to work together in support of the Boys and Girls Club by donating more than \$900,000. And we're still at it. Look for your chance to Step Up to the Plate and contribute at registers beginning in June. Every dollar makes a difference.

If you're keeping score, that's two checks in the W column so far, and by the time you reach the last page, you'll discover many more. Building our nine-recipe roster of Summer All-Stars (page 26) was very serious business. There were ballots, voting, and in the end, some players didn't make it (sorry, hot dogs).

We also consulted the stars to bring you your perfect ice cream treat (page 43), cracked the code on hosting stress-free get-togethers (page 34), found delicious ways to turn summer's best treat, s'mores, into six brand new recipes (page 46), and did a deep dive on tequila (page 54), which is having a major moment right now—all with one goal in mind: to make this your winningest summer on record.

Here's to an undefeated season of deliciousness,

*Your friends at Cub*



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myCub my way.

# Teaming Up to Create Change:



**FOR** the nearly 900 young people who enter the doors of a Twin Cities Boys & Girls Club each day, Clubs offer safe, inclusive spaces and experiences that empower members' learning and growth. In fact, in a survey of alumni, 54% of said the Club "saved my life."

Now, more than ever, we have a responsibility to the youth of our communities, to provide them a platform where their voices can be heard, and to be part of advancing systems of change. Back for the ninth year, Cub and the Minnesota

Twins are teaming up to kick-off our annual "Step Up to the Plate" Campaign, a two-week fund-raising effort to support the Boys & Girls Clubs of the Twin Cities.

Since 2015 we've been proud to work together with the Minnesota Twins to donate more than \$900,000. And we're still at it. Look for your chance to Step Up to the Plate and contribute \$1, \$3 or \$5 at registers beginning in June. Every dollar makes a difference.



★ Boys & Girls Club alumni include legends **Joe DiMaggio**, **Hank Aaron**, and **Cal Ripken Jr.**, plus stars of today like Adam Jones and Jon Jay. Since Major League Baseball® designated BGCA an official charitable partner in 1997, this robust relationship has given countless youth the chance to realize their dreams both on and off the field.



## MINNESOTA TWINS 2023 SCHEDULE / TWINS.COM / 612-33-TWINS

	SUN	MON	TUE	WED	THU	FRI	SAT		SUN	MON	TUE	WED	THU	FRI	SAT
<b>APRIL</b>					30 <sup>S/F</sup> KC 3:10	31	1 KC 3:10			1	2 <sup>S/F</sup> CWS 6:10	3 CWS 6:10	4 CWS 1:10	5 CLE 6:10	6 CLE 5:10
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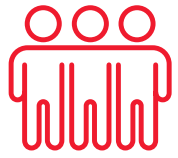


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**83% of Club members**

believe they can make a difference in their communities and 89% stand up for what they think is right. Proof that BGCA helps build a sense of civic responsibility and leadership.



**4,000 youth**

at 11 Twin Cities locations are served by Boys & Girls Clubs of the Twin Cities



**\$50,000** has been pledged by Cub to match in-store donations during the 2023 campaign



**79 Cub stores** across Minnesota are collecting donations in amounts of \$1, \$3 or \$5



**<\$900,000** donated by Cub and The Minnesota Twins since 2015



# Root, Root, Root From Your Home Seat

Bring all your ballpark faves to the best seat in the house—your couch. Not only do you get to skip the lines, you can also take serious advantage of the seventh inning stretch.



**1.** Beer we go, Twins. Beer we go! **Summit Twins Pils**, a crisp, unfiltered German-style pilsner, is the official craft beer of the hometown team. Find it in 12 packs of 12-ounce cans and enjoy responsibly.

**2.** Summer just wouldn't be the same without baseball and roasted in-shell peanuts. **Hampton Farms MLB Peanuts** are a tradition that simply never grows old; it only gets better.

**3.** There are two main reasons to make the trek to Target Field: to get an official Twins brat, and to see the Twins play live. Now that you can get **Sheboygan Original Recipe Twins Bratwurst** at Cub, looks like there's just the one...

**4.** It's the most famous baseball snack of all time. There's almost no way you can eat **Cracker Jack** and not sing at least the chorus of "Take Me Out to The Ball Game." In fact, if you don't, it's a shame.

**5.** Batter up! And we don't mean Jose Miranda. We're talking about **State Fair Classic Corn Dogs**, the batter-wrapped dogs on a stick that taste as good now as they did when you were playing tee-ball.

**6.** Root beer is good year-round, but there's something about a **Killebrew Root Beer** that feels extra right come summer. Maybe it's the 16-ounce can, maybe it's the real Minnesota honey used to make it, or maybe it's the legend of Harmon himself.

**7.** Don't buy hot dog buns to do the job of brat buns. Size matters. That's why we always go for **Ball Park Tailgaters XL Brat Buns**. They guarantee a perfect bun-to-brat ratio in every bite.

**8.** It's a sweet, salty snack and souvenir all in one. Can you say grand slam? Pick up a **1-Gallon Twins Tin of Cub Popcorn** filled with handful after handful of your favorite flavor. Options include: butter, low salt, kettle, cheese jalapeño and caramel.

**9.** The novelty of a gigantic soft, salty **Super Pretzel** that's roughly the size of your face hits just as hard when you're laid back at home as it does when you're wandering around the ballpark. Ask us how we know.

# Drink Pairings Index

## SUMMER IS WHEN LIFE IS SWEETEST.

The days are longer, the pace is slower and everything just tastes better. Add the right drink—whether it's to your meal or a snack—and it's even more satisfying.

				
				
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Summer Vegetable Pasta Salad, page 31	Impossible Gyros, page 40	Country Thai Chicken and Quinoa Salad, page 41	Watermelon Prosciutto Salad, page 28	Veggie Pita Pizzas, page 39
				
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# Quick Bites



## Island Cooler

- 4 cans Lime Bubly
- 3 cups Absolut vodka
- ½ cup pineapple juice
- ½ cup ginger beer
- fruit cut with cookie-cutter shape of your choice



### Rock a Mocktail

Skip the vodka for an alcohol-free summer zinger everyone can enjoy.

# Ah, Sweet Summer!

IT'S TIME TO TOAST RELISHING LONGER DAYS, enjoying more downtime and to the abundance of local produce. It's also the season for refreshing drinks outside—preferably near a cool body of water, because, well, Minnesota, ya know? To celebrate, we've dreamed up the official cocktail of summer 2023, featuring Lime Bubly, vodka and fresh fruit. Cheers!



RECIPE REMIX

# Hot Dogs Unleashed

There's really no *wrong* way to make a hot dog. But there is one way to make them extra everything: yummy, crispy, fun, and prime for toppings. We give you the grilled spiralized hot dog. It's perfectly engineered to deliver maximum char (and thus flavor) in every bite. Best of all, little extra effort and no special equipment is needed to pull it off, just a skewer and a knife. The extra surface area created by the cuts makes for nooks and crannies that open like a spring as the hot dog is grilled, that means your dog-to-bun ratio is spot on every time. No bun-only bites here!

## HOW-TO STEPS

- 1 Insert a skewer the entire length of the frank
- 2 Hold a paring knife at an angle and twirl the hot dog, cutting down to the skewer
- 3 Remove the skewer and admire your handy work
- 4 Grill over medium-high heat, turning occasionally



**OUR PICK:**

### HEBREW NATIONAL BEEF FRANKS

These 100% Kosher beef dogs are the darling of many an internet taste test. We love them for their plumpness and snap, plus everything they're made without: artificial flavors, artificial colors, fillers or by-products.



**PRO TIP:** Don't forget to snap a pic of your creation and tag us on Instagram (@mycubfoods) so we can share your summer masterpiece!

EASY ENTERTAINING

# Red, White, and Wow

There's a lot to love about summer get-togethers, but one of the absolute best is putting together grazeable spreads full of crowd-pleasers like crackers, cheeses, meats, fruit and nuts. We're of the more, the merrier philosophy, so max it out with your favorite mix of crunchy, creamy, salty, sweet, and surprising (think pickled peppadew peppers!) to get everyone talking and, more importantly, eating. We'll be making this firecracker of a board all summer long and hope you will be too.



### TOWN HOUSE ORIGINAL CRACKERS

The crunchy, buttery classic is always a sure bet.



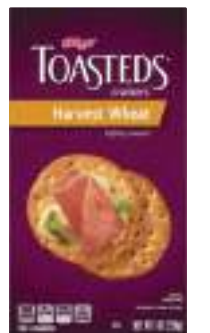
### TOWN HOUSE FLATBREAD CRISPS

A snappy stunner with olive oil and a sprinkle of sea salt.



### WHITE CHEDDAR CHEEZ-IT

One of the most craveable Cheez-Its on the market.



### TOASTEDS HARVEST WHEAT CRACKERS

The perfect vessel for stacking cheese and/or meat.



**MAKE-AHEAD IDEA**

## Compounding Interest

The power of compound butters is that for every cup you make now, there are 16 tablespoons available for future use. To get ahead (in dinner and in life) we created three pack-a-punch recipes. Use up the last of your cilantro and that lingering half a lime for a butter that melts beautifully over grilled chicken, pork or shrimp. Mix together a little bacon, basil, and sun-dried tomatoes and your corn on the cob will thank you—your pasta, too. Or turn grilled peaches and pound cake into your new favorite dessert by slathering on bourbon, brown sugar, and vanilla butter. Compound butter is a concept that pays off again and again.



### **Tequila, Chile, Lime Compound Butter**

Grate 2 teaspoons lime zest into a medium bowl. Squeeze and add 1 tablespoon lime juice. Finely chop 1 red hot chile and 2 tablespoons cilantro; add to bowl along with 1 cup softened butter and 2 tablespoons tequila blanco. Stir until well blended.

### **Vanilla, Bourbon and Brown Sugar Compound Butter**

In a medium bowl, stir together 1 cup softened butter, ½ cup brown sugar, 2 tablespoons bourbon and 1 teaspoon vanilla until well blended.

### **Sun Dried Tomato, Bacon and Basil Compound Butter**

Cook 3 slices of bacon until crisp. While bacon cools, chop ¼ cup fresh basil and ¼ cup sun-dried tomatoes in oil. Chop cooled bacon. In a medium bowl, stir all ingredients with 1 cup softened butter until well combined.

**For the final touch**

Spoon butter onto parchment paper or plastic wrap, form into a log and wrap well. Chill for at least three hours before using or freeze for up to three months.



**SURPRISE & DELIGHT**

## Muffin Tin Mixer

There's clever (hello, muffin tin meals) and then there's genius: introducing, perfectly portioned build-your-own sundae bar muffin tins. They're adorable, practical, and a breeze to pull together. Plus, they're guaranteed to impress everyone you serve one to. Can you say host with the most? We recommend four flavors of ice cream, four sauces, and four toppings for maximum mix-and-match potential. But of course, anything goes. There's no wrong answer when it comes to ice cream!



## JUNE IS DAIRY MONTH

As part of a stewardship pledge to consumers, the dairy industry is pursuing a voluntary goal to achieve greenhouse gas neutrality by 2050. Let's take a look at how far they've come from the 1970s to today.

**90%**

less land and 65% less water is used to produce a gallon of milk today, with a 63% smaller carbon footprint than in 1944.

**80%**

of dairy cows' diets comes from plant fibers and feed-stuffs that they can digest but humans can't and would otherwise go to landfills.

**48**

hours is all it takes for milk to go from farm to grocery store. That means it stays fresher for longer ultimately saving money and waste.

**94%**

of dairy farms are family owned and operated.

**115,600**

jobs were created (direct and indirectly) via dairy in Minnesota last year.

# Layer on the Flavor

Get the scoop on how to wow without breaking a sweat.



## Triple Berry Donut Trifle

**TOPPING:** Cool Whip, berries, Cub cake donuts

**MIX-INS:** Strawberries, raspberries, blueberries

**FILLING 1:** Cheesecake filling

**BASE:** Cub cake donuts, halved

**FILLING 2:** Cool Whip

**MIX-INS:** Strawberries, raspberries, blueberries

**FILLING 1:** Cheesecake filling

**BASE:** Cub cake donuts, halved

PRESENTED BY

**KraftHeinz**

## What You'll Need

### 1. Pick Your Base Layers

You'll need 3½-4 cups total; cut cake and bars into ¾-inch cubes and cut donuts in half.

Brownies

Cake

Cake Donuts

Angel Food Cake

Pound Cake

### 2. Choose and Prepare Your Fillings

Plan for 2-3 layers, roughly 6 cups total. You can repeat the same flavor for each layer or mix it up each time.



**Whipped Marshmallow Cream**  
recipe below



**Chocolate Mousse**  
recipe below



**Cheesecake**  
recipe below



**Prepared Jell-O Instant Pudding**,  
1 box per layer



**Cool Whip Original Whipped Topping**,  
1 tub per layer

#### Whipped Marshmallow Cream

Beat 6 oz softened Philadelphia cream cheese and 1 jar (13 oz) Jet-puffed Marshmallow Cream until smooth; fold in 1 tub (8 oz) Cool Whip.

#### Chocolate Mousse

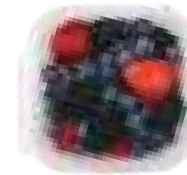
Microwave 1 tub Cool Whip (8 oz) and 1½ pkg Baker's Chocolate on high for 2 to 2½ minutes or until chocolate is melted and mixture is well blended, stirring after each minute. Let stand 15 minutes.

#### Cheesecake Filling

Beat together 2 packages (16 oz total) cream cheese, ¼ cup sugar, 2 tablespoons milk and 1 teaspoon vanilla.

### 3. Mix It Up with Mix-Ins

Almost anything goes, this layer is all about the texture. Think crunchy and chewy.



Fruit



Crushed  
Graham Crackers



Crumbled Cookies



Chopped  
Candy Bars



Jet-Puffed  
Marshmallows

### 4. Top It All Off and Ta-Da!

This is where more is more. Pile on everything you can think of and go for gold.



Sprinkles



English Toffee Bits



Angel Flake  
Sweetened Coconut



Shaved  
Chocolate



Mini  
Chocolate Chips

### 5. Assemble Your Trifle

Layer half of your chosen base ingredient into a trifle dish or large clear bowl. Top with half of your filling layer and spread to cover. Arrange mix-ins as desired. For a uniform layer, press against the side of the container, making sure the ingredients touch all the way around. Repeat with remaining base layer and filling layer. Cover loosely with plastic wrap and refrigerate 2-24 hours. Decorate with toppings just before serving.



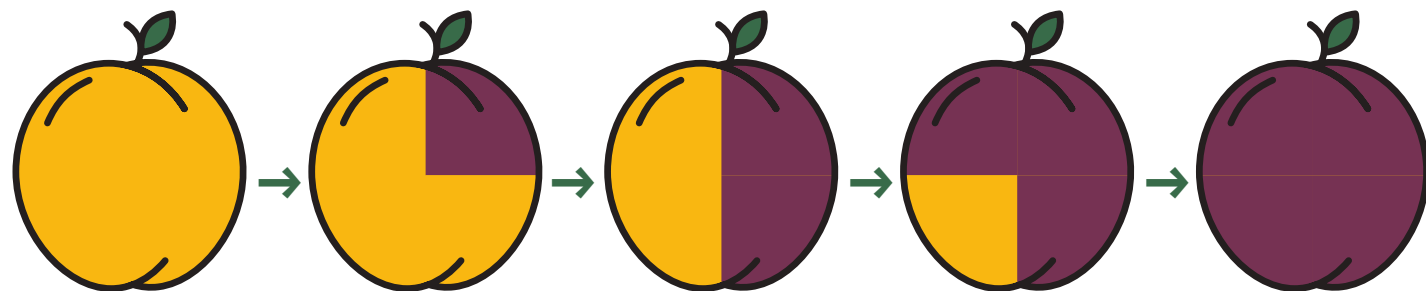


Dapple Fire Plumcot

## Stone Fruit Delight Plumcots

Developed more than a century ago by horticulturalist Luther Burbank, these delicious hybrid fruits are the first 50-50 crossbreed of a plum and apricot. They're often confused with—but are not the same as—pluots, which are a further, more intricate crossbreed (that's mostly plum) developed and trademarked by Floyd Zaiger in 1990.

### WHAT'S WHAT



**APRICOT**

Sweet-tart, firm and less fuzzy than peaches

**APRIUM**

Tastes like a sweeter apricot with a hint of plum

**PLUMCOT**

First gen apricot-plum hybrid; not as sweet as a pluot

**PLUOT**

Gene percentages vary per variety, but mostly plum

**PLUM**

Diverse species with smooth, waxy peels and firm, juicy flesh

### Plumcot Cinnamon Roll Monkey Bread

Prep Time: 15 minutes | Cook Time: 30 minutes | Serves: 12

**DIRECTIONS:**

Start with two tubes of refrigerated cinnamon rolls (12.4 oz each), set aside icing and cut each roll into quarters. Slice four plumcots. In a greased Bundt pan, layer a third of the cinnamon roll pieces and half of the plumcots. Repeat with remaining rolls and plumcots. Bake in a preheated 400°F oven for 30 minutes. Allow to sit 5 minutes. Remove from pan by tipping upside-down on top a serving platter. Drizzle icing over cake, cut and serve.



### 3 THINGS TO NOTE

- 1 There are more than 20 varieties of plumcots, each with its own distinctive flavor, size and color. A few fun names: Dapple Fire, Flavor Grenade, and Black Kat.
- 2 Whole, unwashed plumcots should be ripened at room temperature. Once ripe, store for an additional 3 to 5 days in the refrigerator.
- 3 A plumcot contains just 30 calories. Each one also provides about 10 percent of your daily vitamin C and 3 grams of dietary fiber.



### Plumcot Mint Mojitos

Makes: 2

**DIRECTIONS:**

Cut a thin slice off two sides of a plumcot and set aside for garnish. Chop the remaining plumcot. In a small pitcher, muddle 4 teaspoons granulated sugar, 8 mint leaves, and the chopped plumcot until pulverized. Add 4 ounces rum and ¼ ounce fresh lime juice and stir. Strain into two Collins glasses. Add ice and top each with ½ cup club soda. Garnish with plumcot slice, mint leaves, and a lime wedge.



### Plumcot Salsa

Makes: 2½ cups

**DIRECTIONS:**

In a medium bowl mix together 1 pound chopped plumcots, ¼ cup chopped green onions, ¼ cup chopped cilantro, 1 chopped and seeded red jalapeño, the juice of half a lime and ½ teaspoon cinnamon. Add salt and pepper to taste. Serve with fish, chicken, pork, or chips.

Tackles sweat, grass,  
mud & **more.**



# DEFINING SUMMER DESSERTS



YOU DON'T HAVE TO BE ABLE to pinpoint the exact differences between a crisp, crumble, and cobbler to know that their juicy fruit, ripe berries, and laid-back vibes are what makes June through August the sweetest season of all.

We did the delicious work of breaking down the differences so that should you find yourself with a bushel of berries, you'll know precisely what dessert (or desserts!) you want to make.

PRESENTED BY





## **Blackberry-Peach Crisp**

Prep Time: 10 minutes  
Cook Time: 40 minutes  
Serves: 8

### **INGREDIENTS:**

- 2 cups blackberries
- 1 tbsp cornstarch
- 3 cups sliced peaches or nectarines (3 medium)
- $\frac{3}{4}$  cup packed brown sugar
- $\frac{1}{2}$  cup Gold Medal whole wheat flour
- $\frac{1}{2}$  cup old-fashioned oats
- $\frac{1}{4}$  cup butter or margarine, softened
- $\frac{3}{4}$  tsp ground cinnamon
- $\frac{1}{2}$  tsp ground nutmeg

### **DIRECTIONS:**

- 1 Heat oven to 375°F. Place blackberries in large bowl. Sprinkle with cornstarch; toss until blackberries are coated. Carefully stir in peaches.
- 2 Place fruit in ungreased square baking dish, 8x8x2 inches. Mix remaining ingredients until crumbly; sprinkle over fruit.
- 3 Bake about 30 minutes or until topping is golden brown and fruit is tender.

## *CRISP:*

your pick of fruit—we went with a blackberry peach combo in ours—baked with a streusel-like topping that's a mixture of flour, sugar, and butter, plus (this part is important!) oats or nuts; sometimes both. It's the crisping of the oats that lend this dessert its name.

## *CRUMBLE:*

almost identical to a crisp (baked fruit under a streusel-esque topping) with the exception of old-fashioned oats or nuts; those are notably absent in crumbles which tends to land them on the slightly sweeter side of their often-confused sibling, the crisp.

## **Strawberry Crumble with Basil**

Prep Time: 10 minutes  
Cook Time: 1 hour 10 minutes  
Serves: 8

### **INGREDIENTS:**

- $\frac{1}{4}$  cup sugar
- 3 tbsp cornstarch
- 6 cups halved fresh strawberries
- $\frac{1}{4}$  cup chopped fresh basil
- 1 pouch Betty Crocker oatmeal cookie mix
- $\frac{1}{2}$  cup butter, softened
- Cool Whip, for garnish
- fresh basil leaves, for garnish

### **DIRECTIONS:**

- 1 Heat oven to 350°F. Spray 11x7-inch (2-quart) baking dish with cooking spray.
- 2 In large bowl, mix sugar and cornstarch. Stir in strawberries and chopped basil. Spoon into prepared baking dish.
- 3 In medium bowl, stir cookie mix and butter with a fork until crumbly. Sprinkle over strawberry mixture.
- 4 Bake 50 minutes or until filling is bubbly and topping is golden brown. Let stand 10 minutes. Serve warm topped with Cool Whip and chopped fresh basil, if desired.



## Peach and Raspberry Cobbler

Prep Time: 20 minutes | Cook Time: 50 minutes | Serves: 8

### INGREDIENTS:

- 2½ cups sliced fresh peaches
- 2 cups fresh raspberries
- ½ cup sugar
- 1 tbsp cornstarch
- 1 tsp ground nutmeg
- 2 cups Original Bisquick mix
- ½ cup milk
- 3 tbsp butter or margarine, melted
- 2 tbsp packed brown sugar

### DIRECTIONS:

- 1** Heat oven to 375°F. Lightly butter bottom and side of 9x11-inch deep-dish pie plate or 2-quart casserole.
- 2** Mix peaches, raspberries, granulated sugar, cornstarch, and nutmeg in large bowl. Let stand 10 minutes. Spoon into pie plate.
- 3** Stir together remaining ingredients in same bowl until dough forms. Drop dough by spoonfuls onto fruit mixture. Bake 25-30 minutes or until fruit is bubbly and topping is deep golden brown and thoroughly baked.

## COBBLER:

most simply, fruit baked under sweet biscuits. Things can go in any direction from there. Some have nice, neat shapes, others are plopped, occasionally they cover the whole dish, but most often the biscuits are spaced out like cobblestones. Any which way, they're delicious.



## CRUNCH:

a three-layer dessert that's essentially a crumble on the bottom with a layer of jammy fruit in the middle and either another crumble layer on top or a basic streusel. This crunch recipe bucks tradition and makes clever use of cookie mix for the base and topping.



## Double-Berry White Chocolate Crunch

Prep Time: 15 minutes  
Cook Time: 35 minutes  
Serves: 16

### INGREDIENTS:

#### Cookie Base and Topping

- 1** pouch (17.5 oz) Betty Crocker sugar cookie mix
- ½ cup cold butter, cut into pieces

#### Filling

- 1½ cups fresh blueberries, from 2 (6 oz) containers
- 1½ cups fresh raspberries, from 2 (6 oz) containers
- ½ cup sugar
- 3** tbsp cornstarch

#### Topping

- ¼ cup white vanilla baking chips

### DIRECTIONS:

- 1** Heat oven to 375°F. Coat 9-inch square pan with cooking spray.
- 2** In large bowl, pour cookie mix. Cut in butter, using pastry blender or fork, just until mixture is crumbly. Reserve 1 cup cookie mixture for topping; set aside. Press remaining mixture in bottom of pan. Bake 10 minutes.
- 3** In medium bowl, mix all filling ingredients. Spread mixture evenly over partially baked crust. Sprinkle reserved cookie mixture over filling.
- 4** Bake 32-36 minutes, or until the top is light golden brown and bubbling along the edges. Allow to cool for 30 minutes.
- 5** In small microwavable bowl, microwave white vanilla baking chips uncovered on High 30-45 seconds, or until chips can be stirred smooth. Spoon melted chips into small resealable food-storage plastic bag; partially seal bag. Cut off tiny corner of bag. Squeeze bag to pipe over the bars. Cool completely, about 1½ hours. Cut into 4 rows by 4 rows. Cover and refrigerate any remaining bars.

## Blueberry Pandowdy

Prep Time: 10 minutes  
Cook Time: 50 minutes  
Serves: 6

### INGREDIENTS:

#### Filling

- ¾ cup sugar
- ¼ cup cornstarch
- 5 cups blueberries, fresh or frozen (thawed)
- 2 tsp lemon juice

#### Topping

- 1 refrigerated Pillsbury Pie Crust
- 1 tsp sugar

### DIRECTIONS:

- 1 Heat oven to 400°F. Coat 8-inch square (2-quart) baking dish with cooking spray.
- 2 In large bowl, mix ¾ cup sugar and the cornstarch. Add blueberries and lemon juice; mix well. Spoon evenly into baking dish.
- 3 Remove pie crust from pouch; place flat on a lightly-floured work surface. Press crust slightly to form square. With pizza cutter or knife, cut dough into 5 rows by 5 rows (2-inch squares).
- 4 Place individual dough pieces over blueberry mixture, overlapping pieces to completely cover fruit. Sprinkle with 1 teaspoon sugar.
- 5 Bake 25-30 minutes or until crust is golden brown. Cool for 10 minutes before serving.

## PANDOWDY:

cooked fruit under a pastry crust. There are no rules about the size or shape of the topper pieces because once out of the oven you break up the crust with a fork. As the dish cools, the pastry pieces absorb the fruit juices. The result is a delicious mess, hence dowdy.

## BUCKLE:

a dessert where the batter 'buckles' around the fruit leaving a collapsed or indented look. Buckles are more cake-like than crisps or cobblers due to a higher batter-to-fruit ratio. Don't be confused by the sauce and crumb topping in this one, just think of it as extra fancy.

## Blueberry-Pineapple Buckle

Prep Time: 30 minutes  
Cook Time: 1 hour 20 minutes  
Serves: 9

### INGREDIENTS:

#### Filling

- 1¼ cups Gold Medal all-purpose flour
- ½ cup granulated sugar
- ¼ cup butter or margarine, softened
- ¼ cup shortening
- ½ cup milk
- 1½ tsp baking powder
- 1 tsp grated lemon peel, if desired
- ½ tsp vanilla
- ¼ tsp salt
- 1 egg
- 1 can (8 oz) crushed pineapple in juice, drained, juice reserved for sauce
- 1 cup fresh blueberries

#### Cinnamon Crumb Topping

- ½ cup granulated sugar
- ⅓ cup Gold Medal all-purpose flour
- ½ tsp ground cinnamon
- ¼ cup butter or margarine, softened

#### Pineapple Sauce

- 3 tbsps packed brown sugar
- 1 tsp cornstarch
- juice reserved from crushed pineapple
- ¼ tsp lemon juice

### DIRECTIONS:

- 1 Heat oven to 350°F. In large bowl, mix all filling ingredients, except pineapple and blueberries, until well blended. Fold in pineapple and blueberries. Spread in an ungreased 8-inch square pan.
- 2 In small bowl, mix all cinnamon crumb topping ingredients, except butter. Cut in butter, using pastry blender (or pulling 2 butter knives through ingredients in opposite directions), until particles resemble fine crumbs. Sprinkle over blueberry mixture.
- 3 Bake 45-50 minutes or until golden brown and toothpick inserted in center comes out clean.
- 4 Meanwhile, in 1-quart pan, mix brown sugar and cornstarch. Add enough water to reserved pineapple juice to measure ¾ cup; stir into brown sugar mixture. Cook over medium, stirring constantly, until mixture boils. Boil and stir 1 minute; remove from heat. Stir in lemon juice. Serve over warm dessert.

# Summer All-Stars

We drafted the freshest ingredients of the season and stacked the roster with delicious twists so that no matter which dishes you put into play, you're guaranteed a win.

## ADMIT ONE

SECTION	AISLE	REGISTER
CUB	07	03



### FIRST AT BAT: CUB PUB BURGERS

We put the go in gourmet burgers with ten ready-to-grill flavors. Each thick patty is crafted from fresh, 80% ground chuck for deep flavor, a crusty exterior, and the juiciest interior. In a word: perfection. Find them in the fresh meat department.



### Montreal Steakhouse Burger

The humble beauty of this burger stays with you long after the last bite. Hours and days later you'll find yourself thinking about how every single ingredient delivers. So yeah, we recommend putting it on repeat all summer long.

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

#### INGREDIENTS:

- 4 Cub Montreal Seasoned Pub Burgers
- 1 tbsp vegetable oil
- ½ cup Hellmann's mayonnaise
- ¼ cup crumbled blue cheese
- ½ tsp black pepper
- 4 hamburger buns, toasted
- lettuce leaves, tomato slices, crispy fried onions for topping

#### DIRECTIONS:

- 1 Heat vegetable oil in a large skillet over medium-high. Add burgers and cook until browned, about 3 minutes. Flip and cook 2 more minutes for medium to medium-well.
- 2 In a small bowl, combine mayo, blue cheese, and black pepper.
- 3 Slather both sides of the toasted buns with the mayo mixture.
- 4 Place lettuce and tomato on the bottom of each bun. Top with burger, fried onions and lid of bun.



Feel free to substitute Gorgonzola or Roquefort in place of the blue cheese; just don't skip the mayo!



This recipe is easily doubled or tripled; it also looks beautiful layered in a glass bowl.

## Watermelon & Prosciutto Salad

Refreshing, salty, crisp, and cool, this salad is more about assembling fresh ingredients than following the recipe to a T. Have cantaloupe on hand? Toss it in. Want to use pistachios instead of pine nuts? Go for it. It's summer; there are no rules.

**Prep Time:** 30 minutes  
**Cook Time:** 5 minutes  
**Serves:** 6

**INGREDIENTS:**  
5 oz baby arugula  
4 cups cubed seedless watermelon  
3 oz sliced prosciutto cut into ½-inch pieces  
1 shallot, thinly sliced  
½ cup pine nuts, toasted  
½ cup feta, crumbled  
¼ cup bottled balsamic vinaigrette

**DIRECTIONS:**  
1 In a large mixing bowl, combine all ingredients. Alternatively, put arugula on a large platter and arrange remaining ingredients on top in piles.  
2 Gently toss to coat; salt and pepper to taste.  
3 Serve immediately.



We love the salty, pungent, and sharp flavors of Cotija paired with watermelon, but Parmesan also works.



## Watermelon Jalapeno Cups

Any way you slice it, watermelon is an essential ingredient of summer (so much so it's in our lineup twice!). But for these bold bites, we're going a different route: cubes! And here's another curveball: they've got a spicy, salty kick.

**Prep Time:** 30 minutes | **Cook Time:** 30 minutes | **Makes:** 24 pieces

**INGREDIENTS:**  
24 seedless watermelon cubes (1 inch)  
½ cup finely chopped cucumber  
1 tbsp finely chopped jalapeno  
1 tbsp finely chopped fresh cilantro  
½ tsp lime juice  
Pinch of salt  
2 tbsp finely grated Cotija cheese

**DIRECTIONS:**  
1 Using a small melon baller or measuring spoon, scoop out a small cup in the center of each watermelon cube (save centers for another use).  
2 In a small bowl, combine the remaining ingredients, except Cotija; spoon into watermelon cubes.  
3 Sprinkle Cotija over the top of the cubes and serve.

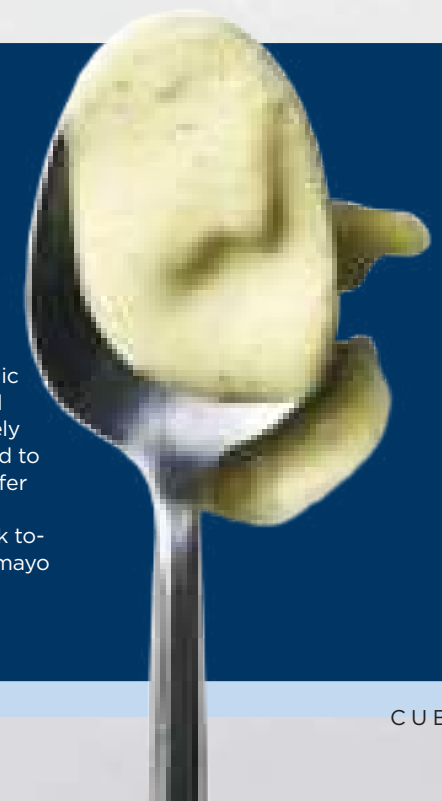
## Creamy Pesto Dressing

There isn't a picnic in the park, snack by the water, or lazy late-night meal that won't be made more delicious by this dressing/dip/sauce. We started with homemade pesto (you'll have an extra ½ cup) for maximum summer freshness, but don't sweat using store-bought if you'd rather.

**Prep Time:** 5 minutes | **Cook Time:** 10 minutes | **Makes:** ¾ cup

**INGREDIENTS:**  
2 cups fresh basil leaves (no stems)  
½ cup extra-virgin olive oil  
¼ cup toasted pine nuts or walnuts  
2 large cloves garlic  
1 tsp salt, divided  
½ cup freshly grated Parmesan  
½ cup Hellmann's mayonnaise  
2 tbsp sour cream  
2 tbsp red wine vinegar  
¼ tsp black pepper

**DIRECTIONS:**  
1 Combine basil, oil, nuts, garlic and ½ teaspoon salt in a food processor. Pulse just until finely chopped. Note: does not need to be completely smooth. Transfer to a bowl and stir in cheese.  
2 In another small bowl, whisk together 3 tablespoons pesto, mayo, sour cream, red wine vinegar, pepper, and ½ teaspoon salt.



Leftover pesto and dressing will keep in the fridge for up to five days.



## Summer Vegetable Pasta Salad

If summer had to be summed up in one big bite, it would be a forkful of this. You know a dish is fresh when every color of the rainbow is put into play. What's more, it travels like a champ and tastes even better the longer the flavors are left to mingle. That's a win-win-win.

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

### INGREDIENTS:

- 2 tbsp red wine vinegar
- 2 cloves garlic, finely chopped
- ¼ tsp red pepper flakes
- ½ tsp salt
- ¼ tsp pepper
- ½ cup extra-virgin olive oil
- 2 cups halved cherry tomatoes
- 1 lb cavatappi pasta, or similar
- 1 cup fresh or frozen corn kernels
- 1 English or hothouse cucumber, peeled, quartered lengthwise and cut into ¼-inch slices
- 2 red or yellow bell peppers (or a combo), seeded and chopped
- ¼ cup chopped basil leaves
- ¼ cup chopped fresh parsley
- ¾ cup crumbled feta cheese
- ¼ cup toasted pine nuts

### DIRECTIONS:

- 1 In a large bowl, combine the vinegar, garlic, red pepper flakes, salt, and pepper. Slowly whisk in olive oil. Add tomatoes and toss to coat. Let sit while making the rest of the salad.
- 2 Bring 4 quarts water to boil in large pot. Add 1 tablespoon salt and pasta; cook until nearly tender, about 8 minutes. Add corn and cook 1 minute more. Drain pasta and corn in colander and rinse with cold water until cool.
- 3 Add cooled pasta and corn to the bowl with tomatoes. Add cucumber, bell peppers, basil, and parsley. Toss to coat. Just before serving, gently stir in feta and pine nuts.

*TIP:* We called for cavatappi, but any medium-sized pasta will work.

## Esquites

### Mexican Street Corn Salad

Elote might just be our favorite side of summer: charred corn on the cob slathered in mayo, rolled in Cojita, sprinkled with chili powder and spritzed with lime. This is that, but in a salad form that won't end up all over your face, fingers, and shirt.

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

### INGREDIENTS:

- 2 tbsp canola oil
- 4 ears, shucked (about 3 cups fresh kernels)
- ½ tsp ground cumin
- ½ tsp chili powder
- 3 tbsp Hellmann's mayonnaise
- 3 tbsp chopped fresh cilantro
- 1 tbsp fresh lime juice
- 3 tbsp crumbled Cotija cheese

### DIRECTIONS:

- 1 Heat oil in large skillet over medium-high. Add corn; cook 5-7 minutes until tender and charred, stir occasionally. Add cumin and chili powder; cook 2 minutes or until fragrant.
- 2 Remove skillet from heat; stir in mayonnaise, cilantro and lime juice. Sprinkle with cheese. Taste and adjust seasonings if needed. Serve immediately with extra limes.

*TIP:* Use a Bundt pan to steady ears and catch kernels while cutting.



## Raspberry Limeade

Pucker up! This tall, refreshing, and tart drink of summer is here to replace lemonade as your favorite thirst quencher. We say let it. And when happy hour rolls around, spike your new favorite drink with 1 ounce of your go-to spirit. Our top picks are vodka, rum, and blanco tequila.

**Total Time:** 10 minutes  
**Serves:** 6

### INGREDIENTS:

- 1½ cups sugar
- 3 pkgs (6 oz each) fresh raspberries
- 1 cup fresh lime juice
- ice cubes for serving
- lime wedges or slices, for garnish
- mint sprigs, for garnish

### DIRECTIONS:

- 1 In a medium saucepan, combine sugar with 1½ cups water over medium heat. Stir until sugar is dissolved. Transfer to a blender.
- 2 Add raspberries. Blend until smooth.
- 3 Strain into a pitcher. Add 4 cups water and lime juice. Stir until combined. Add ice and stir until cold. Garnish with additional raspberries, lime wedges and mint, if desired.



An average lime yields 2 tablespoons juice, so you'll need 8 limes to make a full pitcher.



## Pepperoni Pizza Pudgy Pie

Could be the nostalgia, could be the delicious simplicity, or something else entirely, but there's no denying that eating a pudgy pie—sweet or savory—around a campfire and under a blanket of stars is the quintessential Minnesota summer experience.

**Prep Time:** 10 minutes  
**Cook Time:** 10 minutes  
**Serves:** 1

### INGREDIENTS:

- 1 tbsp Hellmann's mayonnaise
- 2 slices English muffin bread
- 1 tbsp pizza sauce
- 2 tbsp shredded mozzarella pepperoni slices

### DIRECTIONS:

**1** Spread mayo over bread slices. Place one slice in a sandwich iron, mayo side down. Spread with pizza sauce; sprinkle with half of the cheese and arrange pepperoni slices. Top with remaining cheese and bread slice, mayo side up. Close iron.  
**2** Cook over a hot campfire, turning occasionally, until golden brown on the outside and cheese is melted inside, 3-6 minutes.



For a sweet treat, make refrigerated cinnamon rolls with you iron. Coat with butter or oil, grill, then add the icing.



## THE MVP OF SUMMER

There's no harder working ingredient than mayo—from the tangy notes it adds to Mexican street corn and the beautiful crust it gives pizza pudgy pies, to the creamy blue cheese aioli that lends our Montreal Steakhouse burger truly legendary status. Its unparalleled versatility makes it a powerhouse player worthy of its prime position in the fridge: eye level and easy to grab.

Hellman's is the brand that first commercialized mayonnaise back in 1912, and it's been America's number one mayo ever since. Made with real, simple ingredients—eggs, oil and vinegar—it's delicious done right.

## Strawberry Shortcake Sundaes

You know that point in summer where you can't stop buying fresh strawberries and inevitably end up with more than you know what to do with? This two-in-one recipe puts them to brilliant use. We doubt you'll have any trouble savoring every last one.

**Prep Time:** 20 minutes | **Cook Time:** 3 hours | **Serves:** 6

### INGREDIENTS:

#### Strawberry Sauce

- 1 lb strawberries, quartered
- $\frac{3}{4}$  cup sugar
- $\frac{1}{4}$  cup corn syrup
- $\frac{1}{4}$  tsp coarse salt
- 1 tbsp fresh lemon juice

#### Sundaes

- 1 quart (or 2 pints) good quality vanilla ice cream, softened
- 1 cup chopped ( $\frac{1}{2}$ -inch pieces) shortbread cookies
- 2 cups sliced strawberries
- whipped cream
- 6 shortbread cookies

### DIRECTIONS:

- 1** Stir together berries, sugar, corn syrup, and salt in a saucepan over high heat. Bring to a boil. Lower to medium and cook at a low boil, stirring frequently, until sauce thickens slightly, about 10 minutes. Stir in lemon juice and cool 15 minutes. In a blender, puree sauce until smooth. Chill for 1 hour or until cold.
- 2** In a large bowl, combine the ice cream and the chopped cookies. Gently fold to combine. Drizzle  $\frac{3}{4}$  cup of the sauce over the ice cream. Using a large rubber spatula, gently fold in the sauce, leaving big swirls. Spoon the ice cream into a 9x5-inch loaf pan. Cover with plastic wrap and freeze for at least 2 hours.
- 3** Scoop ice cream into cups or bowls. Top with remaining strawberry sauce, whipped cream, and a shortbread cookie.



The leftover strawberry sauce from this recipe is delicious with cheesecake.

# All Together Now

NOT TO BRAG, BUT WE'RE PRETTY SURE WE'VE CRACKED THE CODE ON HOSTING THE KIND OF PARTIES THAT STAY WITH PEOPLE. BEHOLD THE POWER OF PRESENTATION.

**THE GOAL** of any party, picnic or happy hour is to bring people together. Because hanging out with friends and family is the best place to be, duh, and once you have everyone gathered, the magic usually takes care of itself. Cue the inside jokes, share that story you've told a hundred times, and pass another slice, would ya? Let's hear it for working smarter, not harder and giving people what they want: nine times out of ten that's pizza. Here's how to make it memorable.

## Pizzazz Party

**Perfect for:** family reunions and baseball victory parties

**Serves:** 15+, this idea is easy to scale; the only real limit is table space

**Total time:** ~1 hour to cook three pizzas, layer the salads and arrange the extras

**Your shopping list:**

- + 3 frozen pizzas
- + 1 package garlic cheese bread
- + 1 lb fresh mozzarella slices
- + 3 large tomatoes, sliced
- + fresh basil leaves
- + balsamic glaze
- + 1 package romaine hearts
- + 1 bag croutons
- + 1 bottle Caesar dressing
- + 1 container shredded Parmesan
- + 1 jar pepperoncini
- + salami, pepperoni, prosciutto

**[OUR TOP PICKS]**



## The Happiest Hour

**Perfect for:** anyone, any reason, any time. What we love most about this idea is that your drink options are basically limitless. Hosting an adult-only affair? Grab a 1.75 liter of pre-mixed Capital Morgan Tropical Punch. Kids around? Take your pick of flavored lemonades or juices. We won't judge if you spike your drink after scooping. That's what we call the best of both worlds.

**Serves:** 8+, depending on the size of your watermelon

**Total time:** 10 minutes to scoop, more if you wanna add a fancy design like we did

**Your shopping list:**  
+ 1 watermelon  
+ beverage of choice, approximately 2 liters



## Nothing Brat the Hits

**Perfect for:** getting the band back together and raising a toast

**Serves:** 7-10, or as many ears of corn you're willing to shuck clean

**Total time:** 25 minutes, mostly spent on the corn

**Your shopping list:**

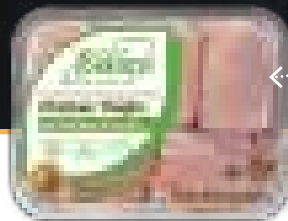
- + 7-10 Cub brats and buns
- + equal number ears of corn
- + 1 jar sauerkraut
- + 1 jar pepperoncini
- + 1 bottle spicy mustard
- + 1 bottle ketchup
- + 1 yellow onion, chopped
- + 1 jar pickle spears
- + butter & parsley for the corn

## EASY BREEZY WEEK NIGHTS

These **FIVE MEALS** are the holy trifecta of summer cooking: fast, fresh, and flavorful.



The dark meat of boneless, skinless chicken thighs holds up well to high-heat grilling staying moist and juicy thanks to higher fat content.



ONLY 5 INGREDIENTS

### Smoked Paprika Grilled Chicken with Feta Asparagus

Prep Time: 30 minutes | Cook Time: 15 minutes | Serves: 4

#### INGREDIENTS:

- 1 pkg (20 oz) Just Bare® Boneless Skinless Chicken Thighs
- 1 tbsp smoked paprika
- ½ cup red wine vinaigrette
- 1 lb fresh asparagus, trimmed
- ½ cup (2 oz) feta cheese, crumbled

#### DIRECTIONS:

- 1 Place chicken, paprika, vinaigrette, plus salt and pepper to taste, in a medium bowl; toss to coat. Cover and refrigerate 30 minutes.
- 2 Heat grill to medium-high. Remove chicken from marinade (discard marinade); grill 8-10 minutes, turning once, until no longer pink in center and internal temperature reaches 165°F. Halfway through, add asparagus and grill until tender.
- 3 Divide chicken and asparagus among plates and sprinkle with feta to serve.



#### PACK A PICNIC

These pita pizzas are an easy, food-safe option for days spent in the sun. Package the pitas, veggies, and spread separately then assemble on site.

NO COOK

### Veggie Pita Pizza

Prep Time: 20 minutes | Cook Time: 0 minutes | Serves: 4

#### INGREDIENTS:

- 2 cups cottage cheese
- 8 oz cream cheese, softened
- 1 pkg (1 oz) dry ranch dip mix
- 8 pitas
- 3 cups sharp Cheddar, shredded
- 4 cups fresh vegetables: mix of shredded carrots, chopped broccoli, chopped cauliflower, chopped red and yellow bell pepper, shredded zucchini

#### DIRECTIONS:

Combine cottage cheese, cream cheese and ranch seasoning mix in a food processor or blender. Puree until well combined and smooth. Spread over pitas. Top with shredded Cheddar and veggies. Cut each pita into quarters to serve.



**MEATLESS MEAL**

**Impossible Gyros**

Prep Time: 10 minutes | Cook Time: 20 minutes | Serves: 3

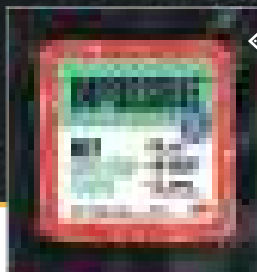
**INGREDIENTS:**

- 1 pkg (12 oz) Impossible™ Beef
- 1 clove garlic, minced
- 1 cup plain Greek yogurt
- 1 tsp garlic powder
- 2 tsp lemon juice
- 1 tsp onion powder
- 1 tsp olive oil
- 2 tsp dried oregano
- ¼ cup cherry tomatoes, sliced
- 2 tsp dried thyme
- ¼ red onion, thinly sliced
- 2 tsp dried rosemary
- kosher salt, to taste
- 2 tsp dried parsley
- 3 tbsp vegetable oil
- 2 tsp cumin
- 3 pieces pita bread
- 1 cucumber, finely diced
- 1 tsp fresh dill, chopped

**DIRECTIONS:**

- 1 Mix garlic powder, onion powder, dried oregano, cumin, dried thyme, dried rosemary, and dried parsley together in a large bowl; combine with Impossible Beef. Form into three flat oval patties and refrigerate until ready to cook.
- 2 For the tzatziki sauce, add cucumber, garlic, and dill to a medium bowl. Add yogurt and lemon juice; whisk in olive oil until fully incorporated. Season with kosher salt to taste.
- 3 Add vegetable oil to a pan over medium-high heat. Sear Impossible gyro patties until golden brown, 2-3 minutes on each side.
- 4 Top each pita with Impossible Gyro, tomatoes, onion, and serve with tzatziki sauce.

Are you focused on better? On taste? On sizzle and satisfaction? Impossible is, too. That's how they came up with their recipe for meat made from plants.



Just Bare's mission is simple: All you need. Nothing you don't™. Their fresh, hand-trimmed chicken breasts are great grilling go-tos.



**Country Thai Chicken and Quinoa Salad**

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

**INGREDIENTS:**

- ½ cup uncooked quinoa
- 1 cup packed shredded kale leaves
- ½ cup red cherry tomatoes, quartered
- ½ cup red grapes, halved
- ½ cup chopped cucumber
- 2 tbsp chopped fresh mint
- 3 cups mixed spring greens
- ¼ cup sunflower seeds, if desired
- ¼ cup hoisin sauce
- 2 tsp honey

- 2 tsp toasted sesame oil
- 2 tsp chili garlic sauce
- 2 tsp rice vinegar
- 1 pkg (18 oz) Just Bare® Boneless Skinless Chicken Breasts

**DIRECTIONS:**

- 1 Heat grill to medium-high. Cook quinoa according to package directions. Rinse, drain, and add to a large bowl. Add kale, tomatoes, grapes, cucumber, and mint.

- 2 In a small bowl, mix hoisin, honey, sesame oil, chili garlic sauce, and vinegar until well blended. Pour half over quinoa mixture; gently toss to combine. Set aside.
- 3 Place chicken on hot grill; brush with remaining hoisin mixture. Grill 8-10 minutes, turning once and brushing again with sauce, until internal temperature reaches 165°F.
- 4 Arrange greens on dinner plates. Top with quinoa mixture and grilled chicken. Garnish with sunflower seeds, if desired.

**READY IN 30**



## Ready-to-Grill from Our Meat Department

We do the prep, you do the grilling (and get all the praise).

### CUB SMOKEHOUSE BRATS

Our German-inspired pork bratwursts are Minnesota classics. They provide that quintessential snap when grilled (we know you know what we mean!).

- Summit EPA
- Bacon Cheddar
- Wild Rice
- Pickle & Cheddar
- Bacon Bleu Cheese
- Habanero & Mango
- Jalapeno & Cheddar
- Whiskey Peppercorn
- Green Onion

### CUB PUB BURGERS

We put the go in gourmet. Each thick patty is crafted from fresh, 80% Ground Chuck for deep flavor, a crusty exterior and the juiciest interior.

- Bacon Cheddar
- Three Cheese
- Mushroom Swiss
- Montreal Seasoned
- Bleu Cheese
- Jalapeño & Cheese
- Three Cheese
- Sriracha
- Maple Whiskey
- Gourmet Truffle

### CUB SEASONED CHICKEN BREASTS

Our quick-grilling boneless, skinless chicken breasts are individually seasoned by hand, so you're getting a head start on fresh and flavorful all at once.

- Citrus & Lemon
- Smoky Alabama
- Rosemary Herb
- Sweet Onion & Mixed Herbs
- Caribbean Jerk
- Bourbon Black Pepper
- Asada

### CUB KABOBS AND SKEWERS

There's no better way to evenly grill meat and seafood than on a skewer. We use only the freshest ingredients, so you get a perfectly charred outside and juicy inside every time, in every bite.

- Chicken Kabobs
- Pork Kabobs
- Steak Kabobs
- Roasted Garlic Shrimp Skewers
- Chili Lime Shrimp Skewers

### READY TO GRILL

#### Cub Pre-Made Chicken, Beef or Pork Kabobs

Serves: 5-7, plan for 2 kabobs and 1 full pita per person

**Total prep time:**  
25 minutes (15 to grill kabobs, 10 to cut veggies and swirl the hummus)

- Your shopping list:**
- + 5-7 Cub pre-made Kabobs, mix of beef and chicken
  - + 1 package pita rounds
  - + 1 bag mini cucumbers
  - + 1 pint grape tomatoes
  - + family size hummus
  - + fresh mint



# ICE CREAMS & STAR SIGNS

SO MANY delicious Kemp's Ice Cream flavors and forms, such a big decision! While there's no such thing as a wrong choice, the answer to your quest for the perfect scoop just so happens to be written in the night sky. Let the stars guide you to the flavor meant just for you based on the unique characteristics of your zodiac sign.



**ARIES:**

Known as fiery agents of change, Aries are bold in their quest to bring their ambitions to life. But sometimes even the movers and shakers crave something classic. A scoop of **Kemps Orange Sherbet** will get these hotheads to cool down and enjoy the moment.



**TAURUS:**

The bull of the zodiac is known for putting in the work to reap the benefits of their labor and striving to live as luxe as possible. Taurus' taste for the finer things in life makes a bowl of **Kemps Smooth & Creamy Twisted Dough Frozen Yogurt** their perfect decadent dessert.



**GEMINI:**

Flexible, clever, and never boring, Gemini embrace every twist and turn. **Kemps MASHups Peanut Butter & Cookies 'n Cream Ice Cream**, which features a little bit of everything (PB! Crunch! Cookies!) is an ideal choice for this air sign who knows variety is the spice of life.



**CANCER:**

The soft-hearted nurturer of the zodiac, Cancers' instinct to care for others makes them incredibly loyal, sensitive, and thoughtful friends. Treat the Cancer in your life to something as irresistibly sweet as they are: **Kemps Raspberry Sherbet**. Odds are they will share it with you.



**LEO:**

True lovers of the spotlight, Leos are naturally confident and know how to make an entrance. It's only fitting that their ideal ice cream is bold and flavorful. **Kemps Simply Crafted Salty Caramel Swirl** delivers major wow—just like a roaring Leo.



**VIRGO:**

No one does structure and balance quite like a Virgo. The perfectly segmented flavors of strawberry, chocolate, and vanilla in **Kemps Old Fashioned Neapolitan Ice Cream** is a sure way to win over a Virgo's practical heart. Just like them, it's pure perfection without any drama.



**LIBRA:**

Good-natured idealists with loads of charm, Libras are naturally social and drawn to beautiful aesthetics. This sign pairs perfectly with **Kemps Cherry Fudge Chunk**, a cherry ice cream with chocolaty chunks and Bordeaux cherries; it's almost too stunning to eat.



**SCORPIO:**

Don't let Scorpios' dark and mysterious aura fool you. Once comfortable, their hardened exterior gives way to reveal a surprisingly soft and sweet inner world. If that doesn't sound like a match for **Kemps Smooth & Creamy Vanilla Frozen Yogurt**, we don't know what does.



**SAGITTARIUS:**

Sagittarius' boundless energy and wit make it easy for this fire sign to let loose. With an affinity for change and new adventures, they're notoriously difficult to pin down. The flavor variety in **Kemps Rainbow Sherbet** makes it a match for their spontaneous spirit.



**CAPRICORN:**

Who is more logical, disciplined, and reliable than a Capricorn? Answer: no one! Encourage this responsible earth sign to kick back and relax a little with a triple scoop cone of **Kemps Premium Chocolate Ice Cream**, it's a treat that's as classic as it is dependably delicious.



**AQUARIUS:**

Aquarians relish thinking in the abstract and strive to discover deeper meaning in the world around them. They're quirky like that. When it comes to dessert, they want something as charming as they are. **Kemps Old Fashioned Peppermint Bon Bon** is just the thing.



**PISCES:**

As an emotionally intuitive sign, Pisces easily transition between social groups and settings with qualities that intrigue those around them. Likewise, few things are dreamier than dipping into a giant bowl of **Kemps Extra Smooth & Creamy Strawberry Yogurt**.



Common opinion is that summer unofficially starts Memorial Day weekend. We'd argue it's when you've had your first s'more. We've upped the ante from the basic three-ingredient form to include dips, bars, a good old-fashioned milkshake and so much more. Take your pick so we can summer—and s'more—to the fullest!

# S'MORES GALORE

## S'mores Milkshakes

Prep Time: 10 minutes  
Cook Time: 10 minutes  
Serves: 2

### INGREDIENTS

12 marshmallows  
¼ cup HERSHEY'S Hot Fudge Topping  
2 HONEY MAID Honey Grahams  
3 cups chocolate ice cream  
½ cup whole milk  
Lightly sweetened whipped cream

### DIRECTIONS

**1** Toast 8 marshmallows over a gas flame or under a broiler for 30 seconds on each side, until browned. Thread the remaining 4 marshmallows onto the end of two skewers. Crush one whole graham cracker and pour onto a plate.  
**2** Brush swipes of hot fudge sauce inside each serving glass. Place the remaining hot fudge on a plate. Dip the edge of each glass in the hot fudge and then in the graham crackers. Set aside.  
**3** Blend chocolate ice cream and milk just until smooth. Add 8 toasted marshmallows and pulse to combine. Divide between serving glasses. Pipe or dollop whipped cream on top, as desired.  
**4** For garnish, dip remaining pieces of graham cracker in hot fudge and nestle into the whipped cream. Toast the skewered marshmallows, then place one skewer into each shake and serve.

## Super Simple S'mores Cookies

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

### INGREDIENTS:

1 pkg (16 oz) store-bought refrigerated chocolate chip cookie dough  
12 marshmallows, cut in half  
24 HERSHEY'S snack size milk chocolate bars  
4 HONEY MAID Honey Grahams, broken into pieces

### DIRECTIONS:

**1** Prepare chocolate chip cookies, as directed on package. In the last 2 minutes of baking, place a marshmallow half in the center of each cookie. Continue to bake until cookie is lightly browned, and marshmallow is slightly melted.  
**2** Remove from oven and immediately place a chocolate piece onto the marshmallow and stick graham cracker pieces into the side.  
**3** Transfer to a wire rack and cool completely.





## S'mores Bars with Toasted Marshmallow Frosting

Prep Time: 30 minutes  
Cook Time: 10 minutes  
Serves: 24

### INGREDIENTS:

½ cup, plus 3 tbsp butter, softened, divided  
¾ tsp salt, divided  
1 package (10 oz) marshmallows, any size  
6 cups crispy rice cereal  
10 HONEY MAID Honey Grahams, crushed into pieces  
1 cup HERSHEY'S milk chocolate chips  
½ cup butter, room temperature  
4 cups powdered sugar  
3 tbsp milk  
½ tsp vanilla  
5 oz mini marshmallows  
HERSHEY'S milk chocolate bars, broken in small pieces, for garnish  
HONEY MAID Honey Grahams, broken into small pieces, for garnish

### DIRECTIONS:

**1** In a large pot, melt 3 tablespoons butter over medium. Add 10-ounce package of marshmallows and ½ teaspoon salt; cook and stir until melted. Remove from heat. Stir in cereal and crushed graham crackers. Fold in chocolate chips. Press into a greased 13x9 baking pan. Cool to room temperature.  
**2** Position oven rack 6-inch below broiler. Set oven to Broil.  
**3** Add remaining ½ cup butter to a standard mixer bowl and beat until smooth. Slowly add in powdered sugar, mixing in between. Add 3 tablespoon milk, vanilla, and remaining ¼ teaspoon salt, continue mixing until smooth. Add another tablespoon of milk if the frosting is too thick.  
**4** Line a baking sheet with foil. Spread 5 ounces of mini marshmallows in an even layer. Place under the broiler for about 30-45 seconds until they are browned and puffed. Let cool for 5 minutes.  
**5** Add the marshmallows into the butter mixture and beat until smooth. Spread on top of the rice Krispie treats. Garnish with chocolate pieces and graham crackers. Cut into bars and serve.



## S'mores Cheesecake Pie

Prep Time: 30 minutes | Cook Time: 4 hours | Serves: 8

### INGREDIENTS:

1 premade 10-inch graham cracker pie crust  
¾ cup HERSHEY'S milk chocolate chips  
2 pkgs (8 oz each) cream cheese, softened  
½ cup granulated sugar  
½ cup marshmallow crème  
½ cup sour cream  
2 tsp vanilla  
¼ tsp salt  
2 eggs  
Large marshmallows, for garnish  
HERSHEY'S chocolate bars, for garnish  
HONEY MAID Honey Grahams, for garnish

### DIRECTIONS:

**1** Preheat oven to 325°F. Place graham cracker crust on large, rimmed baking sheet. Spread chocolate chips in an even layer on the bottom of the crust. Set aside.  
**2** In a large bowl, beat cream cheese on medium speed, stopping to scrape sides occasionally. Add sugar, marshmallow crème, sour cream, and vanilla, beat until smooth. Add eggs, one at a time, beat for 1 minute after each addition. Pour batter into the crust, over the chips.

**3** Bake pie for 30-35 minutes, or until the center is almost set. Set pie on a wire rack and cool completely, 1-2 hours. Cover and chill in the fridge for at least 2 hours.  
**4** Set oven to Broil. Place a rack 6-inches below the broiler. Arrange the marshmallows on top of the pie. Place pie under broiler for 1 minute, or just until lightly browned. Remove from oven. Break up the graham crackers and chocolate bars into large pieces and arrange between the marshmallows. Cut into slices and serve.



If the marshmallows are toasted before the chocolate on the bottom is melted, cover the top loosely with foil and return to the oven for 2-3 minutes.



## Peanut Butter Cup S'mores Dip

Prep Time: 10 minutes | Cook Time: 5 minutes | Serves: 8

### INGREDIENTS:

- 1 bag (17.5 oz) miniature Reese's peanut butter cup candies, unwrapped
- ½ cup HERSHEY'S® SPECIAL DARK chocolate chips
- 1 bag (12 oz) large marshmallows
- 8 HONEY MAID Honey Grahams, each broken into 4 rectangles

### DIRECTIONS:

- 1 Preheat oven to 450°F. Spray a 9 or 10-inch cast iron skillet with cooking spray.
- 2 Place peanut butter cup candies in single layer in bottom of the skillet. Sprinkle the chocolate chips on top of cups. Arrange marshmallows over the top.
- 3 Bake for 4-6 minutes, until marshmallows are toasted (watch carefully, marshmallows burn quickly), and the chocolate is melted. Serve immediately with graham cracker pieces for dipping.



Elvis loved his marshmallow fluff, but a toasted marshmallow on this s'more is equally delicious.

## Elvis S'more

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

### INGREDIENTS:

- 1 tbsp Reese's peanut butter
- 1 HONEY MAID Honey Graham, broken in half
- 1 half HERSHEY'S milk chocolate bar
- 1 tbsp marshmallow fluff
- 1 strip cooked bacon
- 4 banana slices

### DIRECTIONS:

- Spread peanut butter on one half of the graham cracker and marshmallow fluff on the other half. Top with chocolate, bacon, and banana slices. Top with remaining half of graham cracker and enjoy like a king.

## CHOOSE YOUR OWN ADVENTURE S'MORES

This campfire classic is ripe for customization. Level up your s'mores game by mixing and matching to your heart's desire.

### CRACKERS

- HONEY MAID Honey Grahams
- HONEY MAID Cinnamon Grahams
- HONEY MAID Chocolate Grahams
- Ritz crackers
- Chocolate chip cookies
- Oatmeal cookies
- Fudge striped cookies

### CHOCOLATE

- HERSHEY'S milk chocolate bars
- HERSHEY'S cookies and crème bars
- HERSHEY'S dipped pretzels
- Reese's peanut butter cups

### MALLOWS & MORE

- Toasted marshmallows
- Marshmallow fluff
- Caramel sauce
- Reese's peanut butter
- Sliced strawberries
- Sliced bananas
- Toasted coconut
- Potato chips
- Crispy bacon
- Popcorn
- Sprinkles

### CINNAMON SUGAR

Like the sophisticated older sister of the OG.  
*Made with:*



### STRIPED COCONUT

Start with a striped fudge cookie, sprinkle on toasted coconut and marvel at what happens when the chocolate melts and brings it all together.  
*Made with:*



### SWEET & SALTY

Go with us on this one. The honey graham, marshmallow fluff and popcorn is a combo you didn't know you needed.  
*Made with:*



### HBD SPRINKLES

Maximize joy with chocolate chip cookies, sprinkles and of course chocolate.  
*Made with:*



### COOKIES & CREAM

Double the cream and triple the cookie. PB is optional.  
*Made with:*



### PB&M

Peanut butter and marshmallow (plus chocolate) sandwiched between two grahams = bliss.  
*Made with:*



### ONE BITE WONDER

The delicious intersection of salty, crunchy, chocolaty, ooey and gooey.  
*Made with:*



### GINGERBERRY

You've never seen an iced gingerbread cookie do this before!  
*Made with:*



# NO CAMPFIRE? NO PROBLEM!

Here are five ways to get your s'mores fix without having to gather firewood.

### 1 BROIL IN THE OVEN

Move oven rack to highest position and set oven to Broil. Arrange marshmallows on a sheet pan. Broil until golden brown, remove from oven, flip, and return to broiler until toasted. Watch closely, the entire process should take about two minutes.

### 2 MELT WITH MICROWAVES

Choose your smore's base and top with a marshmallow. Place on a heat-safe plate in the middle of the microwave. Heat for ten seconds; check to see if the marshmallow is beginning to melt. If not, add five more seconds. Remove from microwave, top with chocolate or candy, and remaining cookie or cracker.

### 3 COOK OVER A COOKTOP

If you have a gas stove, you're in luck! Skewer a marshmallow on a regular fork, chopstick or bamboo skewer and position just above the gas flame.

### 4 BREAK OUT A BLOWTORCH

Technically you could bring one in from the garage, but that's a lot of heat for a little mallow, so we advise using a culinary torch. Place a marshmallow on the end of a fork and slowly rotate with one hand while using the other to torch. Begin further away to gradually brown, moving closer as needed.

### 5 TOAST WITH A TOASTER

Put two marshmallows in the center of a skewer then place the skewer on the toaster, parallel to the slots with the marshmallows over the heating elements. Push the toaster down and watch carefully. Once they begin to smoke, rotate the skewer.

))) If it feels like you're suddenly seeing tequila, mezcal, and salt-rimmed cocktails in every direction, it's not just your imagination.

# ¡TEQUILA!

HERE, THERE, AND EVERYWHERE

## PERFECT PINEAPPLE MARGARITA

Combine 1½ ounce blanco tequila, ½ ounce triple sec, 1 ounce pineapple juice, and ½ ounce lime juice in a shaker with ice. Shake until combined and chilled. Strain into a Tajín-rimmed glass filled with ice. Garnish with a pineapple slice.



## AGAVE SPIRITS ARE HAVING A MOMENT

For the first time ever, Tequila and Mezcal sales are outpacing not just whiskey but long-time favorite vodka, too. Maybe that's why so many celebrities are creating their own brands; we've got Kevin Hart, Dwayne Johnson and Georges Clooney and Straight, just to name a few. With tequila in the limelight, there's never been a better time to expand your knowledge—and your bar cart.

Here's a quick guide on what to know when shopping for tequila in three categories: silver, reposado, and añejo, plus a few cocktails to help you keep your cool all summer long.



## \* TEQUILA VS MEZCAL

Much like bourbon is a type of whiskey, tequila is a style of mezcal. Both are made in Mexico using agave plants; however, Tequila is made from only one kind, Blue Weber, and must be made in one of five Mexican states. Mezcal, on the other hand, can use any kind of agave. The production, which can happen in seven regions, is an artisan craft that is done by hand in small batches.



## BLANCO

Sometimes called silver or white, this is tequila in its purest form. It's crystal clear and completely unaged. When mixing cocktails, this is the one used most often.

### RANCH WATER

Combine 1½ ounces blanco tequila and ¾ ounce lime juice in a Collins glass filled with ice. Top with Topo Chico mineral water and stir gently to combine.



### TEQUILA SUNRISE

Pour 2 ounces blanco tequila and 4 ounces orange juice into a highball glass and fill with ice. Float ½ ounce grenadine on the surface of drink. Garnish with an orange slice and cherry.



## RESPOSADO

Reposado translates to rested and refers to tequila aged in wood barrels for a minimum of 60 days or up to one year. The barrels typically impart a light gold hue and a smoother profile than blancos.

### SMOKY THYME PALOMA

To make one drink: muddle 3 thyme sprigs in a Collins glass. Combine 1 ounce each Casa-migos reposado tequila and mezcal, 1 ounce grapefruit juice, ½ ounce lime juice, and ½ ounce simple syrup in a shaker. Add ice. Shake well and strain into glass. Add fresh crushed ice and top with a splash of lemon lime soda. Garnish with slices of lime, grapefruit, and sprigs of thyme.



3 TO TRY



#### Jose Cuervo Tradicional Tequila Plata

Being the world's oldest tequila brand counts for a lot. Pro tip: store this bottle in the freezer.



#### Casa Noble Blanco

They're committed to the environment and one of the first brands to use certified organic agave.



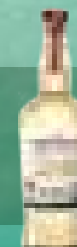
#### Patron Silver

A mainstay of tequila and one of the first premium brands to change America's perception of the spirit.



#### Hornitos Reposado

The 5th top selling tequila in the world and the first to use little ovens to cook agave. Psst: Hornitos means little ovens in Spanish.



#### Teremana Reposado

Founded by Dwayne Johnson (yes, that one) this small batch tequila comes at a low price tag for its high quality.



#### Clase Azul, Reposado

A darling of every top tequila list for both the intricately hand-painted bottles and incomparable taste.

3 TO TRY



## AÑEJO

Aged from one to three years, this amber-colored tequila is heavily influenced by the type of barrel it's stored in, which can range from bourbon to red wine or even Scotch Whisky.

### AÑEJO OLD FASHION

Over an old fashion glass to catch the oil, use a vegetable peeler to create a thick strip of orange zest. Pour in 2 ounces añejo tequila, ¼ ounce simple syrup, and one dash bitters. Add ice—the biggest cube you can find—and stir. Adjust sweetness to your liking.



3 TO TRY



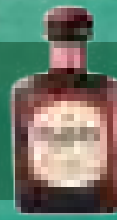
#### El Jimador Añejo

This budget-friendly pick is a top seller (sixth in the world) without compromising on ingredients or quality.



#### 1800 Reserva Añejo

If you love whiskey and want to get into tequila, this smooth and sweet bottle is a great place to start.



#### Don Julio Añejo

This middle-of-the-pack añejo isn't too smoky or bland or overly complex. It's just right for sipping and mixing.



## MEZCAL

Remember: all tequila is mezcal but not all mezcal is tequila. Mezcal is a truly artisanal, no machinery is allowed to be used in the process, so by nature, the results are far more varied.



### MEZCAL MICHELADA

Wet the rim of a pint glass with a lime wedge or wheel, then dip into a mixture of salt/sugar/tajin. Combine 1 ounce mezcal, 1 ounce tomato juice, ½ ounce lime juice and ¼ ounce Worcestershire in a shaker. Add ice, shake vigorously, and strain into rimmed pint glass. Top off with Mexican beer, add ice, and garnish as desired.



#### Del Maguey Vida Mezcal

Easy to find, easy to drink, and easy on the wallet. It hits the sweet spot between smoke, spice, agave, and earthiness.



#### El Buho Mezcal

Come for the light fresh smokiness, stay for the smooth and unpretentious finish. Sip neat or mix into a drink.



#### Casamigos Mezcal

Casamigos needs no introduction. Their mezcal is a joven, which translates to young, and is equivalent to a blanco.

3 TO TRY

# A Minnesota Goodbye

Oh c'mon, have just one more burger and a beer, won't ya?



## Salsa Crunch Burgers

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

### INGREDIENTS:

- 4 Cub Jalapeño & Cheese Pub Burgers
- ½ cup mayonnaise
- 3 tbsp jarred salsa
- 4 hamburger buns, toasted

### For topping:

- lettuce leaves
- tomato slices
- red onion slices
- avocado slices
- tortilla chips or strips

### DIRECTIONS:

- 1 Heat the vegetable oil in a large skillet over medium-high. Add the burgers and cook until browned, about three minutes. Flip and cook two more minutes for medium to medium well.
- 2 In a small bowl, combine the mayonnaise and salsa.
- 3 Slather the top and bottom of each toasted bun with the mayo mixture.
- 4 Place a burger on the bottom of each bun. Layer on lettuce, tomato, onion, avocado, tortilla chips or strips. Add top bun and serve.



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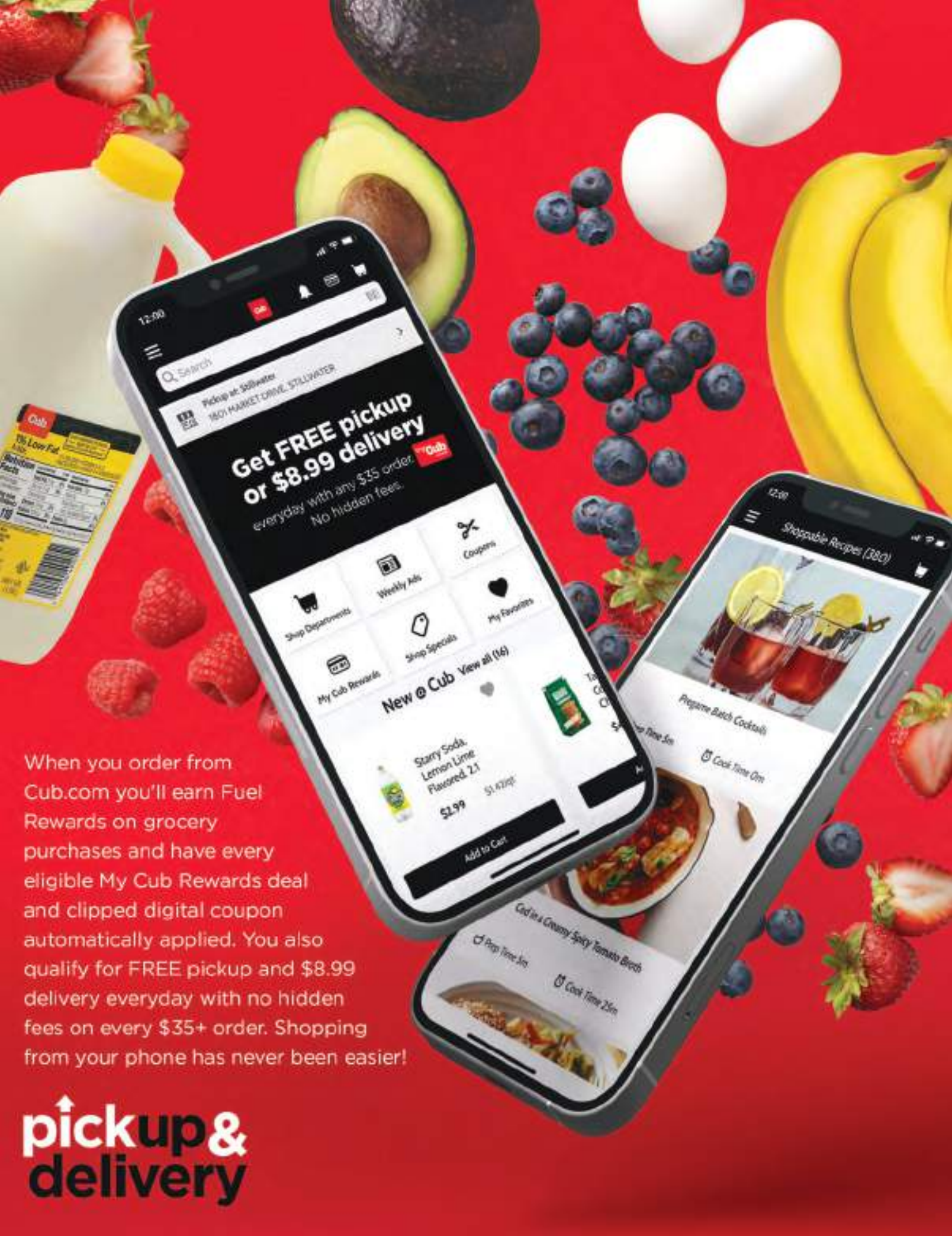
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