

tidbits™

HOLIDAY '22 • COMPLIMENTARY

Thanksgiving Feast



CITRUS-HERB TURKEY P. 8

 Roche Bros.

PLUS:

Hanukkah Celebration,
A Very Merry Christmas,
Cheers to the New Year
and more!



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a letter from **Rick Roche**

'Tis the season for comfort, joy and festive feasts with friends and family. In this edition of *Tidbits*™, we're covering all your seasonal entertaining needs, ensuring you have recipes and inspiration to make your holiday celebrations easy and unforgettable.

Pull off the ultimate brunch during the holidays or any time of year. When it comes to pancakes, forget about cooking stack after stack, and make our easy sheet-pan pancakes (page 5) that everyone can enjoy together. Or try a new version of a classic with our banana bread with chocolate chips. Discover more tips for elevating your brunch on page 6.

During the holidays, our knowledgeable butchers would love to help you order just the right centerpiece. Roast a Thanksgiving bird that's juicy on the inside and golden brown on the outside with our recipe for Citrus-Herb Turkey (page 8). For Christmas, put the spotlight on Certified Angus Beef® beef tenderloin and serve with caramelized onions, seasonal salads and beautifully roasted veggies.

Want to stress less this holiday season? Let us do the cooking for you. Check out pages 12 and 20 for our catering menus. Whether you want to order a complete dinner or choose your favorite sides, we've got you covered with festive favorites that are ready to heat, serve and enjoy.

At Hanukkah time, get a taste of traditional Jewish staples, like our Savory Noodle Kugel, or end Hanukkah celebrations on a sweet note with a classic dessert like rugelach filled with chocolate and pistachios (page 15). To complete your celebrations with even more delicious desserts, turn to page 22 to find tasty treats that'll surely sweeten the season.

We're honored to help you create priceless memories around the table. From all of us at Roche Bros., we wish you a happy and healthy holiday season.

Rick Roche



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warm oven **BRUNCH**

Treat yourself and your brunching crew to a relaxing weekend brunch filled with irresistible baked goods made using easier methods. Forget standing over the griddle to make batches of pancakes – instead, make them all at once with our sheet-pan pancakes studded with caramel apples and pecans. Then, give banana bread a sweet boost with the addition of rich, dark chocolate chips.



SCAN TO SHOP

Sheet-Pan Caramel Apple-Pecan Pancakes

Prep: 20 minutes

Bake: 12 minutes • Serves: 15

- 6 tablespoons Food Club unsalted butter (1 stick)
- 3 small Granny Smith apples, halved, cored and chopped
- ½ cup packed brown sugar
- 3 Roche Bros. large eggs
- 3 cups Pearl Milling Company™ pancake mix

- 2¼ cups Roche Bros. 2% milk
- 3 tablespoons vegetable oil
- 1 tablespoon ground cinnamon
- ½ tablespoon Food Club pure vanilla extract
- 1 cup chopped pecans
- 1½ cups Pearl Milling Company™ original syrup

1. Preheat oven to 425°; line large rimmed baking pan with parchment paper. In medium saucepan, melt butter over medium heat. Stir in apples and brown sugar; cook 10 minutes or until thickened, stirring occasionally.

2. In large bowl, whisk eggs, pancake mix, milk, oil, cinnamon and vanilla extract; fold in apple mixture. Spread pancake mixture on prepared pan and sprinkle with pecans; bake 12 minutes or until top is lightly browned and toothpick inserted in center comes out clean. Cut pancakes into 15 pieces; serve drizzled with syrup.

Approximate nutritional values per serving (1 piece):
341 Calories, 11g Fat (4g Saturated), 15mg Cholesterol, 308mg Sodium, 57g Carbohydrates, 2g Fiber, 5g Protein



Banana Bread

Prep: 15 minutes plus cooling

Bake: 1 hour 5 minutes • Serves: 10

- Nonstick cooking spray
- 1½ cups all-purpose flour plus additional for dusting
- 2 Roche Bros. large eggs
- 3 very ripe bananas
- ¾ cup brown sugar
- ½ cup vegetable oil
- 1 teaspoon Food Club pure vanilla extract
- ½ teaspoon salt
- 1 teaspoon baking soda
- ⅓ cup plus 2 tablespoons dark chocolate chips

1. Preheat oven to 350°. Spray 9 x 5-inch loaf pan with cooking spray; dust bottom and sides of pan with flour.

2. In large bowl, whisk eggs; add bananas and mash with fork. Stir in sugar, oil, vanilla extract and salt. Sift flour and baking soda into egg mixture; stir until just combined. Fold in ⅓ cup chocolate chips; spread batter in prepared pan and sprinkle with remaining 2 tablespoons chocolate chips. Bake bread 1 hour 5 minutes or until toothpick inserted in center comes out clean and top is golden brown.

3. Cool bread in pan on wire rack 10 minutes; run a small knife around edge of pan to loosen and invert onto rack to cool completely. Cut bread into 10 (¾-inch-thick) slices.

Approximate nutritional values per serving (1 slice):
324 Calories, 18g Fat (5g Saturated), 37mg Cholesterol, 260mg Sodium, 43g Carbohydrates, 3g Fiber, 4g Protein



SCAN TO SHOP

Hot Cocoa Pancakes

Yield: 12 pancakes

- 2 cups Pearl Milling Company™ original complete pancake & waffle mix
 - 2 tablespoons unsweetened cocoa powder
 - 1½ tablespoons sugar
 - 1 cup 2% or nonfat milk
 - 1 teaspoon vanilla extract
 - ¼ cup water
- Suggested toppings: marshmallow spread, chocolate syrup, Pearl Milling Company™ syrup

1. Heat skillet over medium-low heat or electric griddle to 375°.

2. In a microwave-safe bowl, mix together cocoa powder, sugar, milk, and vanilla until well combined. Heat in microwave 30 seconds or until warm. Stir again to ensure mixture is combined.



3. Combine cocoa mixture, pancake mix and water. Stir until large lumps disappear (do not beat or overmix). If batter is too thick, add additional 1 to 2 tablespoons water.
4. Pour slightly less than ¼ cup batter onto lightly greased skillet or griddle. Cook 90 seconds on first side (bubbles will appear on surface). Turn and cook for another 30 seconds.

5. Top pancakes with 1 tablespoon marshmallow spread and drizzle with 1 teaspoon chocolate syrup. Or top with Pearl Milling Company™ syrup.

Approximate nutritional values per serving (3 pancakes per serving): 335 Calories, 4g Total Fat (1g Saturated), 5mg Cholesterol, 745mg Sodium, 68g Total Carbohydrate, 2g Dietary Fiber, 21g Sugars, 9g Protein, 18g Added Sugars

Make a Mouthwatering Brunch Menu

Hosting brunch? Use our recipe ideas and inspiration to create the brunch of your dreams.

Breakfast Favorites: If traditional breakfast food is the way to your heart, treat guests to a spread of morning favorites. Whether it's pillowy pancakes (check out our recipes!) or eggs-your-way paired with all the breakfast fixings, whip up classics that offer something for everyone.

One-Dish Wonders: One-dish meals make gatherings a little less stressful. Prep them the night before, pop them in the oven in the morning and make any last-minute components while they cook. For one-dish crowd-pleasers, try a slow cooker breakfast casserole, spinach and bacon quiche, or blueberry French toast bake.

Bold Brunch Beverages: Cheers to brunch with a build-your-own Bloody Mary bar featuring flavorful toppings like bacon, cheese cubes, pickles, shrimp or hot sauce. For a fruity, fizzy libation, whip up sangria that's easy to make



in batches. Have guests that don't drink alcohol? Create mocktails by mixing sparkling water, seltzer or fruit juices with fresh herbs and fruit.

Don't Forget Dessert: Delight brunch guests with flavorful finales like coffee cake, cinnamon rolls or chocolate-covered strawberries. End it on a lighter note with bright and fruity parfaits or show your love for brunch with the ultimate indulgence: red velvet brownies.

We hope our simple suggestions make your brunch memorable! Visit rochebros.com/recipes for more brunch inspiration.

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FOR STANDOUT
DRINKS



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Thanksgiving Feast

Give your Thanksgiving centerpiece a zesty spin with our Citrus-Herb Turkey recipe. Round out your holiday spread with satisfying sides like a bright, crunchy seasonal salad that's perfect for passing and stuffing muffins that transform a turkey day classic into a fun, flavor-packed handheld. Don't want to cook for Thanksgiving? Let us do the cooking. Find everything you need for an effortless and flavorful festive feast at rochebros.com/catering.

Citrus-Herb Turkey

Prep: 25 minutes plus standing

Roast: 2 hours 55 minutes • Serves: 12

- 1 fresh or frozen turkey, thawed if necessary (about 12 to 14 pounds)
- 2 teaspoons **Food Club salt**
- 5 sprigs fresh rosemary plus ½ tablespoon chopped
- 5 sprigs fresh thyme plus ½ tablespoon chopped
- 3 sprigs fresh sage plus ½ tablespoon chopped
- 1 small lemon, quartered
- 1 small orange, quartered
- 1 small white onion, peeled and quartered



SCAN TO SHOP

- 1 cup **Food Club unsalted butter** (2 sticks), softened
- 1 tablespoon fresh lemon juice
- 1 tablespoon fresh orange juice
- 1½ teaspoons garlic powder
- 1½ teaspoons **Food Club ground black pepper**
- 1 teaspoon lemon zest
- 1 teaspoon orange zest
- 3 cups **Food Club low-sodium chicken broth**
- ¼ cup cornstarch

1. Adjust oven rack to lowest position; preheat oven to 400°. Place roasting rack in large, deep roasting pan; remove giblets, liver and neck from turkey cavity.

Place turkey, breast side up, on rack in pan; sprinkle inside of cavity with ½ teaspoon salt. Stuff turkey with rosemary sprigs, thyme sprigs, sage sprigs, lemon, orange and onion.

2. In medium bowl, stir butter, lemon and orange juice, garlic powder, ½ teaspoon pepper, lemon and orange zests, ½ teaspoon salt, and remaining ½ tablespoon each rosemary, thyme and sage. Work your fingers between the skin and breast to loosen skin; evenly distribute butter mixture under skin.

3. Sprinkle turkey with remaining 1 teaspoon each salt and pepper. If not already secured, tie legs with kitchen string and tuck wing tips under turkey to hold in place. Roast turkey 25 minutes or until outside of turkey is browned. Reduce heat to 325°; tent turkey loosely with aluminum foil and roast 2½ hours or until juices run clear and internal temperature reaches 160° in thickest part of thigh. Transfer turkey to cutting board; loosely tent with foil and

let stand 30 minutes. (Internal temperature will rise to 165° upon standing.)

4. Remove rack from roasting pan. With spoon, skim excess fat from drippings; place roasting pan with drippings across 2 burners over medium heat. Add broth and heat to a simmer; simmer 10 minutes, scraping browned bits from bottom of pan with wooden spoon. In small bowl, whisk cornstarch and ¼ cup cold water; whisking constantly, whisk cornstarch mixture into broth mixture until thickened. Strain gravy through fine-mesh strainer, if desired. Makes about 2 cups.

5. Carve turkey; serve with gravy.

Approximate nutritional values per serving (about 8 ounces turkey, 2 tablespoons plus 2 teaspoons gravy): 614 Calories, 34g Fat (15g Saturated), 303mg Cholesterol, 656mg Sodium, 4g Carbohydrates, 0g Fiber, 70g Protein



Roasted Fennel & Brussels Sprouts Salad

Prep: 25 minutes

Roast: 35 minutes • Serves: 6

- 3 small fennel bulbs, trimmed and cut into wedges, fennel fronds reserved for garnish
- 3 tablespoons Roche Bros. olive oil
- ½ teaspoon Food Club salt
- ¾ teaspoon Food Club black pepper
- 4 cups thinly sliced Brussels sprouts
- ½ cup coarsely chopped hazelnuts
- 1½ teaspoons lemon zest
- 2 cups chopped radicchio

- 1 cup diced Pink Lady apples
- ¼ cup fresh Italian parsley leaves
- ½ cup cubed Gouda cheese
- ½ cup favorite citrus vinaigrette

1. Preheat oven to 425°; line 2 rimmed baking pans with parchment paper. In large bowl, toss fennel, 2 tablespoons oil, and ¼ teaspoon each salt and pepper; spread on 1 prepared pan and roast 15 minutes.

2. In same bowl, toss Brussels sprouts, remaining 1 tablespoon oil, and ¼ teaspoon salt and ½ teaspoon pepper; spread on remaining prepared pan. Roast fennel and Brussels sprouts

mixtures 15 minutes. Stir hazelnuts into fennel mixture; stir lemon zest into Brussels sprouts mixture. Roast fennel and Brussels sprouts mixtures 5 minutes or until fennel and Brussels sprouts are tender-crisp.

3. In large bowl, toss fennel mixture, Brussels sprouts mixture and remaining ingredients; serve garnished with fennel fronds.

Approximate nutritional values per serving:

*311 Calories, 24g Fat (4g Saturated),
11mg Cholesterol, 463mg Sodium,
22g Carbohydrates, 8g Fiber, 7g Protein*



SCAN TO SHOP

Bacon-Sage Stuffing Muffins

Prep: 25 minutes

Bake: 30 minutes • Makes: 12 muffins

- Nonstick cooking spray
- 4 slices thick-sliced bacon, chopped
- 2 celery ribs, chopped
- 1 medium white onion, chopped
- 2 tablespoons chopped fresh sage
- 1 loaf (20 ounces) white bread, cut into 1-inch cubes
- ½ cup unsalted butter, melted
- 2 **Roche Bros.** large eggs
- 2 tablespoons **Food Club** chicken broth
- 2 tablespoons chopped fresh parsley
- ½ teaspoon **Food Club** sea salt
- ½ teaspoon ground black pepper

1. Preheat oven to 400°; spray standard-size muffin pan with cooking spray. In large skillet, cook bacon over medium heat 4 minutes or until starting to brown, stirring occasionally. Add celery, onion and sage; cook 10 minutes or until vegetables are very tender, stirring occasionally.

2. In large bowl, toss bread cubes and butter and spread on rimmed baking pan; bake 10 minutes or until lightly toasted. In same large bowl, whisk eggs, broth, parsley, salt and pepper; stir in bacon mixture and bread cubes. Fill prepared muffin cups with bread mixture; bake 30 minutes or until golden brown and internal temperature reaches 160°. Makes 12 muffins.

*Approximate nutritional values per serving (1 muffin):
253 Calories, 12g Fat (6g Saturated), 56mg Cholesterol,
569mg Sodium, 28g Carbohydrates, 2g Fiber, 7g Protein*





**Cornucopia
Arrangement.**

**Oven
Roasted
Turkey
Dinner.**

**Mashed
Butternut
Squash.**

**Traditional
Herb
Stuffing.**

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**Mashed
Potatoes.**

**Dinner
Rolls.**

**Turkey
Gravy.**

**Cranberry
Sauce.**

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Visit rochebros.com/catering or scan the QR code to see how we can help this holiday season!

Order by
11/21/2022

a hanukkah celebration

Celebrate Hanukkah with essential holiday dishes like kugel, an egg noodle casserole that's an Ashkenazi staple. While some serve it sweet with cinnamon and fruits, we're providing you with a Savory Noodle Kugel that's perfect for Hanukkah or any night you're craving something deliciously comforting. Send off your Hanukkah celebrations with rugelach – a traditional Jewish pastry; our version features a tasty chocolate-pistachio filling inside flaky dough.



SCAN TO SHOP



SCAN TO SHOP



Savory Noodle Kugel

Prep: 15 minutes plus standing
Bake: 50 minutes • Serves: 12

- Nonstick cooking spray
- ½ (16-ounce) package wide egg noodles
- 1 container (16 ounces) cottage cheese
- 1 container (16 ounces) **Full Circle sour cream**
- 4 green onions, thinly sliced plus additional for garnish (optional)
- 4 **Roche Bros. large eggs**
- 1 cup **Roche Bros. grated Parmesan cheese**
- ½ teaspoon **Food Club kosher salt**
- ¼ teaspoon **Food Club ground black pepper**

1. Preheat oven to 375°; spray 9-inch springform pan with cooking spray. Prepare noodles as label directs, cooking 2 minutes less than label directs; drain.

2. In large bowl, stir cottage cheese, sour cream, green onions, eggs, Parmesan cheese, salt and pepper; fold in noodles. Transfer noodle mixture to prepared pan; bake 50 minutes or until lightly browned and internal temperature reaches 160°. Let stand 10 minutes.

3. Cut kugel into 12 slices; serve sprinkled with green onions, if desired.

Approximate nutritional values per serving (1 slice):
234 Calories, 13g Fat (6g Saturated), 115mg Cholesterol, 362mg Sodium, 18g Carbohydrates, 1g Fiber, 12g Protein

Chocolate-Pistachio Rugelach with Orange Glaze

Prep: 45 minutes plus chilling, cooling and drying • Bake: 20 minutes
Makes: 48 cookies

- 1 package (8 ounces) **Food Club cream cheese**, softened
- 1 cup **Food Club unsalted butter** (2 sticks), softened
- ¼ cup heavy cream
- 1 cup **Food Club powdered sugar**
- 2¾ cups all-purpose flour plus additional for dusting

- ½ teaspoon **Food Club kosher salt**
- 1 cup dark chocolate chips
- 1 cup finely chopped roasted and lightly salted pistachios
- ½ teaspoon ground cinnamon
- 1 tablespoon plus 1 teaspoon fresh orange juice
- ¼ teaspoon orange zest
- 2 **Roche Bros. large egg yolks**

1. In large bowl, with mixer on medium speed, beat cream cheese, butter and cream until light and fluffy, scraping down bowl occasionally. Add ½ cup powdered sugar; beat until incorporated. Reduce speed to low; gradually beat in flour and salt until just incorporated. Gather dough into ball and divide into 6 equal pieces; flatten each piece into a disk and wrap tightly with plastic wrap. Refrigerate dough 2 hours or up to overnight.

2. In medium bowl, toss chocolate chips, pistachios and cinnamon. In small bowl, whisk orange juice and zest, and remaining ½ cup powdered sugar. Makes about ⅓ cup.

3. Adjust 2 oven racks to upper and lower positions; preheat oven to 350°. Line 2 rimmed baking pans with parchment paper. On lightly floured work surface, roll each disk into 9-inch circle; brush disks with 2 tablespoons orange juice mixture. Sprinkle dough with chocolate chip mixture; lightly press into dough. With pizza wheel or knife, cut each dough circle into 8 wedges. Starting with curved edge, roll each wedge into jellyroll shape, and place, point side down, on prepared pans.

4. In small bowl, whisk egg yolks; brush over cookies. Bake cookies 20 minutes or until golden brown, rotating pans between upper and lower racks halfway through baking. Cool cookies on pans 10 minutes; transfer to wire racks to cool completely. Makes 48 cookies.

5. Brush cookies with remaining 3 tablespoons plus 1 teaspoon orange juice mixture; dry completely. Store cookies in airtight container at room temperature up to 1 week or freeze up to 3 months.

Approximate nutritional values per serving (1 cookie):
127 Calories, 8g Fat (5g Saturated), 24mg Cholesterol, 39mg Sodium, 11g Carbohydrates, 1g Fiber, 2g Protein

a very merry **CHRISTMAS**

Deck out your Christmas menu with an eye-catching beef tenderloin topped with rich caramelized onions and red wine gravy, and pair it with sides that'll have everyone asking for seconds. Punch up the flavor of a simple spinach salad with pears and Gorgonzola, and roast green beans with wafer-thin prosciutto browned in olive oil with a splash of red wine vinegar. Want to enjoy the ultimate Christmas dinner without the hassle? Check out our holiday catering options on page 20.



SCAN TO SHOP



Beef Tenderloin with Garlic-Parmesan Caramelized Onions

Prep: 20 minutes

Roast/Cook: 30 minutes • Serves: 8

- 2 garlic cloves, minced
- 5 tablespoons **Food Club** unsalted butter, softened
- 1 tablespoon **Roche Bros.** grated **Parmesan** cheese
- 1 teaspoon chopped fresh basil
- 2 large yellow onions, halved and thinly sliced
- 1 teaspoon **Food Club** granulated sugar
- 1 center-cut beef tenderloin (about 3 pounds)
- 1½ teaspoons **Food Club** kosher salt
- 1 teaspoon **Food Club** ground black pepper
- 2 tablespoons **Roche Bros.** olive oil
- 1 tablespoon plus 1 teaspoon cornstarch
- ¼ cup dry red wine such as Cabernet Sauvignon or Pinot Noir
- 2 cups beef broth

1. Preheat oven to 350°. In small bowl, stir garlic, 3 tablespoons butter, cheese and basil.

2. In large skillet, melt garlic mixture over medium-low heat. Add onions and 2 tablespoons water; cover and cook 10 minutes, stirring occasionally. Uncover; cook 10 minutes or until very soft, stirring occasionally. Add sugar; cook 10 minutes or until golden brown, stirring occasionally. Makes about 1¼ cups.

3. Sprinkle beef with 1 teaspoon salt and ¾ teaspoon pepper. In separate large skillet, heat oil over medium-high heat; add beef and sear 1 minute on each side or until outside is browned. Place beef in large roasting pan; roast 25 minutes or until internal temperature reaches 135° for medium-rare. Transfer beef to cutting board; tent with aluminum foil and let stand 10 minutes. (Internal temperature will rise to 145° upon standing.)

4. In small bowl, whisk cornstarch and 3 tablespoons water. Place roasting pan with drippings across 2 burners over medium heat. Add wine; cook 1 minute, scraping browned bits from bottom of pan with wooden spoon. Add broth; heat to a simmer, stirring occasionally. Whisk in cornstarch mixture; cook 2 minutes or until thickened, whisking frequently. Remove from heat; whisk in remaining 2 tablespoons butter, ½ teaspoon salt and ¼ teaspoon pepper. Makes about 2 cups.

5. Slice beef; serve topped with onions and gravy.

Approximate nutritional values per serving (3 slices beef, 2½ tablespoons onions, ¼ cup gravy): 537 Calories, 42g Fat (17g Saturated), 124mg Cholesterol, 677mg Sodium, 6g Carbohydrates, 1g Fiber, 31g Protein

Spinach, Pear and Gorgonzola Salad

Prep: 15 minutes • Serves: 4

- 1 tablespoon minced shallot
- 2 teaspoons **Brothers Marketplace balsamic vinegar**
- ¼ teaspoon Dijon mustard
- ⅛ teaspoon **Food Club salt**
- ⅛ teaspoon **Food Club ground black pepper**
- 2 tablespoons **Roche Bros. extra virgin olive oil**
- 1 package (10 ounces) baby spinach
- 1 container (4 to 5 ounces) crumbled Gorgonzola cheese

- 1 medium Bosc pear, cored and thinly sliced
- ½ cup pomegranate arils
- ½ cup walnuts, toasted

1. In large bowl, whisk shallot, vinegar, mustard, salt and pepper until well blended; whisking constantly, slowly drizzle in oil until emulsified. Add spinach; with tongs, toss until well coated.

2. To serve, evenly divide spinach mixture over 4 salad plates; top with cheese, pear, pomegranate arils and walnuts.

Approximate nutritional values per serving:

216 Calories, 16g Fat (4g Saturated), 10mg Cholesterol, 301mg Sodium, 13g Carbohydrates, 3g Fiber, 6g Protein



SCAN TO SHOP



SCAN TO SHOP



Crispy Prosciutto & Green Beans

Prep: 15 minutes

Cook: 10 minutes • Serves: 8

- 2 packages (12 ounces each) frozen cut green beans
- 2 tablespoons Roche Bros. olive oil
- 1 package (3 ounces) sliced Roche Bros. prosciutto, torn into pieces
- ¼ teaspoon Food Club salt
- ¼ teaspoon Food Club black pepper

- 2 tablespoons red wine vinegar
- ½ cup sliced almonds
- 1 tablespoon Food Club unsalted butter

1. Prepare green beans as label directs; drain and transfer to paper towel-lined rimmed baking pan. Pat green beans dry.
2. In large skillet, heat 1 tablespoon oil over medium heat; add prosciutto and cook 3 minutes or until golden brown, stirring frequently. With tongs, transfer to paper towel-lined plate.

3. In same skillet, heat remaining 1 tablespoon oil over medium-high heat. Add green beans, salt and pepper; cook 5 minutes or until lightly browned, stirring frequently. Add vinegar; cook 1 minute or until liquid evaporates. Stir in almonds and butter; cook 1 minute or until butter melts, stirring frequently. Add prosciutto; toss. Makes about 5 cups.

*Approximate nutritional values per serving (¾ cup):
122 Calories, 9g Fat (2g Saturated), 11mg Cholesterol,
360mg Sodium, 6g Carbohydrates, 4g Fiber, 5g Protein*



**Scalloped
Potatoes.**

**Strawberry
Shortcake
Bar Cake.**

**Roast
Prime
Rib.**

Welcome them home...

with our catered holiday meals!



**Fresh
Baked
Dinner
Rolls.**

**Fresh
Roasted
Brussels
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**Chocolate
Fudge
Bar
Cake.**

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Visit rochebros.com/catering or scan the QR code to see how we can help this holiday season!

**Order by
12/21/2022**

sweet treats

Capture the magic of the holidays with desserts that sweeten any celebration. From Christmas Magic Bars that you can customize with different candies and toppings to mouthwatering cookies and drool-worthy pies, there are countless ways to indulge this season, and our delectable desserts are an excellent place to start!

Christmas Magic Bars

Prep: 15 minutes plus cooling
Bake: 25 minutes • Serves: 12

- Nonstick cooking spray
- 18 whole sheets **Crav'n Flavor graham crackers**, finely crushed (2¼ cups)
- ½ cup **Food Club unsalted butter** (1 stick), melted
- 1 can (14 ounces) sweetened condensed milk
- ⅓ cup butterscotch chips
- ⅓ cup chocolate chips
- ¾ cup unsweetened coconut flakes
- 3 tablespoons green and red jimmies
- ¾ cup green and red chocolate-coated candies

1. Preheat oven to 350°. Line 13 x 9-inch baking dish with aluminum foil so foil extends about 2 inches over opposite sides of dish; spray with cooking spray.

2. In large bowl, stir graham cracker crumbs and butter; press into bottom of prepared dish. Spread condensed milk over crust; top with butterscotch and chocolate chips, coconut flakes and jimmies. Lightly press toppings into condensed milk; bake 20 minutes. Sprinkle with candies; bake 5 minutes or until edges are golden brown. Cool bar in dish on wire rack.

3. Using overhanging sides of foil, transfer bar to cutting board; remove foil and cut into 12 squares.

*Approximate nutritional values per serving (1 bar):
402 Calories, 21g Fat (13g Saturated), 33mg Cholesterol,
182mg Sodium, 51g Carbohydrates, 2g Fiber, 5g Protein*





SCAN TO SHOP



Chocolate-Candy Cane Pie

Prep: 25 minutes plus chilling

Bake: 15 minutes • Serves: 8

1 (8-ounce) frozen unbaked pastry shell

Chocolate Mousse

- ¾ cup dark chocolate chips
- 1 pinch **Food Club kosher salt**
- ¾ cup plus ⅓ cup heavy cream
- ¼ teaspoon peppermint extract
- 1½ tablespoons **Food Club granulated sugar**
- 3 peppermint candies, finely crushed

Whipped Cream

- ½ cup heavy cream
- 2 tablespoons **Food Club powdered sugar**
- ½ teaspoon **Food Club pure vanilla extract**
- 6 peppermint candies, finely crushed
- 1 (4.25-ounce) dark chocolate candy bar, shaved into curls with vegetable peeler
- 6 peppermint candies, coarsely crushed

1. Bake pastry shell as label directs; cool.
2. Chocolate Mousse: Place chocolate chips and salt in medium bowl. In small saucepot, heat ⅓ cup cream to a simmer over medium heat; pour over chocolate chips and let stand 1 minute. Whisk until smooth; stir in peppermint extract and cool.
3. In large bowl, beat remaining ¾ cup cream and granulated sugar on low speed 1 minute.

Increase speed to medium-high; beat 5 minutes longer or until stiff peaks form. With rubber spatula, gently fold cream mixture then candies into chocolate mixture; evenly spoon into pastry shell and refrigerate.

4. Whipped Cream: In medium bowl, beat cream, powdered sugar and vanilla extract on low speed 1 minute. Increase speed to medium-high; beat 5 minutes longer or until stiff peaks form. With rubber spatula, gently fold in candies; evenly spread over Chocolate Mousse layer. Loosely cover with plastic wrap; refrigerate 6 hours or overnight.

5. Sprinkle pie with chocolate shavings and candies just before serving; cut into 8 slices.

Approximate nutritional values per serving:
652 Calories, 47g Fat (22g Saturated), 56mg Cholesterol, 140mg Sodium, 55g Carbohydrates, 1g Fiber, 6g Protein

Hot Chocolate Cookies

Prep: 20 minutes plus chilling and cooling

Bake: 12 minutes • Makes: 12 cookies

- 1½ cups all-purpose flour
- ⅓ cup cornstarch
- ⅓ cup **Food Club confectioners sugar**
- ¼ cup unsweetened baking cocoa
- ¾ cup sweet cream unsalted butter, softened
- 3 tablespoons **Roche Bros. 2% milk**

- 1½ teaspoons **Food Club pure vanilla extract**
- ¾ cup semisweet chocolate morsels
- ½ cup mini marshmallows
- 3 tablespoons coarsely chopped candy canes or peppermint candies

1. Preheat oven to 350°. Line rimmed baking pan with parchment paper. In large bowl, whisk flour, cornstarch, sugar and cocoa powder. With mixer on medium speed, beat butter, milk and vanilla extract 3 minutes or until light and fluffy; add flour mixture and beat until just combined. Cover; refrigerate 30 minutes.

2. Roll dough into 12 (1½-inch) balls; place 2 inches apart on prepared pan. Firmly press each ball with palm of hand to flatten to ¾-inch thick. Bake cookies 12 minutes or until sides crack slightly; cool on pan on wire rack 15 minutes.

3. In small microwave-safe bowl, heat chocolate morsels in microwave on high 1 minute or until melted, stirring every 20 seconds. Spread cookies with chocolate; immediately top with marshmallows and candy. Makes 12 cookies.

Approximate nutritional values per serving:
250 Calories, 15g Fat (9g Saturated), 31mg Cholesterol, 7mg Sodium, 28g Carbohydrates, 2g Fiber, 3g Protein



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CRAFT A WISCONSIN SPECIALTY CHEESE BOARD
WITH SOMETHING FOR EVERYONE

CHEERS *TO* *THE* NEW YEAR

'Tis the season for charcuterie boards! Perfect for festive gatherings, game days or grazing, charcuterie boards are easy to assemble for any occasion. Visit your local Roche Bros. to find meats, cheeses and the season's best ingredients to build beautiful boards, and read our tips for more charcuterie inspiration.

Pear Mostarda

Prep: 10 minutes

Cook: 18 minutes • Serves: 12

- $\frac{3}{4}$ cup white cooking wine
- $\frac{1}{2}$ cup granulated sugar
- 2 large Bosc pears, peeled, cored and chopped
- 1 tablespoon fresh lemon juice
- 2 teaspoons mustard seeds
- 1 teaspoon dry mustard
- $\frac{1}{2}$ teaspoon grated fresh ginger

1. In medium saucepan, heat wine, sugar and $\frac{1}{2}$ cup water to a simmer over medium-high heat, stirring occasionally; reduce heat to medium. Add pears; cook 15 minutes or until pears soften, stirring occasionally.

2. Remove from heat; stir in lemon juice, mustard seeds, dry mustard and ginger. Makes about 1 cup.

3. Serve mostarda at room temperature on a charcuterie board.

Approximate nutritional values per serving:

*69 Calories, 0g Fat (0g Saturated), 0mg Cholesterol,
95mg Sodium, 14g Carbohydrates, 1g Fiber, 0g Protein*





How to Build Your Best Charcuterie Board

Charcuterie boards are the ultimate appetizer, presenting a combination of delicious bites for every palate. Whether for the holidays, game days or special gatherings, it pays to know how to build boards that satisfy any crowd on any occasion.

Experimentation is key to charcuterie boards, so get creative and have fun. Use the following components as inspiration to create your best board every time.

SOMETHING MEATY: Cured and smoked meats are the stars of charcuterie boards. Feature smoky salami, melt-in-your-mouth prosciutto, or spice things up with pepperoni, sopressata or hot capicola. No matter which meat you choose, plan for one to two ounces per person.

SOMETHING CHEESY: Make your board sing with a variety of cheeses. We recommend at least three types; think stinky, smoky and tangy. Whether it's blue, Gouda and goat cheese or Gorgonzola, mozzarella and havarti, use a mix of cheeses with different textures, flavors, types and styles.

SOMETHING CRUNCHY: It's easy to add craveable crunch to your boards. Start with crispy carriers for your bold charcuterie bites. Everything from toasted sourdough and ciabatta to multigrain crackers and crostini will make your board deliciously cohesive. Craving more crunch? Go nuts with protein-packed almonds, walnuts, pecans or pistachios.

SOMETHING FRESH: Lighten things up with fresh elements. Berries, melons, cucumbers and cherry tomatoes are perfect for summer boards, while winter boards give citrus, grapes, carrots and dried fruits a place to shine.

SOMETHING PICKLED: With intense flavors, pickled elements bring the party. Add sliced pickles, cornichons, olives (green, black or both), pickled onions or sun-dried tomatoes.

SOMETHING SPREADABLE: Spreads add contrasting tastes and textures that help bridge any flavor gaps. Try tasty spreads like hummus, dips, cream cheese, mustards, jams or preserves; choose one or set out a sweet and savory duo.

SOMETHING SWEET: Balance out all the savory flavor with a touch of sweetness from treats like chocolate-covered pretzels or candied nuts.



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