

Funky Monkey Pie

- 1 prepared graham cracker crust
- 1 cup Braum's hot fudge 🍫
- 4 bananas, sliced 🍌
- ¾ of a three pint container of Braum's vanilla chunky chocolate ice cream, softened 🍦
- ½ cup pecans, chopped 🌰
- 1 cup Braum's whipping cream 🍦
- 1 tablespoon powdered sugar
- 1 teaspoon vanilla

Warm the jar of topping according to the directions on the label. Pour the warmed topping into the bottom of the prepared graham cracker crust and spread to cover it completely. Place the sliced bananas to cover the bottom and then put into the freezer for one hour. Remove from the freezer and then spread the softened ice cream over the bananas. Sprinkle with pecans and return to the freezer for 3 hours. Whip the cream with the powdered sugar and vanilla until stiff peaks form. Remove the pie from the freezer and serve with a drizzle of your topping and a dollop of the whipped cream.

🍫 Products Available in
Braum's Fresh Market



Breakfast Tostadas

- 1 pound Braum's sausage 🥩
- 1 green pepper, chopped 🌶️
- 1 onion, chopped 🧅
- 4 ounces Braum's cream cheese, softened 🧀
- ½ cup salsa 🍷
- 6 Braum's eggs, fried 🍳
- 1 can black beans, drained and rinsed 🫘
- 1 bag of Braum's cheddar cheese 🧀
- 1 package of tostada shells 🌾
- 1 bundle of cilantro 🌿

In a large skillet, cook the sausage, onion and green peppers until the sausage is cooked thoroughly. Place the cooked sausage, peppers and onions on a plate and set aside. Add a tablespoon of oil into the bottom the skillet and fry the eggs until cooked as you desire. Mix together the cream cheese and salsa.

To assemble the tostadas, simply smear the cream cheese and salsa mixture onto the tostada shell, top with sausage mixture, sprinkle with cheese, black beans and top with a fried egg. Sprinkle with cilantro. Serve!



Peach Dew Da's

- 2 packages Braum's refrigerated crescent rolls 🥯
- 2 firm peaches, peeled & cut into ½ inch pieces 🍑
- 1 ¾ cups sugar 🍬
- 1 tablespoon pumpkin pie spice 🍂
- 1 stick Braum's unsalted butter, melted 🧈
- 1 can Mountain Dew® soda 🥤
- Braum's vanilla ice cream 🍦

Preheat oven to 375 degrees. Line a baking sheet with parchment paper. Place ¾ cup sugar and pumpkin pie spice in a gallon sized storage bag. Put the peaches in the bag and toss to coat. Separate the crescent rolls and wrap them around each of the sugared peaches and place them seam side down on the baking sheet (4 to a row). In a small bowl, add the remaining sugar mixture along with the remaining cup of sugar. Pour the melted butter mix over the top of the sugar and stir. Add a spoon full of the butter over each crescent roll and then pour a small amount of Mountain Dew over the top of each one. Bake for 20 minutes or until the crescent rolls are golden brown. Serve with Braum's vanilla ice cream.



Cookie Cup Sundaes

1 package Braum's pre-made cookie dough 🍪
 Your favorite Braum's ice cream flavor 🍦
 Braum's chocolate or caramel syrup 🍫
 Braum's whipped cream 🍦
 1 jar Maraschino Cherries 🍒

To make the cookie cups: Preheat oven to 350 degrees. Spray the bottom side of a muffin baking pan with nonstick cooking spray. Using 2-3 cookie dough rounds mold them around the outside of each muffin tin (Do every other tin since they spread when baking). Bake for 10 minutes and allow the cookie cups to cool completely before removing from the tin. Now use your edible cookie cup to fix an ice cream sundae with all the fixings!



Tomato Tart

2 packages Braum's refrigerated crescent rolls 🍞
 1 container Braum's cream cheese, softened 🍦
 ½ package goat cheese, softened 🍦
 ½ teaspoon fresh dill weed 🌿
 1 package grape tomatoes, cut in half 🍅
 2 tablespoons Braum's parmesan cheese 🧀
 Pesto sauce 🍷

Preheat oven to 400 degrees. Line a baking sheet with parchment paper. Press the entire crescent roll into the bottom of the baking pan. Make sure to seal any perforations in the dough. Bake for 10-15 minutes until golden. Remove from the oven. Then, while the crust is cooking, stir together the cream cheese and goat cheese in a small bowl. Add in the fresh dill. Once the crust is golden brown, remove it from the oven and spread the cheese mixture on the top of it. Place the sliced tomatoes cut side up in the creamy spread. Sprinkle with parmesan cheese. Bake for an additional 15 minutes or until bubbly. Remove from the oven and allow it to cool slightly before cutting. Drizzle with pesto and serve.



Avocado, Corn & Tomato Salad

2 cups cooked corn, fresh or frozen 🌽
3 avocados, cut into ½-inch cubes 🥑
1 pint grape tomatoes, halved 🍅
½ cup finely diced red onion 🧅

Dressing:

2 tablespoons olive oil 🌿
½ teaspoon lime zest, grated 🍋
1 tablespoon fresh lime juice 🍋
¼ cup chopped cilantro 🌿
¼ teaspoon salt 🧂
¼ teaspoon pepper 🌶️
1 teaspoon honey 🍯

Combine the corn, avocado, tomatoes and onion in a large bowl. Mix together the dressing ingredients in a mason jar. Shake well and pour over the salad, and gently toss to mix. Chill salad for an hour or two to let flavors develop. Serve.



Orange Dream Cake

Crunch layer:

- 1 cup graham cracker crumbs
- ½ cup sliced almonds
- ½ cup brown sugar, packed
- ½ cup Braum's unsalted butter, melted

Cake:

- 1 package yellow cake mix
- ½ cup water
- ½ cup melted Braum's Dream Cooler ice cream (or orange sherbet)
- ½ cup Braum's sour cream
- ½ cup olive oil
- 2 tablespoons grated orange peel
- 3 Braum's eggs

Orange Cream Cheese Frosting:

- 8 ounces Braum's cream cheese, softened
- 1 stick Braum's unsalted butter
- 1 pound powdered sugar
- 3 tablespoons grated orange peel
- 1 small bottle of orange food coloring

Preheat oven to 350 degrees. Spray 2 round cake pans well with non stick cooking spray. Set aside. In a medium sized bowl, combine the butter, graham crackers, sliced almonds and brown sugar. Then, press ½ of crunch layer into the bottom of each pan.

In a large bowl, blend cake ingredients at low speed until moistened. Beat 2 minutes at high speed. Pour into pans. Tap pans on counter. Bake for 30-35 minutes. Remove from the oven and cool for 10 minutes. Then, remove from pans and cool completely.

Using a large mixing bowl, beat butter, cream cheese, powdered sugar, food coloring and orange peel until smooth. Place one layer, crunch side up, on plate. Spread with ½ cup frosting. Top with remaining layer, crunch side up. Spread top and sides with remaining frosting. Place into refrigerator to chill. Serve!



Chilled Cucumber Dip

- ½ cup mayonnaise
- ½ cup Braum's sour cream
- ¼ cup finely chopped green onion
- 1 cup Braum's cheddar cheese
- 1 teaspoon dill weed
- ½ teaspoon salt
- ½ teaspoon pepper
- 2 cups cucumber, peeled, seeded & chopped
- 1 bag Fritos® chips

In a large bowl mix together the mayonnaise, sour cream, cheddar cheese, green onion, dill weed, salt and pepper. Then stir in the cucumber. Serve with Fritos!



One Pot Mexi Chicken Pasta

- 2 cups chicken broth
- 2 ½ cups water
- 1 teaspoon garlic salt
- ½ teaspoon pepper
- 1 teaspoon red pepper
- 1 package fajita chicken (meat case)
- 2 tablespoons olive oil
- 1 onion, sliced thin
- 1 green bell pepper, sliced thin
- 1 container grape tomatoes
- 1 bunch cilantro, chopped
- 1 jalapeño, chopped (optional)
- 8 ounces Velveeta®, cubed
- 1 (16 oz.) package Fettuccine noodles

In a large stockpot over medium-high heat, add olive oil and sliced chicken. Sauté until seared on all sides. Place all of the remaining ingredients in the pot. Bring to a boil and cook for 9-11 minutes. Periodically stir using tongs until noodles are tender. Serve!

Rainbow Fruit Salad

- 1 cup strawberries, sliced
- 1 cup mandarin oranges, drained
- 3 kiwis, peeled & cubed
- 1 cup fresh pineapple chunks
- 1 cup blueberries
- 1 cup purple grapes, sliced in half
- 2 bananas, sliced and cubed
- ¼ cup honey
- Juice of one lime
- Zest of one lime
- 1 teaspoon fresh mint, sliced

Place all of the fruit in a bowl. In a separate small bowl, whisk together the honey, lime juice, lime zest and fresh mint. Drizzle over the fruit and toss together.



Grilled Jalapeño Popper Stuffed Pork Tenderloin

1 pork tenderloin 🍖
 1 package Braum's cream cheese 🧀
 1 jalapeño, seeded and diced
 6 slices Braum's bacon 🥓
 Salt 🧂
 Pepper 🌶️
 Head Country® barbecue sauce 🍷

Preheat your grill to medium-high heat. Butterfly open the tenderloin and sprinkle with salt and pepper. In a small bowl, combine the cream cheese and jalapeño until smooth. Place a "long log" of the cream cheese mixture down the center of the tenderloin. Roll the tenderloin up. Wrap the tenderloin with bacon and secure with butchers twine or toothpicks. Sprinkle the outside with more salt and pepper. Grill the tenderloin rotating it so the bacon cooks and browns. Continue cooking until the tenderloin reaches an internal temperature of 145 degrees Fahrenheit. Brush the tenderloin with BBQ sauce during the last minutes of grilling. Remove from the grill and allow it to rest for 15 minutes before slicing.

Chilled Couscous Salad

1 cup dried couscous
 1 cup Braum's orange juice 🍊
 1 cup water
 2 teaspoons olive oil 🌿
 1 teaspoon salt 🧂
 2 teaspoons grated fresh ginger
 ½ cup dried cranberries 🍇
 1 cup mandarin oranges, drained and cut in half 🍊
 2 tablespoons cashews, toasted and chopped
 1 tablespoon parsley, chopped

Bring the orange juice, water, salt, olive oil and ginger to a boil. Add in the couscous and cover with a lid. Remove from heat and allow the couscous to sit for 15 minutes and then fluff with a fork. Place the couscous in the refrigerator to chill. Once the couscous is cold add the mandarin oranges, cranberries, cashews and parsley. Toss together.

