

Braum's
Holidays
2017



Biscuits & Gravy Casserole

2 cans Braum's jumbo buttermilk biscuits 🍞
1 pound Braum's ground breakfast sausage
(mild or hot your choice) 🍖
1 box T-Pride Frozen Sausage Gravy® 🍲
1 cup Braum's homogenized milk 🥛
2 Tablespoons Braum's unsalted butter,
melted 🧈

Preheat oven to 400°F. Spray a 9x13 casserole pan with non stick cooking spray. Cut the biscuits into quarters. Place ½ of the biscuits into the bottom of the pan and bake for 10 minutes, set the other half aside for later. In a medium sized skillet, brown the sausage and drain excess grease from the pan when done. Return the sausage to the pan over medium high heat. Then add the sausage gravy packets to the skillet and cook according to gravy instructions. Add an additional 1 cup of milk to the gravy mixture to thin the sauce. Remove the biscuits from the oven and pour the gravy over the biscuits. Place the rest of the biscuit pieces on top of the gravy and bake for an additional 15-20 minutes or until golden brown. Brush with melted butter and serve warm.



Breakfast



Bacon Pimento Cheese Ball

- 1 (8 ounce) container cream cheese, at room temperature 🍴
- ½ cup Braum's pimento cheese spread 🍴
- 1 cup Braum's shredded cheddar cheese 🍴
- 18 ounces Braum's bacon, cooked crisp and finely diced 🍴
- 1 ½ cups pecans, toasted and finely chopped 🍴
- 1 to 2 jalapeños, minced (seeds & membranes removed)
- 1 box Pepperidge Farm Cracker Trio® 🍴

In a medium sized bowl, mix together the cream cheese, pimento cheese spread, and cheddar cheese with an electric mixer until combined. Add the bacon and mix together. Remove the cheese ball mixture on to a large piece of plastic wrap. Use the plastic wrap to form the cheese ball. Wrap the cheese ball up completely in the plastic wrap and refrigerate overnight. Before serving, put the chopped jalapeño and pecans on a plate. Toss together and then unwrap the cheese ball from the plastic wrap. Roll the cheese ball in the jalapeño/pecan mixture until the outside is completely covered. Place the cheese ball on a platter and serve with crackers.





Cranberry Brie Bites

- 2 tubes (8 ounces each) Braum's refrigerated crescent rolls
- 1 cup baby Swiss cheese, grated
- 1 cup cranberry sauce
- ½ cup chopped pecans

Preheat oven to 375°F. Open one can of the crescent rolls and carefully unroll the rectangle onto a lightly floured surface. Make sure and press the perforations together to seal. Cut the dough into 24 even squares. Press one square into the bottom of an un-greased mini muffin pan. Repeat until the muffin pan is filled. Add a teaspoon of grated Swiss cheese to each muffin tin. Top with a dollop of cranberry sauce and then sprinkle with chopped pecans. Bake for 10-12 minutes or until golden brown. Remove from the oven and allow to slightly cool before removing the tarts from each of the cups. Serve warm.

Tips: Bake ahead and keep then freeze until the day of your party. Remove from the freezer and place on a baking sheet. Warm up in a 350°F oven for 10 minutes.

Appetizers & Sides

Garlic Splat Potatoes

15 small red potatoes 🍷
2 Tablespoons olive oil 🍷
Fresh rosemary, chopped
3 Tablespoons minced garlic 🍷
Sea salt
Fresh pepper

Preheat oven to 450°F. Boil the potatoes until they are just fork tender! Drain potatoes and place on a dish towel to cool for about 10 minutes. Using a clean dishcloth press down on each potato and smash it until they are about ½ inch thick. Place the potatoes and garlic on a well oiled baking sheet. Drizzle the potatoes with olive oil. Sprinkle with salt and pepper, to taste. Add fresh rosemary on top. Bake for 30-40 minutes.

Appetizers & Sides





Slow Cooker Bacon Mac & Cheese

- 16 ounce package penne pasta 🍴
- 2 cups Braum's shredded cheddar cheese 🍴
- 1 cup Braum's shredded Mexican cheese blend 🍴
- 4 slices Braum's American cheese, cut into squares 🍴
- ½ teaspoon garlic powder
- ½ stick Braum's salted butter, melted 🍴
- 3 cups Braum's homogenized milk 🍴
- ½ teaspoon pepper
- 1 pound Braum's bacon, cooked & crumbled 🍴

Place the uncooked penne pasta, all of the cheeses, garlic powder, and pepper in the slow cooker. Toss together to evenly combine. Pour the milk over the top and add ½ of the crumbled bacon. Reserve the rest of the bacon for the top when it is done. Cook on LOW for 2 hours. Stir every 30 minutes. The last 30 minutes sprinkle the remaining bacon on top.

Tip: Spray the slow cooker bowl well with non-stick cooking spray or use a disposable liner for easy cleanup.

Appetizers & Sides

Apple & Pecan Stuffed Pork Tenderloin

- 2 whole pork tenderloins
- 1 ⅓ cup Braum's apple juice
- 1 Tablespoon Braum's unsalted butter
- 1 teaspoon dried sage
- ½ teaspoon dried thyme
- 1 Granny Smith apple, chopped
- 4 slices Braum's bacon, chopped fine
- 1 cup onion, chopped
- 1 cup celery, chopped
- ¾ cup herb seasoned stuffing crumbs
- 4 slices Braum's bacon, halved crosswise

Cut each tenderloin lengthwise, making sure not to go all the way through it. Spread the tenderloins open and flatten with the back of a skillet or meat mallet. Sprinkle generously with salt and pepper and set aside.

In a large bowl, mix the stuffing crumbs and pecans together. Set aside. In a small saucepan, heat cup Braum's apple juice with Braum's butter, sage and thyme until melted. Remove from heat. In a medium sized skillet, sauté bacon, onion, celery, and apple until tender. Pour the buttered cider mixture into the bread crumbs. Add in the sautéed bacon and veggies. Stir until everything is combined. Spread ½ of the stuffing mixture over one flattened pork tenderloin. Roll up jelly roll style and secure with butcher's twine. Place pork in a shallow baking pan. Crisscross the halved bacon over the top of the tenderloin. Add 1 cup of apple juice to the bottom of the roasting pan. Roast uncovered at 350° for 1 hour or until cooked through. Remove twine and slice.

Serving Suggestion: Serve with Garlic Splat Potatoes & a side salad.

Main Dishes





Chicken Toast Melts

- 4 English Muffins, split
- 3 cups cooked & diced chicken or leftover turkey
- 2 green onions, chopped
- ½ cup Braum's mayonnaise
- 4 ounces cream cheese, softened
- ½ teaspoon Worcestershire sauce
- 1 Tablespoon dill
- 2 cups Braum's shredded cheddar cheese

Place English muffin halves on a foil lined cookie sheet and broil on the center rack for 2-3 minutes or until lightly browned.

In a medium sized bowl, combine chicken, green onions, mayonnaise, cream cheese, Worcestershire and dill. Spoon the chicken mixture evenly over the 8 muffin halves. Top with cheddar cheese. Return the pan to the oven and broil and additional 2-3 minutes or until cheese is melted.



Main Dishes

Thanksgiving Cobb Salad

- 1 package romaine lettuce, chopped
- 1 package baby spinach
- 1 cup turkey or chicken, cubed
- ½ cup dried cranberries
- ½ cup roasted pumpkin seeds
- 1 cup roasted Brussel sprouts
- 1 cup roasted sweet potatoes
- ¼ cup blue cheese, crumbled
- 1 cup cornbread, cubed
- Champagne vinaigrette

Combine the lettuce and spinach in a large bowl. Spread the greens mixture on a large platter. Arrange the ingredients on top of the lettuce in rows.

To serve: Toss the salad together and drizzle with Champagne vinaigrette.

Feel free to add any additional veggies leftover from your Thanksgiving meal!

Main Dishes



Cheesecake Fruit Salad

- 4 cups fresh sliced strawberries
- 1 cup frozen blueberries, thawed and drained
- 1 cup mandarin oranges, drained
- 1 cup frozen pineapple, thawed
- 1 (8 ounce) container cream cheese
- $\frac{1}{2}$ cup flaked coconut, toasted
- $\frac{1}{2}$ cup Braum's egg nog
- $\frac{1}{3}$ cup of sugar

Place all of the berries, oranges and pineapple in a large bowl. In a medium tall bowl, using an electric mixer, beat the cream cheese until it is light and creamy. Slowly add in the egg nog while continuing to beat the cream cheese. Once the cream cheese mixture is fully blended, pour it over the fruit and toss it all together. Chill for at least 3 hours. Sprinkle with coconut flakes before serving.





Fresh Sour Cream Apple Bundt® Cake

- 1 box (15-18 ounces) spice cake mix 🍴
- 1 small box (3.4 ounces) instant vanilla pudding
- 2 Granny Smith apples, peeled and cubed into small pieces 🍴
- 1 cup vegetable oil
- 1 cup water
- ½ cup Braum's sour cream 🍴
- 3 large Braum's eggs 🍴
- 1 (8 ounce container) cream cheese, room temperature 🍴
- 3 tablespoons Braum's unsalted butter, room temperature 🍴
- 1 teaspoon vanilla extract
- 4 cups powdered sugar
- 1 cup Durham's® honey toasted pecans, chopped 🍴
- 1 scoop Braum's Homestyle Vanilla Ice Cream, or your favorite flavor 🍴

Preheat oven to 350°F. Spray a Bundt® pan with nonstick cooking spray. In a large bowl, mix together the spice cake mix, vanilla pudding, vegetable oil, water, and eggs with an electric mixer for 2 minutes or until there are no lumps. Add the apples and stir to combine. Pour the cake mix into the cake pan and bake for 50-60 minutes or until the cake is cooked through. Remove from the oven and allow the cake to cool. Invert the cooled cake onto a cake plate.

To make the cream cheese frosting: In a large bowl, beat together the cream cheese, butter and vanilla extract in an electric mixer until creamy. Slowly add in the powdered sugar one cup at a time until the frosting is smooth. Place the frosting in a quart or gallon storage bag and squeeze to one of the corners. Twist to seal the bag closed, then snip the corner and squeeze crisscross lines on to the cake. To top it off, sprinkle with chopped honey pecans. Store the cake in the refrigerator until you are ready to serve. Cut into slices to serve with a scoop of your favorite Braum's ice cream.

Sweets & Treats

Reindeer Cookie Bites

1 cup Braum's salted butter, cold and diced into tablespoon sized pieces

$\frac{2}{3}$ cup sugar

$\frac{1}{2}$ teaspoon almond extract

2 $\frac{1}{4}$ cups all-purpose flour

2 $\frac{1}{2}$ Tablespoons red and green sprinkles

Beat together the sugar and butter in with an electric mixer until smooth. Add in the almond extract. Slowly add in the flour and continue to mix until all of the flour is incorporated. Add the red and green sprinkles and mix until combined. Line a 9x13 baking pan with parchment paper. Press the cookie dough into the bottom of the pan. Chill for 30 minutes. Preheat the oven to 350°F. Line another baking sheet with parchment paper. Remove the cookies from the refrigerator. Cut them into 1 inch square cubes using a very sharp knife. Set the individual cookies on the baking sheet. Bake for 8-10 minutes or until lightly browned. Remove from the oven and cool. Continue until all cookies are cooked. Store in tins or mason jars to give as gifts!



Sweets & Treats



Keep
Warm
and
Drink Cocoa

Arnold Palmer Slush

2 packages Braum's Brownies 

1 container green frosting in a tube for decorating

Red & white sprinkles

Peppermint sticks or mini candy canes

Cut brownies into individual triangles. Decorate the brownies with the green frosting. Add sprinkles. Break the peppermint sticks in half and insert into the bottom of the brownies.

 Products Available in
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Recipes Created By

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Sweets & Treats

