



BRAUM'S®

2017

Spring & Summer Recipes



Lemon Ricotta Pancakes & Strawberries



2 cups pancake mix 🍴
¾ cup Braum's homogenized milk 🍴
1 cup ricotta cheese
3 large Braum's eggs 🍴
½ teaspoon vanilla extract
1 tablespoon lemon zest 🍴
2 tablespoons fresh lemon juice 🍴
2 tablespoons Braum's unsalted butter, melted 🍴
1 cup fresh strawberries, sliced 🍴
Warm maple syrup 🍴

In a large bowl, whisk together the milk, eggs, ricotta cheese, vanilla extract, lemon zest, and lemon juice. Slowly stir the dry pancake mix into the wet ingredients. The batter will be a little lumpy and that is ok! To make the pancakes: Pour about 1/4-1/3 cup batter onto buttered griddle or skillet and cook until bubbles begin to appear on surface and bottom is golden brown, then flip and cook on the opposite side. Serve them warm with powdered sugar, drizzle with maple syrup and top with fresh strawberries.

Breakfast



Vanilla Peach Freezer Jam

6 to 7 ripe peaches, peeled 
1 1/3 cups sugar 
4 tablespoons Ball® RealFruit™ Instant Pectin
1 tablespoon vanilla paste
1 tablespoon fresh ginger, grated
5 individual pint sized mason jars with straight sides

Prepare the jars, lids and rings by sterilizing them in the dishwasher before using.

To prepare the freezer jam: Remove the soft peach skin by scoring the bottom with an "X" using a knife and drop them one at a time into boiling water. Allow them to sit one minute in the hot water and then remove. The skins will peel off easily. Chop the peaches and place into a bowl. Smash them lightly with a potato masher. In another bowl, combine the sugar, pectin, ginger and vanilla paste. Stir to combine. Add in the fresh peaches and stir for 3 minutes. Using a ladle, carefully add the jam to the jars. Seal and allow them to sit one hour before placing them in the freezer. Enjoy!



Tomato Pie

4 tomatoes, peeled and sliced 🍅
¼ cup fresh basil leaves, cut into strips
½ cup chopped green onion 🍅
1 pre-baked pie crust (9 inch)
1 cup grated mozzarella 🍅
1 cup grated cheddar 🍅
¼ cup shredded Parmesan cheese 🍅
1 cup mayonnaise 🍅
Salt and pepper

Preheat oven to 350 °F. Place the peeled and sliced tomatoes in a colander in the sink in 1 layer. Sprinkle with salt and allow to drain for 10 minutes. Then, layer the tomato slices, basil, and onion in pie shell. Season with salt and pepper. Combine the grated cheeses and mayonnaise together. Spread mixture on top of the tomatoes and bake for 30 minutes or until lightly browned. To serve, cut into slices and serve warm.



Watermelon Salad

3 cups watermelon, cubed 🌱
½ red onion, sliced thin 🌱
4 tomatoes, cut into quarters 🌱
3 to 4 fresh basil leaves
Feta cheese 🌱
Balsamic vinaigrette

Place the watermelon, red onion, tomatoes and feta cheese in a large bowl. Toss with a balsamic vinaigrette and sprinkle with fresh torn basil leaves.

Appetizers & Sides



Caesar Pasta Salad

1lb. package bowtie pasta, cooked al dente
2 to 3 heads of romaine lettuce, chopped 🍴
½ cup shredded Parmesan cheese 🍴
3 to 4 cooked boneless skinless chicken breasts, cubed 🍴
Salt & pepper
1 container cherry or grape tomatoes (12oz), cut in half 🍴
½ to 1 cup Caesar salad dressing 🍴

To cook the chicken breasts: Preheat oven to 375°F. Line a baking sheet with parchment paper. Season the chicken breast with salt and pepper and drizzle with olive oil. Cook for 20-25 minutes or until juices run clear. Remove from the oven and allow the chicken to cool before cutting into cubes.

To make the salad: Place all of the ingredients in a large bowl and toss together with the Caesar salad dressing. Serve immediately.

Main Dishes



Grilled Steaks with Herbed Butter

- 2 ribeye steaks (room temperature) 🍴
- 1 teaspoon Montreal steak seasoning
- 1 stick Braum's salted butter, room temperature 🍴
- 1 tablespoon fresh rosemary, finely chopped
- 1 tablespoon fresh thyme, finely chopped
- 2 tablespoons flat leaf parsley, chopped
- 1 garlic clove, minced 🍴

To make the herb butter: In a medium sized bowl, mix together the butter, Montreal steak seasoning, rosemary, thyme, parsley and garlic. Place the herb butter on a piece of plastic wrap and roll up in a tube and twist the ends. Refrigerate for at least 4 hours before using. Prepare the grill by turning on 2 of the 3 burners. You want to make a way to sear the steak and then finish the cooking process using indirect heat. Season your steaks with your favorite steak seasoning. Place them onto the grill and cook them for 6 minutes per side with the lid closed on the grill. Remove from the direct heat and place on the indirect heat to finish cooking to your desired temperature. Add a ½ inch slice of butter to gently melt over your steak while it finishes cooking. Remove from the heat and set on a plate to rest at least 5 minutes before eating.

**If you don't have a grill, you can sear the steak in a grill pan, then move it to the oven to finish cooking at 350 °F.*

Picnic Slaw

- 1/3 cup granulated sugar 🍴
- ½ teaspoon dry mustard
- ¾ teaspoon salt
- ½ cup white or apple cider vinegar
- 3 tablespoons canola or vegetable oil 🍴
- 2 packages shredded cabbage 🍴
- ½ green pepper, diced fine 🍴
- 2 green onions, sliced fine 🍴

In a small saucepan, combine the sugar, dry mustard, salt and vinegar and simmer until the sugar is dissolved. Remove from the heat and allow it to cool. Once it is cool whisk in the oil. In a large bowl, mix together the slaw mix, green peppers and green onions. Drizzle the vinegar dressing over the top and toss together. Cover the bowl with plastic wrap and allow the slaw to chill in the refrigerator for at least 4 hours before serving.

Main Dishes



Slow Cooker Beefy Ziti

1 pound ground beef, browned & drained 🍴
½ pound sausage, browned and drained 🍴
1 tablespoon spaghetti seasoning herbs
2 cups ricotta cheese
2 cups Italian cheese blend mozzarella cheese 🍴
1 jar spaghetti sauce (25 oz) 🍴
1 pound package penne noodles 🍴
1 cup beef broth

In a medium sized bowl, combine the ground beef, sausage, spaghetti sauce, seasonings and beef broth. In a separate medium bowl, combine the ricotta cheese and mozzarella cheese.

To prepare: Spray slow cooker cooking pot with non stick cooking spray. Place ¼ cup spaghetti sauce mixture in the bottom of slow cooker with ½ of the uncooked noodles, spread ½ of the cheese over the top, ¼ cup of sauce and then repeat. Finish with cheese. Cook on low for 7 hours or high for 4 hours. Serve with green salad and French bread.

Main Dishes





Citrus Cooler Cups

1 container Braum's Dream Cooler ice cream 

4 oranges 

**Can also be made with limes (4) & 1 container Braum's Cherry Limeade sherbet*

Cut the top off of the oranges. Carefully remove the pulp inside with a sharp knife and spoon without breaking the peel. This is the bowl for your ice cream. Freeze the citrus "bowls" overnight. Before your event fill the oranges with Orange Cooler ice cream. Return the citrus cups to the freezer and continue freezing until you are ready to serve.

Sweets & Treats

Grandma's Summer Cake

2 cups sugar 🍬
2 Braum's eggs 🍳
1 tablespoon vanilla
½ cup baking cocoa
2 teaspoons baking soda
1 teaspoon salt
2/3 cups vegetable oil
1 cup Braum's buttermilk 🥛
1 cup boiling water
2 ½ cups all purpose flour
Favorite NEW Braum's 2017 ice cream flavor 🍦
Whipped topping

Preheat oven to 350 °F. Spray a loaf pan with nonstick cooking spray. In a medium sized bowl, combine all the ingredients stirring until everything is well combined. Pour the mixture into the loaf pan and bake for 45 minutes. Remove from the oven and let it cool for 20 minutes before removing from the loaf pan. Once it is completely cooled, place it on a plate or flat pan and chill it in the freezer for 1 hour. Line a clean loaf pan with parchment paper (like a sling). Remove the cake from the freezer and cut the cake into half. Place the bottom of the cake in the bottom of the loaf pan. Spread with 2 cups of ice cream. Then, finish with the top of the cake. Place the cake back in the freezer to freeze for 2 hours. To serve: Remove the cake from the loaf pan. Frost with whipped topping and then cut into slices to serve!









**If you want more than one layer of ice cream, you can cut the cake into thirds and add another two cups of ice cream between the middle and top.*



Sweets & Treats



Sunshine Pound Cake

3 sticks Braum's unsalted butter, room temperature 
1 package cream cheese (8oz), room temperature 
3 cups sugar 
6 Braum's eggs 
2 teaspoons vanilla or vanilla paste
1 lemon, zest only 
1 lime, zest only 
1 orange, zest only 
1 teaspoon baking powder
½ teaspoon salt
¼ cup fresh Braum's orange juice 
3 cups all purpose flour

Glaze:

1 cup powdered sugar
2 teaspoons lemon juice 
Fresh zest from orange 

Preheat oven to 325 °F. Butter and flour a tube or Bundt cake pan. In a large bowl, beat the butter, sugar, and the citrus zest until it is light and fluffy (3-4 minutes). Add in the softened cream cheese and beat for an additional 3 minutes. Scrape the sides of the bowl. Beat the eggs in one at a time until well combined. In a medium sized bowl, combine all of the dry ingredients. Then, beat the dry ingredients into the wet ingredients one cup at a time. Add in half of the fresh orange juice and continue until all ingredients are mixed in. Pour the batter into the pan. Make sure and smooth the top by spreading the batter evenly in the pan. Bake for 1 hour and 30 minutes. Once the cake is done cooking, remove it from the oven and allow it to cool completely before inverting onto a cake plate.

To prepare the glaze: In a small bowl, stir together the lemon juice and powdered sugar. Drizzle over the top of the cake and then top with orange zest.



Arnold Palmer Slush

1½ cups Braum's iced tea 

1½ cups Braum's lemonade 

Pour the lemonade into ice trays and freeze for 2-3 hours or until solid.

To make the slush: place the lemonade ice cubes and tea in a blender. Blend on high until it is smoothie consistency. Pour into chilled glasses and garnish with a slice of lemon.

 Products Available in
Braum's Fresh Market

Sweets & Treats

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