










BRAUMPS<sup>®</sup> 2018

Spring & Summer Recipes

# Southwest Jalapeño Egg Casserole

## INGREDIENTS

- ½ loaf of Braum's Rustic Country Sandwich Bread, dried 
- 1 lb. Braum's Sausage 
- 8 large Braum's Eggs 
- 1 cup Braum's Homogenized Milk 
- 1 red or orange bell pepper, chopped 
- 2 cups Braum's Mexican Shredded Cheese 
- 1 jar of sliced jalapeños 
- ½ tsp. fresh ground black pepper
- ½ tsp. salt
- 1 tsp. cumin

## DIRECTIONS

1. Take 8 - 9 stale pieces of Braum's Rustic Country Sandwich Bread and toast individually in a toaster or toaster oven. The bread should be very dry. Cut into cubes.
2. In medium-sized, non-stick skillet brown sausage for 6 to 7 minutes, or until the sausage is thoroughly cooked. Drain the sausage and set aside.
3. In a large mixing bowl, whisk together eggs, milk, pepper, salt, and cumin until well combined.
4. Prepare a 9-x-13 inch baking dish with cooking spray and begin to layer your dry ingredients. Place toasted bread cubes in the bottom of the baking dish. Sprinkle over the cooked sausage, chopped bell pepper, and one cup of the shredded cheese.
5. Pour egg and milk mixture slowly over the entire dish, making sure to evenly cover all the toasted bread cubes. Sprinkle over the remaining cheese and sliced jalapeños to taste. Cover with foil and allow to sit in a refrigerator for at least several hours or overnight.
6. Preheat oven to 350°. Remove dish from the refrigerator and allow to sit at room temperature while the oven gets warm. Then, place dish in the oven when ready and bake for 1 hour and 30 minutes, or until the top of the casserole is golden brown and egg is cooked through. Let cool for about 10 minutes before serving.



# Deviled Eggs Two Ways

## Bacon Cheddar Deviled Eggs

### INGREDIENTS

- 6 large Braum's Eggs, hard-boiled and cooled
- ½ cup Braum's Sour Cream
- 2 Braum's Bacon Strips
- 2 Tbsp. Braum's Shredded Cheddar Cheese
- 1 ½ Tbsp. Dijon mustard
- Pepper to taste

### DIRECTIONS

1. Cook bacon in a medium skillet until the strips are brown and crispy. Place on a paper towel-covered plate and allow grease to drain. Once cooled, crumble the bacon into small bits and set aside.
2. Peel the cooled hard-boiled eggs. Cut in half lengthways and remove the yolks from the egg whites. Put the yolks into a bowl and mash with a fork.
3. Add sour cream, bacon crumbles, cheddar cheese, Dijon mustard, and pepper to the egg yolks and stir well.
4. Spoon or pipe the mixture into the egg whites. Chill until ready to serve. Garnish with extra cheese, green onion, and paprika.



## Guacamole Deviled Eggs

### INGREDIENTS

- 6 large Braum's Eggs, hard-boiled and cooled 🍳
- 1 avocado, halved 🍳
- 1 Tbsp. Braum's Sour Cream 🍳
- 1 tsp. lime juice 🍳
- ¼ tsp. minced garlic 🍳
- ¼ tsp. cayenne pepper
- ¼ tsp. salt








### DIRECTIONS

1. Peel the cooled hard-boiled eggs. Cut in half lengthways and remove the yellow yolks from the egg white. Put the yolks into a bowl and mash with a fork.
2. Cut avocado in half and remove seed. With a spoon, scoop the avocado out of its skin and place into the bowl of mashed egg yolks.
3. Combine egg yolks, avocado, lime juice, sour cream, garlic, cayenne pepper, and salt until well mixed.
4. Spoon or pipe mixture into the egg whites. Chill before serving. Garnish with finely chopped red bell pepper, bacon crumbles, or cilantro.



# Easy Enchilada Dip

## INGREDIENTS

- 1 package Arizona Sunset Enchilada Soup mix 
- 3 cups water or chicken broth
- ¼ cup Braum's Shredded Cheddar Cheese 
- 1 container Braum's Sour Cream 
- 1 red or green bell pepper, chopped 
- 1 tsp. cayenne pepper
- 1 green onion, sliced for topping 
- Tortilla or potato chips for serving 
- Chopped vegetables for serving 

## DIRECTIONS

1. In medium sauce pan, combine the contents of the soup package with water or chicken broth. Cook the mixture until the vegetables in the mix are rehydrated and the mixture reaches a thick consistency (add a little more broth or water as needed while it cooks). Remove from heat and allow to cool before mixing with other ingredients.
2. In a small serving bowl, combine sour cream, enchilada soup mix, cheese, cayenne, and bell pepper. It sets up best if you leave it in the refrigerator overnight.
3. Garnish with extra shredded cheese and green onion. Serve with chips or a vegetable tray.



## Greek Pasta Salad

### INGREDIENTS

- 1 (16-oz.) package bow-tie pasta 🍴
- 1 medium cucumber, diced 🍴
- 1 red bell pepper, diced 🍴
- ½ cup red onion, chopped 🍴
- 1 pt. cherry tomatoes, halved 🍴
- 2 Tbsp. sliced green olives
- 1 container Crumbled Feta Cheese 🍴
- 1 bottle of Girard's® Champagne  
or Light Champagne dressing 🍴
- Pepper to taste








### DIRECTIONS

1. Boil the bow-tie pasta according to package instructions. We recommend following the recommendations for al dente-cooked pasta. Drain and set aside to cool.
2. Add cucumber, bell pepper, red onion, tomatoes, olives, and feta cheese to the pasta. Pour salad dressing on top and toss well. Allow to chill for several hours in fridge before serving or serve at room temperature.



# Spring Veggie White Pizza

## INGREDIENTS

- 1 can Braum's Crescent Rolls 
- 2 Tbsp. Alfredo pasta sauce 
- ½ to 1 cup Braum's Italian-Style Shredded Cheese 
- 1 cup fresh spinach 
- ¼ cup mushroom, sliced 
- 1 Tbsp. red onion, sliced
- 5 cherry tomatoes, halved 
- ¼ cup small broccoli florets 
- 1 Tbsp. balsamic vinegar (any flavor of balsamic)
- Pepper to taste

## DIRECTIONS

1. Preheat oven to 375°. Roll out the tube of crescent rolls onto a parchment-lined baking sheet. Piece the dough together to create a rectangle, pinching the seams of the dough together. With your hands, press the middle section of the dough thinner than rest of the rectangle. Bake the dough rectangle for 14 to 17 minutes, or until the crust is golden brown and cooked through. Allow to cool slightly before adding toppings.
2. Thinly spread a layer of alfredo sauce on the slightly cooled pizza crust. Sprinkle the top of the dough with shredded cheese and spinach. Layer the prepared vegetables on top.
3. Bake pizza an additional 10 to 14 minutes, or until top is golden brown and the center is cooked through. Drizzle with balsamic vinegar before serving.



*\*Note: You can alter this recipe to include any spring vegetables that you would like to use.*









# BBQ & Apricot Preserves Marinated Pork Loin

## INGREDIENTS

1 (1-2 lb.) pork loin   
4 to 6 Braum's Regular or Center Cut Bacon Strips   
*whatever your preference*

## FOR THE MARINADE

1 cup Head Country BBQ Sauce   
½ cup Braum's Apricot Preserves   
1 Tbsp. A-1 Steak Sauce or Worcestershire sauce   
1 tsp. minced garlic   
Pepper to taste












## DIRECTIONS

1. Place the pork loin into a large storage bag.
2. In a mixing bowl, whisk BBQ sauce, apricot preserves, steak sauce, garlic, and pepper together.
3. Pour half of the mixture into the storage bag with the pork loin. Press out air from bag and seal the zip. Place the bag into the refrigerator and allow the pork loin to marinate for 1 to 24 hours. Cover the remaining sauce mixture and store in the refrigerator.
4. Preheat oven to 400°. After the pork loin has marinated, place on a rack on top of a foil-lined baking sheet. Wrap the bacon strips around the pork loin and secure with butcher's twine or toothpicks. You can also cut strips in half and only place on top of the pork loin. Throw away the storage bag and wash hands. Transfer the pork loin to oven and bake for 30 minutes. While the pork loin is baking, bring the remaining marinade to a simmer in a small saucepan over medium heat. Simmer the mixture until it becomes a glossy glaze.
5. After 30 minutes, take the pork loin out of the oven. With a pastry or basting brush, generously baste the pork loin with the BBQ glaze. Return to oven and bake an additional 20-25 minutes or until the pork loin reaches an internal temperature of 145°.
6. Allow pork loin to rest 5 to 10 minutes before slicing. Serve with additional BBQ sauce.



## Bacon Pasta Primavera

### INGREDIENTS

- 8 slices Braum's Bacon 
- ½ medium white, red, or yellow onion, chopped 
- 10 asparagus spears, chopped 
- 1/2 head of broccoli, chopped 
- 1 red or orange bell pepper, chopped 
- 5 Tbsp. Braum's Salted Butter 
- 1 tsp. minced garlic 
- 1 (16-oz.) package penne pasta 
- 1 ½ - 2 cups Braum's Heavy Whipping Cream 
- 1 tsp. lemon zest 
- 1 ½ - 2 cups Parmesan cheese 
- Pepper to taste







### DIRECTIONS

1. Prepare pasta according to package al dente instructions. Reserve one cup of pasta water for use later. Drain and set aside.
2. Slice bacon into ½-inch pieces and cook in a large skillet over medium-high heat. Once pieces are browned and crisp, remove from skillet and place on a paper towel covered plate or platter. Set aside. Reserve about 1 Tbsp. of bacon grease for sautéing vegetables.
3. In the same skillet, melt 2 Tbsp. of butter on medium-high heat and add onion. Cook until slightly softened and add garlic. Cook for another minute. Add asparagus and broccoli and cook for 1 - 2 minutes—vegetables should retain their crispness. Remove the vegetables from the skillet and set aside on a plate or platter. Add bell pepper and cook for another minute and then transfer to the plate with the other vegetables.
4. Once the vegetables are removed from the skillet, reduce heat, melt the remaining butter and add heavy cream (up to 2 cups, depending on how much sauce you want). Bring to a slight simmer and use a wooden spoon or spatula to scrape remaining drippings from the skillet into the sauce. Add up to 1 cup of shredded parmesan to make it creamier. Add vegetables and pasta back in and combine ingredients gently. Heat thoroughly. Add lemon zest, pepper, and top with parmesan cheese. Serve immediately.



# Blueberry Bread Pudding

## INGREDIENTS

- 1 Braum's Pound Cake, dried & cut 
- 1 cup blueberries 
- 4 Tbsp. Braum's Unsalted Butter 
- 1 cup Braum's Buttermilk 
- 4 large Braum's Eggs 
- 1 tsp. vanilla
- ½ tsp. allspice
- 1 lemon for zesting 





## DIRECTIONS

1. Open one Braum's Pound Cake, cut it into about 2-inch sized cubes and lay out on a plate to dry out overnight.
2. The next day, place cubes into a mixing bowl and combine with blueberries.
3. Place cake and blueberries into a buttered 9-x-13 inch baking dish. Melt butter and evenly pour over the cake and berries. Allow butter to absorb into the cake.
4. In a mixing bowl, combine buttermilk, eggs, vanilla, allspice, and the zest of one lemon. Pour mixture over the cake and blueberries. Cover the dish and chill for at least 30 minutes in the refrigerator.
5. Bake the pudding mixture at 350° for 45 minutes to an hour or until the pudding has a golden color and is set. Allow to rest 10 to 15 minutes before serving.  
Optional: Serve with a scoop of vanilla/favorite flavor of Braum's ice cream.



## Summer Berry Crisp

### INGREDIENTS

- 3 cups strawberries, quartered or halved 
- 1 (16-oz.) package frozen or fresh blueberries 
- 4 instant blueberry oatmeal packets 
- 6 Tbsp. flour
- 8 Tbsp. Braum's Unsalted Butter 
- ¼ tsp. salt

### DIRECTIONS

1. Butter a 9-x-13 inch baking dish. Place strawberries and blueberries at the bottom of the dish.
2. In a mixing bowl, pour in oatmeal packets and combine with flour and salt. Cut butter into small chunks and place back into the fridge until chilled. Then, add the cold butter to your oatmeal mixture and smash with a fork or pastry cutter until the mixture forms a crumbly texture. Evenly sprinkle the oat mixture over the strawberries. Make sure the chunks of butter are evenly distributed over the fruit and oats.
3. Bake at 375° for 30 to 45 minutes or until the topping is golden brown and crispy. Allow to cool slightly before serving. Top with a few fresh strawberries and blueberries. Then, for added sweetness, serve with a scoop of Braum's Vanilla Ice Cream or Braum's Whipped Cream.



## Peanut Butter Cookie Delight

### INGREDIENTS

- 2 packages Braum's Peanut Butter Cookies 📖
- 1 three-pt. container Braum's Premium Vanilla or Chocolate Ice Cream 📖
- 2 cups Braum's Dry Roasted Peanuts, chopped 📖
- Braum's Chocolate Syrup for topping 📖

### DIRECTIONS

1. Prepare for assembly and set ice cream container out on a counter top and allow to soften slightly, about 5 to 10 minutes. While ice cream is softening, open the cookie packages, chop peanuts and place on a plate for rolling, and set out a parchment paper-lined cookie sheet.

2. When ready for assembly, take 1 peanut butter cookie and place one scoop of ice cream on its flat, bottom side. Place another cookie on top and press them together slightly. Then, roll the ice cream edges on the plate of chopped peanuts making sure to get an even coat. Try to do a few cookie sandwiches at a time. Place sandwiches on the lined baking sheet as needed to keep from melting.

If the ice cream squeezes out the side, use a spatula to press it back between the two cookies. Place the sandwiches on the lined tray into the freezer. Repeat until all cookies are used. Allow to chill for at least 30 minutes in the freezer.

3. When ready to serve, drizzle with chocolate sauce or fudge. Sprinkle chopped peanuts or sprinkles on top of the cookie sandwiches. You can adapt this recipe to use any of your favorite Braum's ice cream flavors and ready-made cookies!



# Raspberry Lemonade Sherbet Slush

## INGREDIENTS

- 1 jug Braum's Pink Lemonade 🍹
- 5 scoops Braum's Raspberry Sherbet 🍦
- 2 cups Braum's Lemon-Lime Soda 🍹

## DIRECTIONS

1. Pour lemonade into two ice cube trays and freeze overnight.
2. In a large blender, combine two cups of the lemonade ice cubes, raspberry sherbet, and lemon-lime soda. Blend on high until lemonade ice is crushed and a slush texture forms.
3. Pour into cups and serve immediately.  
Serve with whipped cream on top for a creamy twist.

