



Braum's Holiday Recipes 2020

FARM FRESH FOR OVER 50 YEARS, FROM OUR KITCHEN TO YOURS

BREAKFAST

Green Chile Breakfast Burritos

8 Flour Tortillas, 10 inch 📖

4 oz. Braum's Sour Cream 📖

12 Large Braum's Eggs 📖

1/2 Medium, Yellow Onion, diced 📖

1 can Chopped Green Chiles

1 tsp. Garlic Powder

1 tsp. Onion Powder

1 tsp. Paprika

1 lb. Braum's Sausage or Bacon 📖

Salt & Pepper to Taste

2 cups Braum's Pepper Jack Cheese 📖



In a large skillet, cook sausage and onion on med-high heat.

While cooking, beat together eggs, sour cream, salt, pepper, garlic powder, onion powder and paprika.

Once meat and onion mixture is fully cooked, turn heat to medium and wait for the skillet to cool slightly.

Add egg mixture and scramble mixture to desired doneness.

Once eggs are done, remove from heat.

Place desired amount of pepper jack cheese on tortilla and spoon egg mixture on top.

Roll each tortilla tightly to secure filling.

Serve immediately, or wrap each burrito separately in foil to serve on the go.

(Reheat foiled burritos in oven at 250 °F for 15 minutes)

Serving Suggestion:

Enjoy a little extra flavor by adding
Pico de Gallo, Guacamole or Sour Cream!
All found in Braum's Fresh Market!

BREAKFAST

Cinnamon Eggnog Sweet Potato Muffins

Peel, cube, and boil 1-2 sweet potatoes.

Once potatoes are soft, drain water, mash, and set aside to cool.

Preheat oven to 350 °F.

Prepare a 12 count muffin pan with paper muffin cups and lightly coat with cooking spray.

In a large bowl, mix together all ingredients.

In a small bowl, mix together topping ingredients.

Spoon muffin mixture into greased muffin cups.

Top all muffins with topping mixture.

Bake for 22-25 minutes or until a toothpick comes out clean.



1 cup Mashed Sweet Potato 🍌

1/2 cup Brown Sugar

1/4 cup Canola or Olive Oil 🍌

2 Large Braum's Eggs 🍌

1 tsp. Vanilla

1 cup All-Purpose Flour

1 cup Oatmeal, Maple Brown Sugar 🍌

1 1/2 tsp. Ground Cinnamon

1/2 tsp. Allspice

2 tsp. Baking Powder

1/2 cup Braum's Eggnog 🍌

Pinch of Salt

Topping Ingredients:

1/2 tsp. Ground Cinnamon

1/2 cup Brown Sugar

1/2 cup Candied Pecans, chopped 🍌

Bacon, Gouda & Spinach Puffs

6 Strips Braum's Bacon 🍴

8 oz. Cream Cheese 🍴

1 Large Braum's Egg 🍴

1/2 tsp. Garlic Powder

10 oz Fresh Spinach 🍴

1/4 tsp. Black Pepper

1/4 cup Gouda 🍴

1/4 cup Parmesan 🍴

1 can Biscuits, cut in half 🍴

Preheat oven to 400 °F. In a preheated skillet, cook bacon and drain grease. Add in spinach and lightly sauté

Then add cream cheese, garlic powder, pepper, gouda and parmesan.

Mix thoroughly allowing the cheese to melt.

Remove from heat and allow to cool slightly.

In a bowl, beat 1 egg and fold into cooled spinach mixture and set aside.

Take the biscuit halves and roll into balls, then flatten into circles.

Lightly grease a muffin pan and place biscuit circles into each cup, leaving room for spinach mixture.

Using a tablespoon, fill cups with spinach mixture.

Place pan on center rack in preheated oven.

Bake until pastry is golden brown and puffy, approximately 25 minutes.



APPETIZERS & SIDES

Pimento Cheese Sausage Balls

32 oz. (2 lb.) Braum's Sausage 🍖

2 cups Braum's Shredded Cheddar Cheese 🧀

12 oz. Braum's Pimento Cheese 🍷

2 cups Braum's Pancake & Waffle Mix 🥞

1/4 cup Braum's Homogenized Milk 🥛

1 tsp. Salt 🧂

Preheat oven to 400 °F.

In a skillet, cook sausage, drain and set aside to cool.

In a large bowl, mix together pimento, cheddar, pancake mix, salt and milk.

Add sausage and mix with clean hands until all ingredients are combined.

Using a tablespoon, measure out mixture to form balls. Place them on a greased cookie sheet about 1 inch apart.

Bake for 15-20 minutes.

Using a toothpick, check for doneness at 15 minutes, if toothpick comes out clean they are ready!

Serving Suggestion:
Cranberry Sauce and/or
Dijon Mustard for dipping



APPETIZERS & SIDES

Christmas Charcuterie

Red and Green Grapes 🍷

Fresh Strawberries 🍷

Pepperoni 🍷

Hard Salami 🍷

Gold'n Brown Turkey 🍷

Honey Ham 🍷

Green Onion Cheddar Cheese 🍷

Laughing Cow Garlic & Herb Cheese 🍷

Mango Habanero Gouda Wheel 🍷

Premium Cheese Platter 🍷

Cracker Trio 🍷

Walnuts, Almonds 🍷

Dried Cranberries 🍷

Braum's Apricot Preserves 🍷

Braum's Strawberry Preserves 🍷





Braum's Fresh Market has everything you need to make the Perfect Christmas Charcuterie for your holiday party.

The beauty of this crowd pleasing appetizer is that you can make it your very own.

First, find the perfect serving dish. This can be anything from a cutting board to a large serving platter. You can even use several small dishes!

Next, choose your favorite meats and cheeses to offer a variety to your guests. Keep in mind the size of your serving dish when buying these items. Pick different textures of cheese, be sure to offer both hard and softer spreadable cheeses.

Then, add some color! Pick out different fruits and veggies to accompany your cheeses.

Remember sweet and salty! Try some of our preserves for a sweeter option and maybe some brown or spicy mustard for a salty taste. Both will pair well with crackers and cheese.

Finally, arrange everything on your serving dish, there is no wrong way to do this! Bring out your creative side and set back and admire your masterpiece!

Visit your local Braum's Fresh Market for a one stop shop to impress your friends at your next holiday party!

Items pictured are listed.
Several other cheese, meat, fruit
and dip options available
in Braum's Fresh Market.

Broccoli Salad

Combine all ingredients in a large mixing bowl.
Mix thoroughly, until all ingredients are well combined.
Chill before serving.



Salad Ingredients:

3 Heads of Broccoli, Cut [↗](#)

1/2 cup Braum's Shredded Cheddar Cheese [↗](#)

1/4 cup Red Onion, diced [↗](#)

1/4 cup Crushed Almonds [↗](#)

3 Slices Braum's Bacon, Cooked & Crumbled [↗](#)

2 Tbsp. Freshly Chopped Chives

Dressing Ingredients:

2/3 cup Braum's Mayonnaise [↗](#)

3 Tbsp. Apple Cider Vinegar

1 Tbsp. Dijon Mustard

Salt & Pepper to Taste

Grape Tomatoes for Garnish [↗](#)

Serving Suggestion:
This salad is best when chilled for at least one hour. Taste test before serving to see if it needs salt or pepper.

MAIN DISHES

Holiday Ham & Bean Soup

Turn Instant Pot to "Sauté". Add butter and let melt.

Add diced onion and garlic and cook until soft (about 2 minutes).

Add all other ingredients and stir.

Put lid on to hold pressure and set your instant pot to high pressure, once pressure cooker reaches full pressure, cook for 60 minutes.

(alternative: use "soup" option and cook for 60 minutes.)

Let pressure release naturally.

Remove Ham Bone, any excess fatty chunks and bay leaf.

Add salt and pepper to taste.

Garnish with minced parsley. Serve with warm bread.

For thicker soup mash some beans while stirring.

If you prefer to use a slow cooker, sauté the vegetables and add everything into the slow cooker and cook for 4 to 6 hours on high until the beans are tender.

2 cups Schwab's
Ham Steak, diced 🍴

1 Ham Bone
(optional)

1 Bay Leaf

2 Carrots, diced 🍴

2 Stalks Celery,
sliced 🍴

3 Garlic Cloves,
Minced 🍴

1 lb. Dry Pinto
Beans 🍴

1 Onion, diced 🍴

1 Tbsp. Dry Parsley

1 Tbsp. Dried
Thyme

7 cups Chicken
Broth

2 Tbsp.
Worcestershire

1 Tbsp. Braum's
Butter 🍴

1 tsp. Ground
Cumin

Salt & Pepper to
Taste



APPETIZERS & SIDES

Festive Brussel Sprouts

1 lb. Brussel Sprouts (frozen or fresh) 🍴

1/2 cup Dried Cranberries 🍴

1/3 cup Blue Cheese 🍴

1/3 cup Candied Pecans 🍴

1 Tbsp. Maple Syrup 🍴

1 Tbsp. Balsamic Vinegar 🍴

2 Tbsp. Olive Oil 🍴

Salt & Pepper to Taste

Take frozen Brussel Sprouts out of freezer 10 minutes before preparing.

Once thawed, open bag and cut in half.

In a large skillet, sauté brussel sprouts in oil, over medium heat, sprinkle with salt and pepper.

Cook for 7-9 minutes or until soft.

Add balsamic and syrup, stir to coat and remove from heat.

In a bowl, toss sprouts, cranberries and pecans. Top with blue cheese and serve immediately.

*If using fresh brussel sprouts, increase sauté time to get desired softness.





MAIN DISHES

One Skillet French Onion & Mushroom Sirloin Bites

2 lbs. Braum's Sirloin Steak, cut into 2" cubes 

1/2 tsp. Salt

1/4 tsp. Fresh Ground Pepper

1 tsp. Garlic Powder

6 Tbsp. Braum's European Style Butter 

4 Garlic Cloves, minced & divided in 2 


16 oz. Whole Mushrooms, quartered 

3 Tbsp. Braum's French Onion Dip 

1/2 cup Cooking Sherry

1 Tbsp. Beef Stock

1/2 cup Water

1/2 cup Braum's Heavy Whipping Cream 

Fresh Parsley, chopped for garnish

In a bowl, combine meat, salt, pepper and garlic powder, mix thoroughly.

In a large skillet, over med-high heat, melt 2 Tbsp. butter, cook steak in a single layer, approx. 2 minutes, flip pieces, add 2 cloves of garlic and cook to desired doneness (do not overcook, meat will return to skillet for more cook time).

Remove meat from skillet and place into a covered bowl.

Add 2 Tbsp. butter to same skillet, once melted add mushrooms, stir to coat. Add last 2 cloves of garlic, sherry and beef stock. Cook until mushrooms are soft. Remove mushrooms from skillet leaving behind remaining liquid.

Reduce heat to medium, add 3 Tbsp. French onion dip, water and heavy cream. Mix together and bring to a rolling boil (for thicker sauce use cornstarch, premix 1 Tbsp. starch with 1 Tbsp. water). Once desired consistency is reached, add steak and mushrooms back to skillet to warm.

Serve immediately over rice, noodles or potatoes.

APPETIZERS & SIDES

Cheesy Scalloped Potatoes

Using a mandolin, thinly slice potatoes and onions.

Preheat oven to 400 °F and place a rack in the center of the oven.

Grease casserole dish and arrange potatoes and onions alternating in the dish vertically, working around the perimeter and into the center, until the dish is full. Pack potatoes and onions tightly to avoid movement. Season with salt and pepper.

In a medium sized saucepan, melt butter over medium heat. Mix in flour, salt and pepper and stir consistently with a whisk for 1 minute making a semi-thick roux. Stir in milk and cook until mixture has thickened.

Set aside 1/2 cup cheddar cheese.

Slowly stir in remaining cheese and continue to stir until the cheese has melted to a smooth consistency.

Pour cheese sauce over potatoes and cover dish with aluminum foil. Bake 80 minutes.

Once time is complete, remove foil and add remaining 1/2 cup cheddar cheese to the top, bake for an additional 10 minutes.

For a crisp top, remove the foil, add cheese and broil for 5 minutes. Garnish with fresh parsley or chives.

Serve immediately.





3 Russet Potatoes, thinly sliced 🍴

1/2 Yellow Onion, thinly sliced 🍴

3 Tbsp. Braum's European Style
Butter 🍴

3 Tbsp. All-Purpose Flour

1/2 tsp. Salt

1/2 tsp. Pepper

1 cup Braum's Homogenized Milk 🍴

2 cups Braum's Shredded Cheddar
Cheese 🍴

Salt & Pepper to Taste

Easy Apple Pie Turnovers

3 Granny Smith Apples 🍏

1/3 cup Brown Sugar

1 1/2 Tbsp. All-Purpose Flour

1 tsp. Cinnamon

1 Tbsp. Braum's European Style Butter, melted

1 Tbsp. Sugar 🍯

2 cans Croissant Rolls 🍞

Braum's Caramel Topping (optional) 🍯

Extra Sugar for dusting dough

Cut apples into small bite-sized pieces.

In a mixing bowl, add apples, brown sugar, flour, cinnamon, sugar and butter (for softer filling, lightly sauté apples before mixing with other ingredients).

Mix thoroughly to coat all apple pieces and set aside.

Sprinkle sugar on a flat surface and lay out croissant dough.

Separate dough triangles at cuts and sprinkle sugar over the exposed side.

Using your hands or a rolling pin, flatten the dough to make it as large as possible (you want the largest end big enough to hold the filling and wrap around it).

Using a tablespoon place apple filling into the large end of the dough, pick up triangular sides and fold over to close off ends and roll the dough just like a regular croissant. Repeat these steps until all filling has been used.

Place on a greased baking sheet and cook according to Croissant Package directions.

Serve warm with your favorite Braum's Ice Cream or Braum's Caramel Topping.







Cream Cheese Frosting:

1/2 Cup Braum's European Style Butter, Softened 🍴

8 oz. Cream Cheese, softened 🍴

4 cups Powdered Sugar

2 tsp. Vanilla Extract

Bread Pops:

1 Loaf Braums Holiday Bread - Cranberry Pumpkin or Banana 🍴

Cream Cheese Frosting

Candy Melts

SWEETS & TREATS

Braum's Holiday Bread Pops

First, make your Cream Cheese Frosting.

Using an electric mixer, combine butter, cream cheese, sugar and vanilla. Mix on a low setting until ingredients are combined. Increase mix speed to smooth out any lumps, set aside.

Place parchment paper over a cookie sheet (be sure you have a spot in the freezer to accommodate the cookie sheet size).

In a large mixing bowl, crumble bread into small pieces. Add cream cheese frosting to cake mixture 1 Tbsp. at a time (you want the mixture to stick together to form the pops, but not too sticky).

Mix with hands, and place formed pops onto cookie sheet (if pops begin to lose their shape they are too moist and need more bread). Place cookie sheet into freezer for up to 1 hour.

Remove from freezer and place pop sticks into the center of each ball (sticks are optional, you can serve these in mini muffin cups too).

Melt candy melts according to directions on package and dip pops into the chocolate to cover. Place in an upright position to allow time to dry.

🍴 Products Available in Braum's Fresh Market
For more recipes, visit braums.com/recipes