

# How Do I Love Thee? Let Me Count the Ways...

Here are some fun ways to enjoy some of our most popular Alison's Pantry products.

## How can I use Daily's Bacon?

Daily's Pre-cooked Bacon (#4835) is our best-selling product! Even if you don't think you're a bacon lover, once you try Daily's Bacon your mind starts to run with all the ways you can use it (and without messing up your kitchen!).

Here are a few ways to enjoy that crisp crunch and smoky flavor:

- Stack on Sandwiches (Turkey Bacon, Club, BLT, etc.)
- Crumble into omelets
- Stir into soups, dips, and bean dishes
- Sprinkle over green salads, or mix into potato or pasta salads
- Top loaded baked potatoes
- Wrap around chicken breasts or steaks

## Bacon Pie

- 12 slices Daily's Bacon (#4835)
- 1 cup shredded Swiss cheese
- 1/3 cup chopped onion
- 2 cups milk
- 4 eggs
- 1 cup baking mix
- 1/8 teaspoon ground black pepper

Heat oven to 400 degrees F. Grease glass pie plate, 10x1-1/2 inches.

Cook over medium high heat until evenly brown. Heat and crumble bacon, set aside. Sprinkle bacon, cheese, and onion in pie plate. In a medium bowl, stir milk, eggs, baking mix, and pepper with fork until blended. Pour into pie plate. Bake 35 to 40 minutes or until knife inserted in center comes out clean.



## How can I use that many hash browns?

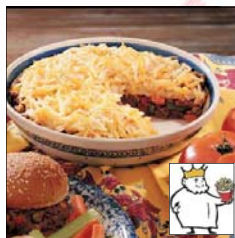
Our customers find it's easier than they first think to finish off a case of Glacier Yukon Gold Hash Browns (#2418). Sure, they complete a hearty breakfast, but they're also wonderful in side dishes or casseroles like the recipe below.

## Hash Brown Beef Pie

- 1 pound ground beef
- 1 medium onion, chopped
- 1 garlic clove, minced
- 1 can (14-1/2 ounces) diced tomatoes, drained
- 1 teaspoon chili powder
- 1 teaspoon dried oregano
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1-1/2 cups frozen mixed vegetables

## TOPPING:

- 3 cups Glacier frozen shredded hash browns, thawed and drained (#2418)
- 1 cup (8 ounces) shredded cheddar cheese (#5047)
- 1 egg
- 1/8 teaspoon each, salt and pepper



In a large skillet, cook beef, onion and garlic until beef is no longer pink; drain. Stir in tomatoes, chili powder, oregano, salt and pepper; bring to a boil. Reduce heat; simmer, uncovered, for 10 minutes. Stir in the vegetables. Pour into a greased 9-in. pie plate. Combine topping ingredients; spoon evenly over the meat mixture. Bake, uncovered, at 400° for 30 minutes. **Yield:** 6-8 servings.

## How can I enjoy Holten Steaks?

Holten Meats is the supplier of our premium steaks. Holten is an industry leader for high-quality beef. Whether you grill our succulent cuts and serve with a baked potato, slice and saute them for fajitas, or make an unbeatable steak sandwich, we know you'll be impressed

## Perfect Valentine Steaks

- 2 (10 oz.) Holten beef rib-eye steaks (#5561)
- 1 teaspoon Montreal steak seasoning (#4227)
- 3 slices Daily's raw bacon (#3298)
- 2 teaspoons butter
- 1/4 teaspoon Worcestershire sauce
- 3/4 teaspoon Dijon mustard
- 1/2 cup thinly sliced red bell pepper
- 8 ounces small mushrooms, quartered
- 2 tablespoons crumbled blue cheese



Prepare an outdoor grill using charcoal briquettes stacked 2 to 3 deep. Season the steaks on both sides with Montreal steak seasoning. While the charcoal heats up, fry the bacon in a skillet over medium-high heat until crisp. Remove from the skillet and drain on paper towels. Leave grease in the pan. When the charcoal is covered with gray ashes, put the steaks on the grill. Cook for 12 minutes, turning once, or to your desired degree of doneness. While the steaks are cooking, stir the butter, Worcestershire sauce and mustard into the bacon grease. Cook and stir over medium-high heat until butter has melted. Add the red bell pepper and mushrooms; cook and stir until tender. To serve, place steaks onto plates. Top with bacon, then blue cheese and then the vegetables. Serve immediately.

## What can I do with Shirley J Universal Sauce?

This cream sauce base is used by the professionals to whip up smooth, perfectly-seasoned soups and sauces quickly. It makes everything from a lower-fat Alfredo sauce to Clam Chowder easy! Here's a simple recipe to get you started:



## Shirley J Fondue

- 1 c. Shirley J Universal Sauce (#5240)
- 4 c. water
- 1 t. Shirley J Chicken Bouillon (#5249)
- 8 oz. Cache Valley Pepper Jack Cheese, chopped small (#5432)
- 1/4 t. black pepper

In a saucepan on medium heat, add water, pepper, Shirley J Chicken Bouillon and Shirley J Universal Sauce. Mix together and bring to a slow boil. Add the Cache Valley cheese and stir, allowing cheese to melt before serving. Transfer to a fondue pot or slow cooker. Serve with cubed AP French bread (#6147), chips, vegetables, etc.



Alison's Pantry 580 W. State Street, P.O. Box 1019, Pleasant Grove, UT 84062  
Office Hours: M—F 8:00 a.m.—5:00 p.m. Closed Saturday and Sunday  
1-801-796-6411 1-866-5-PANTRY www.alisonspantry.com