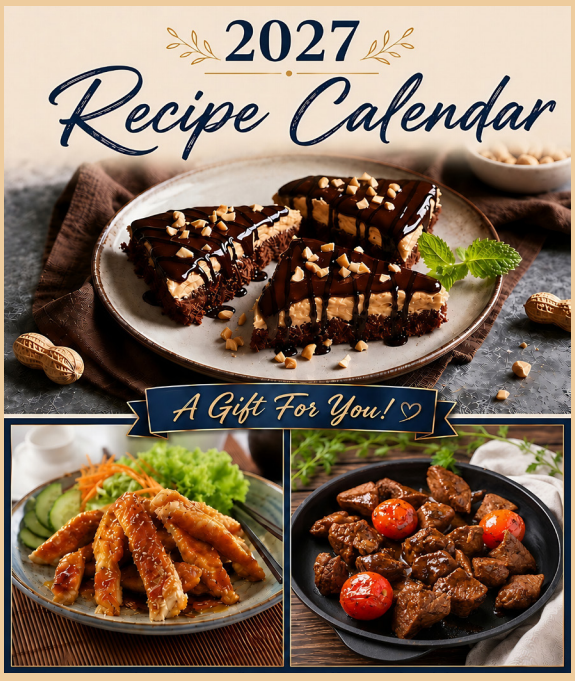




The Frontside Features a Larger Calendar
New Backside with Easy to Read Instructions

Front



Bacon Corn Chowder

JANUARY 2027

SUN	MON	TUES	WED	THU	FRI	SAT
					1 NEW YEAR'S DAY	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18 MLK JR DAY	19	20	21	22	23
24/31	25	26	27	28	29	30

Back

Bacon Corn Chowder

Ingredients:

- 8 ears yellow sweet corn
- 8 slices bacon (chopped)
- 2 large Yukon gold potatoes
- 2 Tbsp. butter
- 1 small onion (diced)
- 2 cloves garlic (minced)
- 5 Tbsp. flour
- 5 cups chicken broth
- 1 cup half-and-half cream
- 1/2 tsp. dried thyme
- 1 Tbsp. chives
- Salt and pepper to taste



Instructions: Slice corn kernels off the cob. Cut potatoes into small chunks. In a food processor, purée 1 cup of corn. Set aside. Cook bacon in a soup pot until they are crisp. Remove bacon. Leave 1 Tbsp. of bacon grease in the pot, add butter, potatoes, onion, and garlic, and cook for 5 minutes. Stir in the flour. Add the chicken broth, half-and-half, the rest of corn, and thyme. Season with salt and pepper. Bring to a low boil, then reduce to a simmer and cook for 20 minutes until the potatoes are tender. Stir in the bacon pieces, reserving some for garnish. Sprinkle with chives and bacon pieces to serve.

Front



Garlic Steak Bites

JULY 2027

SUN	MON	TUES	WED	THU	FRI	SAT
				1	2	3
4 INDEPENDENCE DAY	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

Back

Garlic Steak Bites

Ingredients:

- 2 boneless ribeye or sirloin steak
- 4 Tbsp. butter
- 5 cloves garlic (minced)
- 2 Tbsp. soy sauce
- 1/2 tsp. smoked paprika
- 1/4 tsp each: salt & pepper
- 3 Tbsp. olive oil (divided)
- 1 cup cherry tomatoes



Instructions: Pat steaks dry and cut into bite-sized pieces. Mix together the soy sauce, paprika, salt and pepper, and 1 Tbsp. of oil. Marinate steak pieces for 30 min. Heat a large skillet over high heat with 2 Tbsp. of oil. Add the garlic and cook for 1-2 min. until slightly fragrant. Remove the garlic, then add the steaks and sear for 2 min. until a browned crust forms before stirring the pieces. Cook for another 2 min. until all pieces are golden brown. Add butter and garlic back to the pan. Toss to coat, and remove. Sear cherry tomatoes on high heat for 2 min. Serve with steak bites.

Front



Raspberry Cheesecake Bars

FEBRUARY 2027

SUN	MON	TUES	WED	THU	FRI	SAT
	1	2	3	4	5	6
7	8	9	10 ASH WEDNESDAY	11	12	13
14 VALENTINE'S DAY	15 PRESIDENTS' DAY	16	17	18	19	20
21	22	23	24	25	26	27
28						

Back

Raspberry Cheesecake Bars

Ingredients:

Crust & Topping:

- 2-1/4 cups all-purpose flour
- 3/4 cup sugar
- 1/4 tsp. salt
- 1-1/2 sticks of butter (melted)

Cheesecake:

- 2 - 8 oz. pkg. cream cheese (softened)
- 1/2 cup sugar
- 2 eggs
- 1/4 cup sour cream
- 1 Tbsp. vanilla extract
- 2 cups fresh raspberries



Instructions: Preheat oven to 325°. Butter a 9" x 13" baking dish. In a bowl, mix all the crust ingredients together to form clumps. Press only 3/4 of the flour mixture into the bottom and sides of the pan, reserving the rest. Bake for 12 minutes. Remove from oven. In a large bowl, combine all the cheesecake ingredients (except for the berries) and beat until smooth. Pour the mixture over the crust, and top with berries. Sprinkle the reserved crumble on top. Bake for 35 to 40 minutes, or until cheesecake is fully set in the center. Cool and chill before cutting. Garnish with extra raspberries to serve.

Front



Chicken Mushroom Marsala

AUGUST 2027

SUN	MON	TUES	WED	THU	FRI	SAT
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				

Back

Chicken Mushroom Marsala

Ingredients:

- 2 large chicken breasts (skinless & boneless)
- 4 Tbsp. olive oil
- 4 Tbsp. butter
- 1 – 8 oz. pkg. mushrooms (sliced)
- 1/2 cup onion (finely chopped)
- 2 cloves garlic (minced)
- 1/2 cup chicken broth
- 3/4 cup marsala wine
- 2/3 cup heavy whipping cream
- 1/4 cup all-purpose flour
- 1 tsp. Italian seasoning



Instructions: Cut each chicken breast into two slices lengthwise. Heat oil in a large pan, and cook chicken until golden on all sides. Remove. In the same pan, sauté the onion, garlic, and mushrooms with butter until brown. Whisk in the remaining ingredients. Simmer and stir until sauce is slightly thicken. Return the chicken back to the pan and coat with sauce. Cook for 2 more minutes. Season with salt and pepper to taste.



Hasselback Roasted Potatoes

MARCH 2027

SUN	MON	TUES	WED	THU	FRI	SAT
	1	2	3	4	5	6
7	8	9	10	11	12	13
14 DAYLIGHT SAVINGS BEGINS	15	16	17 ST. PATRICK'S DAY	18	19	20
21 PALM SUNDAY	22	23	24	25	26 GOOD FRIDAY	27
28	29	30	31			

Back

Hasselback Roasted Potatoes

Ingredients:

- 6 large Yukon gold potatoes
- 1/4 cup olive oil

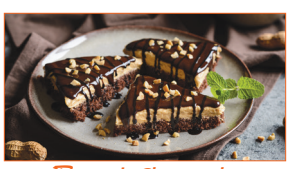
Herb-butter sauce:

- 1/2 cup butter (melted)
- 2 cloves garlic (minced)
- 1/2 cup grated parmesan cheese
- 1/2 cup mozzarella cheese
- 1 tsp. each: salt & pepper
- 1 tsp. dried rosemary
- 1 tsp. dried parsley
- 1/4 tsp. paprika



Instructions: Preheat oven to 425°. Place each potato between two chopsticks (or butter knives) along both long sides, and slice into thin slices, stopping when your knife reaches the chopsticks. In a bowl, combine all the herb-butter sauce ingredients and mix well. Place the potatoes on a foil-lined baking sheet, and brush the potatoes all over and in between the slices with the herb-butter mixture. Drizzle oil on top. Bake for 45 minutes or until tender and browned.

Front



Brownie Cheesecake

APRIL 2027

SUN	MON	TUES	WED	THU	FRI	SAT
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22 PASSOVER BEGINS	23	24
25	26	27	28	29	30	

Back

Brownie Cheesecake

Ingredients:

- 1 box brownie mix
- 2 eggs
- 1/2 cup oil
- 1/4 cup water
- 1 - 8 oz. pkg. cream cheese (softened)
- 1 cup peanut butter (crunchy or creamy)
- 1 cup powdered sugar
- 1 - 14 oz. can sweetened condensed milk
- 1 tsp. vanilla
- 2-1/2 cups heavy whipping cream (divided)
- 16 oz. dark chocolate (chopped)
- chopped peanuts for garnishment



Instructions: Prepare brownie batter as directed on box with eggs, oil, and water. Pour into a greased 9-inch pie pan, and bake at 325° for 25 min, or until toothpick comes out clean. Cool completely. Blend cream cheese and peanut butter in a bowl. Stir in sugar, milk, and vanilla. In a separate bowl, use 1-1/2 cups of heavy cream and whip until medium peaks form. Fold into the cheesecake mixture, and spread on top of pie. In a small saucepan, heat the remaining cream to a boil. Remove and add the chocolate. Wait for 5 minutes, and then stir until smooth. Pour mixture on top, and sprinkle with chopped peanuts to serve.

Front



Black Forest Trifle

OCTOBER 2027

SUN	MON	TUES	WED	THU	FRI	SAT
					1 ROSH HASHANNAH BEGINS	2
3	4	5	6	7	8	9
10 YOM KIPPUR BEGINS	11	12	13	14	15	16
17	18	19	20	21	22	23
24/31 HALLOWEEN	25	26	27	28	29	30

Back

Black Forest Trifle

Ingredients:

- 1 box of brownie mix (plus required eggs, oil & water)
- 4 cups frozen sweet cherries (pitted)
- 2 Tbsp. cherry brandy or amaretto
- 1/2 cup water
- 1 Tbsp. fresh lemon juice
- 1/2 cup sugar
- 1 Tbsp. cornstarch
- 2 cups heavy whipping cream
- 3 Tbsp. powdered sugar
- 1 tsp. vanilla extract
- 1 cup sliced almonds (toasted)



Instructions: Prepare the brownie mix with the required water, vegetable oil, and eggs, and bake according to the package instructions. Let cool. Combine cherries, brandy, water, lemon juice, sugar, and cornstarch in a saucepan over medium heat. Bring to a boil, stirring frequently. Remove. Whisk the heavy cream, powdered sugar, and vanilla extract in a large bowl until stiff peaks form. In glasses, layer the cherry filling, brownie crumbles, and whipped cream. Repeat layers. Top with sliced almonds. Chill before serving.

Front



Sesame Chicken Teriyaki

MAY 2027

SUN	MON	TUES	WED	THU	FRI	SAT
						1
2	3	4	5	6	7	8
9 MOTHER'S DAY	10	11	12	13	14	15 ARMED FORCES DAY
16	17	18	19	20	21	22
23/30	24/31 MEMORIAL DAY	25	26	27	28	29

Back

Sesame Chicken Teriyaki

Ingredients:

- 1-1/2 lbs. boneless, skinless chicken thighs
- 1/4 cup soy sauce
- 1/4 cup brown sugar
- 1/2 cup rice vinegar
- 1 Tbsp. sesame oil
- 5 garlic cloves (minced)
- 1 Tbsp. fresh ginger (minced)
- 1 small pinch red pepper flakes
- 1/4 cup sesame seeds (lightly toasted)



Instructions: In a large bowl, whisk together the soy sauce, brown sugar, rice vinegar, sesame oil, garlic, ginger and pepper flakes. Place chicken in marinade, and coat evenly. Marinate overnight in refrigerator. Remove chicken from marinade, reserving the sauce. Bake chicken at 400° for 5-6 minutes on each side, until cooked through. In a saucepan, bring the reserved marinade to a boil. Reduce heat and simmer for 2 minutes until sauce is slightly reduced. Drizzle chicken with teriyaki sauce and sesame seeds before serving.

Front



Cheesy Turkey Rolls

NOVEMBER 2027

SUN	MON	TUES	WED	THU	FRI	SAT
		1	2	3	4	5	6
7 DAYLIGHT SAVINGS ENDS	8	9	10	11 VETERANS DAY	12	13
14	15	16	17	18	19	20
21	22	23	24	25 THANKSGIVING	26	27
28	29	30				

Back

Cheesy Turkey Rolls

Ingredients:

- 1 boneless, skinless turkey breast (approx. 3 lbs.)
- 1- 4 oz. Brie cheese (rind removed & sliced)
- 1 tsp. garlic powder
- 1 tsp. onion powder
- 1 tsp. Italian seasoning
- 1 tsp. salt
- 1 tsp. black pepper
- 1/2 tsp. paprika
- 2 Tbsp. butter (melted)



Instructions: Butterfly the turkey breast and pound it to a 1/4-inch thickness. Mix garlic powder, onion powder, Italian seasoning, salt, black pepper, and paprika in a small bowl. Season both sides of the turkey breast with spice mixture. Place some cheese slices over the turkey breast and roll it up tightly. Secure the roll with toothpicks or tie it with baker's twine. Arrange the rolled turkey in a baking dish and drizzle it with melted butter. Bake for 25 minutes at 400°. Then, switch to broil and cook for another 4 minutes or until browned. Allow to rest for 5 minutes before serving.

Front



Orchard Pear Salad

JUNE 2027

SUN	MON	TUES	WED	THU	FRI	SAT
		1	2	3	4	5
6	7	8	9	10	11	12
13	14 FLAG DAY	15	16	17	18	19 JUNETEENTH
20 FATHER'S DAY	21	22	23	24	25	26
27	28	29	30			

Back

Orchard Pear Salad

Ingredients:

- 1 pkg. European salad mix (or any salad mix of your choice)
- 1/2 cup olive oil
- 3 Tbsp. apple cider vinegar
- 3 Tbsp. honey
- 1 cup cooked chicken breast meat (shredded)
- 1 large cucumber (sliced)
- 2 yellow pears (sliced)
- 2 red pears (sliced)
- Salt & pepper to taste



Instructions: In a small bowl, whish together the oil, vinegar, and honey to make the dressing. Season with salt and pepper to taste. In a large bowl, combine the salad mix, cucumber and chicken. Pour the dressing on top, and toss to coat. Top with the yellow and red pear slices before serving.

Front



Ice Cream Bombe

DECEMBER 2027

SUN	MON	TUES	WED	THU	FRI	SAT
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24 HANUKKAH BEGINS	25 CHRISTMAS DAY
26 KWANZAA	27	28	29	30	31	

Back

Ice Cream Bombe

Ingredients:

- 1/2 cup dried apricots (finely chopped)
- 1/2 cup dried pears (finely chopped)
- 1/2 cup dried pineapple (finely chopped)
- 1/2 cup dried mango (finely chopped)
- 10 dried cherries (cut into quarters)
- 4 Tbsp. orange liqueur
- Zest and juice of 1 orange
- 10 oz. heavy cream (lightly whipped)
- 1 – 6 oz. tub vanilla yogurt



Instructions: Mix together the dried fruits, liqueur, orange zest and juice, then fold into the cream and yogurt. Transfer into a 5-cup, freezer-proof bowl lined with plastic wrap, and freeze overnight. To remove the ice cream bombe from the bowl, dip the bottom of bowl briefly into warm water, then invert onto a serving plate.

**Note: If this ice cream bombe is too large to eat at one meal, make two smaller ones as it is not advisable to refreeze this dessert.*

2028

JANUARY

S	M	T	W	T	F	S
						1
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9	10	11	12	13	14	15
16	17	18	19	20	21	22
23/30	24/31	25	26	27	28	29

FEBRUARY

S	M	T	W	T	F	S
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29			

MARCH

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				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
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APRIL

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MAY

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28	29	30	31			

JUNE

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18	19	20	21	22	23	24
25	26	27	28	29	30	

JULY

S	M	T	W	T	F	S
						1
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9	10	11	12	13	14	15
16	17	18	19	20	21	22
23/30	24/31	25	26	27	28	29

AUGUST

S	M	T	W	T	F	S
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31		

SEPTEMBER

S	M	T	W	T	F	S
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30

OCTOBER

S	M	T	W	T	F	S
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				

NOVEMBER

S	M	T	W	T	F	S
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30		

DECEMBER

S	M	T	W	T	F	S
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24/31	25	26	27	28	29	30

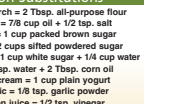
Kitchen Reference

Common Substitutions

1 Tbsp. cornstarch = 2 Tbsp. all-purpose flour
1 cup butter = 7/8 cup oil + 1/2 tsp. salt
1 cup sugar = 1 cup packed brown sugar
1 cup sugar = 2 cups sifted powdered sugar
1 cup corn syrup = 1 cup white sugar + 1/4 cup water
1 egg = 1 Tbsp. water + 2 Tbsp. corn oil
1 cup sour cream = 1 cup plain yogurt
1 clove garlic = 1/8 tsp. garlic powder
1 tsp. lemon juice = 1/2 tsp. vinegar
1/2 cup oil = 1 stick of butter

Measurements

3 tsp.	= 1 Tbsp.
5⅓ Tbsp.	= 1/3 cup
16 Tbsp.	= 1 cup
1 cup	= 8 oz.
2 cups	= 1 pint
2 pints	= 1 quart
4 quarts	= 1 gallon
4 cups	= 1 quart
16 oz.	= 1 lb.



Food Equivalents

14 sq. graham crackers	= 1 cup crumbs
1/2 pint heavy cream	= 2 cups whipped
1 medium orange	= 2 Tbsp. grated rind
3 medium apples	= 3 cups sliced
1 medium lemon	= 3 Tbsp. juice
1 stick butter	= 1/2 cup or 4 oz.

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