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Your Business Card

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Business Card
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2025 Recipe Calendar



Sausage Vegetable Soup

JANUARY 2025						
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
19	20 MLK. JR. DAY	21	22	23	24	25
26	27	28	29	30	31	

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

Front

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Front

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Sausage Vegetable Soup

JANUARY 2025						
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
19	20 MLK. JR. DAY	21	22	23	24	25
26	27	28	29	30	31	

Sausage Vegetable Soup

Ingredients:

- 1 lb. kielbasa sausage (sliced)
- 1/2 medium onion (chopped)
- 2 cloves garlic (minced)
- 20 oz. vegetable broth
- 1 cup water
- 3 large Yukon potatoes (peeled)
- 2 medium carrots (peeled & sliced)
- 1 tsp. dried oregano
- 1 tsp. cumin
- 1/4 cup of fresh chopped parsley
- 2 Tbsp. olive oil
- Salt & pepper to taste

Instructions: Cut potatoes into large chunks. Set aside. In a large pot, heat oil and sauté onions and garlic for 2 minutes. Add the kielbasa slices, and cook until they are lightly browned. Add in the broth, water, potatoes, carrots, oregano, and cumin. Bring soup to a boil, then reduce to simmer for 15 minutes, or until the vegetables are tender. Add salt and pepper to taste. Stir in parsley before serving.



Cherry Bars Delight

JULY 2025						
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		

Cherry Bars Delight

Ingredients:

- 1/2 cup butter (softened)
- 1 cup powdered sugar
- 2 large eggs
- 1 tsp. almond extract
- 1-1/2 cups flour (sifted)
- 1/2 tsp. baking powder
- 1-21 can cherry pie filling
- 1 prepared pie crust

Instructions: Heat oven to 350°. Grease an 11" x 7" pan. In a large bowl, beat butter and powdered sugar with an electric mixer until pale and fluffy. Add 1 egg and almond extract. Fold in flour and baking powder. Mix on low until smooth. Spread dough over the bottom of the pan, and then spread cherry pie filling over dough to edges of pan. Roll prepared pie crust into a thin rectangle, and cut into 1/2" strips. Place strips in a loose lattice pattern over pie filling. Beat 1 egg, and brush over crust strips. Bake for 30 minutes or until top is golden. Allow to cool. Makes 12 bars.



Rich Fudge Brownies

FEBRUARY 2025						
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

Rich Fudge Brownies

Ingredients:

- 4 squares (1 oz. ea.) unsweetened chocolate (melted)
- 1 cup semi-sweet chocolate chunks
- 3/4 cup butter (melted)
- 2 cups sugar
- 4 eggs (beaten)
- 1 cup flour (sifted)
- 1 tsp. vanilla
- 1 cup toasted chopped walnuts (optional)
- pinch of salt
- 3 Tbsp. powdered sugar

Instructions: In bowl, beat eggs, sugar and salt. Add melted chocolate and butter. Add flour. Fold in vanilla and 1/2 cup of the chocolate chunks. Spread mixture onto a greased brownie pan. Top with remaining chocolate and nuts. Bake at 325° for 30 minutes (do not overbake). Cool. Dust with powdered sugar.



Turtle Cheesecake Parfait

AUGUST 2025						
SUN	MON	TUES	WED	THU	FRI	SAT
					1	2
3	4	5	6	7	8	9
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17	18	19	20	21	22	23
24/31	25	26	27	28	29	30

Turtle Cheesecake Parfait

Ingredients:

- 1 - 8 oz. tub frozen whipped topping (thawed)
- 1 - 8 oz. pkg. cream cheese (softened)
- 1 - 6 oz. bag pecan halves
- 1/4 tsp. vanilla extract
- 1 hot fudge sauce
- 1 bottle caramel sauce

Instructions: In a pan, toast pecans until nuts are darker in color. Chop half portion of nuts, reserving the rest for topping. Whip cream cheese and vanilla with an electric mixer until fluffy. Add whipped topping and blend well. Assemble parfait by warming up some hot fudge and spoon into a glass flute. Layer with spoonfuls of cream cheese mixture, followed by caramel sauce. Sprinkle chopped pecans on top. Repeat the steps until the glass is full, and top with remaining pecan halves.



Pineapple Pork Chops

MARCH 2025						
SUN	MON	TUES	WED	THU	FRI	SAT
						1
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16	17	18	19	20	21	22
23/30	24/31	25	26	27	28	29

Pineapple Pork Chops

Ingredients:

- 4 - 4 oz. pork chops (1 1/2-inch thick)
- 1 - 20 oz. can crushed pineapple (undrained)
- 1 - 20 oz. can pineapple chunks (drained)
- 1/4 cup soy sauce
- 1 Tbsp. fresh lime juice
- 1 Tbsp. brown sugar
- 2 garlic cloves (minced)
- 1/4 cup olive oil
- 1 cup chopped red onion

Instructions: In bowl, combine pork chops, soy sauce, lime juice, crushed pineapple, brown sugar, garlic and oil. Chill for 1 hour. Cut pineapple chunks into smaller pieces. In heated oil pan, sauté onions until lightly browned. Fold in the pineapple. Salt and pepper to taste. Set aside. Drain marinade from pork. Grill over medium heat until done. Serve with pineapple-onion mixture.



Herb-Baked Codfish

SEPTEMBER 2025						
SUN	MON	TUES	WED	THU	FRI	SAT
						1
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14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30				

Herb-Baked Codfish

Ingredients:

- 4 - 6 oz. each cod filets
- 1 large tomato (sliced)
- 1 orange bell pepper (thinly sliced)
- 1 large lemon (thinly sliced)
- Juice from half of lemon
- 2 Tbsp. olive oil
- 1 Tbsp. thyme
- Salt & fresh cracked pepper
- Kitchen strings

Instructions: Place each fish fillet on a piece of parchment paper, and season with thyme, salt and pepper. Drizzle lemon juice and olive oil over top of fish. Top each fillet with sliced tomatoes, bell pepper and lemon slices. Fold both ends of parchment paper into a shape of a boat, and tie with kitchen strings. Place each package on a sheet pan and bake at 400° for 12-15 minutes or until fish flakes easily with a fork. Serve immediately.



Slow-Cooker Beef Pot Roast

APRIL 2025						
SUN	MON	TUES	WED	THU	FRI	SAT
						1
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Slow-Cooker Beef Pot Roast

Ingredients:

- 3 lbs. boneless beef chuck roast
- 1 medium yellow onion (quartered)
- 5 large garlic cloves (chopped)
- 4 thick medium carrots (cut into 2" pieces)
- 1 lb. medium Yukon Gold potatoes (skin on & cut half)
- 1-1/4 cups beef broth
- 4 bay leaves
- 2 fresh sprigs rosemary
- 2 Tbsp. Worcestershire sauce
- 2 Tbsp. cornstarch
- 2 Tbsp. olive oil
- Salt and pepper to taste.

Instructions: Trimme meat and pat dry. Season generously with salt and pepper. Dust with cornstarch. Heat oil in a large pan over medium-high heat, and brown the roast on all sides. Remove pan add medium-high heat, and cook for one minute. Transfer all to a slow cooker. Add the carrots, potatoes, and remaining ingredients. Cook on high for 5-6 hours, or until the roast is tender.



Pineapple Chicken Curry

OCTOBER 2025						
SUN	MON	TUES	WED	THU	FRI	SAT
						1
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16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31					

Pineapple Chicken Curry

Ingredients:

- 3 lbs. boneless chicken thighs
- 16 oz. bag frozen pineapple chunks
- 1 small onion (chopped)
- 3 cloves garlic (minced)
- 1/2 tsp. grated fresh ginger
- 3 Tbsp. curry powder
- 1/4 cup. can coconut milk
- 1/2 cup chicken broth
- 2 Tbsp. chopped fresh cilantro
- 2 Tbsp. olive oil
- Salt and pepper to taste

Instructions: Cut the chicken into bite-size pieces, and season well with salt and pepper. Heat oil in a large pot, add onions, garlic, ginger, and cook for one minute. Add chicken, curry powder and cook for 5-7 minutes, or until done. Fold in the pineapple chunks, coconut milk, broth, paprika, and bring to a boil. Reduce heat and simmer for 15 minutes until sauce thickens. Add cilantro before serving.



Salt-N-Vinegar Wings

MAY 2025						
SUN	MON	TUES	WED	THU	FRI	SAT
						1
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23	24	25	26	27	28	29
30	31					

Salt-N-Vinegar Wings

Ingredients:

- 3 lbs. chicken wings
- 2 Tbsp. olive oil
- 1/2 tsp. salt
- 1/2 tsp. black pepper
- 1/2 cup apple cider vinegar
- 1/2 tsp. garlic powder
- 1 Tbsp. sea salt
- 1 tsp. sugar
- 1/2 tsp. red pepper flakes
- 1/2 tsp. dried parsley
- 1/2 tsp. paprika

Instructions: Preheat oven to 400°. Pat chicken dry. Add salt, pepper, oil, and toss well. Arrange wings on a wire rack on a baking sheet and bake for 35-40 minutes, flipping them over halfway through. In a large bowl, combine the remaining ingredients and mix well. Transfer wings to bowl and coat with sauce. Return wings to wire rack, and broil on high for 2 minutes per side until crispy.



Almond Cheesecake Bars

NOVEMBER 2025						
SUN	MON	TUES	WED	THU	FRI	SAT
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23/30	24	25	26	27	28	29

Almond Cheesecake Bars

Ingredients:

- 2 - 5 oz. bags almonds (toasted and chopped)
- 2 cups semi-sweet chocolate chips
- 2 cups white chocolate chips
- 1 cheesecake (frozen)
- 4 Tbsp. shortening
- 6 Popsicle sticks

Instructions: In separate bowls, combine each chocolate with 2 Tbsp. shortening, and melt in microwave for 60 seconds. Stir and heat every 30 seconds until chocolate is smooth. Let cool a little but keep warm. Insert a stick into a piece of frozen cheesecake, and dip into the chocolate. Twist to remove excess. Quickly sprinkle nuts on all sides. Place on wax paper, and transfer immediately to the freezer to set. Makes 6.



Strawberry Walnut Salad

JUNE 2025						
SUN	MON	TUES	WED	THU	FRI	SAT
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Strawberry Walnut Salad

Ingredients:

- 1/2 cup light balsamic vinaigrette (dressing or salad dressing of your choice)
- 2 Tbsp. crumbled blue cheese
- 1-5 oz. bag of mixed greens
- 1/2 cup walnuts (halves)
- 1 pint fresh strawberries
- 1/4 cup sugar

Instructions: In a non-stick skillet, combine walnuts and sugar on medium heat, and stir well. Remove when sugar is melted and walnuts are slightly browned. Let cool. Cut strawberries into wedges or slices (use as many as you want). In a large bowl, toss the mixed greens with strawberries, blue cheese and dressing. Sprinkle caramelized walnuts on top. Serves 4.



Lemon Sage Ravioli

DECEMBER 2025						
SUN	MON	TUES	WED	THU	FRI	SAT
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Lemon Sage Ravioli

Ingredients:

- 1 - 16 oz. pkg. cheese ravioli (fresh or frozen)
- 1/4 cup mixed shallots
- 2 fresh lemons (juiced & zested)
- 1/4 cup heavy cream
- 1-1/2 sticks cold butter (cut into pieces)
- 1/2 tsp. Worcestershire sauce
- 1 Tbsp. fresh sage leaves (finely chopped)
- Salt and pepper to taste

Instructions: Cook ravioli according to package directions. To make the sauce, combine lemon juice and shallots in a saucepan. Cook the mixture over medium heat, and bring to a boil. Reduce heat to medium low, and simmer until the mixture reduces by half. Add the cream, and continue to simmer for 2 minutes. Remove from heat, and whisk in the butter. Add lemon zest, Worcestershire sauce and chopped sage leaves. Pour sauce over ravioli, and season with salt and pepper to taste.

2026						
JANUARY		FEBRUARY		MARCH		
SUN	MON	TUES	WED	THU	FRI	SAT
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30	31					
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30	31					
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30	31					

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. granulated sugar
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.
5/8 tsp. = 1/2 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 oz. graham crackers = 1 cup crumbs
2 cups = 1 pint
1 medium orange = 2 cups whipped cream
3 medium apples = 3 cups sliced
1 medium lemon = 3 Tbsp. juice
1 stick butter = 1/2 cup or 4 oz.