

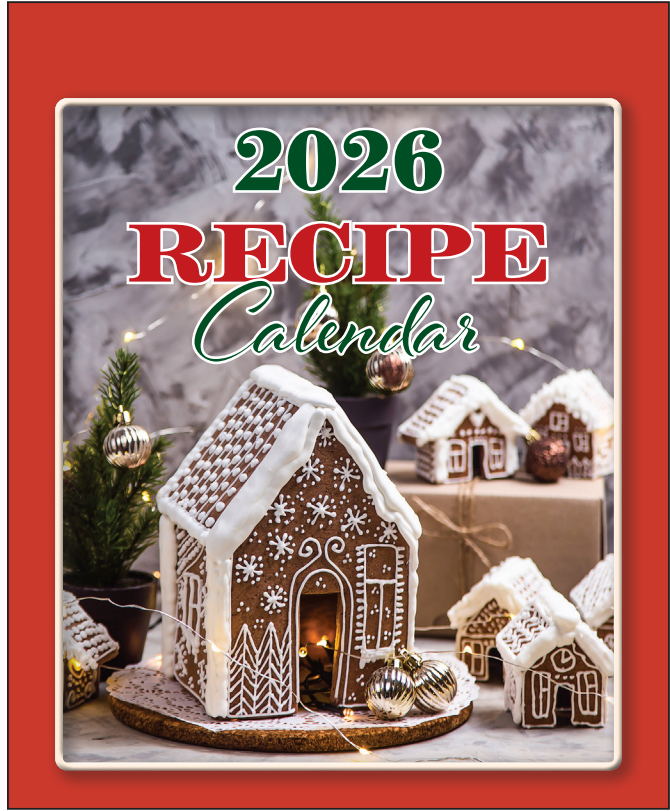


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Homestyle Mac-n-Cheese

JANUARY 2026

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 MLK. JR. DAY	20	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

Back

Front

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Homestyle Mac-n-Cheese

JANUARY 2026

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	21	22	23	24
25	26	27	28	29	30	31

Homestyle Mac-n-Cheese

Ingredients:

- 8 oz. dried penne pasta
- 4 Tbsp. butter
- 1/4 cup all-purpose flour
- 1 cup milk
- 1 cup cream
- 1 bay leaf
- Pinch of nutmeg
- 2 cups shredded sharp cheddar cheese

Topping:

- 2 Tbsp. butter (melted)
- 1 cup Panko bread crumbs
- 1 cup shredded mild cheddar cheese

Instructions: Cook pasta in lightly salted water until al dente. Rinse and drain. In a large saucepan, melt butter over medium heat. Whisk in flour until blended. Add milk, cream, bay leaf, nutmeg, 1 tsp. of salt, and bring to a boil. Reduce heat. Slowly fold in 2 cups of cheese, stirring constantly until melted. Remove. Add pasta to the saucepan and toss to coat evenly. Transfer to a baking dish. **Topping:** Cover pasta with remaining cheese. Mix bread crumbs with melted butter, and sprinkle over top. Bake at 400° for 20 minutes until golden brown.

Tsaron Grilled Hot Dogs

JULY 2026

SUN	MON	TUES	WED	THU	FRI	SAT
			1	2	3	4 HOLIDAY
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	

Tsaron Grilled Hot Dogs

Ingredients:

- 8 hot dogs
- 8 Brioche or regular hot dog buns
- 8 strips of thick bacon (uncooked)
- 1/2 cup BBQ sauce
- 1 yellow onion (sliced)
- 3 Tbsp. oil
- 1 fresh jalapeño pepper (seeded & sliced)
- 1 cup shredded cheddar cheese (optional)
- Toothpicks

Instructions: Heat oil in skillet on medium heat. Add onions and cook for 5 minutes until golden and tender. Preheat grill to medium-low heat. Wrap each hot dog with one strip of bacon and secure with a toothpick at each end. Bake with BBQ sauce. Cook on the grill for about 5 minutes, rotating so that all sides cook evenly. Remove when edges of bacon are crispy. Remove toothpicks from meat. Warm buns on hot grill and fill with hot dogs. Top with grilled onion slices, jalapeño peppers and shredded cheese.

Light Chocolate Cake

FEBRUARY 2026

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

Light Chocolate Cake

Ingredients:

- 8 oz. semi-sweet chocolate
- 4 eggs (separated)
- 1/2 cup butter
- 1 cup white sugar
- 3 Tbsp. seedless raspberry jam
- 1 tsp. vanilla extract
- 1/2 cup all-purpose flour
- 1 Tbsp. powdered sugar

Instructions: Line a 9" round cake pan with wax paper. Melt chocolate in the microwave, cool slightly and beat in egg yolks. In a large bowl, beat butter, 3/4 cup sugar, jam and vanilla until light and fluffy. Add chocolate mixture, and beat until smooth. Stir in flour. In another bowl, beat egg whites until foamy. Add remaining sugar, and beat until the whites hold soft peaks. Fold egg whites into the chocolate batter while stirring. Pour batter into pan. Bake at 300° for 45 minutes, or until a toothpick inserted into the center comes out with moist crumbs. Cool in pan. Dust with powdered sugar.

Garlic Butter Steaks

AUGUST 2026

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
23/30	24/31	25	26	27	28	29

Garlic Butter Steaks

Ingredients:

- 2 - 6 oz. beef sirloin or ribeye steaks
- 1 Tbsp. garlic powder
- 3 Tbsp. olive oil
- 1 large onion (thinly sliced)
- 1 red bell pepper (thinly sliced)
- 1 stick butter (softened)
- 3 cloves garlic (minced)
- 2 tsp. soy sauce
- 1 loaf sourdough bread (sliced & toasted)

Instructions: Sprinkle steaks with salt and pepper, garlic powder and 1 Tbsp. olive oil. Marinate for one hour. In a heated skillet with 2 Tbsp. oil, sauté onion and bell pepper until tender. Remove. Melt butter in a sauce pan over low heat. Add garlic and cook until fragrant. Remove from stove. Stir in soy sauce. Set aside. Grill steaks until desired doneness. To serve, slice the steak across the grain, and let soak in warm garlic-butter mixture. Pile onion-pepper mixture over toast, and top with sliced steaks.

Cheesy Lasagna Rolls

MARCH 2026

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				

Cheesy Lasagna Rolls

Ingredients:

- 1 - 24 oz. jar spaghetti sauce with mushrooms
- 9 uncooked lasagna noodles

Filling:

- 1 - 15 oz. container ricotta cheese
- 1-1/2 cups shredded mozzarella cheese
- 1/4 cup shaved parmesan cheese (plus extra for topping)
- 1 egg (beaten)
- 1/4 tsp. garlic powder
- 1-1/2 tsp. dried parsley

Instructions: Cook lasagna noodles for 7 to 8 minutes. Drain water, and gently transfer noodles onto wax paper to cool. In a large bowl, combine all the filling ingredients and mix well. Pour 1/2 cup of spaghetti sauce into an 8" x 8" baking dish. Assemble the lasagna by spreading 1/4 cup of cheese mixture onto each noodle. Roll up and place seam side down in dish. Pour remaining sauce over top. Cover with tin foil, and bake at 350° for 30 minutes, or until hot and bubbly. Serves 4.

Greek Lemon Chicken

SEPTEMBER 2026

SUN	MON	TUES	WED	THU	FRI	SAT
						1
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			

Greek Lemon Chicken

Ingredients:

- 3 lbs. bone-in chicken thighs & drumsticks
- 8 garlic cloves (minced)
- 1/2 cup fresh lemon juice
- 2 Tbsp. apple cider vinegar
- 3/4 cup plain Greek yogurt
- 1-1/2 Tbsp. dried oregano
- 1/4 cup olive oil
- 1 tsp. salt
- 1-1/2 tsp. black pepper

Instructions: Rinse and pat the chicken dry. In a large bowl, combine all the marinade ingredients, and mix well. Fold in the chicken and coat generously with the marinade mixture. Let marinate in the refrigerator overnight. Place chicken on a rack, skin side up, on a baking sheet lined with foil. Preheat oven to 350°, and bake for 45-50 minutes, or until golden. Baste chicken with marinade halfway through.

Cortellini Artichoke Salad

APRIL 2026

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		

Cortellini Artichoke Salad

Ingredients:

- 1 - 20 oz. pkg. tri-colored cheese tortellini (fresh or frozen)
- 1 - 6 oz. jar artichoke hearts (chopped)
- 2 Roma tomatoes (seeded & chopped)
- 1 cup white button mushrooms (chopped)
- 1 cup Italian salad dressing
- 1 Tbsp. parsley (chopped)

Instructions: Cook tortellini in boiling salted water according to package instructions (tender but firm). Drain, and rinse with cold water. In a large bowl, combine pasta, artichoke hearts, tomatoes and mushrooms. Pour dressing over the pasta salad, and toss to coat. Add pepper and salt to taste, and garnish with parsley.

Tsaron Pulled Pork Sliders

OCTOBER 2026

SUN	MON	TUES	WED	THU	FRI	SAT
						1
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

Tsaron Pulled Pork Sliders

Ingredients:

- 1 - 3 lbs. boneless pork shoulder
- 2 Tbsp. olive oil
- 4 cloves garlic (sliced)
- 4 cups apple cider
- 1-1/2 cups water
- 2 Tbsp. white vinegar
- 1/2 tsp. dried thyme
- 1 bottle of your favorite BBQ sauce
- 1 bag mini buns

Instructions: Trim fat from pork, and season generously with salt and pepper. Let marinate for at least one hour. Heat oil in a large pot over medium-high heat, and sear pork until all sides are browned. Add garlic, apple cider, and white vinegar, dried thyme, and bring to a boil. Reduce heat and simmer, covered, for about 3 hours or until meat is tender. Let roast cool and drain the juice from pot. Shred pork with a fork, and mix in 1/2 bottle of BBQ sauce. Fill buns with pulled pork and serve warm. Add more BBQ sauce as needed.

Lemon-Dill Salmon

MAY 2026

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
24/31	25	26	27	28	29	30

Lemon-Dill Salmon

Ingredients:

- 1 - 12 oz. fresh salmon fillet
- 2 Tbsp. olive oil
- 1 Tbsp. dried dill

Dill Sauce:

- 1/2 cup Greek yogurt
- 2 Tbsp. mayonnaise
- 1 Tbsp. dried dill
- 1 tsp. grated lemon zest
- 2 Tbsp. lemon juice
- 1/2 tsp. garlic powder
- 1/4 cup finely sliced cucumber (remove seeds)
- Salt and pepper to taste

Instructions: Preheat oven to 400°. Place the salmon on a foil-lined baking tray with the skin facing down. Brush both sides with oil and season with salt and pepper. Sprinkle 1 tsp. of dill on the fish. Bake for 12-15 minutes or until the salmon flakes easily with a fork. Meanwhile, combine all the dill sauce ingredients in a bowl, and mix until well blended. Season with salt and pepper to taste. Spoon the dill sauce over the baked salmon to serve.

Eggnog Pumpkin Pie

NOVEMBER 2026

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

Eggnog Pumpkin Pie

Ingredients:

- 1 - 9-inch frozen deep-dish piecrust
- 1 - 15 oz. can pure pumpkin (not pumpkin-pie mix)
- 1-1/4 cups prepared eggnog
- 3 large eggs (room temp.)
- 2/3 cup sugar
- 1-1/2 tsp. pumpkin-pie spice
- 1/4 tsp. salt
- Whipped cream for serving

Instructions: Preheat oven to 350°. Place piecrust on a baking sheet and bake for 10-15 minutes or until the crust is slightly browned. Remove in a large bowl, whisk together the pumpkin, eggnog, eggs, sugar, pumpkin-pie spice, and salt until creamy smooth. Pour the pumpkin mixture into the piecrust. Bake pie for 1 hour and 15 minutes or until the pumpkin filling puffs up around the edges, and the center is jiggle but firm. Remove pie and cool on a wire rack. Refrigerate for about an hour before serving.

Sweet Peach Cake

JUNE 2026

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

Sweet Peach Cake

Ingredients:

- 1 - 16.5 oz. pkg. yellow cake mix
- 1 - 15.25 oz. can peaches light syrup (drain & reserve 1/4 cup syrup)
- 1/4 cup water
- 7 Tbsp. butter (softened)
- 3 large eggs
- 2 fresh peaches (sliced)
- 4 Tbsp. apricot jam

Instructions: Combine cake mix, peach syrup, water, butter and eggs. Mix well for about 4 minutes. Chop canned peaches and add to batter. Pour mixture into a greased 9" x 9" round cake pan. Arrange sliced peaches on top as shown. Bake at 350° for about 30 minutes, or until toothpick inserted in center comes out clean. Warm jam in microwave for 30 sec. Brush glaze over cooled cake and peaches.

Snowball Cookies

DECEMBER 2026

SUN	MON	TUES	WED	THU	FRI	SAT
						1
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		

Snowball Cookies

Ingredients:

- 1 cup Nutella®
- 1 stick unsalted butter (room temp.)
- 1/2 cup sugar
- 1 tsp. salt
- 1 tsp. vanilla extract
- 2-1/4 cups flour
- 2 cups finely chopped pecans
- 2-3 cups powdered sugar (for rolling)

Instructions: Line two baking sheets with parchment paper. Spoon 1/2 tsp. of Nutella onto a baking sheet. Freeze for 30 min. Cream the butter, sugar, salt and vanilla with a mixer until light and fluffy. Add the flour and mix well. Stir in the pecans. Scoop out one tablespoon of dough to form balls, and flatten with your palm. Place one frozen Nutella into the dough, and shape it into balls. Place the cookies on the second tray, and bake at 350° for 13 min, or until golden brown. Allow cookies to cool for 5 min., then roll them through powdered sugar. Repeat this same step once cookies are completely cool.

2027

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