

# good food

DECEMBER 2024

## GIFTS FOR YOUR BUDS & TASTE BUDS!



OUTPOST CO-OP  
GROCERY STORE



## CHAI SPICED COOKIES

MAKES 5 DOZEN

A cross between Mexican wedding cakes and meltaways, these cookies are buttery, delicious and spicy.

### Cookie

- 1 cup unsalted butter, softened
- ½ cup powdered sugar
- 2 cups unbleached all-purpose flour
- 1½ teaspoons ground cardamom
- 1½ teaspoons ground allspice
- 1 teaspoon ground cinnamon
- 1 teaspoon ground nutmeg
- ½ teaspoon ground ginger
- ½ teaspoon ground cloves
- ½ teaspoon salt
- 4 teaspoons vanilla extract
- 2 egg yolks

### Coating

- 1½ cups powdered sugar
- ½ teaspoon ground cardamom
- ½ teaspoon ground cinnamon

1. Heat oven to 350 degrees. In a large bowl, beat butter and ½ cup powdered sugar with electric mixer on low speed until blended. Stir in remaining cookie ingredients.
2. Shape the dough into balls – they should be about 1½-inches across. On an ungreased cookie sheets, place the dough balls 1½-inches apart.
3. Bake 12-15 minutes or until very lightly browned. Remove from cookie sheets to cooling rack; cool 5 minutes.
4. In a medium bowl, mix coating ingredients. Working in batches, gently roll warm cookies in coating mixture. Cool on cooling rack 5 minutes. Roll in mixture again.



## TRUFFLE COOKIES

MAKES 6 DOZEN

Decadent and definitely for chocolate lovers, these easy to make cookies are the perfect cocktail party dessert. These are more like a chocolate than a cookie so use the best quality ingredients you can find – we used Ghirardelli brand. They also make great gifts, just tuck a few into a fancy cello bag and tie with a merry ribbon.

- 4 ounces unsweetened chocolate, chopped
- ¾ stick (6 tablespoons) unsalted butter, cut into small pieces
- 1 12-ounce bag of semisweet chocolate chips, divided
- ½ cup all-purpose flour
- 2 tablespoons unsweetened cocoa powder (not Dutch-processed)
- ¼ teaspoon baking powder
- ½ teaspoon salt
- 1 cup sugar
- 3 large eggs, room temperature
- 1½ teaspoons real vanilla extract

1. Melt unsweetened chocolate, butter, and half of the bag of chocolate chips in a 1-quart heavy saucepan over low heat, stirring occasionally. Cool.
2. Stir together flour, cocoa, baking powder and salt.
3. Beat together sugar, eggs and vanilla with an electric mixer until pale and frothy, about 2 minutes. Mix in melted chocolate mixture and then flour mixture at low speed until combined well. Stir in remaining chocolate chips. Chill, covered, until firm, about 2 hours.
4. Preheat oven to 350 degrees.
5. Roll heaping teaspoons of dough into 1-inch balls with dampened hands and arrange 2 inches apart on ungreased baking sheets. Bake in batches in middle of oven until puffed and set, about 10 minutes (cookies will be soft in center).
6. Transfer to racks to cool. Store in well-sealed container with wax or parchment paper separating the layers.



## GRANDMA FLO'S RUGELACH

MAKES 75-100 COOKIES

- 1 package (8 oz.) cream cheese
- 2 sticks of butter
- 2 cups white flour

### Fillings:

- Raisins
- Cinnamon/sugar mixture
- Chopped walnuts or almonds (optional)
- Prune, raspberry, peach, or apricot preserves (optional)

1. Preheat oven to 350 degrees.
2. To make dough: blend cream cheese and butter with a wooden spoon. Add in flour and roll into a ball and knead. Refrigerate dough for 20 minutes.
3. Break dough into smaller balls approximately 4 inches in diameter. Spread flour on surface and roll first ball into a large circle approximately 1/8 inch thick. Spread cinnamon/sugar over the entire surface.
4. Starting at center of circle, cut to the edge repeatedly making triangles that are 2 inches at their widest point.
5. Place several raisins and nuts at the wide end of each triangle. Roll each triangle towards the center taking care to press tightly when rolling. Each rugelach should look like a mini-crescent roll.
6. Dip the cookie in cinnamon/sugar and place on cookie sheet. Repeat. Bake for 25-30 minutes or until golden brown on the bottoms.

*Note: You can use the dough to make cookies filled with preserves. Roll out circle as described above and cut out with round cookie cutter. Place a 1/2 teaspoon of preserves on each circle and pinch the dough tightly at in the center. Place on cookie sheet. Bake for 15-20 minutes or until golden brown.*



## SALTED CHOCOLATE MELTAWAYS

MAKES

Magic happens when you combine melted chocolate and coconut oil. We made our meltaways with two different flavorings: mint and coffee. Meltaways will keep up to 2 weeks at cool room temperature or in the fridge, if they last that long!

- 12 ounces good quality dark (65 percent) chocolate, chopped or chips
- 1/2 teaspoon salt
- 1/2 cup coconut oil
- 1/2-1 teaspoon flavoring extract, or to taste

Sifted confectioner's (powdered) sugar or cocoa powder, for dredging (optional)

1. Cut a piece of waxed parchment paper to line the bottom of a 9x9-inch square baking pan. Extend the paper up two opposite sides (this will assist when lifting the set chocolate out of the pan).
2. Melt chocolate, either in a bowl set over a pot of simmering water or in a microwave at 20-second intervals, stirring in between. When completely melted, add salt. Stir thoroughly.
3. Add coconut oil and stir until completely incorporated into the warm melted chocolate. Then add the flavoring extract and stir 1-2 minutes to combine. Test for desired taste.
4. Pour chocolate into prepared pan. Tap the pan on the counter a couple of times to release any trapped air bubbles. Put the pan in the refrigerator and allow the chocolate to set, about 1-2 hours.
5. When ready, using the paper ends as handles, lift the set chocolate out of the pan and put on a cutting board. Let it come to room temperature before cutting, about 1 hour.
6. Using a sharp knife, cut 1-inch by 1/2-inch pieces, or whatever size you'd like. Dredge in confectioner's sugar or cocoa powder, if desired. Gently wipe off any excess powder. Arrange on decorative platter and serve or in candy box and give as a gift.

*Note: When making your meltaways, don't handle them too much, the heat from your fingers can melt the chocolate.*

## Gifts for Your Buds & Your Taste Buds!

Looking for the perfect gift for the foodie in your life? Shop the co-op! Whether they're into eating healthy, snacking on sweet treats, or cooking up a storm, we've got you covered! Explore our aisles for local favorites that are sure to delight both their taste buds and their heart. You'll find something they'll love at the co-op. Gifts are best when they taste as good as they look!

### Brunch Buds

Decadent English muffins and a little local jam is a sweet move for the holidays – but so is the more savory side of brunch, by gifting local pickled vegetables to pair with Bloody Mary mix!



### Gifts that Cook!

Some of our favorite sauces make perfect gifts for your buds who love the kitchen. Our friend, Mavre, can transport you to Greece with a swirl of her famous olive oil and balsamic. With a pinch of Celtic sea salt, we think this gift will make your buds who cook extremely pleased. Or grab an Outpost gift card, the perfect gift for any foodie.



### Teas the Season!

Hard to choose a favorite, but we believe in your taste buds! From local London Fog to delicate herbal tea, the co-op has just the tea (and mug!) to warm up this winter.





## Cozy Buds

The friend that prefers their robe to the club? We got you. A beautiful candle, locally made soothing room spray and some sweet treats made in Milwaukee foot the bill for your buds who prefer to avoid the crowd.



## Buds With Big Hearts

Maybe you have a bud who cares deeply about supporting workers and farmers, appreciates products that protect the environment, and promote a more equitable world. Equal Exchange Co-op coffees, teas, chocolates and cocoas check all the boxes. (Tell your buds thanks for having big hearts from us!)



## Milwaukee-Proud Buds

You know the bud – they have all the Bucks t-shirts, are sporting 414 on the daily, and just love our city. We got you! Roll up with a stack of Funky Fresh Spring Rolls all tied with a bow and a City Tin?! You just leveled up their Milwaukee love.



## THAI CURRY SAUSAGE ROLLS

MAKES ABOUT 3 DOZEN

Your new go-to appetizer! It doesn't get easier than using refrigerated dough and our made-from-scratch sausage. These are really simple to make and go together quickly if you remember to cool the sausage down before rolling them up. Trust us on this – cool the sausage!

- 2 eggs, divided
- 1 pound Outpost's Thai Curry Pork Sausage, removed from casing
- 1 teaspoon cooking oil
- ¼ cup panko bread crumbs
- 2 tablespoons flat leaf parsley, chopped
- 2 tablespoons unbleached all-purpose flour
- 2 packages of refrigerated Immaculate Baking Organic Crescent Rolls
- 1 tablespoon water
- ¼ cup sesame seeds

1. Preheat oven to 375 degrees. Line 2 baking sheets with parchment paper, set aside.
2. Beat 1 egg in a large bowl until frothy. Add the sausage, breadcrumbs, and parsley and mix until thoroughly combined.
3. Heat a large skillet over medium heat and add oil. When warm, add sausage mixture. Cook until slightly underdone (it will finish cooking in the oven), drain and set aside to cool.
4. Lightly flour work surface. Pop open crescent roll tubes and remove dough, being careful not to separate at edges – there will be two rectangles of dough, with perforations, in each can. Lay rectangles on work surface and 'patch' together any perforations so you have mostly smooth rectangles of dough. As you work, pull dough to stretch a bit and flatten out.



5. When sausage mixture is cool, fill the center of a prepared dough rectangle with about ¼ of the sausage mixture, and then fold dough over as tightly as you can and pinch well to seal. You should end up with a long 'log' filled with sausage. Repeat with each dough rectangle.
6. Make the egg wash – in a small bowl beat one egg with 1 tablespoon of water.
7. Using a sharp knife, cut logs into 2-inch segments and place on prepared baking sheets. Brush each roll with a little egg wash and top each with a sprinkling of sesame seeds
8. Bake for 15-20 minutes, until puffed and golden brown.
9. Serve warm or at room temperature.

## ASIAN SPICED TURKEY MEATBALLS

MAKES ABOUT 2 DOZEN

These are savory, sweet, salty and bold – Chinese five-spice powder is the secret, along with a lot of fresh ginger. We made these with turkey, but they would be equally good with chicken or pork. Or try a plant-based sausage, just adjust the oil and cooking time so they don't dry out.

- 1 pound ground turkey, preferably thigh meat
- 3 scallions (whites and greens), chopped finely
- 2-3 garlic cloves, minced
- ½ teaspoon fresh ginger, grated

- 1½ teaspoons Chinese five-spice powder
- 1 large egg, room temperature
- ½ cup panko breadcrumbs
- 1 tablespoon low sodium tamari
- 3 teaspoons sesame oil (not toasted)

### For Sauce

- ½ cup hoisin sauce
- ½ teaspoon ginger, grated
- ¼ cup low sodium tamari
- 2 teaspoons sambal oelek chili sauce
- 2 tablespoons rice vinegar
- ¼ cup brown sugar

1. Position oven racks near the center of the oven and preheat to 425 degrees. Line 2 baking sheets with parchment paper, set aside.
2. In a large bowl, combine the ground turkey, scallions, garlic, ½ teaspoon grated ginger, Chinese five-spice powder, egg, panko bread crumbs, 1 tablespoon low sodium tamari, and sesame oil. Use your hands to mix until all ingredients are just combined. Do not over mix – it will result in drier meatballs.
3. Shape the meat mixture into balls – they should be about 1½-inches across. Place meatballs on prepared baking sheet. Bake for 20 minutes or until the meatballs are completely cooked, being careful not to burn.
4. Meanwhile, prepare the sauce. Combine sauce ingredients in a small saucepan and bring to a boil over medium heat. Continue boiling until sauce reduces by about a quarter (3-4 minutes). Remove from heat when thickened.
5. To prepare for serving, put the sauce in a large pan on the stove and add the meatballs, stirring gently to completely coat each one. After all the meatballs are heated, you can place them into a chafing dish or crock-pot and let guests serve themselves, or serve plated with a toothpick in each.

## THYME FOR CIDER & TONIC MOCKTAIL

SERVES 4

A sure sign of the season is when those first delicious jugs of apple cider start hitting the markets and shelves. This mocktail is full of herbal flavors and not too sweet, really showcasing the tartness of the cider.

- 12 ounces apple cider
  - 2 ounces freshly squeezed lime juice
  - 2 ounces thyme simple syrup (see recipe)
  - 8-10 ounces high quality tonic water
  - Additional thyme and lemon slices for garnish
1. Add all ingredients except tonic water to a pitcher and stir until fully incorporated.
  2. Add ice to four fancy glasses, filling each about halfway. Divide the cider drink evenly among the glasses.
  3. Top with tonic water. Stir gently with a sprig of thyme, garnish with a lemon slice, and enjoy!



### Thyme Simple Syrup

- ½ cup cup granulated sugar
  - ½ cup water
  - 2-3 sprigs of fresh thyme
4. Add all ingredients to a small saucepan. Turn heat to low and stir until sugar dissolves.
  5. Simmer an additional 5 minutes, or until syrup coats the back of the spoon. (While simmering, watch carefully so it doesn't boil over or burn. It will thicken a bit more when cooled).
  6. Remove from heat. Take out thyme sprigs and allow syrup to cool completely before using. Store leftover syrup in a jar in the fridge for up to 3 weeks.



## HOLIDAY COQUITO

Puerto Rican Coconut Punch

SERVES 12

Coquito is a traditional Puerto Rican coconut drink served around the holidays. There are as many recipes as there are abuelas but for our recipe we've eliminated the raw eggs and the overly-sweetened cream of coconut making it infinitesimally healthier. It's usually stored in glass bottles and given as gifts at parties.

- 2, 14-ounce cans sweetened condensed milk
  - 2, 12-ounce cans evaporated milk
  - 1, 7-ounce box Let's Do Organic Unsweetened Creamed Coconut (can be omitted but it really pumps up the coconut punch)
  - 1 cup coconut milk (we prefer SO Delicious Coconut Milk Original)
  - 3 tablespoons pure vanilla extract
  - 1 teaspoon ground cinnamon
  - ½ teaspoon ground nutmeg
  - ½ teaspoon ground cloves
  - 2 cups white or dark Twisted Path rum
1. Combine all ingredients into a blender and mix until well combined.
  2. Transfer mixture into glass bottles and refrigerate overnight.
  3. Shake well and serve over ice. Top with a sprinkle of ground cinnamon.



NOVEMBER 1 - DECEMBER 31



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Good food brings us together  
for the holidays

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