

Roasted Cauliflower

with Nutty Creole Brown Butter

YIELD: 4 servings

INGREDIENTS:

- 1 medium head cauliflower, cored and cut into small florets
- 2 tablespoons Alter Eco Mild Extra-Virgin Olive Oil*
- Salt
- 6 tablespoons unsalted butter
- 1/3 cup chopped Back to Nature Sea Salt Roasted California Almonds*
- 1 1/2 teaspoons Creole Spice blend
- 1 teaspoon fresh lemon juice
- 2 tablespoon chopped parsley

* WHOLE TRADE PRODUCTS

DIRECTIONS

1. Preheat the oven to 450°. In a large baking pan, toss the cauliflower with the oil and 1/2 teaspoon salt. Place the cauliflower in the oven and roast, stirring once or twice, until golden brown and just tender, about 20 minutes.
2. In a medium skillet, cook the butter over medium heat, swirling, until golden brown. Add the almonds and Creole Spice blend and continue cooking until the butter is deep-golden brown. Remove from the heat and stir in the lemon juice and parsley. Drizzle the cauliflower with the sauce and serve.

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Crackers with Blue Cheese *and Honey-Mango Chutney*

YIELD: 12 hors d'oeuvres

INGREDIENTS:

- 1 teaspoon vegetable oil
 - ¼ cup finely chopped red onion
 - Salt
 - ¼ cup finely chopped **Kopali Organics Organic Dried Mango***
 - ¼ cup water
 - 1 tablespoon red wine vinegar
 - 2½ teaspoons **Wholesome Sweetness Organic Honey***
 - 1 pinch allspice
 - 4 ounces sharp blue cheese, such as Gorgonzola
- 12 Back to Nature Classic Rounds Crackers

* **WHOLE TRADE PRODUCTS**

DIRECTIONS

1. In a small saucepan, heat the oil. Add the onion and ¼ teaspoon salt and cook over medium heat until the onion has softened. Add the mango, water, vinegar, honey and allspice and simmer until thickened, about 5 minutes. Let cool to room temperature, then refrigerate until ready to serve.
2. Spread the blue cheese on crackers, top with a dollop of chutney and serve.

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Coffee-Braised Short Ribs

YIELD: 4 servings

INGREDIENTS:

- 4 pounds beef short ribs, cut into 2-inch pieces
- Salt and freshly ground pepper
- ¼ pound bacon, chopped
- 1 large onion, chopped
- 3 garlic cloves, minced
- 1 cup strong brewed **Allegro Rainforest Blend Coffee***
- One 14-ounce can diced tomatoes
- 2 tablespoons **365 Everyday Value Organic Cane Sugar**
- 1 tablespoon apple cider vinegar
- 1 tablespoon chopped thyme leaves
- Cooked rice, for serving

* **WHOLE TRADE PRODUCTS**

DIRECTIONS

1. Preheat the oven to 350°. Season the short ribs with 1 teaspoon each salt and pepper.
2. In a wide 6-quart pot, cook the bacon over medium heat until almost crisp. Using a slotted spoon, transfer the bacon to a medium bowl and reserve. Increase the heat to medium-high and brown the short ribs in the bacon fat in two batches. Transfer the short ribs to the bowl with the bacon.
3. Reduce the heat to medium and cook the onion, stirring, until golden brown. Add the garlic and cook 1 minute longer.
4. Return the short ribs and bacon to the pot and add the remaining ingredients. Bring the mixture to a boil, then cover and remove from the stovetop. Braise the short ribs in the oven until the meat is fork tender, about 2½ to 3 hours. Skim off the fat and season with salt to taste. Serve the short ribs with rice.

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Oatmeal Cookie Crumble Parfait *with Coconut-Chocolate Sauce*

YIELD: 12 hors d'oeuvres

INGREDIENTS:

- 4½ ounces (1½ bars) 365 Everyday Value Organic Swiss Dark Chocolate Bar with Coconut Flakes*, chopped into small pieces.
- ¼ cup heavy cream
- 3 tablespoons water
- 1 pint vanilla ice cream
- 12 Back to Nature Crisp Oatmeal Cookies*, coarsely crumbled
- ¼ cup sweetened shredded coconut, lightly toasted

* WHOLE TRADE PRODUCTS

DIRECTIONS

1. In a heatproof bowl set over a small pot of simmering water, heat the chocolate, cream and water, stirring, until the chocolate has melted and the sauce is smooth.
2. Assemble the dessert in 4 parfait glasses: add the ice cream, crumbled cookies and coconut-chocolate sauce in layers in each glass. Top with the toasted coconut and serve.

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