

★ WHAT'S YOUR STONE?

If you were born in March, the serenely colored aquamarine is your birthstone. Costco members can find aquamarine jewelry in warehouses and at Costco.com.



BLOOMING BEAUTIES

Large amaryllis bulbs

Bloomaker's three-pack of amaryllis bulbs makes a carefree indoor living ornament. The wax-covered bulbs contain nutrients and enough moisture to require no watering. Each bulb will bloom multiple pink/white flowers over two to three months. Item 1522573. Warehouses/Costco.com.

IRISH CLASSIC

Shepherd's Pie

- 1 egg
- 3 to 4 cups mashed potatoes, cooled to room temperature
- 1 Tbsp olive oil
- ½ large onion, diced
- 2 lb ground beef and/or lamb
- ¼ cup all-purpose flour
- 2 Tbsp tomato paste
- ½ cup beef broth
- 1 tsp Worcestershire sauce
- 1 tsp coarse salt
- 1 (10-oz) bag frozen peas and carrots

Preheat oven to 400 F. In a large bowl, using an electric mixer, beat the egg into the mashed potatoes until light and fluffy.

Heat a large ovenproof skillet to medium-high. Add olive oil and onion. Sauté, stirring occasionally, until onion is translucent. Add the ground meat and continue cooking until the meat has browned, breaking up the meat as it cooks. Drain off drippings.

Sprinkle flour into the pan with the meat; stir until evenly coated. Add tomato paste, beef broth, Worcestershire sauce, salt and frozen vegetables. Cook, stirring occasionally, until sauce has thickened, about 10 minutes.

Top the meat mixture with the mashed potato mixture. Bake 20 to 25 minutes, or until the mashed potatoes have set and are slightly browned on top. Makes 8 servings.

Recipe and image courtesy of Melissa Belanger (simplywhisked.com)

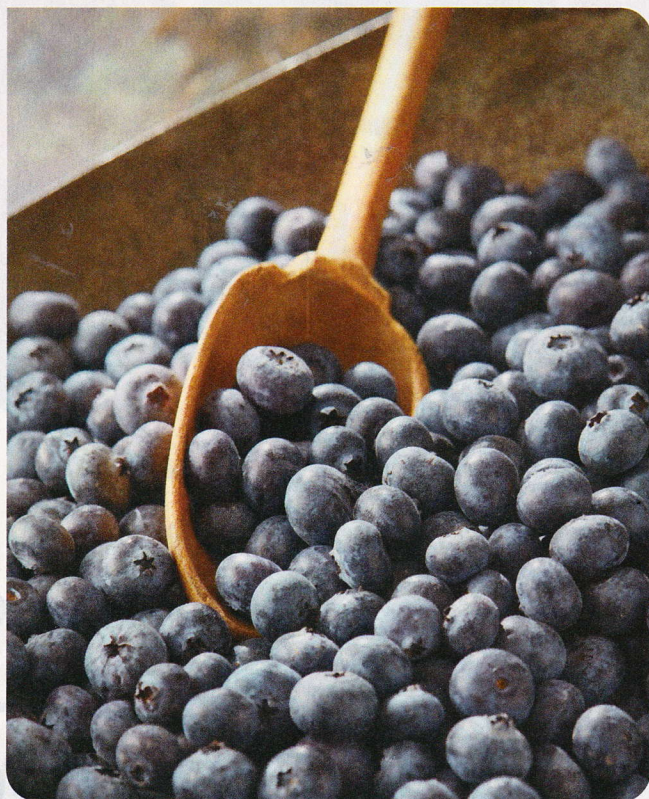


MIPS SAFETY SYSTEM BIKE HELMETS

Freetown Lumiere helmets

Freetown Lumiere bike helmets feature the MIPS Safety System, designed to move slightly inside the helmet in order to help redirect forces away from the head and reduce the risk of severe head injuries in the event of a crash. Item 1431552. Warehouses/Costco.com.





**Berry
Fresh**

Berry Fresh is a grower-owned producer of Sekoya blueberries and Sweet Karoline blackberries.

Parmesan Roasted Carrot Fries

Cal-Organic Farms

2 lb Cal-Organic Farms carrots
1 Tbsp extra-virgin olive oil
Salt and pepper, to taste
½ cup Parmesan cheese, grated
Italian parsley, chopped, for garnish

Preheat oven to 425 F.

Peel and slice the carrots into ¼-inch-thick "fries." Gently toss the carrots in oil, add salt and pepper, sprinkle on Parmesan cheese, then mix to coat the carrots.

Spread the carrots in a single layer on a baking sheet lined with parchment paper. Roast in oven until tender, about 20 minutes, mixing and turning halfway through. Cool slightly, transfer to a serving dish, and garnish with parsley and serve with your favorite dipping sauce. Makes 6 servings.



Silky Strawberry Mousse

GoodFarms

Enjoy this recipe, from thousands of exceptional GoodFarms farmworkers to your table

1½ cups milk, boiled and still hot
6 oz strawberry gelatin
1 Tbsp unflavored gelatin, dissolved in
⅓ cup room-temperature water
4 oz cream cheese
4 oz frozen whipped topping, thawed
1½ cups cold milk
2 cups GoodFarms™ organic strawberries, washed
and destemmed, plus more for decoration (optional)

Mix boiled milk, strawberry gelatin and unflavored gelatin in blender. Add cream cheese, whipped topping, cold milk and strawberries; mix until almost smooth.

Strain mixture with a fine mesh strainer to remove strawberry clumps. Pour mixture into a 12-cup Bundt pan and cover with lid or plastic wrap. Refrigerate for 8 hours until firm.

Submerge bottom of covered Bundt pan in hot water for a few seconds to loosen the mousse. Remove cover, place a large plate onto pan, with plate's serving side over uncovered pan top. Carefully hold both and turn upside down; lift pan to plate mousse. Decorate with more GoodFarms™ organic strawberries, if desired. Makes 12 servings.

