



- Two California garlic growers who produce Kirkland Signature Granulated Garlic also help manage the second-largest wetland west of the Mississippi, providing habitats for waterfowl and other migratory birds.

- Through natural seed breeding, growers for Kirkland Signature Chopped Onions have reduced the amount of land, water and inputs needed for growing and processing, saving the equivalent of 51 Olympic-size swimming pools of water over the past five years.

- The garlic and onions used to produce Kirkland Signature Granulated Garlic and Kirkland Signature Chopped Onions are grown and processed in the United States.

- Kirkland Signature Pink Salt comes from naturally occurring salt deposits over 200 million years old.

- Harvested from pristine waters, Kirkland Signature Sea Salt is an unrefined and all-natural cold-water ocean salt. Rigorous quality inspections and processing restrictions guarantee the purity of the salt, ensure its snowy white color, and that it contains no additives, anti-caking agents or allergens. Unlike traditional table salt, which is processed to remove natural elements, Kirkland Signature Sea Salt contains a multitude of trace minerals that are essential to the human body. ■

LEFT: © VOLFF / STOCK.ADOBE.COM

French Onion Dip

Love onion dip? Try this easy recipe made with Kirkland Signature spices.

¾ cup sour cream

¾ cup mayonnaise

½ cup Kirkland Signature Chopped Onion

1 tsp Worcestershire sauce

1 tsp onion powder

½ tsp mustard powder

¼ tsp Kirkland Signature Fine Ground Black Pepper

¼ tsp Kirkland Signature Granulated Garlic

Potato chips and/or raw cut vegetables, for serving

Mix together all dip ingredients. Allow to sit for at least 20 minutes for onions to soften and flavors to blend. Serve with potato chips and/or raw veggies.

Makes 4 to 6 servings.

Recipe courtesy of Chef Jill Houk

COSTCO CONNECTION

Kirkland Signature Spices can be found in Costco warehouses. Groceries are available for delivery through Costco Grocery at Costco.com.



BLACK PEPPER WITH GRINDER
Item 3133113



PINK SALT
Item 1605917

FARM to TABLE



WOW® Strawberry Mini Trifles

MASTRONARDI PRODUCE LTD.

MARINATED STRAWBERRIES

2 Cups WOW® dreamberry™
Strawberries, halved
2 Tbsp Grand Marnier liqueur
1 tsp orange zest

WHIPPED CREAM

3 cups heavy cream
2 tsp vanilla extract

Prepare marinated strawberries: Combine strawberries, liqueur and orange zest; set aside.

Prepare whipped cream: In a chilled bowl, using a mixer, whisk heavy cream and vanilla until medium peaks form.

Prepare mini trifles: In the same bowl, fold together whipped cream and vanilla pudding until well combined. Transfer to a large resealable plastic bag. Cut off one corner to create a piping bag; set aside.

Using a 2-inch biscuit cutter, cut cake slices into rounds. Place 1 circle at the bottom of each parfait or dessert glass, then add ¼ cup marinated strawberries. Pipe on a dollop of whipped cream mixture. Add a second cake layer and repeat the process. Repeat with remaining glasses. Cover and refrigerate until ready to serve.

Garnish each trifle with a WOW® dreamberry™ Strawberry. Makes 4 servings.



Apple Harvest Charcuterie Board with Pumpkin Yogurt Dip

FIRSTFRUITS FARMS

YOGURT DIP

1 cup plain yogurt
¼ cup canned pumpkin purée
2 Tbsp maple syrup
¾ to 1 tsp pumpkin pie spice
Pinch of salt

1 FirstFruits Farms Gala apple, cored and sliced
1 FirstFruits Farms Honeycrisp apple, cored and sliced
5 oz salami, sliced
4 oz Swiss cheese, cubed
4 oz blue cheese, crumbled
½ cup dried cranberries
¼ cup cashews
24 graham crackers

Prepare the yogurt dip: Place all ingredients in a small serving bowl. Stir until blended; set aside.

Arrange apples, salami and cheeses in groups on a large wooden serving board. Place the remaining ingredients on the board, in separate groups. Makes 4 main servings or 8 to 10 appetizer servings.



Recipe and photo courtesy of Washington Apple Commission