

At Costco, our goal is always to offer you the highest-quality foods at the best value possible. Brands may vary by region, but the quality, freshness and value remain consistent. Come see what's on the table!



Corn-Crusted Tenderloin with Mustard Sauce

SAUCE
1 cup sour cream
1/3 cup Dijon mustard
1 1/2 Tbsp horseradish
1/2 tsp smoked paprika
3 Tbsp fresh chives, chopped
Coarse salt and freshly ground pepper, to taste

Tenderloin dry with paper towels. Lightly coat with oil. Sprinkle with salt and pepper, and toss to coat.

Place tenderloin in a shallow roasting pan. Insert an ovenproof thermometer into the thickest part of the beef. Roast until thermometer reads preferred internal temperature (the U.S. Department of Agriculture recommends 145 F).

Transfer tenderloin to a carving board; tent loosely with foil. Let rest for 10 minutes before carving.

Sauce (may be prepared up to 2 days ahead): Mix the ingredients together, seasoning to taste with the salt and pepper.

Serve with the sliced tenderloin. Makes 16 servings.

Beef



Constellation Panzanella

NS BRANDS, LTD.

2 cups NatureSweet® Constellation™ Tomatoes
5 garlic cloves, minced
6 cups baguette or crusty Italian bread, cut in 1- to 2-inch cubes
5 Tbsp olive oil, divided
1/2 cup Kalamata olives, pitted
1/2 cup green olives, pitted
2 Tbsp balsamic vinegar
Salt and pepper, to taste

Place top oven rack in the upper third of the oven. Preheat oven to 400 F.

Line a 15 x 10-inch baking sheet with parchment paper. Arrange tomatoes and garlic on baking sheet in a single layer.

Place torn bread in a large bowl. Drizzle with 3 Tbsp olive oil; toss to coat. Arrange, in a single layer, on another 15 x 10-inch baking sheet.

Roast tomatoes and garlic on the upper rack just until tomato skins begin to split, and roast the bread on the lower rack until slightly toasted, approximately 25 minutes for both.

In the same large bowl, combine the bread, olives, tomatoes and garlic; gently toss to mix.

In a small bowl, combine the remaining olive oil, balsamic vinegar, salt and pepper. Drizzle the dressing over the mixture, gently tossing to coat. Makes 3 to 4 servings.



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FARM to TABLE



JUICI Apple Cinnamon Bread STARR RANCH GROWERS

- ½ cup dark brown sugar
- 1 Tbsp plus ½ tsp apple pie spice, divided
- 2 eggs
- ½ cup granulated sugar
- ½ cup butter, melted
- ½ tsp vanilla extract
- 1¾ cup flour
- 1 tsp baking powder
- ½ tsp baking soda
- Pinch of sea salt
- 2 cups JUICI apples, peeled, cored and chopped

Preheat oven to 350 F. Lightly grease a 9 x 5-inch baking pan.

In a small bowl, mix brown sugar and 1 Tbsp apple pie spice. In a separate bowl, whisk eggs and granulated sugar. Pour in butter and vanilla; stir until combined. Add flour, baking powder, baking soda, remaining apple pie spice and salt. Fold in JUICI apples. Add half the batter to loaf pan, then sprinkle on a thin layer of the brown sugar mixture. Alternate the remaining batter and sugar mixture. Bake 50 to 55 minutes, until a toothpick comes out clean. Makes 8 to 10 servings.

STARR RANCH
growers



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