



# December

# 2024

December – Bacon Month  
Because who doesn't love bacon?

CK Creamy Asparagus Bacon Gnocchi & Garlic Bread – 012352092138

CK Maple Bacon Cinnamon Rolls – 012352092107

CK Kentucky Hot Brown Sliders – 012352092121

CK Chicken Dijon & Bacon Fried Cabbage - 012352092114

**Ingredients:**

4 slices French Garlic Bread  
6 slices Thick Slice Hickory Smoked Bacon  
8 oz Asparagus, raw  
0.25 cup Shallots, chopped  
3 teaspoons Fresh Thyme  
0.75 cup Chicken Stock (home-prepared)  
16 oz Potato and Cheese Gnocchi  
2 teaspoons Extra Virgin Olive Oil  
0.75 cup Heavy Whipping Cream (fluid)  
0.5 cup Parmesan Cheese, grated  
0.5 teaspoon Kosher Salt  
0.5 teaspoon Ground Black Pepper

**Preparation Instructions:****1. Prepare the Vegetables:**

- Wash and trim the woody ends off the asparagus, then cut into 1-inch pieces.
- Peel and finely chop the shallots.
- Wash, dry, and remove leaves from fresh thyme.

**2. Cook the Bacon:**

- In a large, high-sided skillet over medium-high heat, cook the bacon, turning occasionally until crispy (about 8 to 10 minutes).
- Transfer bacon to a paper towel-lined plate to cool. Once cool, break into small, bite-sized pieces.
- Pour off the excess bacon fat, leaving just enough to coat the bottom of the pan. Reserve the extra bacon fat for another use.

**3. Cook the Asparagus:**

- Return the pan to medium heat.
- Add the asparagus to the pan, seasoning with  $\frac{1}{2}$  teaspoon salt and  $\frac{1}{2}$  teaspoon black pepper.
- Cook, stirring occasionally, until tender (about 4 to 6 minutes). Transfer the asparagus to a medium bowl.

**4. Cook the Shallots and Gnocchi:**

- If the pan looks dry, add 2 teaspoons of olive oil and heat over medium heat.
- Add the chopped shallots and thyme, stirring occasionally until fragrant (about 1 to 2 minutes).
- Add the gnocchi, heavy cream, chicken stock, and  $\frac{1}{2}$  teaspoon salt. Stir to combine and bring to a simmer.
- Cover the pan and cook for 4 minutes, then uncover and cook, stirring frequently, until the sauce thickens (about 1 to 2 minutes).

**5. Finish the Dish:**

- Remove the pan from heat.
- Stir in the cooked asparagus and grated Parmesan cheese.
- Top the dish with crispy bacon pieces and additional thyme, if desired.

**6. Prepare Garlic Bread:**

- Follow the manufacturer's instructions to prepare the garlic bread.

**7. Serve:**

- Serve 12 oz of prepared gnocchi with 1 slice of garlic bread per person.

**4 total servings across 4 packages (362 grams per package)**

## Rolls

BC#012352092107

**Ingredients:**

- 0.25 oz Active Dry Yeast
- 1 cup Whole Milk (3.25% milkfat, vitamin D added)
- 0.5 cup Granulated Sugar
- 0.33 cup Salted Butter, melted
- 2 extra-large Eggs, whole
- 1 tsp Kosher Salt
- 4.5 cups Self-Rising White All-Purpose Flour
- 0.75 cup Brown Sugar, unpacked
- 2 tablespoons Ground Cinnamon
- 0.25 cup Unsalted Butter, softened
- 8 slices Cooked Bacon, crumbled (thin sliced for filling)
- 0.25 cup Salted Butter
- 4 oz Cream Cheese, softened
- 5 oz Maple Syrup
- 3 cups Powdered Sugar, sifted
- 8 slices Thick Slice Hickory Smoked Bacon, cooked and broken into large pieces (for topping)

**Preparation Instructions:****1. Prep Ingredients:**

- Warm the milk.
- Melt 1/3 cup of butter.
- Soften 1/4 cup of butter and cream cheese.
- Cook both sets of bacon. For the thin sliced bacon (filling), cook until crisp, drain well, and crumble. For the thick sliced bacon (topping), cook until crisp, drain well, and break into large pieces.

**2. Make the Dough:**

- In a small bowl, dissolve yeast in warm milk.
- In a large bowl, combine granulated sugar, melted butter, eggs, salt, yeast mixture, and 2 cups of flour. Beat on medium speed until smooth.
- Stir in the remaining flour to form a soft dough (it will still be slightly sticky).
- Knead dough on a floured surface for about 6-8 minutes, until smooth and elastic.
- Place dough in a greased bowl, ensuring it's fully coated. Cover with plastic wrap and let it rise in a warm place until doubled in size (about 1 hour).

**3. Prepare the Filling:**

- Mix brown sugar, cinnamon, and crumbled bacon in a small bowl. Set aside.

**4. Roll and Shape the Dough:**

- Punch down the dough and divide it in half on a lightly floured surface.
- Roll each portion into an 11x8" rectangle.
- Brush with 1 tablespoon of melted butter and sprinkle with half of the brown sugar-bacon mixture.
- Starting with the long side, roll the dough jelly-roll style and pinch the seam to seal.
- Cut into 4 slices. Repeat with the remaining dough, butter, and sugar mixture.

**5. Second Rise:**

- Place the slices cut-side down in greased pans, four rolls per pan.
- Cover with kitchen towels and let the rolls rise in a warm place for about 1 hour until doubled in size.

**6. Bake:**

- Preheat the oven to 350°F.
- Bake rolls for 35-45 minutes, until golden brown.
- Transfer rolls to wire racks to cool.

**7. Make the Frosting:**

- In a medium bowl, beat softened butter, cream cheese, maple syrup, and powdered sugar until well blended.

**8. Finish:**

- Spread the frosting over the warm rolls and top with large pieces of cooked bacon.

Enjoy your **Maple Bacon Cinnamon Rolls** warm and topped with crispy bacon!

**4 total servings across 4 packages (590 grams per package)**

# Candied Maple Bacon Sub Recipe

## Ingredients:

- 1.30 slices Thick Slice Hickory Smoked Bacon
- 2.0.75 cup Brown Sugar, unpacked
- 3.0.67 cup Maple Syrup
- 4.2 oz Bourbon Whiskey



## Preparation Instructions:

### 1.Preheat Oven:

Preheat the oven to 350°F (175°C). Line two baking sheets with aluminum foil and place a wire rack on top of each sheet to allow airflow beneath the bacon.

### 2.Prepare Glaze:

In a medium saucepan over medium heat, combine brown sugar, maple syrup, and bourbon whiskey. Stir occasionally and bring the mixture to a simmer. Cook for about 3-4 minutes, until the sugar dissolves completely and the glaze thickens slightly. Remove from heat and set aside.

### 3.Prepare Bacon:

Lay bacon slices evenly on the wire racks, ensuring they don't overlap.

### 4.Glaze the Bacon:

Using a brush, generously coat each slice of bacon with the maple bourbon glaze on one side.

### 5.Bake:

Place the baking sheets in the oven and bake for 20-25 minutes. After the first 10 minutes, remove the bacon from the oven, flip the slices, and brush the other side with the glaze. Return to the oven and continue baking until the bacon is crispy and caramelized. Keep an eye on it towards the end to prevent burning.

### 6.Cool and Set:

Once fully cooked, carefully remove the bacon from the oven and allow it to cool on the wire rack for 10 minutes. The glaze will harden as it cools, giving the bacon a candied texture.

**30 Servings**

# CK Kentucky

## Hot Brown Sliders

BC#012352092121

**Ingredients:**

12 Hawaiian Dinner Rolls  
1.3 cups Regular Mayonnaise  
16 oz Turkey Breast Meat  
12 slices Cooked, Baked Bacon  
4 oz Romano Cheese, shredded  
12 slices Medium Ripe Tomatoes (1/4" thick)  
0.5 teaspoon Ground Nutmeg  
0.5 stick Salted Butter  
0.13 cup Fresh Parsley, chopped  
1 teaspoon Worcestershire Sauce  
1 teaspoon Garlic Powder  
1 teaspoon Onion Powder

**Preparation Instructions:****1. Cook Bacon:**

Cook the bacon until crisp and drain well on paper towels.

**2. Prepare Ingredients:**

- Slice turkey breast as thinly as possible while maintaining whole slices.
- Shred the Romano cheese.
- Wash, core, and thinly slice the tomatoes.
- Wash and dry the parsley, then chop finely.

**3. Preheat Oven:**

Preheat the oven to 350°F (175°C).

**4. Prepare the Rolls:**

- Slice the Hawaiian rolls in half (you can slice the entire pack in one cut for easier layering).
- In a bowl, mix the mayonnaise, nutmeg, and shredded Romano cheese. Spread this mixture evenly over the bottom half of the rolls. If any mixture remains, spread it on the underside of the top half of the rolls.

**5. Layer the Fillings:**

- Layer the sliced turkey evenly across the bottom half of the rolls.
- Add one slice of tomato and one slice of bacon on each roll.
- Place the top half of the rolls over the tomatoes and bacon.

**6. Prepare the Butter Mixture:**

- In a microwave-safe bowl, melt the butter.
- Stir in the chopped parsley, Worcestershire sauce, garlic powder, and onion powder until well combined.
- Spoon or spread this mixture evenly over the rolls.

**7. Bake:**

Cover the assembled rolls with aluminum foil and bake for 20 minutes.

**8. Serve:**

Serve 3 rolls per serving. Package and Label

**4 total servings across 4 packages (401 grams per package)**

## Fried Cabbage

BC#012352092114

### Ingredients:

20 oz Skinless, Boneless Chicken Breast

1 tsp Kosher Salt

1 tsp Ground Black Pepper

1 tbsp Extra Virgin Olive Oil

2 tbsp Salted Butter

3 cloves Raw Garlic, minced

2.7 fl oz Table White Wine

0.33 cup Heavy Whipping Cream

0.25 cup Homemade Chicken Stock

1 tsp Soy Sauce (Tamari)

2 tbsp Grey Poupon Dijon Mustard

1.25 tsp Fresh Thyme

4 x 8 oz CK Side - Bacon Fried Cabbage



### Preparation Instructions:

#### 1. Prep Chicken:

Rinse the chicken breasts and trim any excess fat, then pat dry. Pound the chicken to about 1-inch thick and season both sides with kosher salt and black pepper.

#### 2. Cook Chicken:

- Heat the olive oil in a large skillet over medium-high heat.
- Cook the chicken for 5-6 minutes per side, or until browned and the internal temperature reaches 165°F.
- Remove the chicken from the pan and cover lightly with foil to keep warm.

#### 3. Prepare Sauce:

- In the same skillet, add the butter and minced garlic, cooking just until fragrant, about 30 seconds.
- Stir in the white wine, scraping up any browned bits from the bottom of the pan. Simmer until the wine reduces by half, about 3 minutes.
- Whisk in the heavy cream, chicken stock, soy sauce, Dijon mustard, and thyme, simmering for 2-4 minutes until slightly thickened.
- Return the chicken to the pan along with any juices, cooking just until heated through, about 2 minutes.

#### 4. Prepare Fried Cabbage:

- Chop the bacon into pieces and place it in a large stockpot over medium-high heat. Cook until crispy, about 10 minutes.
- Add the diced onion and minced garlic, stirring until the onion caramelizes, about 10 minutes.
- Wash, core, and slice the cabbage, then stir it into the pot, cooking for an additional 10 minutes.
- Season with salt, pepper, garlic powder, onion powder, and paprika.
- Reduce heat to low, cover, and simmer, stirring occasionally for about 30 minutes.

#### 5. Serve:

Serve the Chicken Dijon with approximately 8 oz of Fried Cabbage per serving. Enjoy!

**4 total servings across 4 packages (460 grams per package)**

## Ingredients:

## Sub Recipe

- 6 slices Cooked, Baked Cured Bacon
- 1 large Raw Onion
- 2 cloves Raw Garlic, minced
- 1 large head Raw Cabbage (about 7" diameter)
- 3 tsp Kosher Salt
- 1 tsp Ground Black Pepper
- 0.5 tsp Onion Powder
- 0.5 tsp Garlic Powder
- 0.13 tbsp Paprika

## Preparation Instructions:

### 1. Prep Ingredients:

- Chop the bacon into pieces.
- Peel and dice the onion.
- Mince the garlic.
- Wash, core, and slice the cabbage.

### 2. Cook Bacon:

- Place the chopped bacon into a large stockpot over medium-high heat.
- Cook until crispy, about 10 minutes.

### 3. Add Onions and Garlic:

- Add the diced onion and minced garlic to the pot.
- Cook and stir until the onion caramelizes, about 10 minutes.

### 4. Add Cabbage:

- Immediately stir in the sliced cabbage and continue to cook and stir for another 10 minutes.

### 5. Season:

- Season the mixture with kosher salt, black pepper, onion powder, garlic powder, and paprika.
- Reduce the heat to low, cover the pot, and simmer, stirring occasionally for about 30 minutes.

### 6. Serve:

- Serve about 8 oz of Bacon Fried Cabbage per serving. Enjoy!



**6 total servings across 6 packages (242 grams per package), 8oz portions**