



Cub

No-Bake
DESSERTS FOR
LAZY DAYS
Oh, yes we did!

Twins

**5-INGREDIENT
MEALS THAT WOW**

Our most doable
dinners ever

HOSTING HACKS

Ideas you can pull
together in minutes

**SPRITZER SEASON
Starts Now**

Turn any wine into the
it drink of summer

Chill Out!

50+

ways to make summer delicious,
without breaking a sweat.

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Summer 2024



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Don't Sweat It

WE'RE DEVOTING THIS SUMMER TO FOOLPROOF GRILLING, EASY ENTERTAINING, AND MAXIMUM CHILL. Only one recipe in the next 55 pages requires turning on the oven. In fact, it's almost a stretch to call most of what's in here recipes—more like simple see-then-make ideas that emphasize fun and minimize fuss.

We even found ourselves facing a funny issue. We've long stated prep time and cook times at the beginning of every recipe because it's important to know what you're getting into. (Nothing's worse than discovering halfway through a recipe that it requires 4 hours of marinating!) Because we went all-in on our chill, laid-back theme, many of the ideas developed for this issue don't actually have prep or cook time. "Cook Time: 0 minutes" looks, well, odd. But we assure you those zeros aren't mistakes. Just the opposite. We put in a lot of hard work to make sure you don't have to.

Another zero we're excited about is the one we added to our donation total to the Boys and Girls Club. Since 2015 we've been proud to work together with the Minnesota Twins to donate more than \$1,000,000 (!) that benefits kids in our local communities. And we're still at it. Look for your chance to Step Up to the Plate and contribute at Cub registers beginning in June. Every dollar makes a difference.

We don't know who needs to hear it, but a lot of nothing can add up to a whole lot of something special. So go on and be lazy all day. We've got Doable Dinners (page 48) that basically make themselves. Have friends over and keep your cool with Our Party on a Plate ideas (page 34) that wow without trying. Or do absolutely nothing but relax with a cool treat. Our delicious lineup of iced coffees (page 20) and summer spritzers (page 54) have you covered from morning to night, and our no-bake desserts are as effortless as they sound (page 38).

That's the thing about being chill; if you've got fresh ingredients and great inspiration, you never have to sweat a thing.

Your friends at Cub

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my way.

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YOUR
PARTNER
IN AN
ACTIVE
LIFESTYLE



ESSENTIAL
ENERGY.

CELSIUS® helps maintain the body's regular metabolic function. CELSIUS® does not produce weight loss in the absence of a healthy diet and moderate exercise. So, whether you walk the dog or work out at the gym, make CELSIUS® part of your daily regimen.

Teaming Up to Create Change:



BOYS & GIRLS CLUBS OF THE TWIN CITIES

FOR the nearly 900 young people who enter the doors of a Twin Cities Boys & Girls Club each day, Clubs offer safe, inclusive spaces and experiences that empower members' learning and growth. In fact, in a survey of alumni, 54% said the Club "saved my life." Now, more than ever, we have a responsibility to the youth of our communities, to provide them a platform where their voices can be heard and to be part of advancing systems of change. Back for the ninth year, Cub and

the Minnesota Twins are teaming up to kick off our annual "Step Up to the Plate" Campaign, a two-week fundraising effort to support the Boys & Girls Clubs of the Twin Cities. Since 2015 we've been proud to work together with the Minnesota Twins to donate more than \$1,000,000. And we're still at it. Look for your chance to Step Up to the Plate and contribute \$1, \$3 or \$5 at registers beginning in June. Every dollar makes a difference.

83% of Club members believe they can make a difference in their communities and 89% stand up for what they think is right. Proof that BGCA helps build a sense of civic responsibility and leadership.

4,000 youth at 11 Twin Cities locations are served by Boys & Girls Clubs of the Twin Cities

\$50,000 the amount Cub has pledged to match during the Step Up to the Plate Campaign

80 Cub stores across Minnesota are collecting donations in amounts of \$1, \$3 or \$5

\$1,000,000 donated by Cub and The Minnesota Twins since 2015

Twins 2024 SCHEDULE

MARCH/APRIL

SUN	MON	TUE	WED	THU	FRI	SAT
				28 KC	29	30 KC
31 KC	1	2 MIL	3 MIL	4 C 3:30	5	6 C 1:10
7 C 1:10	8 LA 6:40	9 LA 6:40	10 LA 12:10	11 DET	12 DET	13 DET
14 DET	15 BAL	16 BAL	17 BAL	18	19 B 7:30	20 B 1:10
21 DET 1:10	22 CWS 6:40	23 CWS 6:40	24 S 6:40	25 S 12:10	26 LAA	27 LAA
28 LAA	29 CWS	30 CWS				

JUNE

SUN	MON	TUE	WED	THU	FRI	SAT
						1 HOU
2 HOU	3	4 NYY	5 NYY	6 NYY	7 PIT	8 PIT
9 PIT	10 C 6:40	11 C 6:40	12 C 12:10	13 A's 6:40	14 A's 7:30	15 A's 1:10
16 A's 1:10	17	18 TB 6:40	19 TB 6:40	20 TB 12:10	21 OAK	22 OAK
23 OAK	24	25 ARI	26 ARI	27 ARI	28 SEA	29 SEA
30 SEA						

AUGUST

SUN	MON	TUE	WED	THU	FRI	SAT
				1	2 S 7:30	3 S 6:10
4 S 1:10	5 CHC	6 CHC	7 CHC	8	9 C 7:30	10 C 6:10
11 C 1:10	12 KC 6:40	13 KC 6:40	14 KC 12:10	15 TEX	16 TEX	17 TEX
18 TEX	19 SD	20 SD	21 SD	22	23 TB 7:30	24 TB 6:10
25 TB 1:10	26 A 6:40	27 A 6:40	28 A 6:40	29	30 S 7:30	31 S 6:10

MAY

SUN	MON	TUE	WED	THU	FRI	SAT
			1 CWS	2	3 B 7:30	4 B 1:10
5 B 1:10	6 S 6:40	7 S 6:40	8 S 6:40	9 S 12:30	10 TOR	11 TOR
12 TOR	13	14 NY 6:40	15 NY 6:40	16 NY 12:30	17 CLE	18 CLE
19 CLE	20 WSH	21 WSH	22 WSH	23	24 T 7:30	25 T 1:10
26 T 1:10	27 KC 1:10	28 KC 6:40	29 KC 6:40	30 KC 12:30	31 HOU	

JULY

SUN	MON	TUE	WED	THU	FRI	SAT
	1	2 B 6:40	3 B 7:30	4 B 1:10	5 S 7:30	6 S 1:10
7 S 1:10	8 CWS	9 CWS	10 CWS	11	12 SF	13 SF
14 SF	15	★ ALL-STAR BREAK ★ ARLINGTON, TX			19	20 B 6:10
21 B 1:10	22 P 6:40	23 P 6:40	24 P 12:30	25	26 DET	27 DET
28 DET	29 NYM	30 NYM	31 NYM			

SEPTEMBER

SUN	MON	TUE	WED	THU	FRI	SAT
1 S 1:10	2 TB	3 TB	4 TB	5 TB	6 KC	7 KC
8 KC	9 A 6:40	10 A 6:40	11 A 6:10	12	13 C 7:30	14 C 6:10
15 C 1:10	16 CLE	17 CLE	18 CLE	19 CLE	20 BOS	21 BOS
22 BOS	23	24 S 6:40	25 S 6:40	26 S 6:40	27 S 7:30	28 S 1:10
29 S 2:10	30					

■ HOME GAMES □ ROAD GAMES All times CT. Schedule subject to change.





No. 1

THE LAND OF 10,000 SNACKS SUNDAE

We took as many Minnesota sweets as we could think of and piled 'em high on top of, what else, Kemps ice cream.

Our winning lineup includes:

- Kemps Ice Cream
- Sweet Martha's Chocolate Chip Cookies
- Nordic Waffles Berries & Cream
- Crapola Cranberry Apple Granola
- Prairie Rock Honey Honey Crystals
- Pillsbury Cinnamon Rolls
- Cheerios
- Hamel Maple Syrup

Tip Your Hat

Say hello to the 10 most Minnesota snacks to ever be served in a Twins helmet, then take a page out of our playbook and celebrate baseball season with a bite of statewide pride.



No. 2 Angie's BOOMCHICKAPOP
Packed with positivity, this popcorn line got its start in Mankato.



No. 3 Corn Dogs
A handful of states, including ours, claim to have invented this summer staple.



No. 4 Top the Tater
Obviously the best way to enjoy this dip is with lots of Old Dutch Ripple chips.



No. 5 Killebrew Root Beer Float
Former Twins player Harmon "the Killer" Killebrew also left us a killer brew.



No. 6 Pearson's Nut Rolls
Pro tip: The minis are perfect for sharing. If you're into that kinda thing.



No. 7 Bundt Cakes
Made in Minneapolis and made famous by the 1966 Pillsbury Bake-Off winner.



No. 8 Honeycrisp Apples
To know them is to love them. For a fun twist, cut into fries, and top with caramel.



No. 9 Jello Salad
"If your potluck salads don't jiggle, you're doing it wrong" could be our state motto.



No. 10 Beef Jerky
Jack Link's = local legend. Pair with Crystal Farms cheddar to make it even better.

Old Dutch



CELEBRATING 90 YEARS OF QUALITY SNACKS



WE'RE HONORED TO BE CALLED
"EVERYBODY'S FLAVOR FAVORITE"
SINCE 1934.

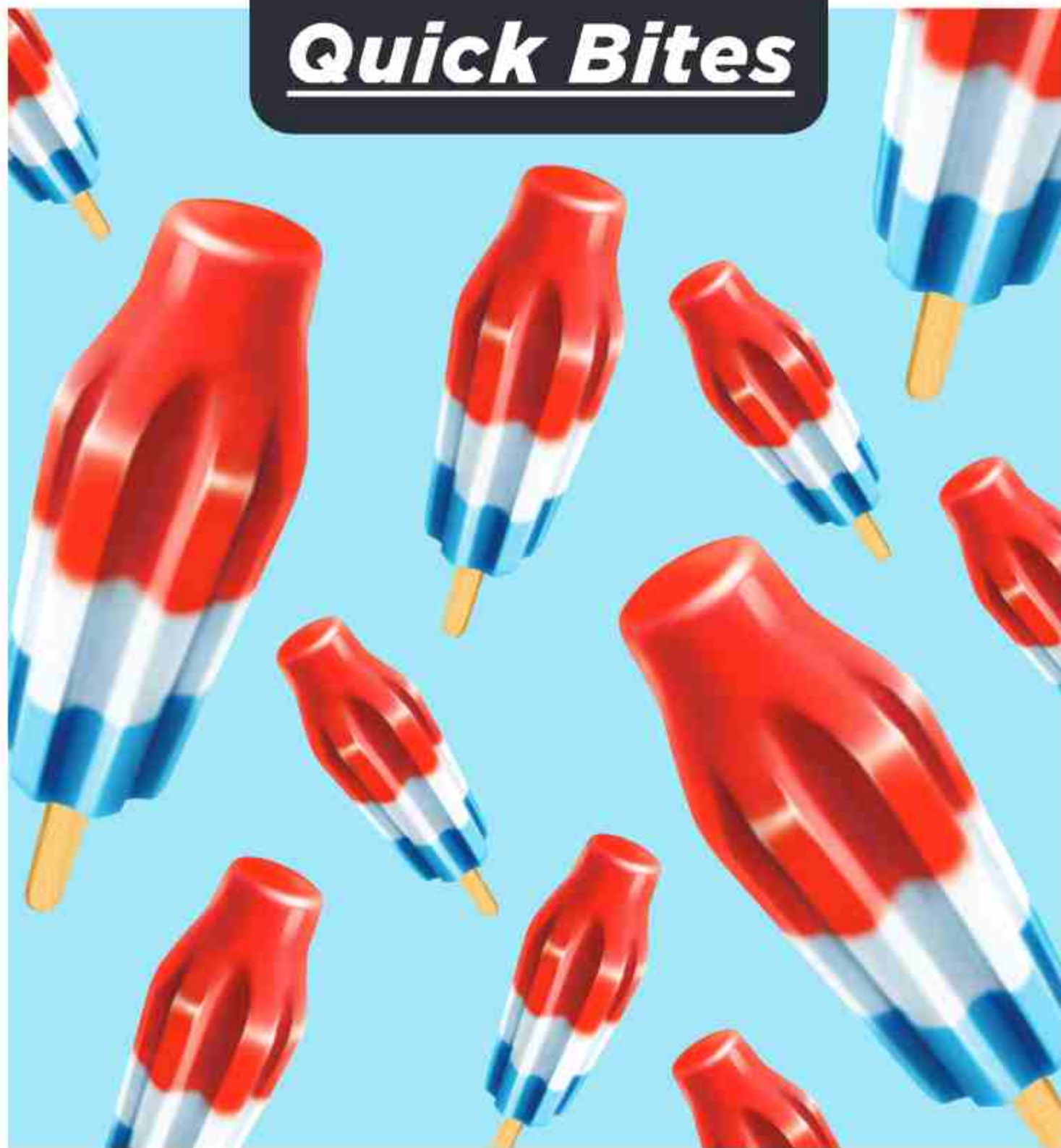
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or by visiting celebrate90.olddutchfoods.com



Quick Bites



Summer on a Stick

WHAT'S RED, WHITE, BLUE AND GUARANTEED TO MAKE YOU FEEL LIKE A KID AGAIN? The one and only, legendary Bomb Pop classic, of course. From the vibrant colors to its iconic shape, there's nothing else like it. Here's a fun fact you might not know: The white layer in the middle is lime flavored. And here's another: June 27 is National Bomb Pop Day. With more than 10 flavors to try, there are plenty of ways to celebrate. Just make sure your calendar is marked and your freezer is stocked.



RECIPE REMIX

Hot Dogs Unleashed

There's really no *wrong* way to make a hot dog. But there is one way to make them extra everything: yummy, crispy, fun, and primed for toppings. We give you the grilled spiralized hot dog. It's perfectly engineered to deliver maximum char (and thus flavor) in every bite. Best of all, little extra effort and no special equipment is needed to pull it off, just a skewer and a knife. The extra surface area created by the cuts makes for nooks and crannies that open like a spring as the hot dog is grilled. That means your dog-to-bun ratio is spot-on every time. No bun-only bites here!

HOW-TO STEPS

- 1 Insert a skewer the entire length of the frank
- 2 Hold a paring knife at an angle and twirl the hot dog, cutting down to the skewer
- 3 Remove the skewer and admire your handiwork
- 4 Grill over medium-high heat, turning occasionally



OUR PICK:

HEBREW NATIONAL BEEF FRANKS

These 100% Kosher beef dogs are the darling of many an internet taste test. We love them for their plumpness and snap, plus everything they're made without: artificial flavors, artificial colors, fillers, or by-products.



HOSTING HACK

Ice and Easy

You know the scene: It's mid-afternoon, the sun is high in the sky, drinks are flowing, everyone is having a good time—but the food has either melted, wilted, or lost its crisp and all its appeal. We have a brilliant solution: ice! We know, that sounds like a no-brainer, but the serving system is a true ah-ha. Start with a large foil pan; fill with water until halfway full, and freeze. Then custom fit loaf, muffin, or smaller rectangular pans to hold what you're serving. Voilà, your mayo salads stay food-safe, your dips keep their pizzazz, and even desserts stay oh-so-cool.

5 Dips to Make the Veggies Fly

Crudité's are only as good as the sauces, dips, and dressing they're served with. These are our top picks for making sure you go home empty-handed.



Dill Veggie Dip
Come for the dill, stay for the tang.



Green Goddess
This vibrant dressing doubles as a dip.



Spicylicious Sriracha
Velvety, smooth, and bursting with flavor.



Lemony Caesar
Dairy-free yet creamy and bright.



Lebanese Garlic Dip
Made entirely from whole ingredients.



EASY ENTERTAINING

Happiness in Hand

What happens when you combine summer's quintessential sweet treat with the greatest no-bake dessert ever developed? You get the best of both worlds! These melt-proof cones use Rice Krispies and Frosted Flakes to beat the heat and bring the fun. And that's just the tip of the cone. When you add Froot Loops, Apple Jacks, and Special K cereals (plus all their fun flavors like the Strawberry Milkshake Frosted Flakes and Cocoa Krispies we used here) to the lineup, you're looking at more options than at a Baskin-Robbins. Customize your creation with one scoop, or two, and all your favorite sprinkles.

HOW TO:

Any Cereal Bar Cones

Make 8 cones.



WHAT YOU'LL NEED:

- 8 ice cream cones
- 3 tbsp butter
- 4 cups mini marshmallows
- 6 cups cereal of choice
- Sprinkles, optional

HOW TO MAKE:

- 1 If decorating cones, dip into 6 ounces melted chocolate and immediately roll in sprinkles. Stand cones in small cups to dry.
- 2 In a microwave-safe bowl or a large saucepan over low heat, melt 3 tablespoons butter with 4 cups mini marshmallows. Stir until smooth. Stir in 6 cups cereal of choice and remove from heat. Mix well so pieces are coated. Let cool slightly. Spoon 2 tablespoons cereal mixture into each cone.
- 3 Keep a small bowl of water close by. Working quickly, wet hands and shape mixture into eight balls. Roll in sprinkles, if using, then firmly place on top of each cone. Reposition in small cups to set.



FUN WITH FOOD

S'moresgåsbord

Summer doesn't officially start until you've made your first s'more. So grab your sticks and get to it. But this time around, up the ante with a buffet of chocolatey, peanut buttery, and ooey-goey options and you'll likely find yourself wondering, "why didn't I think of this sooner?!" The classic Hershey's bar-graham cracker-marshmallow combo will never grow old, but wait until you see peoples' faces light up when you give them an array of options. There's something about seeing Kit Kats, Reese's Peanut Butter Cups, Rolos, and Hershey's specialty bars all laid out that makes everyone feel like a kid again. And really, isn't that what summer's all about?

Build Your Board:

Your options are endless, but keep the focus on the key components with a few surprises mixed in for an extra-fun factor.

1

Covering the Bases

Graham crackers are a must, but there's plenty of room for additional sturdy options at this s'mores party. Consider adding cookies, brownies, or even donuts to the mix.

2

More Mallows

Marshmallows are non-negotiable since they serve as the glue that holds together all the yum. And the good news is, there's a fun variety of shapes and flavors to choose from.

3

Chocolate Choices

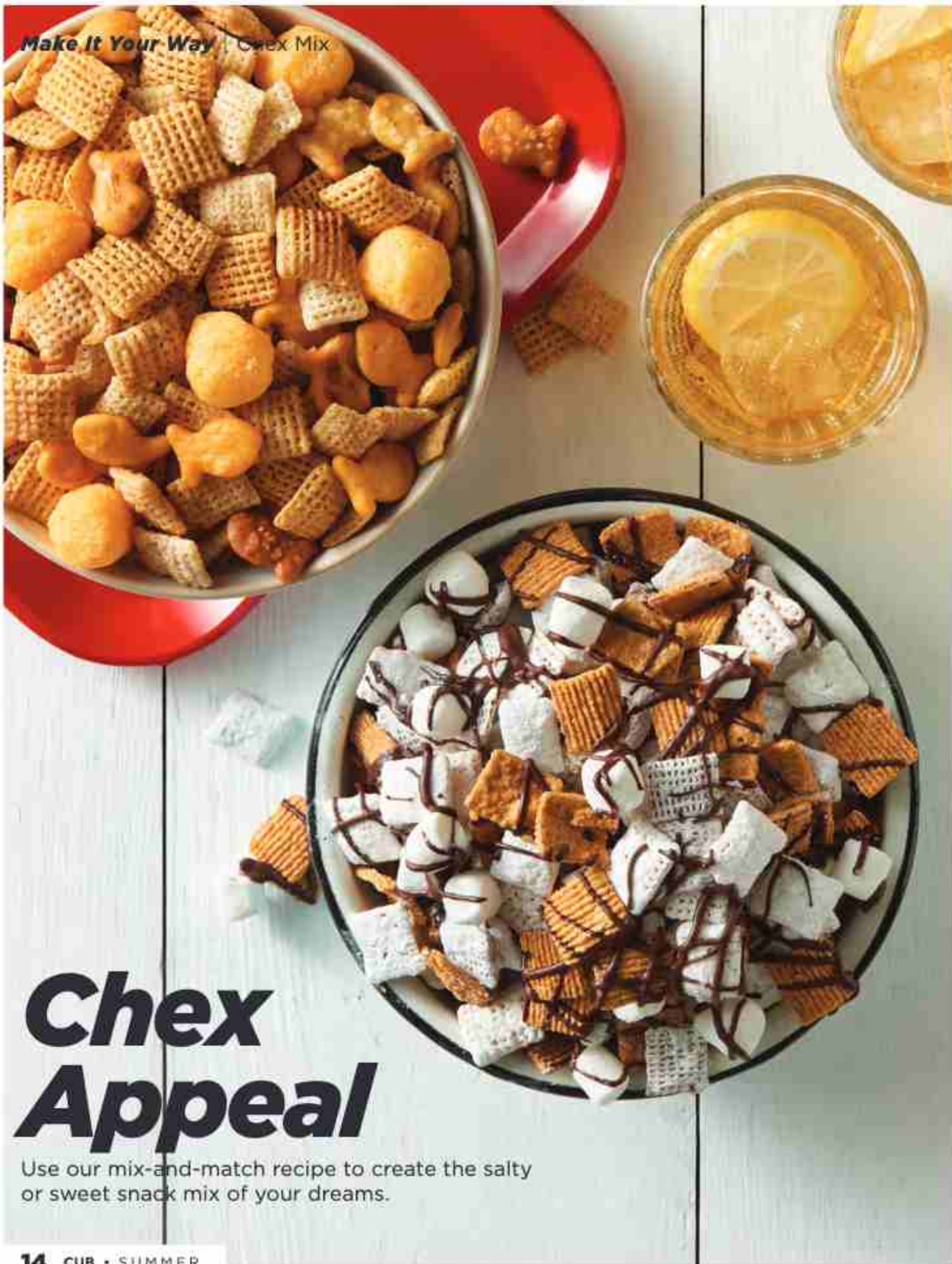
From the gotta-have-them favorites (looking at you, Kit Kats and Reese's) to the harder-to-find cult classics like Symphony and Krackle bars, Hershey's has an option for everyone at the campfire.

4

Add a Spread

Take things a step further by including peanut butter, Nutella, Biscoff cookie butter, and/or jam in your spread for, well, spreading.

Make It Your Way | Chex Mix



Chex Appeal

Use our mix-and-match recipe to create the salty or sweet snack mix of your dreams.

What You'll Need

1. Choose Your Chex

You'll need 8 cups total. Feel free to mix it up by choosing two or three flavors of Chex cereal in a batch. FYI: Rice Chex and Corn Chex go together like peanut butter and jelly.



2. Decision Time: Salty or Sweet

Are you in the mood for something salty, à la the original Chex Party Mix recipe? Or is sweet what you're after? If so, we'll take you down the powdered sugar path to your own Muddy Buddies Mix.

CHEX PARTY MIX

We're bringing six new flavors for endless combinations.

3A. Add to the Mix

Choose up to 3 cups. These will be coated in butter and seasoning, so avoid delicate and melty items at this point.

Pretzels	Bagel Chips
Nuts	Cheese Crackers
Rye Chips	Oyster Crackers
Bugels	Mini Saltines

4A. Layer on the Flavor

Here's where things get delicious! Start with 3 tablespoons butter and add 1 tablespoon seasoning of your choice.

BBQ Seasoning	Taco Seasoning
Dry Ranch Mix	Old Bay Seasoning
Tajin Seasoning	Creole Seasoning

5A. Time to Party

- 1 In a large microwaveable bowl, combine cereals and mix-ins.
- 2 In a small microwavable bowl, microwave butter uncovered on High, 30 seconds or until melted. Stir in seasoning. Pour over cereal mixture; stir until evenly coated.
- 3 Microwave uncovered on High 5 minutes, stirring after each minute. Spread on paper towels to cool. Stir in additional mix-ins (see below) before serving.

MUDDY BUDDIES

There's a lot of yum beyond the classic chocolate-PB combo.

3B. Pick a Base Taste

Think of this part as the glue that holds the powdered sugar to the Chex pieces while also delivering big flavor.

Peanut Butter-Chocolate	Chocolate-Hazelnut	Vanilla
½ cup chocolate chips	½ cup chocolate chips	¼ cup white vanilla chips
¼ cup peanut butter	¼ cup nutella	¼ tsp vegetable oil
3 tbsp butter	3 tbsp butter	

4B. Pour in the Powdered Sugar

You'll need 1 cup. Add ¼ cup baking cocoa powder for a chocolate spin, if you'd like.

5B. Time to Get Muddy

- 1 In a small microwaveable bowl, combine base ingredients. Heat on High in the microwave for 1 minute, stirring every 30 seconds until melted and smooth.
- 2 Place cereal in a large bowl and add the melted ingredients. Stir gently to evenly coat. Place powdered sugar in a large resealable plastic bag, add cereal mix, seal bag and shake until evenly coated. Add mix-ins (see below) and give a gentle toss. Allow to dry completely before eating or storing.

6. Finish with a Flourish

Add those final touches of texture and variety by gently stirring in up to 3 cups of additional snacks.

Popcorn	Cookies	Bacon Bits	Dried Fruit
Candy	Flavored Nuts	Cheese Puffs	Seeds



No. 1

BEACH BALL PARTY CHEX MIX

Measure: 3 cups Corn Chex + 3 cups Honey Nut Chex + 1 cup Goldfish pretzel crackers + 1 cup Goldfish cheddar crackers in a large bowl.

Make: In a small microwavable bowl, heat ½ cup butter 30 seconds, or until melted. Stir in 1 tablespoon dry ranch dressing mix. Pour over cereal mixture and toss until evenly coated. Microwave cereal 3 minutes, stirring after each minute.

Cool and Serve: Spread on parchment paper to cool. Stir in 2 cups puffed cheese balls just before serving.

No. 2

LOADED PEANUT BUTTER CHEX PARTY MIX

Measure: 2 cups Peanut Butter Chex + 2 cups cocktail peanuts + 1½ Reese's Minis into a large bowl. In a separate bowl, add 4 cups Peanut Butter Chex. In a plastic 1-gallon bag, combine ¼ cup powdered sugar + 3 tablespoons unsweetened baking cocoa.

Make: Microwave ¼ cup semisweet chocolate chips + 2 tablespoons peanut butter + 2 tablespoons butter for 30 seconds and stir until smooth. Pour mixture over bowl with Chex only; toss until evenly coated. Add cereal to plastic bag; shake until cereal is covered.

Cool and Serve: Spread on parchment paper to cool. Add to large bowl and gently stir.

No. 3

LUCKY CHARMS MUDDY BUDDIES

Measure: 4 cups Rice Chex into a large bowl. In another bowl, add 3 cups Lucky Charms.

Make: Microwave ¼ cup sugar + 3 tablespoons butter for 30 seconds and stir until smooth. Add 1 teaspoon vanilla and stir again. Pour mixture over bowl with Chex; toss until evenly coated. Microwave large bowl of cereal 1 minute. Add 3 tablespoons powdered sugar; toss until cereal is coated.

Cool and Serve: Spread on parchment paper to cool. Add Lucky Charms and mix. In a medium bowl, microwave 1 bag (11 oz) white vanilla baking chips 2 minutes, stirring after 1 minute until melted and smooth. Drizzle over snack mix and top with 2 tablespoons rainbow sprinkles. Cool completely before serving.

No. 4

S'MORES CHEX MIX

Measure: 4 cups Rice Chex + 4 cups Wheat Chex into a large bowl. In another bowl, add 2 cups Golden Grahams + 1 cup mini marshmallows. In a plastic 1-gallon bag, add ¼ cup powdered sugar.

Make: Microwave 1½ cup white chips + 1 teaspoon butter for 30 seconds and stir until smooth. Pour chocolate mixture over bowl with Chex only; toss until evenly coated. Add cereal to plastic bag; shake until cereal is covered.

Cool and Serve: Spread on parchment paper to cool. Sprinkle 1 cup mini marshmallows and 2 cups Golden Grahams over Chex mixture. Melt 2 ounces dark cocoa candy melts as directed on bag. Drizzle over everything; cool completely before serving.

No. 5

QUESO TACO CHEX PARTY MIX

Measure: 4 cups Corn Chex + 4 cups Rice Chex + 2 cups Cheez-Its in a large bowl.

Make: In a small microwavable bowl, heat 3 tablespoons butter 30 seconds, or until melted. Stir in 1 tablespoon Old El Paso taco seasoning mix. Pour over cereal mixture and toss until evenly coated. Microwave cereal 3 minutes, stirring after each minute.

Cool and Serve: Spread on parchment paper to cool. Stir in 4 cups cheese popcorn just before serving.

No. 6

NUTELLA MUDDY BUDDIES

Measure: 9 cups Rice Chex into a large bowl. Add 2 cups powdered sugar to a plastic 1-gallon bag.

Make: Microwave 1 cup semisweet chocolate chips + ½ cup Nutella + ½ cup butter for 30 seconds and stir until smooth. Pour chocolate mixture over bowl with Chex; toss until evenly coated. Add coated cereal to plastic bag; shake until cereal is covered.

Cool and Serve: Spread on parchment paper to cool. Stir in 1 cup salted almonds + 2 cups white chocolate-covered mini pretzels just before serving.

Sweet Summer Peaches

We wait all year long for these. It's time to eat a lot of peaches.



love it, or we'll replace it and refund your money!

PICK THE PERFECT PEACH

The best way to pick a peach is by sniff, not squeeze. If it smells like peach pie, it's ripe and ready. Word to the wise: Don't let those beautiful blush tones lure you. What you're seeing is just the part of the fruit that was facing the sun as it grew, not a sign of sweetness or ripeness.

→ **Clingstone and Freestone** Peaches are categorized as freestone or clingstone based on how tightly the pit attaches to the flesh. Clingstone peaches tend to be smaller, sweeter, and juicier; they are in season between mid-May and early June. Freestones, you guessed it, have more loosely attached pits and are in season mid-June through mid-August.

→ **Store Your Haul** Slow down the ripening process and preserve the freshness of ripe peaches by storing them loosely covered in the fridge for up to one week. If you have peaches that aren't yet ripe, keep them on the counter. In either case, do not wash before storing. Instead, wash just before using.

→ **Pit With Pliers** Sounds crazy, but stay with us, and by the end you'll have removed a pit without even slicing into the peach. First, sterilize a pair of needle-nose pliers. Next, open to the width of a pit, position on either side of the stem and push in to reach the pit. Lastly, clamp around the pit and pull while gently rotating for resistance. Voilà!

Note: A peach discolors quickly when it's cut and exposed to air. To prevent browning, sprinkle with lemon juice.



ALL THE WAYS TO EAT A PEACH

On its own, as a snack, or used as an ingredient, summer's favorite stone fruit can take many forms.

Fresh

Fresh peaches are available all summer for grilling, adding to salads, or baking into pies, but the pinnacle of juice-rolling-down-your-face-peach-eating-season is August. That's when it's almost a crime to do anything with them other than to eat out of hand.

Frozen

Because of their sturdier flesh, peaches hold up to freezing better than most fruits. So don't limit them just to smoothies! When you buy frozen peaches, you're getting fruit that was harvested and preserved at its peak, meaning it's packed with flavor. Plus there is zero risk of bruising. Win-win.

Dried

Dried peaches cut down on food waste by giving less-than-perfect and ultra-ripe ones a second shot. Enjoy them as a snack, add to trail mix, or bake them into desserts.

Peach Caprese Stacks

Prep Time: 15 minutes | Cook Time: 15 minutes | Serves: 6

INGREDIENTS:

- 12 slices capocollo
- 1 tbsp maple syrup
- 1/2 tsp pepper
- 3 large tomatoes, cut into 1/4-inch slices
- 8 ounces havarti, cut into 1/4-inch slices
- 1 cup fresh basil
- 3 large peaches, pitted and cut into 1/4-inch slices
- 2 tbsp balsamic glaze

DIRECTIONS:

- 1 Heat oven to 300°F. Line a 15x10-inch baking pan with parchment paper.
- 2 Arrange capocollo in a single layer on pan. Drizzle with maple syrup. Sprinkle with pepper. Bake 15-17 minutes or until crisp.
- 3 Place six tomato slices on a serving platter. Top with cheese, basil, peaches and capocollo. Repeat layers. Drizzle with balsamic and season with pepper.



KEEP YOUR COOL

Hot days call for cold brew. Whether you just woke up or are trying to stay awake, we have three iced coffee drinks designed to bring the fun and beat the heat.

Summer Tonic

Mix equal parts STÖK Un-Sweet Cold Brew and tonic water. Garnish with a grapefruit wheel.

Oat Milk Shakerato

Add 2 shots espresso, 1 tablespoon sugar, and a splash of vanilla extract to a shaker with ice. Vigorously shake until cold and frothy. Add Silk Oatmilk to a chilled glass and strain espresso mixture over top.

Black and White Cold Brew

Pour 7 oz Stök Un-Sweet Cold Brew into a cup. Top with International Delight Sweet & Creamy Cold Foam Creamer. Over half of the creamer, sprinkle 1 teaspoon chocolate cookie crumbs.



BE YOUR OWN BARISTA

When you stock your kitchen with coffeehouse-quality ingredients, you're only ever a pour, stir, or shake away from getting your order exactly the way you like it. Don't forget to tip yourself for a job well done.

Time-Saving Cold Brew

From bight and mellow to extra bold, Stök has six ready-to-pour options brewed low and slow for one-of-a-kind smoothness that's never bitter. Just open, pour, and be on your way with your day. **Our top pick:** Un-Sweet Black Cold Brew Coffee, because you can dress it up or down.

Splash of Something Extra

If you're looking for a smooth, non-GMO project verified, plant-based milk option, Silk has it, from almond milk, oat milk, and soy milk to coconut milk, cashew milk, and creamers. **Our top pick:** Original Oatmilk, because it's naturally sweet, mild, and oh-so-creamy.



Sweet Cream in a Can

Say hello to foam topper and creamer in one. Part magic, total game changer, it transforms hot or cold coffee with sweet flavor, creamy texture, and thick sip-able foam in mere seconds. **Our top pick:** French Vanilla, for its va-va-voom.



Added Fizz

Coffee is acidic while tonic is bright and tangy, which makes them a dynamic duo for both your morning jolt and your 3 p.m. pick-me-up—especially on hot, humid days. **Our top pick:** Fever Tree Premium Tonic Water, it's our go-to for gin and java.



Ice, Ice, Baby

Our Summer Tonic benefits from big blocks of ice. We can't get enough of their visual appeal and slow melt. Making them at home is as easy as, well, freezing water. **Our top pick:** Houdini Silicone Ice Tray; the 2x2-inch cube is the perfect size.



FAST, EASY, FRESH

MAKE YOUR SUMMER SIZZLE WITH TOP-QUALITY CUTS FROM THE MEAT AND SEAFOOD EXPERTS AT CUB.



GRASS FED & GRASS FINISHED BEEF

Now at Cub, top-quality beef you (and your pocketbook) can feel good about. Humanely raised and handled without hormones or antibiotics, this unique Italian-heritage beef is raised on family ranches across the Midwest. It's naturally lean and tender while being 100% source verified. In short, it's exceptionally delicious.



Grilled Korean Ribeye Lettuce Wraps

Prep Time: 20 Minutes
Cook Time: 10 Minutes
Serves: 6

INGREDIENTS:

- ¼ cup soy sauce
 - 2 tbsp packed brown sugar
 - 2 tbsp lime juice
 - ½ tsp ground ginger
 - 4 tbsp butter, melted
 - 1 tsp salt
 - ½ tsp pepper
 - 4 medium green onions, trimmed
 - 2 boneless ribeye steaks (1 lb each)
 - 1 head butter lettuce, leaves separated
 - 1 cup matchstick carrots
 - 1 cup kimchi, drained
 - ¼ cup cilantro
 - 1 tbsp sesame seeds
- Cooked white rice, for serving

DIRECTIONS:

- 1 Heat grill to medium. In a small bowl, whisk soy sauce, brown sugar, lime juice, and ground ginger.
- 2 Combine butter, salt, and pepper in large bowl. Add green onions and steaks to butter mixture; turn to coat before placing on the grill. Cover and cook green onions 1-2 minutes. Cook beef 9-12 minutes, turning once, until steak is at desired doneness.
- 3 Transfer steak to a plate and brush with 2 tablespoons of the soy sauce mixture; cover with foil and let stand while thinly slicing the green onions.
- 4 Place sliced steak and onions on platter. Serve with lettuce, carrots, kimchi, cilantro, sesame seeds, rice and remaining soy sauce mixture.

THE SIZZLE ON STEAK

With no-fuss cleanup and that signature smokey flavor you can't get any other way, grilling is our go-to method for cooking great steak.

THE CUTS

At Cub, there are loads of options. Here's an overview, but don't be afraid to ask your butcher for guidance.

Strip Steak

Also called Top Loin Steak, New York Strip, or Kansas City Strip, these steaks are tender, lean, and easy to grill.



Top Sirloin Steak

A flavorful cut that's versatile and juicy, this cut is great seared as a steak or cut into kabobs.



Flank Steak

Lean and boneless with lots of intense beef flavor, this cut is best when marinated and grilled then sliced thin.



Porterhouse Steak

Simply season this sublime combination of strip and tenderloin and throw on the grill. T-bones have a smaller tenderloin, but are otherwise the same.



Ribeye Steak

These steaks are rich, juicy, and full-flavored with generous marbling throughout. Think of them as the perfect harmony of tenderness, flavor, and fat.



Tenderloin Steak

Also called Filet Mignon, this is the most tender steak. It's lean yet succulent with a fine buttery texture.



Petit Sirloin Steak

If you're looking for a great value steak, this is the one. Its coarse grain makes it perfect for a rub or marinade.



HOW TO SHOP

No matter what cut of steak you're after, the meat should have vibrant color and appear moist, but not wet. Look for good marbling throughout and avoid fat that has a brown or yellow tint; it's a sign of old, dry meat.



HOW TO GRILL

Contrary to popular belief, there is no need to bring steaks to room temperature. Just pull from the fridge, season, and add to grill over medium heat, then let it be. One flip is all you need. Avoid burning by turning down the heat. Remember that the internal temperature will continue to rise for a few minutes after coming off the grill, so remove 5-10 degrees before your desired doneness.



TEMPERATURE CHECK

Insert an instant-read thermometer into the side of a cut until it reaches the center.

- Rare: 125°F
- Medium-Rare: 130°F
- Medium: 140°F
- Medium-Well: 150°F
- Well Done: 160°F



Cub carries high-quality, USDA Choice-graded beef. Only 10-15% of beef produced in the U.S. is tender, juicy, and flavorful enough to carry the label. That means when you see this badge on our packages, you know you're getting consistently delicious steaks. And because our meat and seafood experts hand trim much of what we carry, your dollars are going toward meat, not fat. They can also prepare custom cuts upon request.

CHOP TALK

Pork chops are basically a hot grill's best friend. They're easy to prepare, quick to cook, and incredibly versatile.

THE CUTS

Whatever you're planning, find the right chop at Cub. If you don't see it, ask and we'll cut it for you!

Rib Chop

Also called Rib-eye Chops. These have mild flavor and are tender with little fat, so they grill hot and fast. They're available in both thick and thin cuts.



Centercut Loin Chop

Also called Porterhouse Chops. They contain a piece of loin and tenderloin. A loin chop is cut farther down the back and doesn't include the tenderloin.



Boneless Loin Chop

Also called America's Chop, New York Chop, or Center-Cut Chops. It's the pork equivalent of a strip steak.



HOW TO SHOP

When shopping for pork, look for meat that is light pink and give it the press test. When you press your finger into it, it should leave an indentation. If it springs right back, it's a sign of tough meat.



HOW TO GRILL

No matter which kind of chop you choose, they all follow the same grilling method. Grill over medium heat until cooked to an internal temperature of 145°F and follow with a three-minute rest.



Grilled Honey-Glazed Pork Chops and Nectarines

Prep Time: 20 Minutes | Cook Time: 10 Minutes | Serves: 4

INGREDIENTS:

- 2 tbsp lemon juice
- 1 tbsp honey
- 4 tbsp butter, melted
- 1 tsp salt
- ½ tsp pepper
- 2 ripe medium nectarines (12 oz), thickly sliced
- 4 green onions, trimmed
- 4 bone-in pork loin chops
- 4 thick cut bone-in pork chops
- 2 oz goat cheese, crumbled
- 1 tbsp almonds, chopped
- 1 tbsp mint, chopped

DIRECTIONS:

- 1 Heat grill to medium. In small bowl, combine lemon juice and honey.
- 2 Combine butter, salt, and pepper in large bowl. Take turns tossing nectarines, green onions, and pork chops in mixture and placing on a clean tray to transfer to the grill.
- 3 Add ingredients to grill and cover. Cook green onions 1-2 minutes. Cook nectarines 3-4 minutes. Cook pork 7-11 minutes, turning once, until an instant-read meat thermometer reads 145°F.
- 4 Let pork rest three minutes. Meanwhile, thinly slice green onions. To serve, drizzle with lemon mixture, green onions, goat cheese, almonds, and mint.



Wholestone Farms is a family of 200 farmers from across the Midwest producing high-quality pork provisions. Through a unique partnership with Cub butchers, pork is cut and packaged in store for the freshest product possible. Don't see a cut you'd like? Just ask! We're proud to work with Wholestone Farms so that we can bring you safe, consistent, and flavorful pork based on the highest animal care and production standards.

Grilled Salmon Foil Packs with Tomatoes, Chickpeas, and Zhug

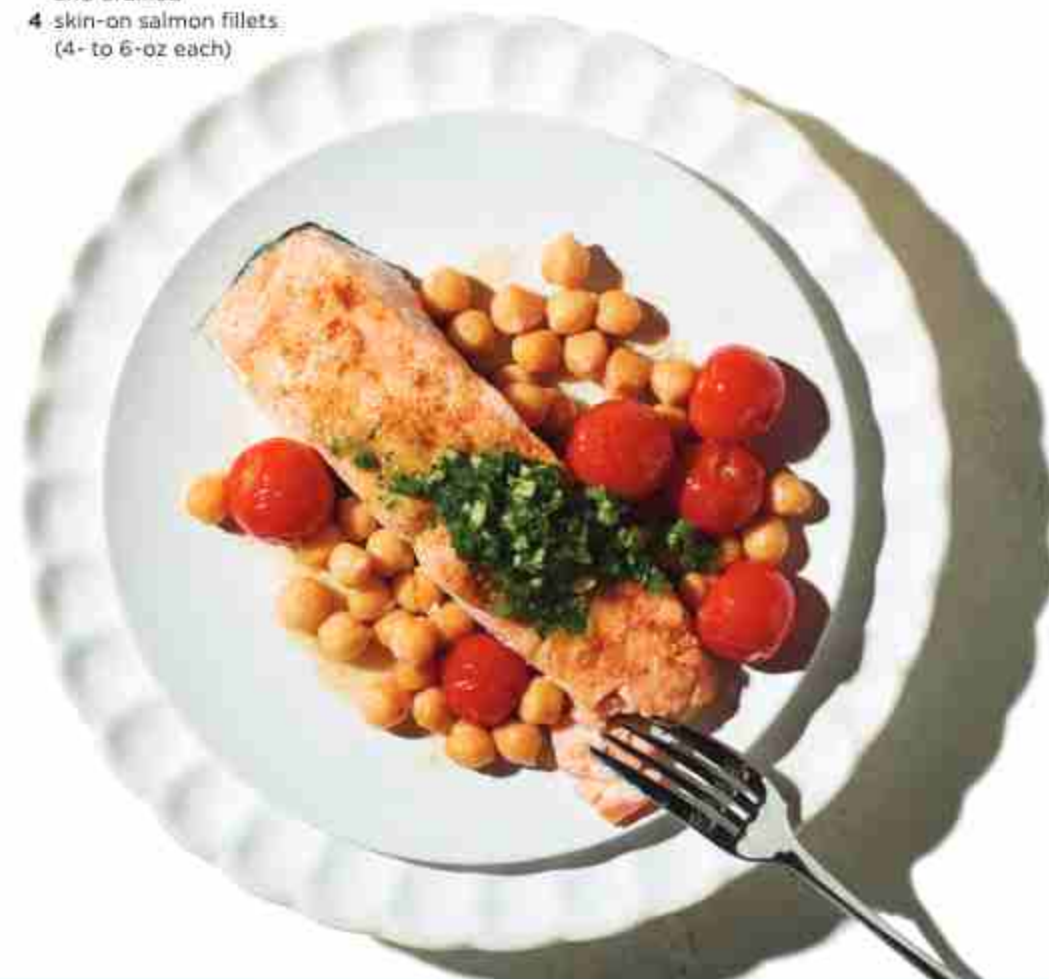
Prep Time: 20 Minutes | Cook Time: 15 Minutes | Serves: 4

INGREDIENTS:

- ½ cup cilantro, finely chopped
- 2 jalapeños, seeded and finely chopped
- 3 garlic cloves, finely chopped
- 2 tbsp olive oil
- 2 tsp fresh lemon juice
- 1¼ tsp salt, divided
- ¼ tsp cumin
- ¼ tsp cardamom
- ¼ tsp black pepper
- 4 tbsp butter, melted
- ½ tsp smoked or sweet paprika
- 2 cups cherry tomatoes
- 1 can (15 oz) chickpeas; rinsed and drained
- 4 skin-on salmon fillets (4- to 6-oz each)

DIRECTIONS:

- 1 Heat grill to medium. Coat four 18x12-inch sheets of heavy-duty aluminum foil with cooking spray.
- 2 In medium bowl, mix cilantro, jalapeño, garlic, olive oil, fresh lemon juice, ¼ teaspoon salt, cumin, cardamom, and pepper to create the zhug.
- 3 In small bowl, mix butter, paprika and remaining 1 teaspoon salt. Divide tomatoes and chickpeas evenly among foil. Place a salmon fillet over tomato mixture. Drizzle butter mixture over everything.
- 4 Fold foil so edges meet. Seal, making tight ½-inch fold; fold again. Allow space on sides for circulation and expansion.
- 5 Cover and grill packets 12-15 minutes or until salmon flakes easily with fork. Carefully fold back foil; transfer to plates and top with zhug.



FISH OVER FIRE

Beat the number one fear of grilling fish—sticking—by starting with a roaring hot grill and properly cleaning the grates. Then adjust the temperature to medium and be sure to add oil to your fish.



OUR TOP GRILLING PICKS

Some fish are too delicate to grill. These three hold their form and are worth the space they take up on your grates.

Salmon

Grilling salmon brings out its sweet taste, and just like when baking or frying, it takes well to loads of flavor combinations. Want to avoid sticking woes all together? Tuck it into a foil pack or lay on a plank.



Tuna

Thick and hearty with distinct flavor, it's like the steak of the seafood world. Give a sear and be careful not to overcook.



Cod

Cod is a great fish for people who don't think they like fish. Its white meat provides a neutral flavor and you can grill right on the grates. Use indirect heat and plan on 2-4 minutes per side.



Cub is committed to sourcing fish and seafood responsibly. We care about you and our oceans. We are well on our way to achieving our goal of sourcing wild-caught and farm-raised seafood from responsible sources, with more than two-thirds of our seafood origination from responsible producers. We partner with third-party certification programs who verify that the seafood we source was caught or farmed responsibly. This way, we know where our seafood comes from and how it is produced, ensuring that it is produced safely with care given to the workers, the animals, and the environment.



Since 1998, Smart Chicken has been leading the way in producing the safest, highest quality, fresh chicken in the United States. From sustainable and humane farming practices to a unique pure air-chilling process, it remains the only USDA Process Verified Pure Air-Chilled, No Added Water chicken in the U.S. They care as much about what's on your plate as we do.



Air Fryer Stone Fruit Chicken with a Kick

A close cousin to caprese, this recipe swaps in any stone fruit you like for tomatoes, lemon juice for balsamic, and burrata for mozzarella while keeping the basil and adding Calabrian chiles. In a word: yum.

Prep Time: 10 Minutes | Cook Time: 30 Minutes | Serves: 4

INGREDIENTS:

- 2 tbsp olive oil
- ½ tsp salt
- ¼ tsp black pepper
- 4 Smart Chicken boneless skinless chicken breasts (2 lb 8 oz)
- 1 large lemon, zested and juiced
- 3 nectarines, pitted and cut into wedges
- 1 ball (4 oz) burrata cheese, quartered
- 1 tbsp chopped Calabrian chiles
- ¼ cup fresh basil leaves

DIRECTIONS:

- 1 In large bowl, mix olive oil, salt, and pepper. Add chicken and turn to coat.
- 2 Place chicken in air fryer basket, standing against sides of basket if necessary. Set to 350°F; cook 18 minutes. Turn chicken; cook 8-10 minutes, or until a thermometer inserted in center reads 165°F.
- 3 Place chicken breasts on platter; drizzle with lemon juice. Top with nectarines, burrata, chiles, lemon zest, and basil.

Grilled Ratatouille Chicken

There's a taste of Southern France and the Mediterranean in every bite of this fresh, vibrant, and flavorful dish, even though no two will be the same.

Prep Time: 20 Minutes | Cook Time: 25 Minutes | Serves: 4

INGREDIENTS:

- ½ cup olive oil, divided
- 8 slices (½-inch thick) crusty bread
- 1 tbsp herbes de Provence
- 2 tsp salt
- 1 small eggplant, cut in ¼-inch planks
- 1 medium zucchini, cut in ¼-inch planks
- 1 medium yellow onion, thickly sliced
- 1 large red bell pepper, sliced in rings
- 1 cup cherry tomatoes
- 4 Smart Chicken boneless skinless chicken breasts (2 lb 8 oz)
- 1 cup mozzarella pearls, drained
- ¼ cup basil

DIRECTIONS:

- 1 Heat grill to medium. Brush both sides of bread slices with 2 tablespoons olive oil.

- 2 In large bowl, combine remaining 6 tablespoons olive oil, herbes de Provence, and salt. Brush eggplant, zucchini, onion, and bell pepper on both sides with oil; transfer to plate. Cut an 18x12-inch sheet of heavy-duty foil. Coat with cooking spray. Add tomatoes to center; bring up 2 sides so edges meet. Seal, making tight ½-inch fold; fold again, allowing space for heat circulation and expansion. Fold other sides to seal. Add chicken to remaining olive oil mixture and turn to coat.
- 3 Place bread, chicken, vegetables, and foil pack on grill. Cover; cook bread and vegetables 3-5 minutes, turning once. Cook tomatoes 6-8 minutes. Cook chicken 12-15 minutes, turning once, until thermometer inserted in center reads 165°F.
- 4 Transfer chicken to platter; arrange vegetables around chicken. Top with mozzarella pearls and basil. Serve with grilled bread.

Grilled Chicken and Radicchio Wedge Salad

Come for the perfectly grilled Smart Chicken, stay for the sweet, smoky, and pleasantly bitter combination of radicchio, prosciutto, gorgonzola, and honey.

Prep Time: 20 Minutes | Cook Time: 15 Minutes | Serves: 4

INGREDIENTS:

- ¼ cup olive oil
- 1 tsp salt
- ¼ tsp pepper
- 1 small red onion, thickly sliced
- 1 head radicchio, quartered
- 2 Smart Chicken boneless skinless chicken breasts (1 lb 4 oz)
- 2 slices prosciutto, torn in strips
- ½ cup cherry tomatoes, quartered
- ½ cup crumbled gorgonzola
- 1 tbsp white balsamic vinegar
- 1 tbsp honey
- 1 tbsp fresh parsley, chopped

DIRECTIONS:

- 1 Heat grill to medium. In large bowl, combine olive oil, salt, and pepper. Brush red onion and radicchio with oil mixture; transfer to plate. Add chicken to bowl and turn to coat.
- 2 Place chicken, radicchio, and onion on grill. Cover and cook chicken 13-18 minutes, turning once, until thermometer inserted in center reads 165°F. Cook onion and radicchio, cut side down, 3-5 minutes, turning once, until lightly charred.
- 3 Slice chicken. Serve radicchio wedges topped with chicken, onion, prosciutto, tomatoes, and cheese. Drizzle with vinegar and honey. Top with parsley.

CHILL CHICKEN

We're proud to carry the original air-chilled chicken brand, Smart Chicken. They're as committed to quality as we are.

THE CUTS

Chicken is a grilling staple. It takes to pretty much any flavor you add to it, which means your options are basically unlimited.

Boneless, Skinless Chicken Breasts

This popular choice needs no introduction, but what you might not know is that all Smart Chicken is 100% pure air-chilled, without added water, to remain tender and succulent.



Boneless, Skinless Chicken Thighs

Flavorful and fast cooking, thighs are excellent on the grill. All boneless, skinless Smart Chicken is deboned and trimmed by hand so it's ready to hit the grates.



Whole Chicken

Always air-chilled, Smart Chicken whole chickens remain tender and juicy when grilled, with a crispy, golden-brown skin.



HOW TO SHOP

Look for the Smart Chicken label. When you see it, you'll know that what you're buying is raised and processed with attention to detail every step of the way. These chickens are fed a high-quality diet, humanely handled, and never given antibiotics, hormones, or animal by-products. The result is the best-tasting, highest-quality fresh chicken on the market.



HOW TO COOK

During the hottest months of the year, we stick to grilling and air frying. In either case, ensure your chicken is cooked to an internal temperature of 165°F.

SAUCE, DIP, AND SLATHER



IT'S A FACT. Summer is only as delicious as all the extras. A burger without a swipe of something? How boring. A plain hot dog? We'll pass, thanks. But when you've got a solid lineup of saucy options, a whole world of yum opens up. Suddenly you're serving picnic sandwiches slathered with wasabyo, lingering over that last French fry dipped in pickle ketchup (yes, you read that right; new product alert!) and dreaming up all kinds of custom combos. Welcome to the condiment aisle, where things get delicious.

THE MIX & MATCH CONDIMENTS CHECKLIST

THE NON-NEGOTIABLES

Heinz Ketchup
Duh! How else are you supposed to eat a burger?

Mustards
We recommend having three on hand: yellow, Dijon, and whole grain.

Relish
From hot dogs to homemade tartar sauce, this summer superstar is worth the the fridge space.

Steak Sauce
A1 or Heinz S7. Basically, if there is a number involved, it's a definite yes.

Mayo
It's primetime B.L.T. and potato salad season, after all.

UP THE ANTE

On their own or mixed with a staple from above, these condiments turn the flavor of summer up to 11.

- Worcestershire
- Cocktail Sauce
- Ranch Dressing
- Chili Sauce
- BBQ Sauce
- Buffalo Sauce

CREATE A STIR

Having a signature sauce makes you a more interesting person—and creating one is easier than you think. If you've got 60 seconds and can stir, you're on your way.



HANCH:
Hot Sauce + Ranch



WASABYO:
Wasabi + Mayo



TARCHUP:
Tartar Sauce + Ketchup



IT'S A BIG DILL

Pickle Ketchup is here. This is not a drill. HEINZ Ketchup and pickles have proudly sat side-by-side on burgers and hot dogs across America for more than 150 years. Now they're together as one in a condiment that's exactly as it sounds; Heinz Pickle Ketchup combines the tangy and savory flavor of pickles with the unmistakable taste of HEINZ Ketchup. Safe to say that the world's unstoppable love for both HEINZ and pickles will make this condiment a cult favorite and summertime staple.

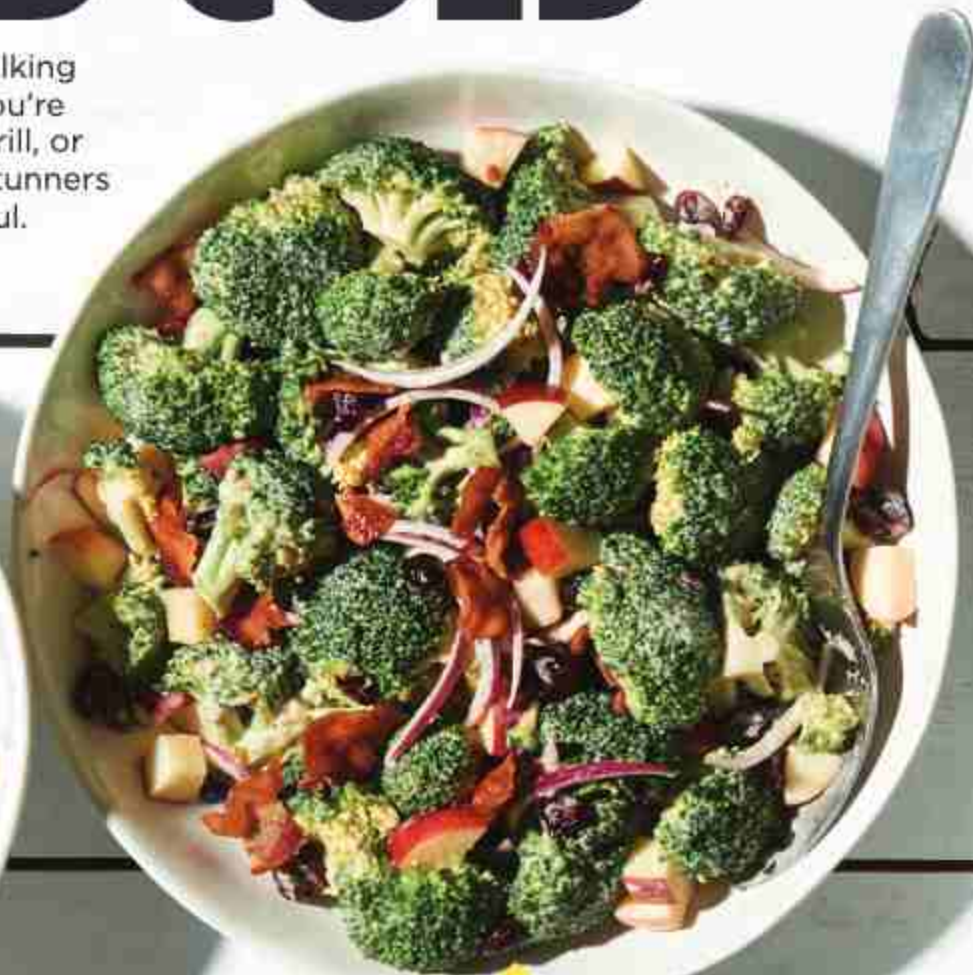
BEST SERVED COLD

Nothing hits like a cold one. We're talking summer sides, of course. Whether you're pairing with something hot off the grill, or packing for a picnic, these colorful stunners deliver chilled freshness by the forkful.



Summer Corn Salad

In a medium bowl, combine 2 cups corn kernels, 1 medium chopped tomato, 1/2 cup finely chopped red onion, 2 tablespoons finely chopped basil, 2 tablespoons Hellmann's Real Mayonnaise, and 2 tablespoons lime juice. Season with salt and pepper. Serves 4.



Broccoli Apple Salad

Combine 1/2 cup Hellmann's Real Mayonnaise, 2 1/2 tablespoons hot sauce, 2 tablespoons sugar, and 2 teaspoons apple cider vinegar in large bowl. Add 24 ounces fresh broccoli florets, 1 large diced apple, 1/2 cup sliced red onion, and 1/2 cup dried cranberries. Chill at least 1 hour. Just before serving, toss in 1/4 cup cooked and crumbled bacon. Serves 8.



SAVE TIME WITH CUB DELI

When you need something right now, Cub deli is the answer. We have loads of seasonal sides in any size you need. From a little bit of homestyle coleslaw to a whole lotta Parmesan bowtie pasta salad, you can count on us to serve up something delicious and fresh.

Coconut-Curry Carrot Salad

Combine 1/2 cup Hellmann's Real Mayonnaise, 1/2 cup lite coconut milk, 1/2 teaspoon curry powder, 1/4 teaspoon salt, and 1/4 teaspoon cayenne in a large bowl. Add 1 pound shredded carrots, 1/2 cup sliced toasted almonds, 1/2 cup golden raisins, and 2 tablespoons toasted sweetened coconut. Serves 4.



Tangy Cucumber Salad

Combine 3 tablespoons Hellmann's Real Mayonnaise, 2 tablespoons vinegar, and 1 teaspoon each sugar and soy sauce in small bowl; stir in 1 tablespoon chopped dill. Set aside. In a large bowl, combine 3 medium seeded and sliced cucumbers, 1 small thinly sliced red onion, 1 1/2-inch piece thinly sliced ginger, and 2 tablespoons drained capers. Pour mayonnaise mixture over and toss well. Serves 4.



SURPRISE!

These salads all have one secret ingredient in common: Hellmann's Real Mayonnaise. It brings out the best, adding real flavor and zip to every bite. It's basically summer in a bottle and undoubtedly America's No.1 mayonnaise.



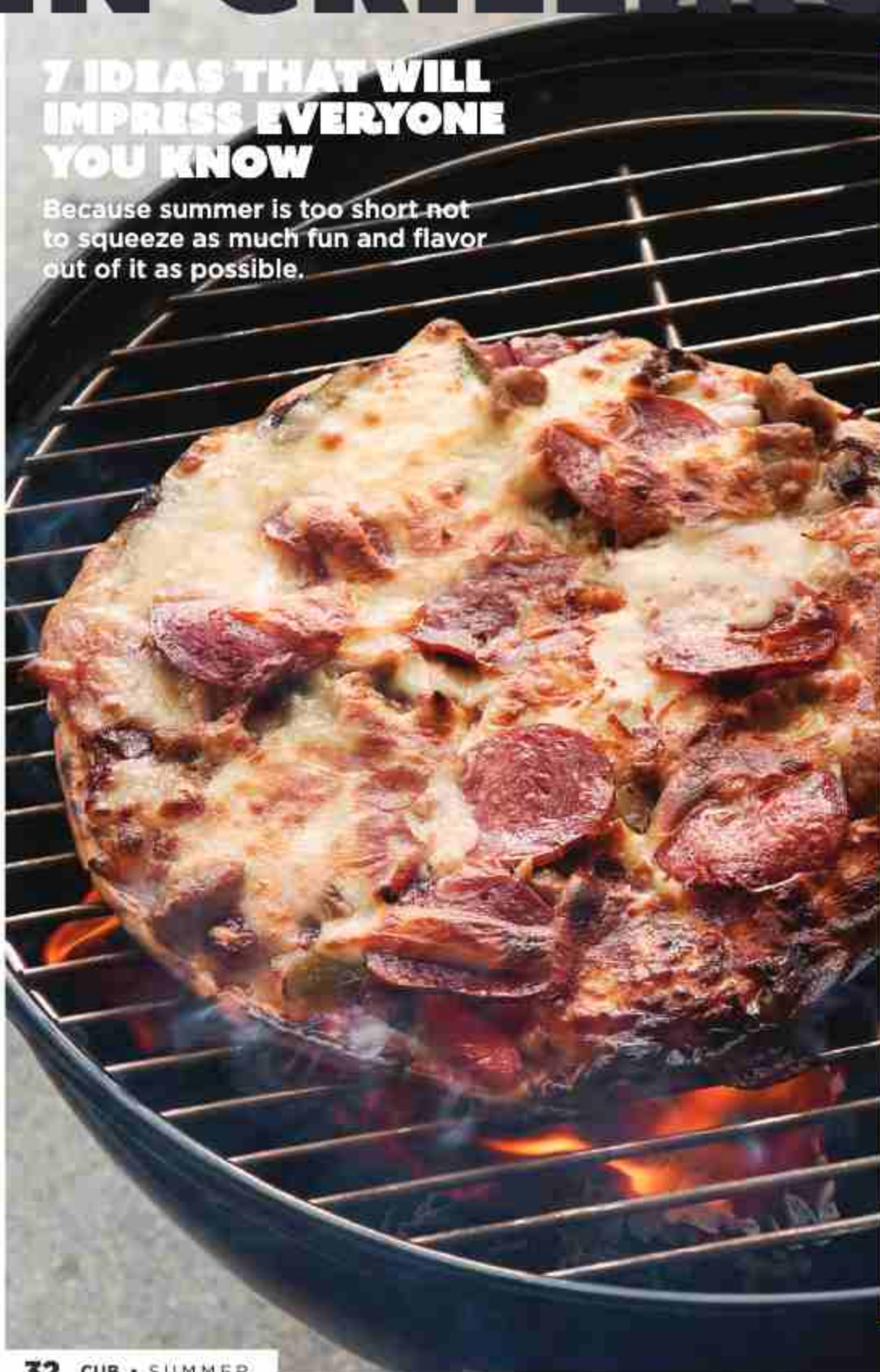
LIGHTEN UP

Any of these salads can be made by swapping in Hellmann's Light. It has the same rich, creamy taste you know and love, with 60% less fat and calories.

ADVENTURES IN GRILLING

7 IDEAS THAT WILL IMPRESS EVERYONE YOU KNOW

Because summer is too short not to squeeze as much fun and flavor out of it as possible.



No. 1

BREW PUB PIZZA

There's a smoky, magical transformation that happens when a Brew Pub Pizza is grilled. It's not something that can be appropriately described—it has to be tasted. Trust us.

How to Perfectly Grill a Frozen Pizza

- 1 Unwrap your favorite flavor and remove cardboard tray.
- 2 Heat your grill to 400°F
- 3 Place your pizza on a pizza pan, pizza stone, or directly on the grates.
- 4 Grill your pizza for 18-22 minutes, or until the cheese is golden brown.

Tastes of Summer

There isn't a bad flavor in the bunch, but if you ask us, these three are basically meant to be grilled.



No. 2

HALLOUMI

While the outside becomes crisp and charred, the inside becomes deliciously warm. Try it in a caprese salad, tucked into a sandwich, or right off the grill with a drizzle of hot honey.

Here's How: Slice into ½-inch-thick planks. Rub both sides with olive oil and place on grill over medium heat. Grill two minutes or until well charred. Flip and grill another 1-2 minutes.

No. 5

ROMAINE

It only seems crazy until you taste it, then it makes perfect sense. If there is a more flavorful and impressive way to serve romaine, we don't know what it is.

Here's How: Prepare grill for medium heat. Cut romaine in half lengthwise. Generously brush with olive oil. Place cut side-down and grill, covered, 5 minutes or until charred. Finish with sea salt.

No. 3

LITTLE POTATOES

Fresh, ready-to-grill potatoes with perfectly portioned seasoning packets available in three different flavors? Yes please and thank you very much, Little Potato Company.

Here's How: Follow the directions on the package. Add two tablespoons oil, half the seasoning pack, and stir. Grill, uncovered, for 30 minutes. Remove from heat and add remaining seasoning.

No. 6

MACARONI & CHEESE

Stay with us on this one: Instead of slices of cheese on your burger, it's macaroni and cheese. Wild, right?! We can all thank Stouffer's for the option.

Here's How: Thaw in fridge. Heat gas grill on low. Leave on mac lid, place in center and close. Grill 30 minutes. Remove from grill, remove mac lid, and stir. Grill, lid closed, another 15 minutes.

No. 4

CHOCOLATE CHIP COOKIES

Yep, Nestle Toll House Chocolate Chip Cookies—or any flavor for that matter—can be grilled to sweet, smoky perfection. The trick is to start with cold dough right from the fridge.

Here's How: Place a pizza stone on the grill and heat to 375°F. Add dough to the pizza stone, leaving 2 inches between each cookie. Close lid and grill over indirect heat for 12-15 minutes.

No. 7

POUND CAKE

There's an elegance to a simple dessert. With striking grill marks and a dollop of whipped cream, grilled pound cake is as easy as it is impressive.

Here's How: If using frozen pound cake, thaw first. Slice into ½-inch slices and lightly coat both sides with cooking spray. Grill over medium heat, 1-2 minutes per side, or until lightly browned.

PARTY ON A PLATE

FROM CHEETOS TO DORITOS AND PITAS TO PRETZELS, we're here to prove that anything can be a nacho if you believe it can. And where there are nachos, there's sure to be a party. They're the ultimate get everything—and everyone—together food.



PAIR WITH:
Pure Leaf Sweet Tea for something smooth and delicious, or a rosé to stand up to the red pepper hummus.



Mediterranean Pita Chip Nachos

Prep Time: 15 Minutes
Cook Time: 0 Minutes
Serves: 6

- INGREDIENTS:**
- 1 bag (16 oz) Stacy's Simply Naked Pita Chips
 - 1 pkg (10 oz) Sabra Roasted Red Pepper Hummus
 - 1 red onion, diced
 - 1 cup cherry tomatoes, quartered
 - 1 cucumber, chopped
 - ½ cup tzatziki sauce
 - 4 oz feta, crumbled
 - 1 tbsp dill, chopped
 - 2 tbsp olive oil

DIRECTIONS:
Lay pita chips in an even layer on a large serving platter. Dollop hummus over chips. Sprinkle onion, tomatoes, and cucumber over top. Drizzle with the tzatziki sauce. Top with feta and dill, and finish with a drizzle of olive oil.



START WITH

Flamin' Hot Korean Nachos

Prep Time: 40 Minutes
Cook Time: 10 Minutes
Serves: 4

- INGREDIENTS:**
- 2 bags (8.5 oz each) Flamin' Hot Cheetos
 - 1 lb ground beef
 - 1 cup Korean BBQ sauce
 - ½ cup sharp cheddar cheese, shredded
 - ½ cup kimchi
 - 2 tbsp green onions, chopped
 - 3 tbsp cilantro, chopped
 - 3 eggs, sunny side up
 - ¼ cup sriracha mayo
 - 1 tsp toasted sesame seeds

DIRECTIONS:
Spread Flamin' Hot Cheetos on a large serving tray. In a medium skillet, cook ground beef and stir in Korean BBQ sauce until heated through. Evenly spread over Cheetos and top with cheddar cheese, kimchi, green onions, and cilantro. Fry eggs and carefully place on top. Drizzle with sriracha mayo and toasted sesame seeds to serve.



PAIR WITH:
Lemon Lime Gatorade to quench your thirst, or pinot grigio to complement the flamin' hot spiciness.





PAIR WITH:
An ice-cold Pepsi, because one classic deserves another. Or, offset the heat with a light riesling.



Buffalo Chicken Nachos

Prep Time: 20 Minutes
Cook Time: 0 Minutes
Serves: 6

INGREDIENTS:
1 bag (9.5 oz) Queso Pasa Doritos
¼ cup Alfredo sauce
2 cups shredded chicken
½ cup green onions, chopped
½ cup carrots, shredded
½ cup celery, chopped
½ cup blue cheese, crumbled
Buffalo sauce, to taste

DIRECTIONS:
Heat Alfredo sauce on the stove or in the microwave. Place Doritos on a large serving tray and ladle Alfredo sauce on top. Sprinkle shredded chicken, green onions, carrots, celery, and blue cheese over Alfredo. Drizzle with buffalo sauce to taste.

Banana Split Nachos

Prep Time: 15 Minutes
Cook Time: 0 Minutes
Serves: 6

INGREDIENTS:
3 cups Rold Gold Pretzels
1 tub (8 oz) Cool Whip, thawed
1 cup strawberries, sliced
2 bananas, sliced
¼ cup chocolate syrup
½ cup chopped peanuts
Maraschino cherries, optional

DIRECTIONS:
Lay pretzels in an even layer on a large serving platter. Add large dollops of Cool Whip over pretzels. Carefully place bananas and strawberries on top. Drizzle everything with chocolate syrup. Top with cherries and peanuts to serve.



PAIR WITH:
Cherry Bubly or a sparkling white wine of California for a soft, light, and fizzy finish.

NO-BAKE DESSERTS

FOR

LAZY

DAYS

Watch your favorite snack become a cool treat in just three steps, no oven (or extra effort!) required.



PICK YOUR STARTER SNACK and we'll give you a dessert idea



OREO COOKIES

Crush and crumble for a slice of **Chocolate Pie** that leaves the same age-old OREO question: Which layer is the best?



HONEY MAID GRAHAMS

Blitz and add butter for **Mini Turtle S'mores Cheesecakes** with a crust that's as delicious as all the toppings.



RITZ CRACKERS

Double down on salty, pair with something sweet, and you've got yourself

RITZ Peanut Butter-Marshmallow Cookies.



NILLA WAFERS

Shortcut **Strawberry Shortcake** is nothing to walver on; the answer is always yes. Especially when NILLA Wafers are in the mix.



RITZ PB-Marshmallow Cookies

Prep Time: 30 Minutes
Cook Time: 0 Minutes
Chill Time: 10 minutes
Serves: 12

INGREDIENTS:

- 1/2 cup peanut butter
- 1/2 cup marshmallow creme
- 48 RITZ Crackers, divided
- 8 oz semisweet baking chocolate, melted
- 3 tbsp sprinkles

DIRECTIONS:

- 1 Line a baking sheet with parchment paper. Mix peanut butter and marshmallow creme until blended.
- 2 Place 24 crackers, top sides down, on baking sheet.

Evenly spread a thin layer of the peanut butter-marshmallow mixture on each and top with remaining crackers. **3** Dip crackers halfway into chocolate; shake gently to remove excess; return to baking sheet and top with sprinkles. Refrigerate 10 minutes or until chocolate is firm.

OREO Triple Layer Chocolate Pie

Prep Time: 25 Minutes
Cook Time: 0 Minutes
Chill Time: 4 hours
Serves: 10

INGREDIENTS:

- 32 OREO Cookies, divided
- 1/4 cup butter, melted

- 2 pkgs (3.9 oz each) chocolate instant pudding mix
- 2 cups cold milk
- 1 tub (8 oz) Cool Whip, thawed, divided

DIRECTIONS:

- 1 Finely crush 24 OREO Cookies; mix with melted butter. Press in bottom and up sides of 9-inch pie plate.
- 2 Whisk together pudding mixes and milk. Spoon 1 1/2 cups pudding into crust. Stir half the Cool Whip into remaining pudding; spread over pudding layer in crust.
- 3 Chop remaining cookies; stir into remaining whipped topping. Spread over pie. Refrigerate 4 hours or until set.



Strawberry Shortcake Squares

Prep Time: 15 Minutes | Cook Time: 0 Minutes | Chill Time: 3 hours | Serves: 24

INGREDIENTS:

- 64 NILLA Wafers, divided
- ¼ cup sugar, divided
- 5 tbsp butter, melted
- 2 pkgs (3.4 oz each) vanilla instant pudding
- 2½ cups cold milk
- 1½ cups Cool Whip, thawed
- 3 cups sliced strawberries

DIRECTIONS:

- 1 Finely crush 40 NILLA Wafers; mix with 3 tablespoons sugar and butter. Press into bottom of 13x9-inch pan.
- 2 Whisk pudding mixes and milk in large bowl for 2 minutes. Stir in Cool Whip; spread half the mixture over the crust. Cover with layers of remaining NILLA Wafers and pudding mixture. Refrigerate 3 hours.
- 3 Meanwhile, toss strawberries with remaining sugar; use to top dessert just before serving.



Turtle S'more Cheesecake Minis

Prep Time: 30 Minutes
Cook Time: 0 Minutes
Chill Time: 3 hours
Serves: 10

INGREDIENTS:

- 6 HONEY MAID Grahams
- ¼ cup butter, melted
- 1 tbsp sugar
- ¼ cup dulce de leche, warmed, divided
- ½ cup coarsely chopped pecans, divided
- 1 pkg (8 oz) cream cheese, softened
- 1 jar (13 oz) marshmallow creme
- ½ cup mini marshmallows
- 2 tbsp chocolate syrup

DIRECTIONS:

- 1 Finely crush HONEY MAID Grahams; mix with butter and sugar. Press evenly onto bottoms of 10 paper-lined muffin pan cups. Spoon ½ cup dulce de leche evenly over crusts; sprinkle evenly with ½ cup nuts.
- 2 Beat cream cheese and marshmallow creme in a small bowl until well blended. Add 2 tablespoons dulce de leche; mix well. Spoon over cream cheese layers in muffin cups; top with marshmallows.
- 3 Drizzle with chocolate syrup and remaining dulce de leche; sprinkle with remaining nuts. Refrigerate 3 hours before serving.



THE COOL, THE CREAMY, AND THE SWEET ELEMENT OF SURPRISE

They say it's what's on the inside that matters most, but when it comes to ice cream sandwiches, what you put on the outside matters a whole lot. Case in point: these fun, frosty treats. Each one uses an unexpected ingredient to bring extra yum to the format.



STRAWBERRY FIELDS



COOKIES & CANDY



PEANUT BUTTER BLISS



ORANGE DREAMSICLE

EASY FREEZY

PRO TIP:

Keep the ice cream in its packaging and use a serrated knife to cut the size you need. Lay a pint on its side to get four round slices, or cut a 1.5 quart from the top down for rectangles or squares.



NEAT-O-POLITAN



MINT FUDGE CHIP



UNBAKED



BANOFFEE

MAKE IT SNAPPY



These apps and snack ideas only *look* like they took loads of time and effort. With the right mix of fun and fresh ingredients on hand, making big flavor happen on short notice is no sweat.

CUBAN BITES

Cut 12 1-inch cubes from a block of Swiss cheese. Skewer a piece of cheese, slice of deli ham, slice of salami, and a petite dill pickle. Serve with yellow mustard.

BACON CHEESE-BURGER SLIDERS

Cook 12 frozen meatballs. Top each with a square of smoked cheddar and melt. Cut toasted hamburger buns into small pieces. Build slider starting with top bun, tomato slice, patty, bacon, lettuce, ketchup, and bottom bun. Skewer to serve.



GO PRO

Cut 12 1-inch cubes from a block of provolone. Thread as many grapes (both red and green), cheese cubes, and prosciutto slices as will fit onto a skewer.



START WITH CRYSTAL FARMS

Delicious cheese from the Heart of Dairy Country. From convenient shreds and slices to blocks that let you slice, shred, or cube however you like, they have the flavor and format to keep summer deliciously adventurous.

PICNIC IN THE PARK

Cut 12 1-inch cubes from a block of white extra sharp cheddar cheese. Slice croissants into small pieces. Alternately thread strawberries, blackberries, cheese, and croissant pieces. Serve with honey.



DRINK PINK

Perfect for sipping and savoring, it's always a good idea to have a bottle of rosé at the ready. These three pair well with small bites and sunshine.

Yes Way Rosé

It's beauty, it's grace, it's a classic dry rosé from the south of France. Light-bodied with a bright, vibrant finish, this refreshing grenache-based blend is an elegant option to enjoy every day.



Whispering Angel

Summer in a glass, this rosé strikes the balance of refreshing and fruity while being perfectly dry. And while it's a top-of-class bottle, it still comes at an affordable price.



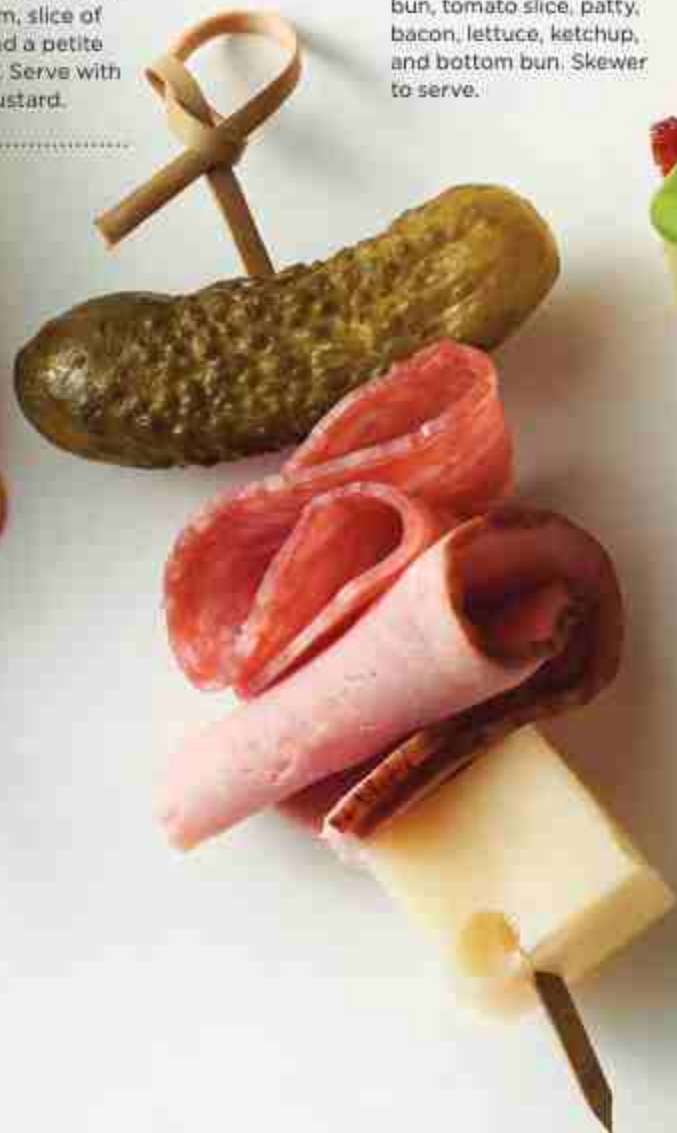
Mumm Napa Brut Rosé

Versatile and food friendly, this bottle has an eye-catching pink coral color, robust red fruit flavors, and an elegant finish thanks to a signature blend of pinot noir and chardonnay.



SUMMER THYME

Cut 2 medium peaches into 3/4-inch slices. Slice 8 ounces gouda into 1-inch pieces. Thread a few of each onto skewer, drizzle with honey, and sprinkle with thyme.



SEEING CLEARLY

SHIFT YOUR VIEWS ON COMPLICATED CHARCUTERIE spreads by going see-through. These grownup take-on-the-go snack packs are a feast for the eyes at every angle, and a treat no matter where you start. From artisanal meats and cheeses to gourmet crackers and sweets, find everything you need to build your perfect spread at Cub.



Search "clear food-safe containers" to find the right size and shape for your occasion.



Time Saver! This tasting board from Columbus has everything you need in one convenient package.

HAVE CHARCUTERIE, WILL TRAVEL

Create the perfect-for-you spread with these four categories in mind:



Something Salty
We love **Applegate Salami** for its rich flavor with just a hint of garlic.



Something Sweet
Individually wrapped means no unwanted flavor melding.



Something Crunchy
Planter's knows nuts! Salted, unsalted, whole, half, or mixed, they've got it.



Something Fresh
Grapes? Strawberry? Cub has the freshest produce, period. Love it or we'll replace it and refund your money.



Doable Dinners

Not only do these meals use just 5 ingredients each, they come together in less than 15 minutes and won't heat up your kitchen. Three cheers for food that practically makes itself.



Green Goddess BLT Ravioli

Prep Time: 5 Minutes | Cook Time: 5 Minutes | Serves: 4

+
PANTRY
STAPLE
¼ teaspoon
salt



1 cup halved
cherry tomatoes



2 cups baby spinach



¾ cup avocado
green goddess
dressing



6 slices cooked
bacon, chopped



1 family-size package
(20 ounces) Rana
Spinach & Ricotta Ravioli

DIRECTIONS:

- 1 Prepare ravioli according to package directions; drain thoroughly.
- 2 Place ravioli in large bowl. Add dressing and salt; gently turn to coat. Gently stir in tomatoes, spinach, and bacon.



MAKE IT YOUR WAY

From the Spinach & Ricotta Ravioli we used here, to Prosciutto & Cheese Tortelloni, or Mozzarella Cheese Ravioli, Rana pastas and sauces make dinner deliciously easy any night of the week.



Grilled Kielbasa and Foil Pack Potatoes

Prep Time: 10 Minutes | Cook Time: 15 Minutes | Serves: 4



1 package (1 lb) The Little Potato Co. Garlic & Parsley Potatoes with seasoning



2 tablespoons dill, chopped



1 package (13.5 ounces) Johnsonville Polish Kielbasa Smoked Sausage



2 tablespoons Dijon mustard



DIRECTIONS:

- 1 Heat grill to medium. Cut 18x12-inch sheet heavy-duty foil and coat with cooking spray.
- 2 Place potatoes in microwavable bowl. Heat uncovered 5-6 minutes, or until just tender. Add oil and seasoning from potato package; mix until evenly coated.
- 3 Place potatoes on foil. Bring up two opposite sides of foil so edges meet. Seal by making a tight 1/2-inch fold; fold again, allowing space for heat circulation and expansion. Fold other sides to seal.
- 4 Place foil pack and kielbasa on grill; cover and cook 6 minutes. Rotate foil pack 180 degrees and flip kielbasa; cook 6-8 minutes longer or until kielbasa is heated through (165°F). Transfer kielbasa to cutting board and slice. Let foil pack cool 5 minutes; open carefully. Top both with dill and serve with mustard.



TASTES BETTER BECAUSE IT'S MADE BETTER

Grilling has transformative powers, but it works a very special magic on Johnsonville Kielbasa. The kiss of the fire adds major wow to the 100% premium pork and perfect blend of spices that Johnsonville is known for.

Summer Pork Ramen Bowl

Prep Time: 5 Minutes | Cook Time: 5 Minutes | Serves: 4



1/2 cup chopped tomatoes



1 cup corn kernels



1 cup sauceless pulled pork



6 ounces sugar snap peas



2 packages pork instant ramen noodle soup mix



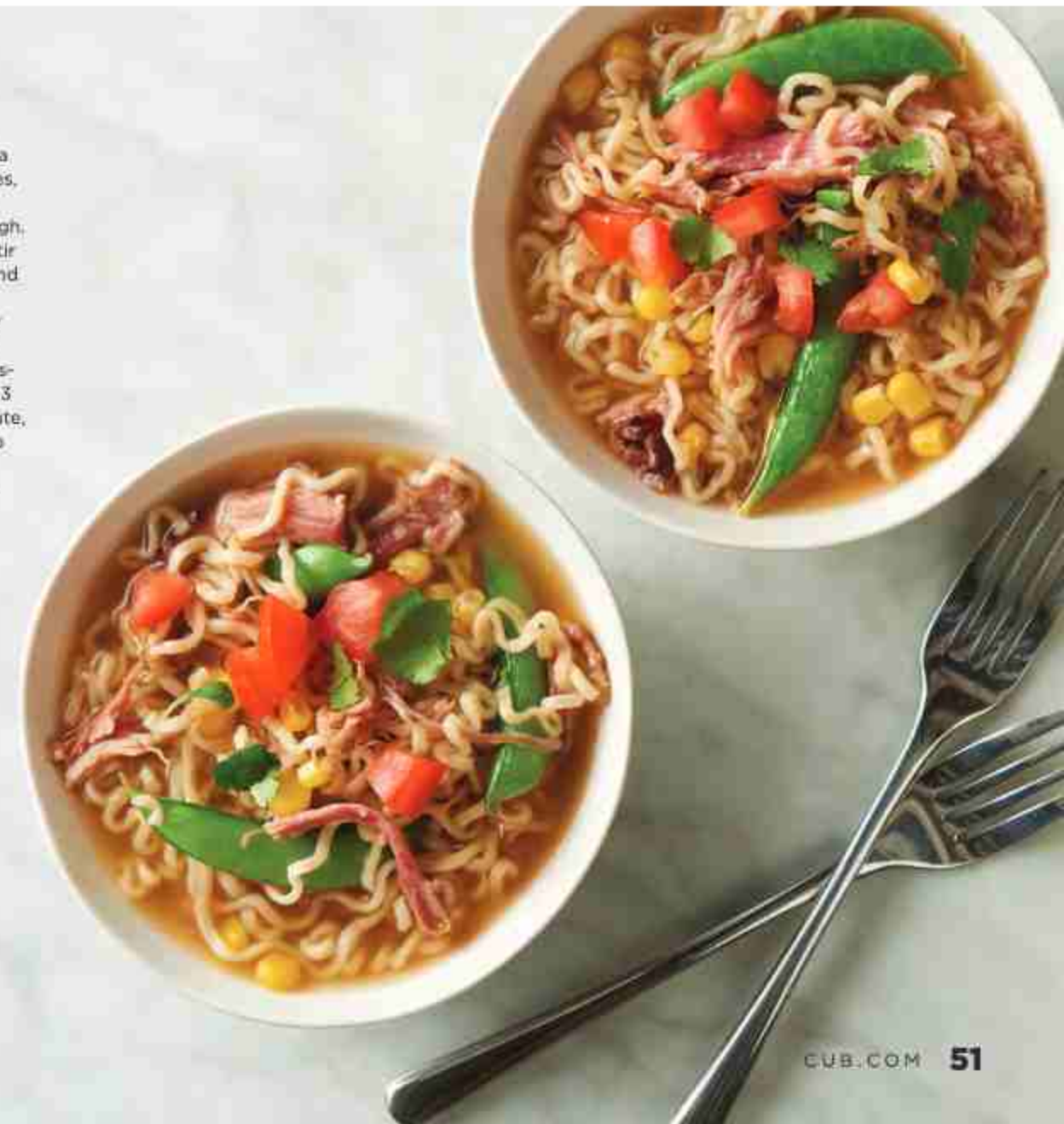
DIRECTIONS:

- 1 In a 4-quart saucepan, bring 5 cups water to a boil. Add noodles, corn, pork, and salt. Return to a boil and cook 3-4 minutes, until noodles are tender and pork is heated through. Remove from heat and stir in flavor packets. Let stand 1-2 minutes.
- 2 Meanwhile, place sugar snap peas in microwave-safe bowl, cover with plastic wrap, and microwave 3 minutes. Let stand 1 minute, then remove plastic wrap and stir into ramen.
- 3 Divide among 4 bowls. Top with tomatoes.



EASY SWAP

Make chicken ramen instead: Use shredded rotisserie chicken in place of the pork.



Air Fryer Egg Roll Salad

Prep Time: 10 Minutes | Cook Time: 10 Minutes | Serves: 4



1 package (12 ounces) frozen egg rolls with dipping sauce



1 bag (14 ounces) tri-color coleslaw



2 large limes



2 tablespoons soy sauce



4 ounces thin rice noodles

+ PANTRY STAPLES
 ¼ teaspoon salt
 ¼ cup olive oil

DIRECTIONS:

- 1 Place noodles in a large bowl. Pour boiling water over to cover. Stir to break apart noodles. Let stand 6–8 minutes, stirring occasionally, until tender. Drain, return to bowl and toss with 1 tablespoon olive oil and ¼ teaspoon salt.
- 2 Meanwhile, place egg rolls in air fryer. Set to 375°F; cook 5–6 minutes. Turn egg rolls; cook 5–6 minutes longer or until hot in center (at least 165°F). Cool 1 minute, then slice in quarters on the bias.
- 3 In another large bowl, combine egg roll dipping sauce, remaining 3 tablespoons olive oil, and soy sauce. Zest and juice one lime and add to mixture in bowl. Add coleslaw mix and toss to coat.
- 4 Place noodles on serving platter or bowl. Top with slaw mixture and egg rolls. Cut remaining lime into wedges and serve with the salad.

MORE IS MORE

For more color and flavor, add crunchy and green toppings, such as chopped roasted peanuts, cucumber matchsticks, sliced green onions, fresh cilantro, and/or mint.



Muffuletta Pizza

Prep Time: 10 Minutes | Cook Time: 10 Minutes | Serves: 4



8 slices from 1 package (12 ounces) assorted antipasto meats



½ cup chopped giardiniera, drained and patted dry



1 tablespoon quartered, pitted kalamata olives



1 (14 ounces) Boboli Original Pizza Crust



2 cups shredded mozzarella and provolone cheese blend

+ PANTRY STAPLE
 1 tablespoon olive oil

DIRECTIONS:

- 1 Heat grill to medium-low. Brush pizza crust with olive oil. Top with 1 cup cheese. Tear prosciutto into strips, quarter slices of salami and coppa; arrange over cheese. Top with giardiniera and olives. Sprinkle with remaining cup of cheese.
- 2 Place pizza on grill. Cover and cook 7–12 minutes or until crust is golden brown and cheese is melted.



NO GRILL, NO PROBLEM

Bake instead! Heat oven to 450°F, assemble on a sheet pan, and bake 10–15 minutes.



Hello, Summer. Hello, Spritzer Season.

WHEN THE SUN IS BEATING DOWN, NOTHING HITS
QUITE LIKE AN ICE-COLD DRINK. ALL THE BETTER
IF IT'S GOT SOME FIZZ AND A BIT OF BOOZE.



Build Your Best Spritzer

Forget fussy measurements. This rough guide is easy to riff on so you can create a custom thirst-quencher using whatever wine is within reach.

SPRITZER 101

A SPRITZER IS ANY DRINK THAT:

- Starts with wine
- Has added fizz
- Is served over ice

SPRITZER VS. SPRITZ

While a spritzer is a combination of wine and a bubbly element, a spritz typically has an added liqueur (such as elderflower or Aperol) or spirit (such as gin, vodka, rum, or blanco tequila).

HOW TO:

Build your spritzer slowly. Start with chilled wine, add fruit or liqueurs if using, then top with a fizz element and add ice. Experiment to find the right ratios for you. Some recipes call for equal parts wine and fizz, while others specify $\frac{2}{3}$ wine to $\frac{1}{3}$ bubbles. A half to 1 ounce is recommended for liqueur.

1 PICK A WINE

- Sauvignon Blanc
- Pinot Grigio
- Riesling
- Gruner Veltliner
- Grenache
- Prosecco
- Rosé
- Pinot Noir
- Tempranillo
- Rioja

3 OPTIONAL TWISTS TO TRY

- Add a splash of:*
- Aperol
 - Campari
 - Cynar
 - St. Germain

- Swap the wine for:*
- Sweet Vermouth
 - Lambrusco
 - Lillet Blanc
 - Pimm's No.3

2 ADD FIZZ

- Topo Chico
- Coca-Cola
- Fanta
- Sprite
- Fresca



WHITE WINE SPRITZER (page 55)

White wine spritzers are meant to be customized. We used Topo Chico Tonic Water and garnished with a slice of pineapple, plus a sprig of rosemary to make it our own.



TINTO DE VERANO (bottom left)

This Spanish fave translates to "red wine of summer." Combine equal parts Rioja and Fanta. Add a splash of vermouth if desired.



KALIMOTXO (page 55)

Sometimes called a poor man's sangria, this Spanish staple is equal parts red wine (like tempranillo) and Coca-Cola garnished with a lemon wheel.



TANGERINE GINGER SPRITZER (top right)

Made with real fruit juice and a hint of herbal extracts, Topo Chico Sabores add an extra dash of yum to any spritzer mixer.



ROSÉ SPRITZER (top left)

To a large wine glass, add chilled rosé and Topo Chico Tonic Water following the $\frac{2}{3}$ wine to $\frac{1}{3}$ fizz ratio. Garnish with whole strawberries.



HUGO SPRITZ (bottom right)

Muddle fresh mint with $\frac{1}{2}$ ounce elderflower liqueur. Add ice, 3 ounces prosecco, and 1 ounce Topo Chico Club Soda.

THE LAST LITTLE BIT

How to make use of every last crumb, dollop, and drop of your favorite grocery staples.



TO KNOW SANPELLEGRINO IS TO LOVE IT AND ALWAYS HAVE AT LEAST TWO BOTTLES IN YOUR FRIDGE, plus a few stashed in the pantry. If you've ever been guilty of wanting to open a new bottle before finishing the one you opened yesterday, we've got great news that gives you permission to do just that. Use the last few swigs of your old Sanpellegrino to take packaged pancake mix to great new heights. Literally! When you swap out flat water (like it calls for on the box) for Sanpellegrino, it introduces bubbles that expand as they're heated, leaving you with the lightest, fluffiest pancakes you've ever had outside a diner. Pair your pile of pancakes with a tall glass of Sanpellegrino from a new bottle and this whole process will repeat itself. Hot tip: for maximum bubble and rise, make sure your Sanpellegrino is nice and cold.

Farmer-Owned
LAND O LAKES

**OWN YOUR LOVE OF DAIRY
LIKE OUR FARMER-OWNERS DO.**



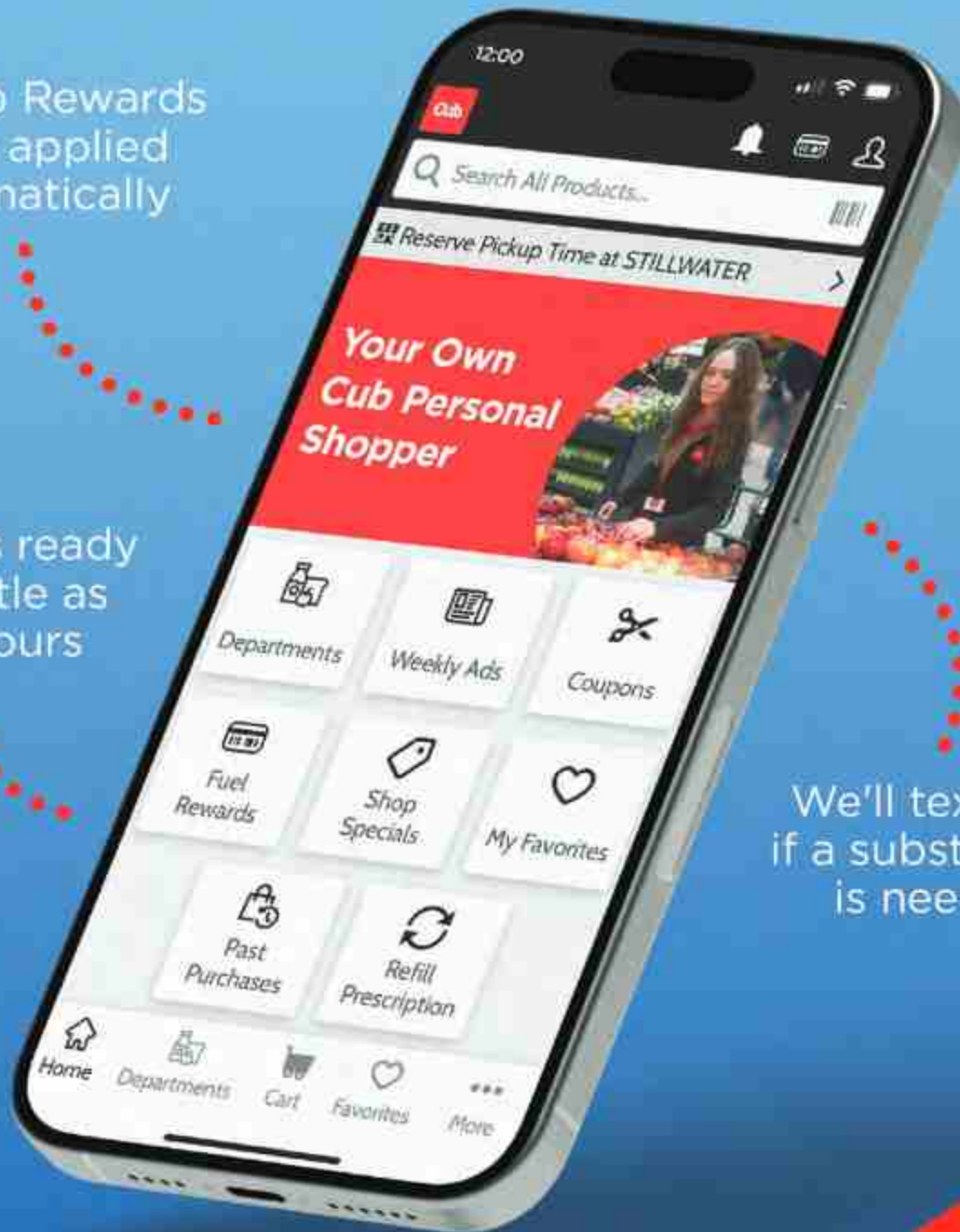
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