

# Chrisco

CANADA

# 2023

## RECIPE CALENDAR

*Get Cooking with  
Mrs Christmas!*





# Nestle MacKintosh's Caramel Apple Beignets

## Ingredients

- 1 1/2 cups (375 mL) all-purpose flour
- 1 tbsp (15 mL) granulated sugar
- 2 tsp (10 mL) quick-rise instant yeast
- 1 tsp (1 mL) baking powder
- 1/4 tsp (1 mL) salt
- 1/4 tsp (1 mL) nutmeg
- 1/2 cup (125 mL) dried apple finely chopped
- 25 g Mackintosh Toffee finely chopped
- 1 egg
- 1/2 cup (125 mL) evaporated milk
- 2 tbsp (30 mL) butter melted
- Vegetable oil
- 1/2 cup (125 mL) icing sugar
- 1/2 tsp (5 mL) ground cinnamon

## Method

- In large bowl, whisk together flour, sugar, yeast, baking powder, salt and nutmeg until combined; add dried apple and toffee pieces, tossing until well combined. In separate bowl, whisk together egg, milk and butter; stir into flour mixture until dough starts to form.
- Turn out dough onto lightly floured work surface; knead until smooth. Transfer to lightly oiled bowl; cover with plastic wrap. Let stand for 45 to 60 minutes or until doubled in volume.
- On lightly floured work surface, roll out dough into 1/2-inch (1 cm) thick square or rectangle. Cut into 2-inch (5 cm) squares.
- Fill large high-sided skillet with enough oil to 2 inches (5 cm). Heat over medium heat until oil reaches 375°F (190°C). Deep-fry beignets, in batches, for 2 to 3 minutes per side or until golden brown and cooked through. Transfer to paper towel-lined plate.
- Whisk together icing sugar and cinnamon; dust over beignets.



You can find Nestle MacKintosh's Toffee in Hamper 149 Canadian Eh!



Prep Time	Cook Time	Serves
 25 mins	 20 mins	 16 people



# December 2022

NOVEMBER 2022

S	M	T	W	T	F	S
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30			

JANUARY 2023

S	M	T	W	T	F	S
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
27	28	29	30	1	2 47 Weeks to Pay	3
4	5	6	7	8	9 46 Weeks to Pay	10
11	12	13	14	15	16 45 Weeks to Pay	17
18	19	20	21	22	23 44 Weeks to Pay	24 Christmas Eve
25  Christmas Day	26 Boxing Day	27	28	29	30 43 Weeks to Pay	31  New Years Eve
1	2	3	4			



# Mondelez Banana Chips Ahoy Pancakes

## Ingredients

### Maple Cream

- 8 oz. heavy cream
- 1 oz. maple syrup

### Pancakes

- 1-1/2 oz. CHIPS AHOY! Cookies, finely chopped
- 14 oz. prepared pancake batter
- 1 Tbsp. unsalted butter
- 1 banana, sliced on the bias into 14 pieces
- 1 oz. CHIPS AHOY! Cookies, coarsely crushed
- 1 oz. maple syrup

## Method

- For Maple Cream: Whip cream in bowl of mixer fitted with whisk attachment until soft peaks form. Beat in maple syrup until incorporated. Spoon mixture into pastry bag fitted with #6 plain tip. Refrigerate until ready to use.
- For Each Serving: Stir finely chopped cookies into pancake batter.
- For each serving, melt 1 Tbsp. butter on 325°F flat top griddle. Make 4 pancakes, using 1/2 cup batter for each. Cook pancakes until bubbles form on surface. Turn and cook 1 to 2 min. or until cooked through.
- Stack 2 pancakes on serving plate. Pipe Maple Cream onto top pancake in 6 "spokes" from edge to within an inch of the center. Arrange half the banana slices between the "spokes" and in the center. Sprinkle with half the coarsely crushed cookies. Cover with 2 more pancakes and repeat topping with Maple Cream, bananas and cookies. Serve immediately with 1 oz. maple syrup.



You can find Chips Ahoy in Hamper 501 Packed Pantry

**Mondelez**  
International

Prep Time



15 mins

Cook Time



3-5 mins

Serves



4 people



# January 2023

DECEMBER 2022

S	M	T	W	T	F	S
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

FEBRUARY 2023

S	M	T	W	T	F	S
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28				

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1  New Years Day	2	3	4	5	6 42 Weeks to Pay	7
8	9	10	11	12	13 41 Weeks to Pay	14
15	16	17	18	19	20 40 Weeks to Pay	21
22	23	24	25	26	27 39 Weeks to Pay	28
29	30	31	1	2	3 38 Weeks to Pay	4
5	6	7	8			

**Chrisco**  
CANADA

2023 RECIPE Calendar



# Kellogg's Corn Flakes Peanut Butter Cookies

## Ingredients

- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 3/4 cup butter or margarine, softened
- 1/2 cup peanut butter
- 1 cup firmly packed brown sugar
- 1/2 cup granulated sugar
- 2 eggs
- 1 teaspoon vanilla
- 3/4 cup raisins
- 4 cups Kellogg's Corn Flakes® cereal

## Method

- Stir together flour, baking soda and salt. Set aside.
- In large electric mixer bowl, beat together butter, peanut butter and sugars, until thoroughly combined. Add eggs and vanilla. Beat well. Add flour mixture, raisins and KELLOGG'S CORN FLAKES cereal, mixing until combined. Drop by level tablespoon onto ungreased baking sheets.
- Bake at 375° F about 12 minutes or until lightly browned. Remove from baking sheets and cool on wire racks. Store in airtight container.



You can find Kellogg's Corn Flakes in Hamper 106 Traditional Tempter

**Kellogg's**

Prep Time



30 mins

Cook Time



60 mins

Serves



42 people



# February 2023

JANUARY 2023

S	M	T	W	T	F	S
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				

MARCH 2023

S	M	T	W	T	F	S
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
29	30	31	1	2	3 Groundhog Day 38 Weeks to Pay	4
5	6	7	8	9	10 37 Weeks to Pay	11
12	13	14  Valentine's Day	15	16	17 36 Weeks to Pay	18
19	20 Family Day - AB, BC, NB, ON, SK Islander Day - PE Louis Riel Day - MB Heritage Day - NS	21	22	23	24 35 Weeks to Pay	25
26	27	28	1	2	3 34 Weeks to Pay	4
5	6	7	8			

**Chrisco**  
CANADA

2023 RECIPE Calendar



# Janes Chicken Strips Burrito Bowl

## Ingredients

- 8 strips JANES® Pub Style Chicken Strips
- 1 cup (250 mL) rice, cooked
- 1 can (540 mL) pinto beans or red kidney beans, drained and rinsed
- 1 cup (250 mL) corn, cooked
- 1 cup (250 mL) shredded Cheddar cheese
- 1/2 cup (125 mL) pico de gallo or your favourite salsa
- 1/4 cup (60 mL) sour cream (optional)

## Method

- Prepare chicken strips according to package directions. Cut into bite-size pieces.
- Divide rice among 4 bowls
- Top with chicken, beans, corn and Cheddar.
- Dollop pico de gallo and sour cream over top.
- Add a spoonful of guacamole to the burrito bowls if desired.



You can find Janes Chicken Strips in Hamper 222 Janes Chicken Lovers



Prep Time



20 mins

Cook Time



20 mins

Serves



4 people



# March 2023

FEBRUARY 2023

S	M	T	W	T	F	S
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28				

APRIL 2023

S	M	T	W	T	F	S
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30						

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
26	27	28	1	2	3 34 Weeks to Pay	4
5	6	7	8	9	10 33 Weeks to Pay	11
12 <small>Dalylight Saving Time Starts</small>	13	14	15	16	17  Saint Patrick's Day 32 Weeks to Pay	18
19	20	21	22	23	24 31 Weeks to Pay	25
26	27	28	29	30	31 30 Weeks to Pay	1
2	3	4	5			



# Schneiders Slow Cooker Orange Hoisin 5 Spice Ham

## Ingredients

- 1 700 g Schneiders® Original Applewood Smoked Ham
- 1/3 cup hoisin sauce
- 1/4 cup honey
- 1 clove garlic, finely grated
- 2 tsp Chinese 5-spice powder
- 1/4 tsp (1 mL) nutmeg
- Zest of 1 small orange
- 1 cup orange juice

## Method

- With a sharp knife, lightly score the ham about 1/8-inch deep.
- In a small bowl, combine hoisin, honey, garlic, 5-spice, and orange zest and mix to combine..
- Pour orange juice into slow cooker and place in ham. Brush all over with half of the glaze. Cover with lid..
- Cook ham on low heat for 3 hours or until internal temperature reaches 140°F when tested. Remove from slow cooker; brush with remaining glaze.
- Let rest 10 minutes before slicing.



You can find Schneiders Ham in Hamper 130 Merry Little Christmas

Prep Time



5 mins

Cook Time



185 mins

Serves



6-8 people





# April 2023

MARCH 2023

S	M	T	W	T	F	S
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	

MAY 2023

S	M	T	W	T	F	S
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
26	27	28	29	30	31 30 Weeks to Pay	1
2	3	4	5	6	7 Good Friday 29 Weeks to Pay	8
9 Easter	10 Easter Monday	11	12	13	14 28 Weeks to Pay	15
16	17	18	19	20	21 27 Weeks to Pay	22
23	24 Saint George's Day	25	26	27	28 26 Weeks to Pay	29
30	1	2	3			



# Quaker Caramel Topped Pecan Cheesecake

## Ingredients

- 1-1/2 Cup(s) Quaker® Oats  
(quick or old fashioned, uncooked)
- 1/2 Cup(s) finely chopped pecans
- 1-1/4 Cup(s) packed light brown sugar, divided
- 1/4 Cup(s) butter or margarine, melted
- 2 package(s) (8 ounces each) cream cheese, softened
- 1 Teaspoon(s) Vanilla extract
- 3 large eggs, at room temperature
- 1/2 Cup(s) Sour Cream
- 3/4 Cup(s) butterscotch caramel topping

## Method

Heat oven to 375°F. Line 18 medium muffin cups with foil liners. In large bowl, combine oats, pecans, 1/2 cup of the brown sugar, and the butter, blending well. Spoon about 2 tablespoons of the mixture into bottom of each foil-lined muffin cup, then press evenly and firmly to form crust. Bake 8 to 10 minutes, or until golden brown. Remove from oven and cool. Reduce oven temperature to 325°F. In large bowl, beat cream cheese on medium-high speed of electric mixer until light and fluffy, scraping bowl occasionally. Add remaining 3/4 cup brown sugar and vanilla; blend well. Add eggs, one at a time, beating just until blended. Add sour cream; mix well. Divide batter evenly among prepared muffin cups. Bake about 20 to 22 minutes, or just until set. Cool in pans on wire rack. Chill at least 2 hours. Just before serving, top each individual cheesecake with scant tablespoon of butterscotch caramel topping (if too thick to spread, place in microwave for a few seconds to soften). Sprinkle a few grains of sea salt over and serve.



You can find Quaker Oats in  
Hamper 505 Baker's Basics



Prep Time



25 mins

Cook Time



30 mins

Serves



12 people



# May 2023

APRIL 2023

S	M	T	W	T	F	S
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30						

JUNE 2023

S	M	T	W	T	F	S
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
30	1	2	3	4	5 25 Weeks to Pay	6
7 Mother's Day	8	9	10	11	12 24 Weeks to Pay	13
14	15	16	17	18	19 23 Weeks to Pay	20
21	22 Victoria Day	23	24	25	26 22 Weeks to Pay	27
28	29	30	31	1	2 21 Weeks to Pay	3
4	5	6	7			



# Parmesan Coated Baked Chicken

## Ingredients

- 1/2 cup fine cracker or bread crumbs
- 1/2 cup grated parmesan cheese
- 3/4 tsp paprika
- 3/4 tsp salt
- 1/4 tsp pepper
- 1/4 tsp garlic powder
- 1/4 tsp celery salt
- 1/4 tsp onion powder
- 1/4 tsp dried oregano
- 3 lbs chicken (can be parts or breasts)
- 1/4 cup melted butter or margarine

## Method

- Combine first 9 ingredients in a mixing bowl. Mix well until all are mixed.
- Brush chicken thoroughly with the melted butter or margarine.
- Arrange chicken on greased baking sheet trying to keep separate.
- Bake in 350 degree oven for approx. 1 1/4 hours or until cooked.



You can find Chicken in  
Hamper 211 Perfect Poultry



Prep Time



10 mins

Cook Time



80 mins

Serves



4-6 people



# June 2023

MAY 2023

S	M	T	W	T	F	S
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			

JULY 2023

S	M	T	W	T	F	S
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31					

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
28	29	30	31	1	2 21 Weeks to Pay	3
4	5	6	7	8	9 20 Weeks to Pay	10
11	12	13	14	15	16 19 Weeks to Pay	17
18 Father's Day	19	20	21 National Indigenous Peoples Day	22	23 18 Weeks to Pay	24 St. Jean Baptiste Day - QC
25	26	27	28	29	30 17 Weeks to Pay	1
2	3	4	5			



# Mondelez Blue Sour Patch Margarita

## Ingredients

### Sour Sugar

- 4 oz. granulated sugar
- 1-1/2 oz. SOUR PATCH KIDS Bitz
- 1-1/2 tsp. tartaric acid

### Garnish

- 1/4 tsp. simple syrup
- 1/2 tsp. prepared Sour Sugar

### Margarita

- 2 oz. simple syrup
- 1 oz. fresh lime juice
- 1 oz. tequila
- 7 oz. crushed ice or cubed ice
- 1-1/2 oz. SOUR PATCH KIDS Bitz
- 1/2 oz. blue curacao

## Method

- For Sour Sugar: Blend ingredients in blender to a fine powder. Store in airtight container at room temperature until ready to use.
- For Garnish: Coat rim of glass with simple syrup then sprinkle with Sour Sugar.
- For Margarita: Blend simple syrup, lime juice, tequila and ice in blender until smooth. Add candy pieces and pulse to combine. Pour into prepared glass. Swirl in curacao.

**Tips:** Blend blue curacao into drink with candy pieces, instead of swirling it into finished beverage.



You can find Sour Patch Kids in Hamper 401 Movie Night



**Mondelez**  
International

Prep Time



10 mins

Cook Time



0 mins

Serves



1 people



# July 2023

JUNE 2023

S	M	T	W	T	F	S
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	

AUGUST 2023

S	M	T	W	T	F	S
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31		

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
25	26	27	28	29	30 17 Weeks to Pay	1  Canada Day
2	3	4	5	6	7 16 Weeks to Pay	8
9	10	11	12	13	14 15 Weeks to Pay	15
16	17	18	19	20	21 14 Weeks to Pay	22
23	24	25	26	27	28 13 Weeks to Pay	29
30	31	1	2			



# Highliner Pan Seared Garlic Herb Haddock Fajitas

## Ingredients

- 1 box High Liner Pan Sear Roasted Garlic & Herb Haddock
- 2 bell peppers, julienne
- 1 onion, sliced
- 2 tbsp cilantro, chopped
- 2 tsp ground cumin
- 2 tsp smoked paprika
- 2 tbsp olive oil
- 1/4 cup tomato salsa
- 1/4 cup sour cream
- 1/2 cup shredded cheese
- 1 lime, cut into wedges
- 12 medium size flour tortillas

## Method

- Cook Pan Sear Roasted Garlic & Herb Haddock according to box directions.
- Sauté peppers and onions with olive oil, cumin and smoked paprika. Finish with coriander and season to taste. .
- Warm tortillas and serve along side cooked fish, sautéed peppers and onions and remaining ingredients.



You can find High Liner Haddock in Hamper 219 Highliner Selects



Prep Time	Cook Time	Serves
 25 mins	 20 mins	 16 people



# August 2023

JULY 2023

S	M	T	W	T	F	S
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31					

SEPTEMBER 2023

S	M	T	W	T	F	S
						1 2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
30	31	1	2	3	4 12 Weeks to Pay	5
6	7 British Columbia Day Civic Holiday - NU, NT, PE, ON Natal Day - NS New Brunswick Day Saskatchewan Day Terry Fox Day - MB	8	9	10	11 11 Weeks to Pay	12
13	14	15	16	17	18 10 Weeks to Pay	19
20	21 Discovery Day -YT	22	23	24	25 9 Weeks to Pay	26
27	28	29	30	31	1 8 Weeks to Pay	2
3	4	5	6			

**Chrisco**  
CANADA

2023 RECIPE Calendar



# Schneiders Juicy Jumbos 4-Cheese Dip

## Ingredients

- 1 450 g pkg Schneiders® Juicy Jumbos® Original Wieners
- 1 500 g pkg Schneiders® Butcher Cut Double Smoked Bacon, diced, cooked and removed from rendering
- 1 200 g tube Prepared pastry wiener dough
- 1 227 g container Cream cheese, room temperature
- 3/4 tsp cup Sour cream
- 1 cup Provolone, grated
- 1 cup Pizza mozzarella, grated
- 1/2 cup Fontina, grated
- 1/4 cup Prepared buffalo wing sauce
- 1/4 cup Green onion, chopped
- 1 small Red pepper, diced
- 1 tsp Garlic salt
- 1 tsp Paprika
- 1/2 tsp Pepper

## Method

- Preheat oven to 375°F. Spray a nonstick oven proof skillet with oil. Slice 1/4 inch off the end of each wiener. Slice wiener into 4 equal pieces.
- Cut each sheet of pastry into 4 strips. Press each piece of pastry down to elongate and widen the strip.
- Roll wiener with each strip of pastry pinching the ends to secure. Place side by side in the skillet creating a ring.
- In a large bowl. Combine cooked bacon, cream cheese, sour cream, cheeses, wing sauce, onions, peppers and seasoning.
- Pour cheese mixture into the centre of the skillet. Using the back of a wooden spoon, spread mixture out to fill in the ring of pastry wrapped wiener..
- Bake on centre rack of oven for about 40 to 45 minutes or until pastry is golden and cheese dip is golden and bubbling. Allow to stand 5 to 10 minutes before serving.



You can find Schneiders Juicy Jumbos in Hamper 221 Winter BBQ



Prep Time



15 mins

Cook Time



45 mins

Serves



10 people



# September 2023

AUGUST 2023

S	M	T	W	T	F	S
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31		

OCTOBER 2023

S	M	T	W	T	F	S
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
27	28	29	30	31	1 8 Weeks to Pay	2
3	4 Labour Day	5	6	7	8 7 Weeks to Pay	9
10	11	12	13	14	15 6 Weeks to Pay	16
17	18	19	20	21	22 5 Weeks to Pay	23
24	25	26	27	28	29 4 Weeks to Pay	30 National Day of Truth and Reconciliation
1	2	3	4			



# Kellogg's Apple Celery Stuffing

## Ingredients

- 1/2 cup (4 ounces) margarine or butter
- 1/2 cup (3 ounces) finely chopped onions
- 2 1/2 cups (11 ounces) finely chopped, peeled apples
- 1 cup (3 1/2 ounces) finely cut celery
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1 tablespoon plus 1 teaspoon poultry seasoning
- 1 cup (8 fl. ounces) low sodium tomato juice, stock or chicken broth
- 12 cups (12 ounces) Kellogg's Corn Flakes® Cereal (crushed to 6 cups)
- 4 3/4 cups (6 ounces) dry bread cubes
- 5 each egg whites, large

## Method

- In medium saucepan, melt margarine. Add onions, apples and celery. Cook until tender, but not browned, stirring occasionally. Stir in seasonings. Remove from heat.
- In large mixing bowl, combine tomato juice, cereal and dry bread cubes.
- On lightly floured work surface, roll out dough into 1/2-inch (1 cm) thick square or rectangle. Cut into 2-inch (5 cm) squares.
- Beat egg whites until stiff but not dry. Fold into cereal mixture together with onion mixture. Mix well.
- Use mixture for stuffing poultry or fish.



You can find Kellogg's Corn Flakes in Hamper 503 Breakfast Bonanza

**Kellogg's**

Prep Time



15 mins

Cook Time



20 mins

Serves



24 people



# October 2023

SEPTEMBER 2023

S	M	T	W	T	F	S
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30

NOVEMBER 2023

S	M	T	W	T	F	S
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30		

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1	2	3	4	5	6 3 Weeks to Pay	7
8	9  Thanksgiving	10	11	12	13 2 Weeks to Pay	14
15	16	17	18	19	20 Final Payment 1 Week to Pay	21
22	23	24	25	26	27 52 Weeks to Pay	28
29	30	31  Halloween	1	2	3 51 Weeks to Pay	4
5	6	7	8			



# McCain Tasti Tater Kabobs

## Ingredients

- 1 package McCain® Cheesy Cheddar Tasti Taters®
- 1 onion
- 1/2 green pepper
- 1/2 orange pepper
- 1/2 red pepper
- 125ml cherry tomatoes
- 2 Tbsp. chives, chopped

## Method

- Preheat BBQ to 220C (425F).
- Place McCain® Cheesy Cheddar Tasti Taters® from BBQ. Once cool enough to handle, skewer with onions, peppers and tomatoes.
- Garnish with chives and serve warm.



You can find McCain Tasti Taters in Hamper 216 Big Breakfast Buffet



Prep Time



15 mins

Cook Time



40 mins

Serves



4-6 people



# November 2023

OCTOBER 2023

S	M	T	W	T	F	S
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				

DECEMBER 2023

S	M	T	W	T	F	S
						1 2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30
31						

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
29	30	31	1	2	3 51 Weeks to Pay	4
5 Daylight Savings Time Ends	6	7	8	9	10 50 Weeks to Pay	11  Remembrance Day
12	13	14	15	16	17 49 Weeks to Pay	18
19	20	21	22	23	24 48 Weeks to Pay	25
26	27	28	29	30	1 47 Weeks to Pay	2
3	4	5	7			



# Nestle Kit Kat Banana Bread

## Ingredients

- 6 bars (45 g each) KIT KAT bars, diced
- 3/4 cup all-purpose flour
- 1/2 cup sugar
- 1 tsp cinnamon
- 1/4 tsp nutmeg
- 1/4 tsp (1 mL) nutmeg
- 3/4 tsp baking powder
- 1/4 tsp baking soda
- 1/4 tsp salt
- 2 bananas, mashed, ripe
- 2 tbsp milk
- 2 tbsp vegetable oil
- 1 large egg
- 6 bars (45 g each) KIT KAT bars, crushed
- 2 tbsp brown sugar
- 1 tbsp unsalted butter, melted
- 1/2 tsp cinnamon

## Method

- Preheat oven to 400 F. and line standard muffin tin..
- In a large bowl combine flour, sugar, cinnamon, nutmeg, baking powder, baking soda and salt.
- In a large glass measuring cup whisk together bananas, milk, oil and eggs.
- Pour mixture over dry ingredients and stir.
- Add KIT KAT bars and gently toss to combine.
- To make crumb topping combine KIT KAT crumbs, brown sugar, butter and cinnamon.
- Scoop batter evenly into the muffin tray. Top each muffin with 1 teaspoon crumb topping. Place in to bake for 15 minutes. Remove from oven and cool.



You can find Kit Kat in Hamper  
403 Chocolicious



Prep Time	Cook Time	Serves
 15 mins	 15 mins	 12 people



# December 2023

NOVEMBER 2023

S	M	T	W	T	F	S
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30		

JANUARY 2024

S	M	T	W	T	F	S
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
26	27	28	29	30	1 47 Weeks to Pay	2
3	4	5	6	7	8 46 Weeks to Pay	9
10	11	12	13	14	15 45 Weeks to Pay	16
17	18	19	20	21	22 44 Weeks to Pay	23
24	25  Christmas Day	26  Boxing Day	27	28	29 43 Weeks to Pay	30
31  New Years Eve	1	2	3			





Help us get the Chrisco Hamper to the front door.

## 2023 COLOURING CONTEST WINNER!

**Congratulations: Kiera H. Age: 6 From: Lindsay, ON**

Kiera wins a \$100 gift card for Toys-R-Us. Great job Kiera!

**Toys R Us**  
Canada



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- Excludes anyone with the same postal or delivery address
- Offer is not valid in conjunction with any other offer such as the agent program
- The \$50 will be credited to a future order

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# Chrisco

CANADA

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