

Chrisco

CANADA



2024

Recipe Calendar



TASTY COOKING WITH TOP BRANDS



E.D. Smith No-Bake Cherry Cheesecake Bars

Ingredients

- 2 cups graham cracker crumbs if using whole crackers, that's 28 square graham crackers or 14 double graham crackers, crushed
- 1/3 cup melted butter
- 1/2 cup heavy cream whipping cream or 35% fat
- 2 8- oz bricks full-fat plain cream cheese room temperature
- 1 tsp pure vanilla extract
- 1/2 cup granulated sugar
- 18/540mL oz E.D.SMITH® Cherry Pie Filling

Method

1. Line an 8" square baking dish with parchment paper. Add the graham cracker crumbs and melted butter and mix with your hands until crumbs are evenly moistened. Press firmly into bottom of pan using your palms or a flat-bottomed measuring cup.
2. Beat the heavy cream to soft peaks with a stand mixer. Scrape into a separate bowl for later. Without bothering to wash the mixer bowl, add the cream cheese and sugar. Beat until fluffy, about 2 minutes. Beat in vanilla extract. Remove the bowl from the stand mixer and use a rubber spatula to gently fold the whipped cream into the cream cheese mixture.
3. Scrape this cheesecake batter into the prepared crust using a rubber spatula to evenly smooth it into the pan. Cover the pan with plastic wrap and freeze 2 hours. Top with cherry pie filling and serve immediately or store in freezer until ready to serve (up to one month).



Prep Time
20 mins



Cook Time
2 hrs



Serves
4 people

E.D.SMITH
SINCE 1882



December 2023

NOVEMBER 2023							JANUARY 2024						
S	M	T	W	T	F	S	S	M	T	W	T	F	S
			1	2	3	4		1	2	3	4	5	6
5	6	7	8	9	10	11	7	8	9	10	11	12	13
12	13	14	15	16	17	18	14	15	16	17	18	19	20
19	20	21	22	23	24	25	21	22	23	24	25	26	27
26	27	28	29	30			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			



McCain Superfries Braised Beef Poutine

Ingredients

- 3 to 3 1/2 lb (1.5 to 1.75 kg) beef brisket
- 1 tsp salt
- 1/2 tsp pepper
- 1 tbsp canola oil
- 1/3 cup beef stock
- 1/4 cup barbecue sauce
- 1 onion, chopped
- 2 cloves garlic, minced
- 2 tsp paprika
- 1 bag (650 g) McCain® Superfries® Straight Cut
- 1/2 lb (250 g) cheese curds
- 2 tbsp chopped fresh parsley



Prep Time
15 mins



Cook Time
5 - 10 hrs



Serves
6 people

Method

1. Season beef brisket all over with salt and pepper. In large skillet, heat oil over high heat; cook brisket for 3 to 4 minutes per side or until well browned. Transfer to slow cooker.
2. Add stock to skillet, scraping up any brown bits with a wooden spoon; pour over brisket along with barbecue sauce. Add onion, garlic and paprika to slow cooker; cover and cook on high for 5 hours, or on low for 10 hours.
3. Transfer beef to cutting board; tent with foil and let rest for 10 minutes. Skim fat from slow cooker juices. Shred brisket with 2 forks; return to slow cooker with juices.
4. Meanwhile, bake McCain® Superfries® Straight Cut according to package directions; divide among 6 dishes. Top with some of the shredded brisket, cheese curds and parsley.



January 2024

DECEMBER 2023							FEBRUARY 2024						
S	M	T	W	T	F	S	S	M	T	W	T	F	S
					1	2					1	2	3
3	4	5	6	7	8	9	4	5	6	7	8	9	10
10	11	12	13	14	15	16	11	12	13	14	15	16	17
17	18	19	20	21	22	23	18	19	20	21	22	23	24
24	25	26	27	28	29	30	25	26	27	28	29		
31													

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

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CANADA

2024 RECIPE Calendar

Mondelez - Boston Cream Pie & Oreo Cookies

Ingredients

- OREO Ganache
- 1 ¾ oz. water
- 3 ½ oz. semi-sweet chocolate, finely chopped
- ½ oz. OREO Base Cake
- ¼ oz. black cocoa powder
- ½ tsp. OREO Small Cookie Pieces
- ½ tsp. vanilla extract
- ¼ tsp. kosher salt

Pie:

- 6 oz. OREO Base Cake
- 2 ½ oz. unsalted butter, melted
- 1 lb. 2 oz. prepared vanilla pudding and pie filling
- 1 baked 7-inch vanilla cake layer (1/2-inch-thick)
- 4 oz. OREO Medium Cookie Pieces



Prep Time
20 mins



Cook Time
10 hrs



Serves
8 people

Method

For OREO Ganache:

Bring water to boil in small saucepan. Combine remaining ingredients in medium bowl. Add boiling water; let stand 3 to 4 min. Pour mixture into food processor or blender. Process 20 seconds. Pour back into bowl to cool. Let stand several hours or overnight.

For Pie:

Combine OREO Base Cake and butter until well blended. Firmly press onto bottom and up the side of 9-inch pie plate. Fill with pudding. Top with cake layer, pressing to create an even top. Refrigerate until pudding is set.

Pour OREO Ganache over cake layer and spread evenly. Sprinkle cookie pieces around outer edge of pie.

Mondelez
International

Tips:

If OREO Ganache is too firm to spread once it has cooled, warm mixture slightly until spreadable.



February 2024

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			

MARCH 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
28	29	30	31	1	2	3
					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 Family Day - AB, BC, NB, ON, SK Islander Day - PE Louis Riel Day - MB Heritage Day - NS	20	21	22	23	24
					35 Weeks to Pay	
25	26	27	28	29	1	2
					34 Weeks to Pay	
3	4	5	6			

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2024 RECIPE Calendar

Lemongrass Pork Steaks

Ingredients

- Pork Steaks
- 2 tbsp garlic Butter
- 8 Grape Tomatoes (halved)
- 6 Mushrooms (Halved)
- Salt Pepper



Prep Time
16 mins



Cook Time
5 mins



Serves
4 people

Method

1. Cook each pork steak 4 minutes per side over medium heat. (approx. 8-9 min total) until an internal temperature of 145 degrees is achieved.
2. In a separate pan add Garlic Butter, Grape tomatoes and mushrooms over medium heat for 6-8 minutes until mushrooms are tender.
3. Add salt and pepper to taste.



March 2024

FEBRUARY 2024							APRIL 2024						
S	M	T	W	T	F	S	S	M	T	W	T	F	S
				1	2	3		1	2	3	4	5	6
4	5	6	7	8	9	10	7	8	9	10	11	12	13
11	12	13	14	15	16	17	14	15	16	17	18	19	20
18	19	20	21	22	23	24	21	22	23	24	25	26	27
25	26	27	28	29			28	29	30				

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



Highliner Mediterranean Salmon Quesadilla

Ingredients

- 1 box High Liner Foods Mediterranean Salmon
- 1 Pack 10" Tortillas Wraps
- 1 Red Onion, sliced thinly
- 2 cups Baby Spinach
- 1 340ml Roasted Red Pepper Jar, drained and cut into strips
- ¼ cup Pitted Kalamata olives, chopped
- 2 tbsp Olive oil
- 2 tbsp Fresh parsley, chopped
- 1 cup Feta Cheese, crumbled
- 2 cups Shredded Mozzarella
- 1 tsp Dried oregano
- 1 Prepared Salsa, optional
- 1 Sour Cream, optional



Prep Time
10 mins



Cook Time
20 mins



Serves
4 people

Method

1. Prepare Mediterranean Salmon according to package instructions.
2. Preheat large pan to medium heat add olive oil and sauté onions for 1 min before adding spinach, roasted red peppers and kalamata olives. Sauté approximately 5 minutes. Add chopped parsley and stir.
3. In a bowl add dried oregano, crumbled Feta and shredded mozzarella and stir well. Sprinkle cheese mixture on half of each tortilla.
4. Add filling on top of the cheese mixture then add the Mediterranean salmon on the same half. Sprinkle more cheese mixture on top of the salmon. Pressing gently to flatten.
5. Preheat large non-stick pan over medium heat. Add folded quesadilla and cook, turning once until golden brown on both sides and cheese have melted. Transfer to a cutting board, cut into three to four wedges.
6. Serve with sour cream and prepared salsa.



April 2024

MARCH 2024							MAY 2024						
S	M	T	W	T	F	S	S	M	T	W	T	F	S
					1	2				1	2	3	4
3	4	5	6	7	8	9	5	6	7	8	9	10	11
10	11	12	13	14	15	16	12	13	14	15	16	17	18
17	18	19	20	21	22	23	19	20	21	22	23	24	25
24	25	26	27	28	29	30	26	27	28	29	30	31	
31													

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



Doritos® Nacho Cheese Apple Spice Cupcakes

Ingredients

Cupcakes:

- 4 cups (1 L) DORITOS® Nacho Cheese Flavored Tortilla Chips, divided
- 1 pkg (15.25 oz/432 g) spice cake mix
- 3 eggs
- 1 cup (250 mL) sour cream
- 1/3 cup (75 mL) vegetable oil
- 1 cup (250 mL) apple pie filling

Apple Cider Glaze:

- 2 cups (500 mL) apple cider
- 1/4 cup (60 mL) packed brown sugar
- 1 cinnamon stick
- 1/2 cup (125 mL) icing sugar, sifted



Prep Time
20 mins



Cook Time
20 mins



Serves
4 people

Method

Cupcakes:

1. Preheat oven to 350°F (180°C). Line 16 muffin cups with paper liners.
2. Reserve 16 whole DORITOS® Nacho Cheese Flavored Tortilla Chips; set aside. In food processor, pulse remaining DORITOS® Chips to make fine crumbs (you should have about 2/3 cup/150 mL crumbs); set aside.
3. Using electric mixer, beat cake mix, eggs, sour cream and vegetable oil on medium speed for about 2 minutes or until well blended. Fold in apple pie filling and 1/2 cup (125 mL) DORITOS® crumbs. Reserve remaining DORITOS® crumbs.
4. Spoon batter into prepared muffin cups, about two-thirds full. Bake for 18 to 20 minutes or until tester inserted into center of cupcakes comes out clean.

Apple Cider Glaze:

1. In a saucepan over medium-high heat, combine apple cider, brown sugar and cinnamon stick. Cook, stirring occasionally, for about 20 minutes or until mixture is syrupy, coats back of spoon and is reduced to about 1/2 cup (125 mL).
2. Remove from heat; discard cinnamon stick. Whisk in icing sugar. Let cool for 10 to 15 minutes or until thickened.
3. Drizzle glaze over cupcakes; sprinkle with reserved DORITOS® crumbs. Garnish each cupcake with whole tortilla chip.



May 2024

APRIL 2024							JUNE 2024						
S	M	T	W	T	F	S	S	M	T	W	T	F	S
	1	2	3	4	5	6							1
7	8	9	10	11	12	13	2	3	4	5	6	7	8
14	15	16	17	18	19	20	9	10	11	12	13	14	15
21	22	23	24	25	26	27	16	17	18	19	20	21	22
28	29	30					23	24	25	26	27	28	29
							30						

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

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CANADA

2024 RECIPE Calendar

Petite Beef Filet

Ingredients

- Beef Medallions
- Salt/Black Pepper or Steak seasoning
- 1 tbsp Oil
- 1 tbsp brown sugar
- 1 tbsp butter
- ½ tsp fresh Dill
- Asparagus (Bunch)
- Baby Carrots



Prep Time
5 mins



Cook Time
10-15 mins



Serves
4 people

Method

1. Add Oil and heat for 1 minute
2. Adding medallion
3. Cook until desired tenderness (see below)
4. Top with desired choice of Demi Glaze/Peppercorn Sauce.

Vegetables

1. In a sauté pan add butter, brown sugar & fresh dill over medium heat until butter is melted, and sugar has dissolved.
2. In a separate pan cook Asparagus for 3-4 minutes or until bright green
3. Add cooked asparagus and cooked baby carrots and toss with butter/dill/ brown sugar sauce.
4. Serve alongside of the filet medallions.



Note:

Rare: 2 Minute each side

Med Rare: 3 – 4 Min each side

Medium: 4-6 min each side

Well done: 2-4 min each side
lower heat and cook for
another 4 – 6



June 2024

MAY 2024							JULY 2024						
S	M	T	W	T	F	S	S	M	T	W	T	F	S
			1	2	3	4		1	2	3	4	5	6
5	6	7	8	9	10	11	7	8	9	10	11	12	13
12	13	14	15	16	17	18	14	15	16	17	18	19	20
19	20	21	22	23	24	25	21	22	23	24	25	26	27
26	27	28	29	30	31		28	29	30	31			

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



Planters Peanut Buttery Chicken Wings

Ingredients

- 1/2 cup Planters Peanut Butter, smooth
- 2 1/2 lbs chicken wings
- 1/3 cup honey
- 3 tbsp canola oil
- 1/4 cup soy sauce
- 1 clove garlic, minced
- 1 tsp curry powder



Prep Time
20 mins



Cook Time
20 mins



Serves
4 people

Method

1. Combine Planters Peanut Butter, soy sauce, oil, honey, curry powder, and garlic in a large bowl until well blended.
2. Add chicken wings to mixture. Stir to coat.
3. Cover and refrigerate for 2 hours.
4. Place mixture in a baking dish.
5. Bake for approximately 45 minutes at 345°F.



July 2024

JUNE 2024							AUGUST 2024						
S	M	T	W	T	F	S	S	M	T	W	T	F	S
						1					1	2	3
2	3	4	5	6	7	8	4	5	6	7	8	9	10
9	10	11	12	13	14	15	11	12	13	14	15	16	17
16	17	18	19	20	21	22	18	19	20	21	22	23	24
23	24	25	26	27	28	29	25	26	27	28	29	30	31
30													

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
30	1 <small>Canada Day</small>	2	3	4	5 16 Weeks to Pay	6
7	8	9	10	11	12 15 Weeks to Pay	13
14	15	16	17	18	19 14 Weeks to Pay	20
21	22	23	24	25	26 13 Weeks to Pay	27
28	29	30	31	1	2 12 Weeks to Pay	3
4	5	6	7	<div>Chrisco</div> <div>CANADA</div> <div>2024 RECIPE Calendar</div>		

Nescafé Rich Buttermilk Banana Cake

Ingredients

Cake

- 1 cup granulated sugar
- 1/2 cup light brown sugar
- 1/2 cup butter, at room temperature
- 1 egg, plus 1 egg yolk
- 2 cups cake flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup mashed, VERY ripe bananas
- 3/4 cup buttermilk
- 1 teaspoon vanilla
- 3/4 cup chopped walnuts

Frosting

- 1/2 cup Nescafé Rich, or 3 tablespoons espresso powder dissolved in 1/2 cup hot water
- 4 tablespoons butter
- 4 squares unsweetened chocolate, roughly chopped
- 4 cups confectioners sugar, sifted
- 2 teaspoons vanilla extract
- 1/3 cup finely chopped walnuts

Method

Cake:

1. Preheat oven to 325°F. Butter and flour two 8-inch cake pans.
2. Cream the sugar and butter in the bowl of a mixer until light and fluffy. Add the egg and yolk and mix until thoroughly combined.
3. Sift together the flour, baking powder, baking soda and salt. Gradually add to butter mixture, beating until combined. Add bananas, buttermilk and vanilla. Blend with the mixer until the batter is smooth. Fold in chopped walnuts.
4. Divide the batter between the prepared pans. Bake for 30 to 35 minutes or until a cake tester inserted into the center of the cake comes out clean. Remove to a rack and cool cakes in pans for 15 minutes. Remove the cakes from pans and cool completely.

Frosting:

1. Combine coffee, butter and chocolate in a medium heavy-bottomed saucepan. Heat over medium-low heat, stirring constantly until melted. Remove from heat and gradually add the confectioners sugar, approximately a cup at a time, beating vigorously with a wooden spoon. Continue to beat until the frosting thickens to spreading consistency, adding additional
2. Place one cake layer on a cake plate. Using an offset spatula, frost the top. Top with remaining layer and frost top then sides. Sprinkle walnuts on top of cake.

NESCAFÉ



Prep Time
20 mins



Cook Time
35 mins



Serves
8 people



August 2024

JULY 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			

SEPTEMBER 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					

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

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2024 RECIPE Calendar

Beef Sliders

Ingredients

- Beef Sliders
- Cheese Swiss or Mozzarella
- Buns
- 10 whole Mushrooms



Prep Time
3 mins



Cook Time
8 mins



Serves
2 people

Method

1. Slide Mushrooms and Sautee in oil with salt and pepper until soft.
2. Cook Sliders from frozen 5-6 minutes per side until internal temperature of 160 degrees is achieved.
(Do not cook over high heat)
3. Add cheese approx. 2 minutes before sliders are done to melt cheese
4. Toast Buns and add desired condiments/toppings (lettuce/tomato etc)
5. Place cooked slider with cheese on bun and top with sautéed mushrooms
6. Close bun and serve.

Note cooking time may vary depending on appliance used



September 2024

AUGUST 2024							OCTOBER 2024						
S	M	T	W	T	F	S	S	M	T	W	T	F	S
				1	2	3			1	2	3	4	5
4	5	6	7	8	9	10	6	7	8	9	10	11	12
11	12	13	14	15	16	17	13	14	15	16	17	18	19
18	19	20	21	22	23	24	20	21	22	23	24	25	26
25	26	27	28	29	30	31	27	28	29	30	31		

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

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2024 RECIPE Calendar

Annie's Mac & Cheese Jack-o'-Lantern Cups

Ingredients

- 1 box (6 oz) Annie's Macaroni & Cheese Classic Cheddar
- 1/4 cup milk
- 4 tablespoons butter
- 1 cup (4 oz) shredded mild cheddar cheese
- 8 pepperoni slices, cut into shapes
- 8 small green bell pepper strips



Prep Time
30 mins



Cook Time
55 mins



Serves
8 people

Method

1. Heat oven to 375°F. Line 8 regular-size muffin cups with foil muffin liners; spray bottoms and sides with cooking spray.
2. Prepare mac & cheese according to package directions, then stir in 1/2 cup of the shredded cheese. Divide mixture evenly among muffin cups (about 1/3 cup each). Top with remaining 1/2 cup shredded cheese.
3. Bake 7 to 9 minutes or until cheese is melted. Let stand 5 minutes. Before serving, decorate as desired using pepperoni and bell pepper strips to create jack-o'-lantern faces!

Tips

1. Cut pepperoni pieces and bell pepper stems when macaroni and cheese cups are baking so they are ready to assemble when they are done baking!



2. Be creative with your pumpkin faces! Kitchen scissors works great for cutting the jack-o'-lantern pepperoni mouths, eyes and noses. Reserve any remaining pepperoni for another use, or serve with your macaroni & cheese cups.

3. We use the foil muffin liners to help keep pasta from sticking to the sides. They're easy to remove when ready to serve. They can be found in the baking aisle of the grocery store.



October 2024

SEPTEMBER 2024							NOVEMBER 2024						
S	M	T	W	T	F	S	S	M	T	W	T	F	S
1	2	3	4	5	6	7							1 2
8	9	10	11	12	13	14	3	4	5	6	7	8	9
15	16	17	18	19	20	21	10	11	12	13	14	15	16
22	23	24	25	26	27	28	17	18	19	20	21	22	23
29	30						24	25	26	27	28	29	30

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
29	30	1	2	3	4 3 Weeks to Pay	5
6	7	8	9	10	11 2 Weeks to Pay	12
13	14 Thanksgiving	15	16	17	18	19
20 Final Payment	21	22	23	24	25 52 Weeks to Pay	26
27	28	29	30	31 Halloween	1 51 Weeks to Pay	2
3	4	5	6	<div>Chrisco</div> <div>CANADA</div> <div>2024 RECIPE Calendar</div>		

Janes Chicken, Peas & Bow-Tie Pasta Alfredo

Ingredients

- 8 strips JANES® Pub Style Chicken Strips
- 12 oz (375 g) bow-tie pasta
- 2 tbsp (30 mL) butter
- 1 small onion, diced.
- 2 cloves garlic, minced.
- 2 tbsp (30 mL) all-purpose flour
- 2 cups (500 mL) 2% milk
- 1/2 tsp (2 mL) salt
- 1/4 tsp (1 mL) ground nutmeg
- 1 cup (250 mL) frozen green peas, thawed.
- 1/2 cup (125 mL) grated Parmesan cheese.
- 2 tbsp (30 mL) finely chopped fresh basil.
- 1 tsp (5 mL) pepper



Prep Time
20 mins



Cook Time
20 mins



Serves
4 people

Method

1. Prepare chicken according to package directions. Cut into bite-size pieces.
2. Meanwhile, cook pasta according to package directions; drain, reserving 1/3 cup (75 mL) of the cooking liquid.
3. Melt butter in large skillet set over medium heat; cook onion and garlic for 3 to 5 minutes or until tender. Sprinkle flour over top; cook for 2 to 3 minutes or until smooth.
4. Slowly whisk in milk; bring to boil, whisking constantly. Reduce heat to medium-low; cook, stirring constantly, for 8 to 10 minutes or until thickened slightly. Stir in salt and nutmeg. Reduce heat to low; stir in peas and Parmesan.
5. Toss sauce with pasta and chicken until well coated (If needed, add enough of the reserved cooking liquid for desired consistency).
6. Garnish with basil or parsley and sprinkle of pepper.
7. Tip: Add 4 slices of crispy cooked bacon to this dish if desired



November 2024

OCTOBER 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		

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

Chrisco
CANADA

2024 RECIPE Calendar

Butterball Brined Sugar Deep Fried Turkey

Ingredients

- 3 cups firmly packed brown sugar
- 1-½ tablespoons mustard
- ¼ cup salt
- 2 tablespoons cayenne pepper
- 2 gallons cold water
- 1 bunch fresh thyme
- 1 head garlic, separated into cloves and crushed
- 3 gallons peanut oil for frying
- 1 (10 - 12 pounds) BUTTERBALL® Whole Turkey, thawed if frozen



Prep Time
15 mins



Cook Time
3 hrs



Serves
7 people

Method

1. Combine brown sugar, mustard, salt and cayenne pepper in large non-metallic container. Gradually whisk in the water, thyme and garlic.
2. Remove giblets and neck from turkey. Discard or refrigerate for another use. You can use the turkey lifter while in the brine mixture only. (Do not use in the fryer.)
3. Place turkey in brine mixture. Cover and refrigerate overnight.
4. Preheat oil to 400°F.
5. Pat turkey dry with paper towels. Place turkey, breast side up, in basket. Slowly lower basket into hot oil, being cautious of splattering oil.
6. Maintain oil temperature at about 350°F. Fry turkey for 3½ to 4 minutes per pound. Remove from oil to check doneness. Insert an instant-read thermometer into thickest part of the breast, not touching bone. Temperature should read 170°F. Insert thermometer into thickest part of the thigh, not touching bone. Temperature should be 180°F.
7. Remove turkey from hot oil and drain on paper towels. Let rest for 15 minutes before carving. Tent with foil. Let stand 15 minutes before carving.

BUTTERBALL®



December 2024

NOVEMBER 2024							JANUARY 2025						
S	M	T	W	T	F	S	S	M	T	W	T	F	S
					1	2				1	2	3	4
3	4	5	6	7	8	9	5	6	7	8	9	10	11
10	11	12	13	14	15	16	12	13	14	15	16	17	18
17	18	19	20	21	22	23	19	20	21	22	23	24	25
24	25	26	27	28	29	30	26	27	28	29	30	31	

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





2024 Colouring Contest Winner!

Congratulations: Cerah C. **Age:** 9 **From:** St. John, NB

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





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- You must both have a fully paid order greater than \$500 in the year of the referral
- 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

and Earn \$50 for You and \$50 for Them!

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*Excluding Electronics and Gift Cards.





Chrisco CANADA

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