



TASTE OF THE holidays.

Breakfast & Brunch

Our Sweet Cinnamon Rolls are baked fresh in our Bake Shoppe and perfectly sweet. A remarkable way to start the day with friends and family gathered around the table.



Bake Shoppe Sweet Cinnamon Rolls

with cream cheese
frosting 4 Ct.



Air Fryer Monkey Bread

1 Can Biscuit Dough
¼ Cup Sugar
½ Cup Brown Sugar
1 tsp Cinnamon
6 Tbsp. Butter melted

DIRECTIONS:

1. Unwrap the biscuit dough and cut each biscuit into quarters. Take each piece and roll it into a ball. Place balls in a bowl and set aside.
2. Mix together the melted butter and brown sugar. Set aside.
3. Mix the white sugar and cinnamon together. Pour over dough and stir to combine.
4. Use a spray oil to coat the inside of the air fryer pot or oven-safe dish. Put dough mixture into pot.
5. Pour the melted butter and brown sugar mixture over the top of the dough mixture.
6. Air fry at 320 degrees F or 160 degrees C for 18 to 20 minutes. Remove from the air fryer and let it rest for about 5 minutes. Carefully, turn out the monkey bread upside down onto a plate and serve.





Breakfast & Brunch

Fresh Fruit Tray

A delicious assortment of best-of-the-season fruit and our fabulous Four Brothers fruit dip!

Gourmet Cheese Board Tray

Gourmet cheese; brie, gouda, cheddar, olives, Marconia almonds and fruit paste.

Fruit & Cheese Tray

Fresh strawberries and grapes and the tastiest Wisconsin cheeses to delight your guests.

Sliced Sweet Breads Tray

Banana, blueberry, cinnamon, lemon an assortment of buttery sweet breads.

Donut Hole Tray

An assortment of glazed, plain and powdered donut holes you can pop in your mouth.

Bloody Mary Garnish Tray

Bloody Mary -popular garnishes, including pepper jack and co-jack cheese, beef sticks, tangy summer sausage, dill pickles, stuffed olives, celery and peperoncino.



Fresh Fruit Tray



Gourmet Cheese Board Tray



Fruit & Cheese Tray



Sliced Sweet Bread Tray



Donut Hole Tray



Bloody Mary Garnish Tray

Stop in or call your local store to place your order!



By The Dozen

Rolls & Donuts

Over 20 tempting varieties of rolls & danishes are sure to please the palate.

Jumbo Muffins

Banana nut, blueberry, bran honey, double chocolate, lemon poppy seed and more fresh, moist muffins in a variety of popular flavors.

Croissants

A platter of light and flaky petite or regular croissants.

Scones

Apple cinnamon, blueberry, white chocolate, raspberry.

Sweet Cinnamon Rolls

Soft cinnamon rolls with sweet cream cheese frosting.

Caramel Rolls

Ultra soft caramel rolls glazed with sweet caramel.



Rolls & Donuts



Jumbo Muffins



Croissants




Scones



Cinnamon Rolls



Caramel Rolls



Stop in or call your local store to place your order!



Appetizers

Hye Roller Tray

A great appetizer or light lunch. Turkey or ham layered with garlic & herb cream cheese, spinach, tomatoes, and cheese, then rolled into pleasing pinwheels.

Caprese Tray

Simple Italian salad, made of sliced fresh mozzarella, tomatoes, balsamic -vinaigrette and sweet basil.

Southwest Taco Dip Tray

Our own Southwest Dip piled high with taco meat, lettuce, diced tomatoes, sliced black olives, green onion and cheddar cheese. Don't forget the chips!

Fiesta Dip Tray

Our own Southwest Dip piled high with lettuce, diced tomatoes, sliced black olives, green onions, and cheddar cheese.

Spinach Dip Tray

Hawaiian Bread filled with our own fresh Spinach Dip surrounded by sliced crusty baguettes.

Deviled Egg Tray

A platter of 24 classic deviled eggs with creamy filling, piped to perfection.

Cheese and Sausage Tray

No one can resist the combination of tangy summer sausage, hard salami, swiss and cheddar cheeses – all cut for crackers or our Four Brothers dollar buns. Perfect for all get-togethers.



Hye Roller Tray



Caprese Tray



Fiesta Dip Tray



Spinach Dip Tray



Deviled Egg Tray



Cheese and Sausage Tray



Stop in or call your local store to place your order!





Appetizers

Meat & Cheese Cracker Cut Tray

Enjoy tangy summer sausage, smoked ham, smoked turkey, co-jack, cheddar and Swiss cheese – all cut for crackers or our Four Brothers dollar buns.

Fruit and Cheese Tray

Fresh strawberries and grapes and the tastiest Wisconsin cheeses to delight your guests.

Relish Tray

Complement your party tray selections with a delicious array of relishes. This includes black and green olives, sweet and dill pickles, and fresh vegetables.

Pub Snackers

A variety of pretzels, cheese, and Italian meats.

Signature Beef Stick & Cheese Curd Tray

A tempting selection of savory beef stick chunks and cheese curds.



Meat & Cheese
Cracker Cut



Fruit and Cheese Tray



Relish Tray



Gourmet Pub
Snacker



Original Pub
Snacker



Signature Beef Stick and
Cheese Curd Tray

Stop in or call your local store to place your order!





Seafood



Treasure Chest

One pound 41/50 cooked tail on shrimp, one pound surimi and eight ounce Four Brothers cocktail sauce.

Pirate's Gold

Two pound 41/50 cooked tail on shrimp with eight ounce Four Brothers cocktail sauce.

Sea Lover's Special

One pound of 31-40 count cooked tail-on shrimp. Served with our delicious Four Brothers four ounce cocktail sauce.

Captain's Bounty

Two pounds of 31-40 count cooked tail-on shrimp. Served with our delicious Four Brothers eight ounce cocktail sauce.

First Mate's Plate

One pound of 26-30 count cooked tail-on shrimp. Served with our delicious Four Brothers four ounce cocktail sauce.

Ship Tipper

Two pounds of 26-30 count cooked tail-on shrimp. Served with our delicious Four Brothers eight ounce cocktail sauce.



Treasure Chest Tray



Pirate's Gold Tray



Sea Lover's Special Tray



Captain's Bounty Tray



First Mate's Plate Tray



Ship Tipper Tray

Stop in or call your local store to place your order!

Appetizers

Brie Bites

2 Oz. Fruit Jam
4 Oz. Brie Cheese
15 Phyllo Dough
Party Cups

DIRECTIONS:

1. Preheat oven to 350 degrees. Cut brie into 15 equal cubes
2. Lay phyllo cups in a mini cupcake pan and place a small dollop of jam into each. Then, top each with 1 piece of brie cheese.
3. Bake in the oven for 8-12 minutes, or until cheese is melted.



Boards & Spreads

A perfect way to add fun, flavor, and variety to your holiday celebration.

4⁹⁸



**Four Brothers Signature
Smokehouse Premium
Ground Pork Sausage**
16 Oz.

4⁴⁸



**Four Brothers Signature
Smokehouse Premium
Tangy Summer Sausage**
12 Oz. Select Varieties
\$8.98 Summer Sausage 28 Oz.



2 for \$7

**Four Brothers
Cheese Spread**
8 Oz. Select Varieties



6⁹⁸



**Simek's All Natural
Hand-Layered Lasagna
Or Meatballs**
2 Lb. Lasagna Or
7-22 Oz. Meatballs

5⁹⁸

**Eiffel Tower
Double Crème Brie**
7 Oz.



3⁹⁸

**Four Brothers
Hummus**
10 Oz.



4⁴⁸

**Kaukauna Cheese
Logs, Balls, and
Cups**
6-6.5 Oz.



Prices Effective Sunday, November 20 Through Saturday, December 31, 2022



CELEBRATE THE HOLIDAYS remarkably savory.

Sweet & Smoky Candied Bacon Board

- 1 1/2 Lbs. Nonstick cooking spray
Four Brothers Signature Smokehouse Premium Thick Sliced Bacon, chopped
- 2 Cups Granulated Sugar
1/2 Cup Light Corn Syrup
5 Tbsp. Unsalted Butter
1/2 tsp. Baking Soda
1 Cup Four Brothers Smoked Almonds, 1/2 Cup chopped
- 1/4 Cup Brown Sugar
1 tsp. Orange Zest
1/2 tsp. Four Brothers Fennel Seed
1/4 tsp. Four Brothers Cayenne
1/4 C. Olive Oil
- 1 (6.2 Oz.) Baguette, cut crosswise into 1/2-inch slices
- 1/4 Cup Fresh Sage Leaves
1/2 Cup Four Brothers Blueberry Spread
1/2 Cup Four Brothers Orange Marmalade
1/2 Cup Four Brothers Smoky Bacon Cheese Spread
- 1 (5 Oz.) Pkg. Blue Cheese Wedge
1 Cup Four Brothers Premium Original Homestyle Gourmet Pretzels

1. Preheat oven to 400°; line 2 rimmed baking pans with nonstick aluminum foil and spray with cooking spray. In large skillet, cook chopped bacon over medium-high heat 5 minutes or until crisp, stirring occasionally; transfer to paper towel-lined plate.
2. Attach candy thermometer to side of medium saucepan. Add granulated sugar, corn syrup and 1/2 cup water; heat to a boil over medium-low heat. Boil 20 minutes or until thermometer reaches 340°; remove from heat. Whisk in butter and baking soda until incorporated; stir in chopped almonds and chopped bacon. Pour onto 1 prepared pan; cool completely. Break brittle into 2-inch pieces. Makes about 42 pieces.
3. In small bowl, stir brown sugar, zest, fennel seed and cayenne. Place remaining 1 pound bacon on remaining prepared pan; rub both sides with brown sugar mixture. Bake bacon 25 minutes or until crisp, rotating pan once during baking; cool completely on pan. Transfer bacon to cutting board; half crosswise. Makes about 24 slices.
4. In separate large skillet, heat 2 tablespoons oil over medium heat. Add baguette slices; cook 3 minutes or until lightly browned, turning once. Makes about 14 slices.
5. In same skillet, heat remaining 2 tablespoons oil over medium heat. Add sage; cook 2 minutes or until crisp, turning once.
6. Place blueberry spread, marmalade, bacon spread and remaining 1/2 cup almonds in 4 small bowls; place bowls on large wooden board or serving platter. Arrange blue cheese, pretzels, brittle, candied bacon, baguette slices and sage around bowls on board.

Prep: 30 minutes plus cooling
Bake: 25 minutes
Serves: 14



CELEBRATE WITH FAMILY AND FRIENDS remarkably festive.

Mexican Snacking Board

1 Cup	Four Brothers® Virginia Peanuts
1/2 Cup	Four Brothers® Roasted Unsalted Pepitas
1 Tbsp.	Olive Oil
2 tsp.	Four Brothers® Taco Seasoning
1 tsp.	Four Brothers® Dried Cilantro
1/2 tsp.	Four Brothers® Ground Cumin
1 (12 Oz.) Pkg.	Four Brothers® Signature Smokehouse Premium Raspberry Chipotle Bacon, cut into 1 1/2-inch pieces
1/4 Cup	Four Brothers® Mango Habanero Salsa
1/2 Cup	Mayonnaise
1/2 Cup	Four Brothers® Hot Mess Hot Salsa
1/2 Cup	Four Brothers® Salsa Verde
1/2 Cup	Four Brothers® Sharp Cheddar Spread
1 (8 Oz.) Pkg.	Four Brothers® Sweetened Dried Sliced Mango
1 (8 Oz.) Pkg.	Hot Calabrese Sliced Italian Dry Salami
1/2 (14 Oz.) Pkg.	Four Brothers® Yellow Corn Chips with Sea Salt
1/2 (13 Oz.) Pkg.	Four Brothers® Sweetened Dried Pineapple
1/2 (12 Oz.) Pkg.	Four Brothers® Bloody Mary Cheese Curds
1/2 (10 Oz.) Pkg.	Four Brothers® Premium Nacho Cheese Homestyle Gourmet Pretzel Chunks

DIRECTIONS:

1. Preheat oven to 400°; line rimmed baking pan with parchment paper. In medium bowl, toss peanuts, pepitas, oil, taco seasoning, cilantro and cumin; spread in even layer on prepared pan. Roast peanut mixture 15 minutes or until golden brown, stirring once; cool completely. Makes about 1 1/2 cups.
2. In large skillet, cook bacon over medium-high heat 5 minutes or until crisp, stirring occasionally; transfer to paper towel-lined plate.
3. In food processor, pulse mango habanero salsa until small pieces remain; add mayonnaise and pulse until incorporated. Makes about 3/4 cup.
4. Place hot mess hot salsa, salsa verde, Cheddar spread, peanut mixture and mayonnaise mixture in 5 small bowls; place bowls on large wooden board or serving platter. Arrange mango, salami, chips, pineapple, cheese curds, pretzel chunks and bacon around bowls on board.

Prep: 30 minutes plus cooling
Roast: 15 minutes
Serves: 14





HOLIDAY favorites.

Sweet & Spicy Butter Board

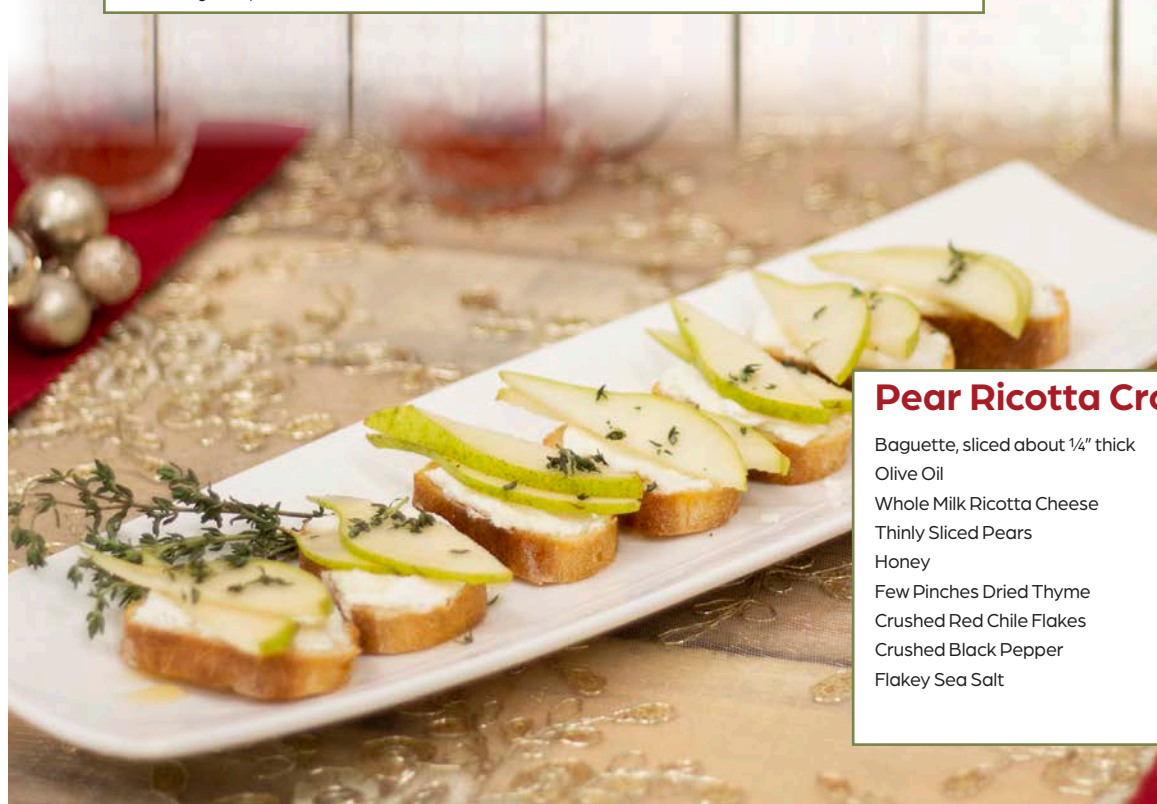
A new way to serve bread and butter this holiday season.

Customize your own butter boards with your favorite ingredients!

Butter, room temperature
Fresh Herbs (Chives, Rosemary,
Basil, etc)
Mike's Hot Honey
Black Pepper
Fresh Baguette, sliced

DIRECTIONS:

1. Spread butter across wooden board or platter.
2. Top with fresh herbs, hot honey and black pepper.
3. Serve with baguette slices.



Pear Ricotta Crostini with Honey & Thyme

DIETITIAN'S
choice

Baguette, sliced about 1/4" thick
Olive Oil
Whole Milk Ricotta Cheese
Thinly Sliced Pears
Honey
Few Pinches Dried Thyme
Crushed Red Chile Flakes
Crushed Black Pepper
Flakey Sea Salt

DIRECTIONS:

1. Preheat broiler.
2. Arrange sliced baguette on a rimmed baking sheet and drizzle lightly with olive oil. Broil until golden and toasty, just a minute or two -- keep an eye on it! (For crunchier crostini, you can actually bake them at 350F, but I prefer the texture of only one toasty surface. Less crummy, too!)
3. Just before serving, top toasts with a generous smear of the whole milk ricotta, a couple of pear slices and a drizzle of honey. Lightly crush dried thyme in the palm of your hand to release aroma and sprinkle over top. Finish with chile flakes (or black pepper) and a good sprinkle of sea salt. Enjoy!



HOLIDAY DREAMS ribeye ROAST

Holiday Dreams Beef Ribeye Roast Cooking Instructions

Prep Time: 5 Minutes

Cook Time: 18 - 20 Minutes Per Lb. Or Internal Temp. Of 125°F For Rare Or 130°F For Medium Rare.

Seasoning Rub:

- 1 Well-Trimmed Beef Ribeye Roast Boneless (6 To 8 Lbs.)
- Four Brothers Prime Rib Rub Or • Pepper • Celery Salt • Onion Salt • Garlic Salt • 2 Crushed Bay Leaves

Season roast the day before and wrap in butcher block paper using Four Brothers Prime Rib Rub or the above ingredients. Generously rub the entire roast. **When you think you've put on enough, add a little more.**

Preheat oven to 325°F. Cook fat side up, uncovered, no liquid, 18-20 minutes per pound. Use a meat thermometer to temp. For rare to medium-rare, pull out at 125°F. For medium pull out at 135°F. Let rest for 15 minutes lightly covered. Roast will continue to cook an additional 5-10°F during this time.

For au jus, pour out most of the fat. Put on stove top and cook off burnt seasonings, add water to the pan and season to taste.

Note: for thermometer reading, insert in the thickest part of the roast to halfway the depth of the roast.

***Makes 6-8 Servings**



Four Brothers BBQ

Hardwood Smoked Seasoned Chicken Drumsticks

Tender and juicy with mouthwatering smoky flavor satisfying the most selective palates.

Hardwood Smoked Seasoned Chicken Wingettes and Drumettes

Carefully prepared to lock in that scrumptious smoked flavor for a mealtime win!

Smoked Pulled Chicken or Pork

Fully cooked and seasoned to perfection making meal prep effortless.

Smoked Baby Back Pork Ribs Full or Half Rack

Our meaty, smoked ribs are tender, scrumptious for an easy heat-and-serve meal.

Campfire BBQ Beans

A mix of beans in a flavorful brown sugar sauce with bacon bits and pulled pork.

Smoked Gouda & Bacon Potato Salad

Smoked gouda and bacon with red skinned potatoes in a creamy sauce.

Smoked Gouda Mac & Cheese

The best mac & cheese you will ever taste.

Homestyle Coleslaw

Creamy and delicious.

Picnic Ham & Cheese Macaroni Salad



Hardwood Smoked Seasoned
Chicken Drumsticks



Hardwood Smoked
Seasoned Chicken Wingettes
& Drumettes



Smoked Pulled
Chicken or Pork



Smoked Baby Back Pork
Ribs Full or Half Rack



Campfire BBQ
Beans



Smoked Gouda &
Bacon Potato Salad

Stop in or call your local store to place your order!



INCREDIBLY DECEDENT remarkable boards.

Chocolate Celebration Board

Coconut Cream Truffles

3 Cups	Four Brothers Premium Sweetened Flaked Coconut
1/4 Cup	Sweetened Condensed Milk
2 Tbsp.	Coconut Oil, melted
1 tsp.	Vanilla Extract
1/2 Cup	Powdered Sugar
1/2 (20 Oz.) Pkg.	Chocolate-Flavored Almond Bark

Maple Mascarpone Spread

1/2 Cup	Mascarpone Cheese
1/4 Cup	Four Brothers Pure Maple Syrup
1/2 Cup	Four Brothers Dark Chocolate Almonds
1/2 Cup	Four Brothers Premium Roasted & Salted Macadamia Nuts
1/2 Cup	Four Brothers Seedless Red Raspberry Spread
1/2 Cup	Four Brothers Strawberry Rhubarb Spread
1/2 Lb.	Red Grapes
1 (6 Oz.) Box	Four Brothers Premium Chocolate Alligators
1 (3 Oz.) Pkg.	Four Brothers Dark Chocolate Creamy Orange Sorbet Retreats
1/2 (16 Oz.) Pkg.	Fresh Strawberries
6	Crav'n Flavor™ Cinnamon Graham Crackers, quartered whole sheets
1 Medium	Pear, halved, cored and thinly sliced
1 Cup	Four Brothers Frosted Pretzels
1 Cup	Four Brothers Original Homestyle Gourmet Pretzels

DIRECTIONS:

1. Start by making the Coconut Cream Truffles. Line rimmed baking pan with parchment paper. In food processor, pulse coconut until small crumbs remain. In large bowl, stir condensed milk, coconut oil and vanilla extract; fold in sugar and coconut. Cover and refrigerate 30 minutes.
2. Roll coconut mixture into 24 (1 1/2-inch) balls; place on prepared pan and freeze 1 hour.
3. Melt almond bark according to package directions. Use 2 forks to dip balls in almond bark to completely cover, allowing excess to drip off; place on same pan. Reheat almond bark as necessary if it begins to harden. Refrigerate truffles 30 minutes or until hardened. Makes 24 truffles.
4. Next, make the Maple Mascarpone Spread. In small bowl, stir mascarpone and maple syrup. Makes about 3/4 cup.
5. Place almonds, macadamia nuts, red raspberry spread, strawberry rhubarb spread and mascarpone mixture in 5 small bowls; place bowls on large wooden board or serving platter. Arrange grapes, alligators, retreats, strawberries, crackers, pear, pretzels and truffles around bowls on platter.





Sweets



Four Brothers Cookie Tray

M&M, monster, chocolate chip, sugar, peanut butter, molasses, and Reeses double chocolate. Pick your favorite cookies or mix it up.

Gourmet Cookie Tray

Chocolate chunk, white chocolate, macadamia nut, oatmeal raisin. A platter of gourmet cookies for a real cookie lover.

Blondie Bar Tray

Strawberry rhubarb and apple. Your guests won't be able to resist this assortment of buttery blondie bars.

Classic Cheese Cake Tray

Turtle, classic, strawberry, and marble. Enjoy this platter of decadent cheese cakes.

Oven-Baked Pies

Apple, blueberry, cherry, Dutch apple, pumpkin, and seasonal varieties.



Four Brothers Cookie Trays



Gourmet Cookie Tray

Blondie Bar Tray

Classic Cheese Cake Tray

Stop in or call your local store to place your order!





REMARKABLY holiday floral.

Season's Greetings!

'Tis the season for holiday decorating and what better way to decorate than to bring home a beautiful locally grown, hand-selected Poinsettia from our floral department? We offer a wide array of sizes and colors that will not only dazzle your senses but beautify your environment.

Our florist-quality holiday bouquets are guaranteed fresh and come in a wide range of sizes and colors. Decorate your home with fresh cut flowers, elegantly designed for the perfect touch to your holiday festivities.

And don't forget to select a floral centerpiece or vased arrangement for your holiday table. Fresh flowers from our floral department will add the finishing touch to your holiday season.



REMARKABLY refreshing.



**Santa Silvana Rose or
Josh Rose**
Cabot Extra Sharp Cheddar



**Herald Alexander Valley
Cabernet Sauvignon or
Bogle Cabernet Sauvignon**
**Carr Valley Cranberry
Chipotle Cheddar**



**Poundcake Chardonnay or
J Lohr Riverstone Chardonnay**
Castello Gouda



Bread & Butter Pinot Noir
Emmi Roth Havarti



**Collalto Extra Dry Rose
Sparkling or
Freixenet Cordon Negro Brut**
Marieke Flavored Gouda



**Tosca Chianti Riserva or
Da Vinci Chianti DOCG**
Sartori Bellavitano Gold



**Maturo Montepulciano or
Banfi Chianti Classico**
Sartori Bellavitano Merlot



**Root Cause Sauvignon Blanc
or Dark Horse Sauvignon
Blanc**
**Cervasi Honey Chevre
Mini Goat Log**



**Storico Rosso Dolce or
Roscato Rosso**
**Cervasi Honey Chevre
Mini Goat Log**



**Plumeria Prosecco or
Chloe Prosecco**
**Eiffel Tower Double
Crème Brie**

Not all wine items available in South Dakota