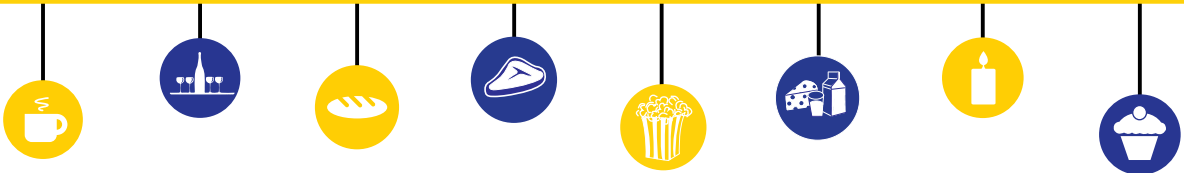
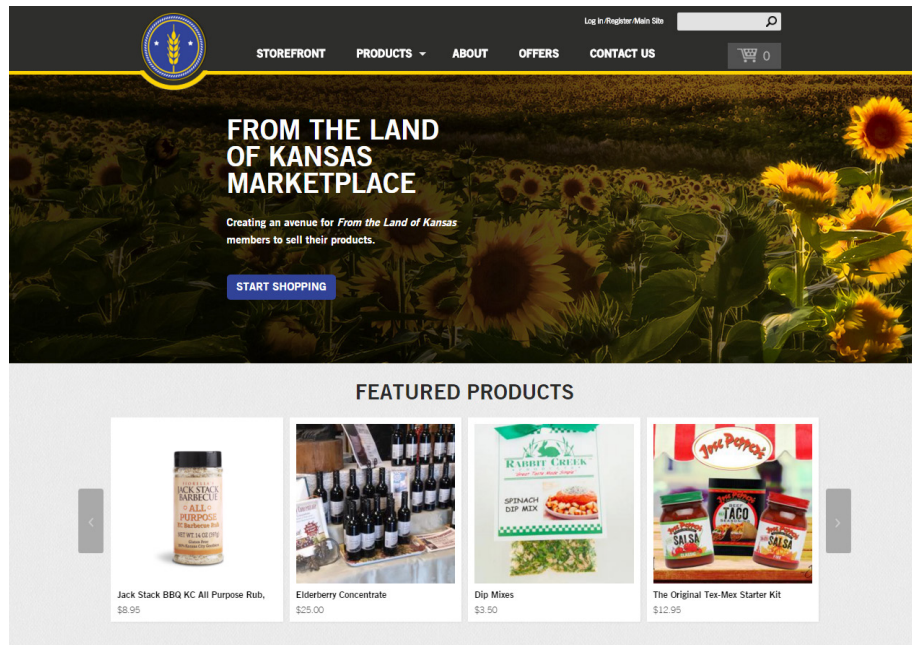



2015 Kansas Gift Giving Guide






The *From the Land of Kansas* online marketplace makes Kansas products more readily available, providing the convenience of online shopping.

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 Clicking on the Pinterest logos will direct you to the recipes on Pinterest.

 Clicking on the shop icons will direct you to the products on the Marketplace.



From the Land of Kansas is the state agricultural trademark program.



Stuffed Dates with Triple Berry Chipotle Glaze

- 24 Medjool dates, pitted
- 4 oz. goat cheese log, softened
- 12 thin slices prosciutto, cut in half lengthwise
- 1/3 cup **CopperLeaf** Triple Berry Chipotle Jam
- 2 Tbs. good balsamic vinegar
- pomegranate seeds, for garnish

In a small saucepan over medium heat, combine jam and vinegar and cook until reduced and slightly thickened, watching carefully so mixture doesn't scorch; remove from heat to cool. Using a small paring knife, slice down one side of each date lengthwise. Using a small spoon or scoop, stuff a small amount of goat cheese into each date. Starting at the end of each slice of prosciutto, roll up each stuffed date and place onto a serving platter. Drizzle some of the prepared jam reduction over stuffed dates as desired, then garnish serving platter with pomegranate seeds. Serve at once.



Flavors of the season

Bring out the flavors of the season with these products.



Newton



Lawrence



Dark Chocolate Holiday Bark

- 12 oz. good dark chocolate
- 2 Tbs. vegetable oil
- 2 Tbs. pure maple syrup
- 1/4 cup chopped pistachios
- 1/3 cup dried cranberries, roughly chopped
- 3 oz. **Sunflower Foods** Sunny Seeds
- 2 Tbs. toasted coconut flakes



Place chocolate and oil into a glass mixing bowl. Microwave in 30 second intervals, stirring after each one, until chocolate is fully melted and smooth. Pour chocolate out onto a sheet of parchment paper, creating a rectangular shape, approx. 1/4" thick. Immediately sprinkle chocolate with pistachios, cranberries, Sunny Seeds and coconut. Place pan of prepared chocolate bark into the freezer for a few minutes to set chocolate. When chocolate is set, break bark into pieces.



Stocking stuffers

Bring out the flavors of the season with these products.



Modoc



Topeka



Skillet Enchilada Dip

- 1 lb. **Hildebrand Farms Dairy** lean ground beef
- 10 oz. red enchilada sauce
- 8 oz. cream cheese, softened
- 1 cup roasted corn kernels
- 4 oz. fire-roasted green chilies
- 1 package **Rabbit Creek** Mexican Dip Mix, .65 oz.
- ¼ - ½ tsp. red pepper flakes
- 2 cups shredded **Alma Creamery** Sharp Cheddar
- salt and freshly ground black pepper, to taste
- cilantro, chopped, for garnish

In a cast iron skillet over medium high heat, cook ground beef until cooked throughout and all pink is gone; drain fats. Stir in enchilada sauce, cream cheese, corn kernels, green chilies, dip mix, red pepper flakes, and 1 cup of cheese; season to taste with salt and pepper. Top mixture with remaining cup of cheese. Bake, uncovered, in preheated 375 degree F. oven for 15-20 minutes, or until hot and bubbly throughout. Remove from oven and garnish with cilantro. Serve with tortilla chips.



Warm thoughts

Bring warmth to your winter with a taste of Kansas.



Louisburg



Elsie Grace's

Frankfort



Pancakes with Warm Fruit Compote

- 1 package **Pantry Shelf** Buttermilk Pancake Mix, batter and pancakes prepared according to package directions

Compote

- 2 cups sliced fresh or frozen peaches
- 2 Tbs. white sugar
- 1 Tbs. **Hildebrand Farms Dairy** Cinnamon Sugar Butter
- ¼ cup water
- 1 tsp. balsamic vinegar
- **4 Star Hydroponics** fresh basil, chiffonade

Place peaches, sugar, butter and water in a small sauce pan; bring mixture to a boil and heat until peaches just begin to slightly break apart. Add balsamic vinegar and simmer for another 10 minutes. Add basil and let mixture cool slightly, until it thickens just a bit. Serve compote warm over warm pancakes, garnished with more Hildebrand Farms Dairy Cinnamon Sugar Butter.



Wake up with Kansas

Switch up your morning routine with a taste of Kansas.



Scott City



Kansas City



Toffee Goopy Popcorn Balls

- 1 cup granulated sugar
- 1 cup unsalted butter
- ½ cup corn syrup
- 1 tsp. pure vanilla extract
- 2 cups miniature marshmallows
- 2 bags **Thrill's Kettle Corn**, 9 oz. size (approx. 36 cups popped Kettle Corn)
- 1-2 packages **Tonja's Toffee**, chopped (amount needed depends on how much toffee you like in your popcorn balls!)

In a large saucepan or deep skillet, combine sugar, butter, and corn syrup over medium heat; whisk until butter is melted. Increase heat and bring mixture to a boil; boil for three minutes, whisking constantly. Remove syrup from heat; stir in vanilla extract and marshmallows; stir gently to combine and let marshmallows melt. Place kettle corn into a large greased bowl; top with prepared marshmallow mixture and toss well until all of the kettle corn is coated. Quickly stir in the chopped toffee. Very lightly wet your hands with water (or butter, if you prefer) and form the kettle corn/toffee mixture into balls. Let popcorn balls cool for 30 minutes, then wrap each one with plastic wrap. If you prefer, warm kettle corn/toffee mixture can be spread out onto wax paper and when cool, break apart into chunks. Store in airtight containers.



Sweet treats

Bring sweet treats to your holiday gatherings.



Alma



Thrill's Gourmet Kettle Corn

Burlingame



Holiday Egg Nog Punch

- 3 qts. **Hildebrand Farms Dairy** eggnog (amount needed may vary, depending on the size of your punch bowl)
- 2-3 cups half and half
- 1 tsp. vanilla or rum extract
- Nutmeg and cinnamon for garnish, if desired
- 1 gallon vanilla bean ice cream, softened
- 1 pint whipped cream

Pour eggnog into punch bowl; add desired amount of half and half, taking care not to thin punch too much. Add vanilla or rum, to taste. Using a small cookie dough scoop, drop balls of ice cream into eggnog punch. Top ice cream with dollops of whipped cream; sprinkle with nutmeg or cinnamon. Serve at once.



A toast to Kansas

Add Kansas to your favorite beverages this season.



Louisburg



Junction City



Mason Jar Parfaits

Apple Crumble

Makes 1 pint jar yogurt parfait

- 6 oz. vanilla Greek yogurt (or use plain Greek yogurt, sweetened to taste, with a splash of vanilla extract added)
- 1/3 cup whole oats
- 1 Tbs. chia seed
- 3 - 4 Tbs. milk
- 2/3 cup **Grandma Hoerner's** All Natural Big Slice Apples
- 1/3 cup **Prairie Harvest** granola
- 10 -15 **Prairie Harvest** Traditional Peppernuts, crushed or chopped

In a small bowl, combine granola with crushed peppernuts; set aside. Place yogurt into pint jar; add oats, chia, and milk, stirring to combine. Top yogurt with apples and cover jar with lid. Let chill for 3-4 hours, or overnight. Once chilled, top apples with prepared granola/peppernut mixture and serve at once.



Flavorful fruits

Fruits of the season.



Alma



WYLDEWOOD
CELLARS

Peck



Gift basket guide

- Gift basket or base
- Cellophane (Suggestion: use a roll that is at least 36" long and provides more flexibility than the pre-cut pieces)
- Decorative shred or basket filler
- Items for the basket
- Ribbon or tulle for tying the bow
- Tape
- Sharp scissors

Start by filling the basket with shred so items don't get lost down in the basket. Place the items in the basket arranging taller items in the back. Pay attention to the location of labels and logos. Once the basket is filled, form the cellophane around the basket and cut the cellophane. If the basket is horizontal like the one in the photo, go perpendicular with the cellophane to ensure there is room to fold in the edges. Tie the cellophane with a short piece of tulle/ ribbon. Next, fold the corners. Fold the front piece back first to help smooth out the front. Next, fold in the back piece to make a point, then tape the point under the basket. Repeat on the other end. After the ends are secure, use tulle/ ribbon to create a bow. Two colors can be stacked to make an attractive bow.



Gifts for the host

Give the gift of Kansas.

klings family
orchards®

Pittsburg



Cashmere[™]
Gourmet Popcorn

Topeka



Fiesta Shredded Beef Pizza

- 1 pkg. **Thaniel's** pizza crust mix
- 2 heaping cups **Jose Pepper's** Seasoned Black Beans
- 4 cups shredded cooked beef roast
marinated with 1/4 cup **Jose Pepper's** Garlic Herb and Pepper Marinade
- 2 cups **Jose Pepper's** Espinaca Dip
- 2 tbs. chopped cilantro

Prepare Thaniel's pizza crust mix according to package directions. Divide prepared pizza dough in half and place each one onto a sheet of greased parchment paper; roll dough into a 14" x 8" rectangles, then transfer each one to a baking sheet. Pre-bake crusts, uncovered, in a preheated 425 degree F. oven for 12-15 minutes, just until slightly golden brown. Remove crusts from oven and spread 1 cup beans over each crust, leaving a 1/2-inch border around each crust; top beans with shredded beef, then top with Espinaca. Bake pizzas, uncovered, for 12-15 minutes or until hot throughout and slightly golden on top; garnish pizzas with cilantro and cut into squares to serve.



Rich flavors

Don't be afraid of bold flavors for cooking and giving.



Leawood



Lenexa



Bloody Mary Mashed Potatoes

- 5 lbs. Yukon Gold potatoes, boiled in water or broth until fork-tender, drained very well
- 1 pkg. **Rabbit Creek** Bloody Mary Dip Mix
- 2 cups sour cream
- 8 oz. cream cheese, softened
- 1/2 – 2/3 cup **Original Juan's** Bloody Mary mix

Mash potatoes well; stir in dip mix, sour cream and cream cheese and combine until smooth. Serve warm mashed potatoes drizzled with warmed bloody Mary mix.

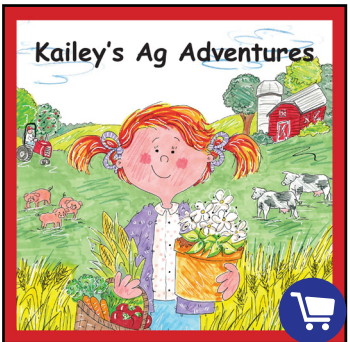


Perfect fit

Think out of the box for the gift that fits just right.



Manhattan



Manhattan



Barbecue Skillet Pineapple Beef Meatballs

- 1 lb. lean ground beef
- 1/3 cup crushed pineapple, drained well
- ¼ cup minced red onion
- ½ tsp. red pepper flakes
- 2-3 tsp. **Jack Stack** All Purpose Meat and Poultry Rub
- 1/3 cup bread crumbs
- **Jack Stack** Barbecue original or spicy sauce
- sliced scallions, for garnish

Gently combine all ingredients in a mixing bowl, taking care not to overwork the mixture. Form prepared mixture into 1 ½" meatballs and drop into a preheated oiled skillet over medium high heat, cooking until meatballs are nicely browned on all sides. Reduce heat to medium and cook until meatballs are cooked throughout (160 degrees at the center). Drain any fats in the pan, then pour barbeque sauce over the meatballs and continue to cook just until sauce is warm throughout. Serve with extra sauce, garnished with scallions, as desired.



Kansas barbecue

Savor the favor of Kansas barbecue.



Kansas City



Overland Park



Warm Cheesy Beer Dip

- 2 Tbs. unsalted butter
- 2-3 cloves garlic, minced
- ¼ cup all-purpose flour from **Heartland Mill**
- 2 cups Riley's Red Beer from **Little Apple Brewery**
- 1 cup heavy cream from **Hildebrand Farms Dairy**
- 1/8 tsp. nutmeg
- Kosher salt and freshly ground black pepper, to taste
- 2-3 cups shredded sharp cheddar cheese from **Alma Creamery**

In a saucepan or skillet on medium heat, add butter; when butter is melted, add garlic and cook until garlic is golden brown, stirring occasionally. Add flour to butter mixture and whisk until mixture turns golden brown in color, approx. 2-3 minutes. Pour in beer and heavy cream, continuing to whisk until mixture thickens slightly and comes to a simmer; remove from heat and add nutmeg; season to taste with salt and pepper. Add cheese, one handful at a time, stirring until all cheese is added and dip has reached desired consistency.



Protein on a plate

Bring Kansas meat and cheese to the holidays.



Alma



Strong City



Look for the logo

The *From the Land of Kansas* brand makes it easy to find and support Kansas-made products and Kansas-based businesses. Look for this logo on products in stores near you.



— FROM THE LAND OF —
KANSAS

Support Kansas

Why should you shop Kansas?

Buying Kansas made, grown and raised products, supports Kansas businesses.

Your support keeps dollars in cities and communities across the state while supporting your fellow Kansans.





Shop.FromtheLandofKansas.com