



Baguette Veggie Cups

Makes 10 to 12 servings

Ingredients:

2 Kirkland Signature™ Baguettes
4 cups artichoke parmesan dip
1 Costco vegetable tray

Instructions:

Slice baguette diagonally into 3- to 3½-inch pieces. The short side of the baguette should be a minimum of 2". Hollow out the inside of each piece. Fill with dip and vegetables. Place on a serving tray. Cover. Refrigerate until ready to serve.

Recipe and ideas courtesy of Maximum Living.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**





Mini Meatball Bites

Makes 35 to 40 servings

Ingredients:

35 to 40 Kirkland Signature™ Italian Meatballs

35 to 40 Kirkland Signature Dinner Rolls

2 cups Kirkland Signature Organic Marinara

1 cup Kirkland Signature Parmigiano Reggiano Shredded Cheese

¼ cup oregano

Instructions:

Prepare meatballs according to package directions. Hollow out the center of each dinner roll. Place on a cookie sheet. Add a spoonful of marinara and one meatball. Top with additional marinara. Sprinkle with cheese and a dash of oregano. Broil 35 to 45 seconds, or until toasted and cheese is melted.

Recipe and ideas courtesy of Maximum Living.

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Flaming Ice Cream

Makes 1 serving

Ingredients:

1 Kirkland Signature™ Ice Cream Bar
½ cup canned whipped cream
½ tsp color candy sprinkles
1 Tbsp Kirkland Signature Peppermint Bark, broken into pieces
¼ tsp lemon extract
1 sugar cube

Instructions:

Break ice cream bar into pieces. Freeze until ready to assemble. Fill parfait dish with whipped cream. Top with ice cream pieces, sprinkles and peppermint bark. Place extract in a small ramekin. Dip sugar cube into extract until it covers all sides. Immediately place on top of ice cream topping. Light the sugar cube with a lighter.

Recipe and ideas courtesy of Maximum Living.

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Morning Egg Bites

Makes 8 servings

Ingredients:

8 Kirkland Signature™ Large Eggs
¼ tsp garlic powder
½ cup fresh chives, cut
¼ tsp Kirkland Signature Black Pepper
3 pieces Kirkland Signature Master Carve Ham, cubed
1 Tbsp Kirkland Signature Extra Virgin Olive Oil
8 oz cream cheese, softened
1 avocado, diced
8 Kirkland Signature Dinner Rolls
½ cup Kirkland Signature Parmigiano Reggiano Shredded Cheese
½ cup Kirkland Signature Shredded Mild Cheddar Cheese

Instructions:

In a large bowl, combine eggs, garlic powder, chives, pepper and ham. Coat a large skillet with olive oil and place over medium-high. Add egg mixture. Stir until almost set. Stir in cream cheese, cook until soft and folded in. Add avocado. Stir until completely set. Remove from heat.

Hollow out center of rolls. Fill each roll with cooked egg mixture. Place on a cookie sheet. Sprinkle with parmesan and cheddar cheese. Broil on the top rack of the oven 30 to 45 seconds, or until cheese is melted and rolls are slightly toasted.

Recipe and ideas courtesy of Maximum Living.

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Morning Sunrise Mimosa

Makes 1 serving

Ingredients:

$\frac{3}{4}$ cup Kirkland Signature™ Orange Juice, chilled
 $\frac{1}{4}$ cup Kirkland Signature Brut Champagne, chilled
 $\frac{1}{2}$ Tbsp Triple Sec
1 strawberry, sliced from the bottom up

Instructions:

Pour orange juice and champagne into a chilled champagne flute. Add a splash of triple sec. Place a sliced strawberry on the rim for garnish.

Tip: Put frozen raspberries in to add a little flavor and act as an ice cube.

Recipe and ideas courtesy of Maximum Living.

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Citrus Sunset

Makes 1 serving

Ingredients:

Ice cubes
1½ oz Kirkland Signature™ American Vodka, chilled
1 tsp lime juice
6 oz Kirkland Signature Orange Juice, chilled
Lime, sliced
1 orange, twisted

Instructions:

Fill a highball glass halfway with ice. Add vodka, lime juice and orange juice. Stir. Garnish with a lime and an orange twist.

Recipe and ideas courtesy of Maximum Living.

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Bread Dipping Oil

Makes 35 to 40 servings

Ingredients:

- 2 cups Kirkland Signature™ Extra Virgin Olive Oil
- 1 tsp dried rosemary, crushed
- 1 tsp Italian seasoning
- 1 tsp dried red pepper flakes
- 1 tsp dried thyme
- 1 tsp minced garlic
- 1 tsp ground pepper
- 2 Kirkland Signature Baguettes, sliced

Instructions:

Pour olive oil into a serving dish. Add rosemary, Italian seasoning, red pepper, thyme, garlic and pepper. Serve with sliced baguette.

Recipe and ideas courtesy of Maximum Living.

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Balsamic Vinegar Glaze

Makes 1½ cups

Ingredients:

8 oz Kirkland Signature™ Aged Balsamic Vinegar
1¼ cup brown sugar
1¼ cup granulated sugar
2 Tbsp Kirkland Signature Clover Honey
2 pinches of Kirkland Signature Himalayan Pink Salt

Instructions:

In a medium saucepan, add vinegar. Heat on medium. Add brown sugar, sugar and honey. Stir until dissolved. Reduce to a thick syrup. Heat approximately 20 to 25 minutes. Volume should be about half of the original when finished. Add salt. Stir. Remove from heat. Cool. Pour into an airtight bottle. Store for up to two weeks.

Recipe and ideas courtesy of Maximum Living.

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Plum & Cheese Crostinis

Makes 16 servings

Ingredients:

2 Kirkland Signature™ Baguettes
1 cup Kirkland Signature Extra Virgin Olive Oil
1 Kirkland Signature Cheese Flight
1 bag Kirkland Signature Dried Plums

Instructions:

Slice baguette into equal slices. Place on a cookie sheet. Brush with olive oil. Top with a slice of cheese and plums. Broil for 35 to 40 seconds, or until cheese starts to melt. Serve warm.

Recipe and ideas courtesy of Maximum Living.

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