

you'll never have to prepare to

ORANGE JUICE SMOOTHIE RECIPE

- 1/2 cup premium orange juice
- 1/2 cup vanilla or plain yogurt
- 2 tablespoons honey
- 1 cup fresh strawberries
- 1/2 cup ice

Mix all ingredients in the blender until smooth.

2 \$4
for

Save up to 1.58 on 2
WITH YOUR BONUS CARD



Jacquelyn Smola
Oklahoma State Fair
Shedd's Spread
Country Crock
Grand Prize Winner

Orange Muffins

12 muffins

- 2 cups all-purpose flour
- 1 tsp. baking soda
- 1/4 tsp. ground cinnamon
- 1 stick Shedd's Spread Country Crock® Spreadable Sticks
- 1 1/4 cups PLUS 2 Tbsp. sugar
- 2 eggs
- 1 Tbsp. grated orange peel
- 1 cup buttermilk
- 1/2 cup golden raisins
- 1/2 cup coarsely chopped and well drained mandarin oranges

Preheat oven to 350°. Grease 12-cup muffin pan; set aside.

In medium bowl, combine flour, baking soda, cinnamon; set aside.

In large bowl, with electric mixer, beat Shedd's Spread Country Crock® and 1 1/4 sugar until light and fluffy, about 1 minute. Beat in eggs and orange peel. With mixer on low, alternately beat in flour mixture and buttermilk just until blended, beginning and ending with flour mixture. Fold in raisins and oranges. Evenly spoon batter into prepared pan. Evenly sprinkle with remaining 2 tablespoons of sugar.

Bake 20 minutes or until toothpick inserted in centers comes out clean. On wire rack, cool 10 minutes; remove from pan and cool completely.

CAFE NEWSTAR

Young & Tender®

BABY SPINACH

TRIPLE WASHED

Welcome to Cafe NewStar, where our Young & Tender Baby Spinach is picked early for its supreme flavor and texture.

Fresh and Ready:

Our delicate Baby Spinach is triple washed and kept cool from harvest, to the dinner table, to ensure maximum freshness and flavor.

Healthy:

Spinach is an excellent source of Iron and Vitamin A.

Mandarin Spinach Salad

- 1/2 cup sliced almonds
- 3 tbsp. sugar
- 1 package Young & Tender Baby Spinach
- 1/2 head Romaine lettuce
- 1 cup chopped celery
- 2 whole green onions, chopped
- 1 11oz. can mandarin oranges, drained

Dressing:

- 1/2 tsp. salt
- 1/4 cup vegetable oil
- 1 tbsp. chopped parsley
- 2 tbsp. sugar
- 2 tbsp. vinegar
- Dash of Tabasco® sauce
- Dash of pepper

In a small pan over medium heat, cook almonds and sugar, stirring constantly until almonds are coated and sugar dissolved.

Watch carefully as they will burn easily.

Cool and store in air-tight container.

Mix all dressing ingredients and chill.

Mix spinach, lettuce, celery, and onions.

Just before serving, add oranges and almonds.

Toss with dressing.