

January Savings Effective January 1 through January 30 | Featured Vendor: Evergood Fine Foods

JANUARY 2012



Food News:
*The Guide to New Products
and This Years New Vendors*

Featured Vendor:
Evergood Fine Foods

Celebrate the New Year:
Thank You for your Support



Mike Hudson Distributing P.O. Box 6010, Petaluma, CA 94955

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AND ARTISAN CHEESES**

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PROOF OF PERFORMANCE.**

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| | | |
|----------------------------|------------------------------|----------|
| 3341 | S/O Melodie Soft Goat Cheese | 2/3 lb |
| 3394 | S/O Tome Wheel | 1/4 lb |
| \$1.00 off per lb | | |
| 3315 | Plain Log Bulk | 3/2 lb |
| \$0.60 off per case | | |
| 3377 | Chabis Plain | 6/5 oz |
| 3378 | Chabis Herb | 6/5 oz |
| 3379 | Chabis Pepper | 6/5 oz |
| \$1.50 off per case | | |
| 3340 | Plain Log | 6/8 oz |
| \$1.80 off per case | | |
| 3342 | S/O Crottin | 12/3 oz |
| \$2.00 off per case | | |
| 3397 | S/O Cabecou - 3 per Jar | 6/4.5 oz |
| \$2.50 off per case | | |
| 3343 | S/O Taupinere | 6/9 oz |
| \$3.00 of per case | | |

From the early creation of cheese on the small Sebastopol farm to its current home in the renovated historic Stornetta Dairy in Sonoma County's Carneros Region, Laura Chenel's Chevre, Inc. has been growing along with an increasing appreciation of goat's milk cheese on the American palate. From its inception, Laura Chenel's Chevre was quickly branded as America's first name in chevre.

Game Day Favorites

Hosting a Superbowl party? It's time to **huddle** around for the big game! Don't **fumble** with last year's recipes, try something new that is sure to score a **touchdown!**

Big Game Buffalo Drumsticks

Servings: 4

Ingredients

16 chicken drumsticks (about 4 pounds), skinned, if desired (MHD # 4244)

1 16 oz bottle buffalo wing hot sauce (2 cups)

1/4 cup tomato paste (MHD # 5592)

2 tablespoons white or cider vinegar (MHD # 5788)

2 tablespoons Worcestershire sauce (MHD # 5794)

1 8 oz container dairy sour cream (MHD # 5811)

1/2 cup mayonnaise or salad dressing (MHD # 5496)

1/2 cup crumbled blue cheese (2 ounces) (MHD # 2108)

1/4 - 1/2 teaspoon cayenne pepper or bottled hot sauce (MHD # 5896)

Celery sticks



Place drumsticks in a 4 to 5 quart slow cooker. In a medium bowl, combine hot sauce, tomato paste, vinegar, and Worcestershire sauce. Pour over chicken in cooker. Cover and cook on a low-heat setting for 6 to 8 hours or on high-heat setting for 3 to 4 hours. Meanwhile, for blue cheese dip, in a small bowl, combine sour cream, mayonnaise, blue cheese, and cayenne pepper. Cover and chill the dip until ready to serve. Using a slotted spoon, remove drumsticks from cooker.

Skim fat from cooking juices. Serve drumsticks with cooking juices, the blue cheese dip, and celery sticks.

Touchdown Turkey and Hot Sausage Chili

Servings: 8

Ingredients

1 tablespoon vegetable oil

1 pound ground turkey (MHD # 1048)

12 ounces hot Italian sausage, removed from casings, crumbled (MHD # 1461)

1 1/2 cups chopped yellow onions

1/2 cup chopped green bell peppers

1/2 cup chopped, roasted and peeled green poblano or Anaheim chiles

2 tablespoons minced garlic (MHD # 9700)

2 tablespoons chili powder (MHD #6279)

1 1/2 teaspoons ground cumin (MHD # 6227)

1/2 teaspoon salt (MHD # 9405)

1 (12-ounce) lager beer

1 (28-ounce) can chopped tomatoes with their juice

2 cups cooked pinto beans, or canned beans, rinsed and drained (MHD # 5564)



In a large pot, heat the oil over medium-high heat. Add the turkey, sausage, salt, and pepper and cook, stirring, until the meat is no longer pink, 6 to 8 minutes. Add the onions, bell peppers, and chilies, and cook, stirring, until soft, about 3 minutes. Add the garlic, chili powder, and cumin, and cook for 1 minute. Add the beer and tomatoes, stir well, and bring to a boil. Reduce the heat and simmer uncovered for 45 minutes to 1 hour, stirring occasionally to prevent the chili from sticking to the bottom of the pot.

Cheers! To the New Year!

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Here's to a memorable holiday season and a
promising new year. With gratitude and optimism,
Your friends at Mike Hudson Distributing.



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Have a happy, healthy,
and prosperous

