

# Quick & Easy

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## THE COSTCO WAY

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### Honey Ginger Shrimp

Makes 3 servings

#### Ingredients:

½ cup Kirkland Signature Honey  
¼ cup soy sauce  
1½ tsp Kirkland Signature Minced Garlic  
4 Tbsp lemon juice  
1 Tbsp ground ginger  
2 Tbsp Kirkland Signature Extra Virgin Olive Oil  
½ red bell pepper, diced  
½ orange bell pepper, diced  
1 lb large frozen and thawed shrimp (21-24/lb), peeled and deveined  
2 - 8.5 oz Seeds of Change Quinoa & Brown Rice packets (or 3½ cups white rice)  
3 green onions, thinly sliced  
1 Tbsp sesame seeds

#### Instructions:

In a small bowl, whisk honey, soy sauce, garlic, lemon juice and ginger. In a medium skillet, add olive oil and peppers. Saute until softened. Add honey sauce mixture to skillet. Cook until reduced to a thick consistency. In a pot, heat water to 165 F. Add shrimp. Bring heat back to 165 F. Cook for 1 minute. Remove shrimp. Place in a bowl. Microwave rice packets for 90 seconds. Place on a serving platter. Top with cooked shrimp. Pour honey and pepper sauce over the shrimp and rice. Sprinkle with green onions and sesame seeds.

Recipe courtesy of: @RandyAltig. See more recipes and ideas at [randyaltig.live](http://randyaltig.live)

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### Honey Balsamic Vinaigrette

Makes 6 servings

#### Ingredients:

½ cup Kirkland Signature Balsamic Vinegar  
4 Tbsp Kirkland Signature Honey  
2 Tbsp pomegranate juice  
1 Tbsp soy sauce  
1 Tbsp lemon juice  
1 tsp Dijon mustard  
½ tsp Kirkland Signature Crushed Red Pepper Flakes  
½ tsp Kirkland Signature Salt  
½ tsp Kirkland Signature Ground Pepper  
⅔ cup Kirkland Signature Extra Virgin Olive Oil

#### Instructions:

In a food processor, combine vinegar, honey, pomegranate juice, soy sauce, lemon juice, Dijon, red pepper, and salt and pepper. Puree. Add olive oil. Puree for 1 minute, or until thick.

#### Salad Ingredients:

4 cups butter lettuce  
1 pear, diced into ¼-inch cubes  
¼ cup blue cheese, crumbled  
Honey Balsamic Vinaigrette  
2 Tbsp pomegranate arils  
2 Tbsp Kirkland Signature Parmesan Cheese

#### Instructions:

In a large serving bowl, toss lettuce, pears and blue cheese. Drizzle with Honey Balsamic Vinaigrette dressing. Top with pomegranate arils and Parmesan.

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### Honey Creme Brulee

Makes 8 servings

#### Ingredients:

3 cups heavy whipping cream  
1 cup whole milk  
¼ tsp Kirkland Signature Salt  
1 vanilla bean pod, sliced to expose seeds  
⅓ cup Kirkland Signature Honey  
9 egg yolks  
¾ cup sugar, divided  
1 Tbsp orange extract  
3 Tbsp orange zest

#### Instructions:

In a medium saucepan, combine cream, milk, vanilla bean and salt. Bring to a simmer. Remove from heat. Steep for 1 hour. Pour cream mixture through a fine sieve into a bowl. Return to saucepan. Add honey. Bring to a simmer. Turn off heat. Stir to dissolve.

In a medium bowl, whisk egg yolks and ¼ cup sugar. Whisk in hot cream mixture, one ladle at a time. Stir in orange extract. Preheat oven to 300 F. Bring a kettle of water to a boil. In a large roasting pan, place eight 6-ounce creme brulee dishes (or heatproof ramekins). Pour custard mixture through a sieve into a mixing bowl. Ladle custard into dishes. Place pan in the oven. Add enough boiling water to cover the bottom half of the dishes. Bake for 35 to 45 minutes, or until custard is set. Transfer to a wire rack. Cool. Cover with plastic wrap. Refrigerate for at least 2 hours (up to 3 days).

Sprinkle a thin layer of the remaining ½ cup sugar on top of each creme brulee. With a kitchen torch, caramelize the sugar. Or, broil in the oven for 1 to 2 minutes. Refrigerate. Top with 1 tsp orange zest. Serve.

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### **Honey Drops**

Makes 8 to 10 drops

#### **Ingredients:**

1 cup sugar  
1 cup water  
1 cup Kirkland Signature Honey  
4 Tbsp lemon juice  
Candy thermometer  
Silicone mold for small candies  
Powdered sugar or cornstarch

#### **Instructions:**

In a deep saucepan, mix sugar and water. Bring to a slow boil, stirring frequently to prevent burning on the bottom, until temperature reaches 250 F. Add honey. Continue stirring until temperature reaches 300 F, or “Hard Crack” on a candy thermometer. Remove from heat. Stir to cool. Once it begins to thicken, stir in lemon juice. Carefully pour or spoon into a silicone mold. If you do not have a mold, drop small amounts onto a piece of foil dusted with powdered sugar. Cool at room temperature. Once completely cool, remove from silicone mold. To prevent drops from sticking, sprinkle with powdered sugar or cornstarch. Shake off any excess. Store in an airtight container.

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