

Halos® Mandarins Parfait

Makes 2 servings

Ingredients:

3 Halos Mandarins

2 Paramount Citrus Navel Oranges

1 Wonderful Sweet Scarletts Texas Red Grapefruit

1 cup sliced strawberries

16 oz (2 cups) Greek yogurt

2 Tbsp honey

¼ cup Kirkland Signature™ Pistachios, shelled

Instructions:

Zest mandarins. Peel and segment mandarins, oranges and grapefruit. Cut into bitesize pieces. Slice the strawberries. In a large mixing bowl, add fruit and gently toss together. Fold the zest into the Greek yogurt. Divide yogurt evenly into two mediumsize mason jars or bowls. Spoon fruit mixture over the yogurt. Drizzle with honey. Sprinkle with pistachios.

For more recipe ideas, go to Costco.com and search: Quick & Easy





Elegant Dessert with Halos® Mandarin CurdMakes 4 servings

Ingredients:

1 loaf Kirkland Signature™ Butter Pound Cake

2 cups strawberries, sliced

1½ cup fresh blueberries

1 recipe Halos Mandarin curd (See below.)

2 Halos Mandarins, peeled and sectioned

8 mint leaves

Instructions:

Slice pound cake into 2-inch thick slices and cut slices in half lengthwise, making two "fingers" of pound cake. Place in a martini or wine glass. Spoon fruit into each glass and drop a generous dollop of curd over the top. Garnish with mint leaves.

Halo Mandarin Curd

1 stick of butter
½ cup Halos Mandarins juice
¼ cup lemon juice
¼ cup sugar
8 egg yolks, beaten
Zest of 2 or 3 Halos Mandarins

Instructions:

In a small saucepan melt butter, mandarin juice, lemon juice and sugar. Bring to a boil. Temper egg yolks by adding ½ cup butter mixture to yolks and whisk until combined. Slowly add egg mixture back into saucepan and lower heat, making sure not to curdle egg yolks. Cook for about 3 minutes until mixture thickens. Add zest. Place in a bowl. Cover with plastic wrap (touching surface with wrap). Chill for 2 to 3 hours.

For more recipe ideas, go to Costco.com and search: Quick & Easy





Simple Halos® Mandarin Dessert

Makes 4 servings

Ingredients:

2 cups heavy whipping cream, chilled Zest and juice from 2 to 3 Halos Mandarins (approx. 1 Tbsp juice) 12 Halos Mandarins, sectioned 1 Tbsp powdered sugar

Instructions:

Using the above recipe or your favorite recipe for homemade whipped cream, gently fold in mandarin zest and juice. On a small platter, place a bowl of mandarin whipped cream in center. Mound Halos sections around bowl of whipped cream. Dip in powdered sugar.

For more recipe ideas, go to Costco.com and search: Quick & Easy

