

Little things make

the holidays special!



Happy Holidays from our families to yours!

MOOO NEWS

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Dear Friends,

Our newsletter this month is featuring photos of many (not all) of the children of the Longmont Dairy employees. As a family owned business, we really do know and care about the milestones of each other's lives, our kids being our most joyful "milestones".

So many of you share your family pictures with us throughout the year. We love seeing your families and hearing your stories. Many of you are second and even third generation Longmont Dairy milk drinkers. This humbles us. We are so grateful for each of you. We appreciate the family-like relationship we share with many of you. Thank you for being our loyal and wonderful customers and friends through the years.

*Merry Christmas,
David, Susan and Family*

Save the Date!

January 14, 2012

15th Annual Quaker Oatmeal Festival

in Lafayette

Longmont Dairy is a proud sponsor of this one-of-a-kind event. We will be providing all of the milk, cream and orange juice for the Oatmeal Breakfast.

There will also be a 5K walk/run, Health Fair, and Oatmeal Baking Contest.

We hope you can join us!

www.LafayetteColorado.com/events



Drawing by Brian Wheat

Eggnog? "Yes, please."

Both Classic (nutmeg) and Cinnamon Eggnog will be available now through December 31. Only \$2.99 quart, same price as last year!

Cranberry Eggnog Pie

Ingredients:

Crust:
1 1/3 cups chocolate wafer crumbs
2 Tbsp. sugar
1/4 cup butter, melted

Filling:
1 envelope unflavored gelatin
1/4 cup water
1/3 cup sugar
2 tablespoons cornstarch
1/4 teaspoon salt
2 cups Longmont Dairy Eggnog
1 teaspoon vanilla extract
1/2 teaspoon rum extract
1 cup whipping cream, whipped

Topping:
1 cup whole berry cranberry sauce
1/2 cup whipping cream
2 tablespoons powdered sugar

Instructions:

Crust: Preheat oven to 350° degrees F. Combine all ingredients. Press on bottom and sides of 9-inch pie pan. Bake 5 minutes. Cool completely.

Filling: Sprinkle gelatin into the water to soften. Combine sugar, cornstarch and salt in saucepan. Stir in Eggnog. Cook over medium heat, stir constantly, until thickened. Cook 2 more minutes. Remove from heat; stir in softened gelatin until dissolved. Stir in extracts. Chill until mixture mounds when dropped from a spoon (about 45 minutes). Fold in whipped cream. Pour into cooled crust and chill several hours.



Breakfast Egg Casserole

Make ahead. Perfect for Christmas or New Year's morning.

7 slices sourdough bread, cubed into 1" squares
1 1/2 lbs. maple sausage, ground
1 red pepper, julienned
1 green pepper, julienned
1 red onion, julienned
1 clove garlic, minced
8 Egg-Land's Best Eggs
3/4 cup of LDF Milk
1 Tbsp. Herbs de Provence
1/3 bunch Italian parsley, chopped fine
1 tsp. black ground pepper
1/2 cup Rocking W Asiago Cheese, shredded
1/2 cup Tillamook Sharp Cheddar Cheese, shredded



Heat oven to 375°F. In a large sauté pan, add a small amount of oil and cook the ground sausage. Drain and save the rendered fat and use to sauté the peppers, onions and garlic. Mix the eggs, milk, herbs, parsley and black pepper in a large bowl. Spray a 9" x 13" casserole pan well with non-stick pan spray and layer the ingredients as follows: bread, cooked sausage, cooked peppers, onions and garlic, cheese, egg mixture.

Allow the egg mixture to soak into the bread, press the mixture into pan to ensure all ingredients are coated.

Cover with foil and bake at 375° for about 40 minutes, uncover and finish until center is fully cooked. The dish will have a nice golden crust.

Used by permission from Colorado Proud.
Credit to Chef Jason K. Morse, C.E.C.,
Valley Country Club, Aurora

From the MOOO News' Recipe Archives

Special Introductory Offer—
Longmont Dairy Specialty Artisan Cheese

Anyone who loves cheese will love our new
Specialty Artisan Cheese
Jalapeño Jack • Farmers Veggie
Asiago • Cucumber Dill

\$5.99 each 8 oz. package,
or save \$5.00 and try all four varieties
for **\$18.95**
The 4-pack contains
one of each variety

Pre-order now for
delivery beginning November 14.
Available through Dec. 30.
To preorder, call:
303-776-8466

Incredible Eggs!

EGG-LAND'S BEST white eggs are available for the special introductory price of only \$2.29 per dozen (50¢ off the regular price). Free range, brown eggs are still available.

Add enough eggs in your next order for all of your holiday baking needs, such as the delicious Breakfast Egg Casserole in this issue of The MOOO News.

