



LONGMONT DAIRY  
DELIVERY

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**MOOO NEWS**

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## Introducing the Athletes of Tinman Elite

### Chasing Greatness One Glass of Chocolate Milk at a Time, Together!

As we enter a new year, we are developing a partnership with a team of runners from Boulder. They call themselves Tinman Elite and they have a big year ahead of them. Their members have their sights set on competing at the Paris Olympics this summer.

As a team, their vision is to “raise the standard of elite distance running by training a wide range of successful athletes covering distances from 800m to the marathon.” Their bio states, “We are not a group, social movement, or track club. We are a **team** that pushes and cares for each other in pursuit of establishing ourselves as one of the most respected and recognized running teams in the world.”

We will be following two of these athletes, Joey Berriatua and Connor Winter, closely in the coming months. See their bios at [TinmanElite.com/pages/our-team](https://TinmanElite.com/pages/our-team).

Team co-founder, Drew Hunter, says that when the team lived together in one house in Boulder, “we would have Longmont Dairy delivered so we could smash a refreshing chocolate milk after every workout and easy run. It was only a matter of time for us to collaborate with a local company that has given us so much. We’re incredibly excited and thankful for the support of Longmont Dairy in the most important year of our running careers. Here’s to chasing greatness one glass of chocolate milk at a time, together.”

## Save 50¢ on Pro-to-Go in January

### Building Muscles Requires Protein. Give it a Boost in the New Year!

Add 14 grams of protein to your day with an 8-ounce glass of our Pro-to-Go milk. A great meal replacement or snack, it’s delicious, creamy, and has no chalky taste. **Save 50¢ per bottle on January deliveries.**

# JANUARY

## Happy New Year!



Dear Friends,

I hope you all had a wonderful holiday season and are ready for the New Year. I know I am! 2023 was full of many challenges but also many blessings, for which I am very grateful.

As we map out all of the products we will be carrying in 2024, I realize how much I love working with so many local companies to provide products in addition to what we produce. I’ve enjoyed watching a few woman-owned, local businesses, such as YoBucha and Enjoy Biscotti, grow and evolve. Additionally, we have appreciated developing partnerships with companies like Silver Canyon to create our very own Cold Brew and Fresh Brewed Tea.

We truly love supporting Colorado-based companies. Thank you to all who have tried their products and supported them as well. Here’s to a happy and healthy New Year!

Take care,

*Katie*





# MOOO RECIPES

## Green Chile Breakfast Burritos



- 1 lb. breakfast sausage
- 1 large onion, diced
- oil as needed
- 1 lb. frozen, diced hash browns
- salt and pepper, as desired
- 4-oz. can diced green chiles, drained
- 1½ cups Tico's Pork Green Chile
- 8 to 12 Egg-Lands Best eggs, scrambled
- 8 oz. Tillamook Sharp Cheddar shredded cheese
- 12 burrito-size tortillas



Cook sausage over medium-high heat in a large skillet with about 2 tablespoons water, breaking into small chunks. When starting to brown, add the diced onion and let it cook along with the sausage. When sausage is done, transfer to a large bowl, leaving about three tablespoons of the drippings in the skillet. Add more oil if necessary.

Cook hash browns in the drippings, stirring often, until they are done and have a bit of browning. Add salt and pepper as desired.

Add hash browns to the bowl with the sausage, then mix in the can of diced green chiles and the Tico's Pork Green Chile.

Wipe skillet clean and add a little additional oil, turning down the heat to medium. Whisk eggs together and scramble in the skillet until just cooked, light, and fluffy.

Gently fold the eggs and cheese into the sausage and chile mixture. Adjust seasoning to taste. (Add Sriracha or hot sauce, too, if desired.)

Wrap tortillas in a clean towel and warm in microwave for one minute. Turn over and microwave another 30 seconds, until heated through.

Divide Green Chile mixture between tortillas and roll. Wrap in foil.

Serve immediately, or store in the freezer and thaw before reheating.

## New! Tico's Green Chile



**Tico's Green Chile** is made from scratch here in Colorado. This top-quality, gluten-free sauce is a blend of savory ingredients with green chiles and flavorful tomatoes. It can be used with almost any meal and is perfect for the Green Chile Breakfast Burritos recipe featured here. Available in vegetarian or with tender chunks of pork. Make it part of your next meal plan!



Clip and file in your recipe collection! Use this QR code to find the recipe online.



# JANUARY—PRODUCTS OF THE MONTH

Bread

| Orange Cranberry

Prefare Meal

| Beef Fajitas

Rome's Sausage

| Meatballs

