

LONGMONT DAIRY
DELIVERY

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FEBRUARY

Let the Good Times Roll!



Longmont Dairy, Co

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Longmont Dairy Farm, Inc.

MOOO NEWS

Celebrate Mardi Gras

Longmont Dairy Colorado Cold Brew has ties to New Orleans! Our flavored cold brew lattes are made with a chicory coffee blend that has cultural roots there. Mardi Gras festivities are set for February 21 this year, so let's celebrate!

Mardi Gras is French for "Fat Tuesday." It's celebrated the day before Ash Wednesday, and is part of the "Carnival" festivities—derived from the medieval Latin word, "carnelevarium"—which means to remove meat, says History.com. Traditionally, people would binge on all the rich, fatty foods, such as meat, eggs and cheese, in their home before Lent in preparation for fasting and abstinence. Today, these customs are not the primary focus of Mardi Gras. It is now known for parades, king cakes and beads of green, purple and gold in the United States.

The French brought chicory coffee to Louisiana when they colonized the area in the 1600s. It took hold during the Civil War in the 1860s when a Union naval blockade cut off the New Orleans port making coffee difficult to find. People added chicory root to their coffee to stretch what they had. After the port reopened, many kept drinking chicory root with their coffee and it is now a cultural tradition.

Celebrate Mardi Gras New Orleans-style with one of our three lattes!

Dear Friends,

We hope you're having a good start to your New Year. You may have noticed some changes we've made recently. We updated our logo and our website in 2022 with a fresher look and you will also start noticing some changes to the Moo News coming soon. If you have ideas of things that you'd like to see in the newsletter, let us know! We love to hear from you.

One thing that we will be doing in 2023 is featuring some international recipes and traditions each month. If you have any recipes you'd like to share with us, please send an email to customerservice@longmontdairy.com.

Take care,

Katie

A Bit of New Orleans in a Bottle

Our proprietary cold brew process combines the unique, creole-style blend of deep, dark roasted coffee and chicory from Silver Canyon Coffee with just the right amount of Longmont Dairy milk to create a smooth, pure coffee without the acid aftertaste. We hand craft every small batch for consistent perfection.



MOOO RECIPES

New Orleans Beignets

Originally from France and brought to New Orleans in the 18th century by French colonists, beignets have become a large part of home-style Creole cooking. Makes 16 beignets.



- 3 cups all-purpose flour
- ¾ teaspoon kosher salt
- 3 tablespoons sugar, divided
- 1 cup warm Longmont Dairy whole milk
- 2 teaspoons active dry yeast
- 1 large First Light White Egg
- 3 tablespoons Country Cream butter
- 1½ to 2 quarts vegetable oil
- 3 cups powdered sugar, sifted

Mix flour, salt, and 2 tablespoons sugar in the bowl of a stand mixer. Warm milk to 100°F, add remaining tablespoon of sugar and yeast, and let sit 5 minutes, until foamy.

Beat egg into the foamy milk mixture and add to the mixing bowl of flour. Mix by hand, or with the paddle attachment of your stand mixer set to low about 1 minute, until you get a wet dough with dry bits throughout. Melt butter and, with a dough hook, incorporate on low about 1 minute. Knead on medium-high for about 6 minutes. The dough should be tacky to the touch but not so wet that you can't handle it. Shape into a ball and place in a greased bowl. Cover and allow to rise until doubled in size, 1-2 hours.

Turn the risen dough onto a floured surface and roll into an oblong shape about 10" x 14" and ¼" thick. Cut into 16 rough rectangles and cover with a tea towel to rest while you heat the oil to 325°F in a large 4-quart pot. Fry the beignets in batches until golden, about 2 minutes per side. Use tongs to remove beignets out and place on a cooling rack over a baking sheet.

Let some of the fat drain off for about a minute before dropping into a bowl with the sifted powdered sugar. Turn to coat. Repeat with remaining beignets. Serve warm with hot coffee on the side.

Mooo News, February 2023

Enjoy a Carnival Tradition from Brazil

As part of our Lenten festivities this month we are offering **Brazilian Cheese Bread (Pão de Queijo)** in February! These crispy, gooey morsels, traditionally for breakfast, have become just as popular as a street snack during Carnival where the hand-held treats can be found on every corner.

Bruna's Brazilian Cheese Bread, our local partner in Denver, uses only simple, natural ingredients and nothing artificial. Made with tapioca flour which is naturally gluten free, it is the perfect addition to any meal or a tasty mid-day snack! Available for a limited time only.



Strawberry Milk in February!

30¢ off

Strawberry Milk

Strawberry Milk is a delicious drink that has become a February tradition, and Valentine's Day is the perfect time to share this special treat!

Offer good for deliveries in February.



February Meal: Creamy Chicken Gnocchi Soup

This hearty soup from Prefare features chunks of Italian herb marinated chicken breast, fresh garden vegetables, and tender potato gnocchi pasta simmered in a light, creamy chicken broth. The flavors meld to provide a surprisingly low in calories meal sure to please the whole family. Available for a limited time. The meal contains three 11-ounce servings.



Bread of the Month

February:

Chocolate Chip Brownie