



the *Gourmet Scoop*

GREAT FRIENDS, GREAT FOOD

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5-Star Dining

WITH SUNSET GOURMET YOU CAN EXPERIENCE 5-STAR DINING RIGHT IN YOUR OWN HOME.

HARVEST BEER BREAD BISCUITS

- 1 box *Harvest Beer Bread*
- 1 Tbsp *Spinach & Herb Mix*
- 1 cup shredded cheese
- 1 x 12oz beer
- 3 Tbsp butter, melted

Sunset Seasoned Salt

Combine first three ingredients in a mixing bowl; add beer and stir 25 seconds. Drop mixture by generous spoonfuls onto a greased baking sheet. Drizzle with melted butter and lightly sprinkle with *Sunset Seasoned Salt*. Bake at 350°F for 25 minutes until golden. Makes 10-12 biscuits.

OH! SO CARAMELIZED CARROTS

- 3 cups carrots, sliced or 1 small bag of bite-sized carrots
- 1 Tbsp *Oh! So Onion*
- 1- 2 tsp *Oh! So Garlic*

Sunset Seasoned Salt

- 1 tsp butter or olive oil
- 4 Tbsp water

Place all ingredients in a covered frying pan on low heat. (The heat must be low enough as not to fry the carrots.) Stir every few minutes. Carrots will slowly and naturally caramelize in approximately 15-20 minutes. Cook al dente or to your preference.

Erinn Hoffman - Saskatchewan

SEAFOOD PASTA

- 1 box of vegetable fusilli pasta
- 4 Tbsp butter
- 1 lb scallops
- 1 lb shrimp, tails removed
- 1 cup onion, chopped
- ½ cup white wine
- 2 tsp *Spinach & Herb Mix*
- ½ tsp pepper
- 1½ pkgs *Creamy Parmesan Artichoke Dip*
- 1½ tsp *Oh! So Garlic*
- 2 cups whipping cream



Cook fusilli according to package directions. While pasta is cooking, melt butter in a large skillet over medium high heat. Add scallops and shrimps; sear on both sides until shrimp are starting to turn pink and scallops are browned. Remove and set aside. Add onions to fry pan and caramelize; add white wine and continue cooking 2 minutes. Reduce heat to low. Combine *Creamy Parmesan Artichoke Dip* mix, pepper, *Oh! So Garlic* and *Spinach & Herb Mix*; add to whipping cream and whisk. Slowly add cream mixture to fry pan and simmer on low-medium heat for 10 minutes; stir frequently. (Do not let boil.) Add scallops and shrimp continue heating for 5 minutes. Add cooked, drained pasta to fry pan; mix well and heat for 5 more minutes.

Joe Clute - Ontario

BLACK FOREST TRIFLE

- 1 box *Truffle Fudge Brownie Mix*
- 2 eggs
- ½ cup melted butter
- 2 x 40g boxes chocolate instant pudding
- 4 cups milk
- 2 cups whipping cream, whipped and sweetened
- 1 x 16oz can cherry pie filling (399ml)
- ½ jar of *Gourmet Chocolate Sea Salt Caramel Sauce*, warmed

Prepare and bake *Truffle Fudge Brownie Mix* according to package directions. Cool and set aside. Prepare chocolate instant pudding and set aside. Cube the *Truffle Fudge Brownie* and place 1/3 in the bottom of a trifle dish or glass bowl, drizzle with 1/3 of the *Gourmet Chocolate Sea Salt Caramel Sauce*. Next, layer 1/3 chocolate pudding followed by 1/3 whipped cream, spread cherry pie filling, repeat layers ending with whipped cream and garnish with shaved chocolate and maraschino cherries. This decadent dessert will be a hit at any dinner party.



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5-Star Starters

USE THESE RECIPES AS MEAL STARTERS OR COMBINE THEM TO CREATE AN APPETIZING MEAL OF THEIR OWN.



ROASTED RED PEPPER PIZZA

1 pizza crust, homemade or store bought
½ jar *Roasted Red Pepper & Onion Relish*
1 cup cheddar cheese, grated
½ red pepper, sliced
8 cherry tomatoes, halved
½ onion, thinly sliced
1 cup feta cheese, crumbled

Spread *Roasted Red Pepper & Onion Relish* on pizza crust. Sprinkle with cheddar cheese. Place the vegetables on top then crumbled feta. Bake at 375°F for 10-15 minutes until cheese has melted or as per crust recipe. You can add any other vegetables you prefer.

Chrissina Keating - Manitoba

CREAMY PARMESAN ARTICHOKE MUSHROOM CAPS

1 pkg *Creamy Parmesan Artichoke Dip*
1 cup swiss cheese, shredded
8 oz cream cheese, softened (250g)
⅓ cup mayonnaise
1 x 8 oz jar artichoke hearts, drained and chopped
16 oz fresh mushrooms, cleaned and stemmed

Combine first 5 ingredients and mix well. Arrange mushrooms, rounded side down, on greased baking pan. Mound filling in mushrooms, pressing to compact slightly. Bake mushrooms at 350°F until tender and filling begins to brown; approximately 15-20 minutes. Serve hot. Makes 6-8 servings.

THAI CHILI BACON WRAPPED CHICKEN

3 chicken breasts, cubed
8 bacon strips, cut in half
½ cup *Thai Chili Roasted Garlic Sauce*

Wrap bacon strips around cubed chicken and secure with a toothpick. Bake at 350°F for 20 minutes, brush with *Thai Chili Roasted Garlic Sauce* and continue baking until bacon is crisp and chicken is cooked. Use additional *Thai Chili Roasted Garlic Sauce* for dipping.

WARM CHEESY BACON & CHIVE SPREAD

8 oz cream cheese, softened (250g)
⅓ cup mayonnaise
½ cup sharp cheddar cheese, shredded
2 - 3 Tbsp *Cheesy Bacon & Chive Seasoning Mix*

Combine cream cheese, mayonnaise, cheddar cheese and *Cheesy Bacon & Chive Seasoning Mix*; mix well. Heat in oven at 350°F for 30 minutes or microwave for 2 minutes. Serve with baguette slices or crackers.

CHEESY BROCCOLI BEER SOUP

1 box *Cheesy Cheddar Broccoli Soup*
5 cups water
1 x 12oz beer
2 cups sharp cheddar cheese, grated

Combine *Cheesy Cheddar Broccoli Soup* mix, water and beer in a sauce pan and mix well. Heat and simmer over low heat for 15 minutes. Add cheese and continue to simmer for another 10 minutes.

BAKED ASPARAGUS SPEARS

1 puff pastry sheet
4 oz cream cheese, softened (125g)
2 oz prosciutto, thinly sliced
12 asparagus spears
Lemon & Chipotle Spiced Sea Salt

Thaw puff pastry, roll onto cutting board and spread with cream cheese. Layer prosciutto over cream cheese. Using a very sharp knife, slice into thin strips about ½ inch wide. Trim ends of asparagus to remove hard stalk. Wrap each pastry strip in a spiral around each asparagus spear. Place spears onto a parchment lined baking sheet and season with *Lemon & Chipotle Spiced Sea Salt*. Bake at 400°F for 12-15 minutes.



Make every meal special!

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