



Get fired up for the grilling season!



## Try a Build-Your-Own-Burger Bar

Up the fun-factor of your next Backyard BBQ by letting guests create their own gourmet sliders. Offer sliced cheeses, fresh veggies, **Bread and Butter Pickles**, and toppers like **Hot Pepper Bacon Jam**, **Caribbean Mango Tequila Sauce** and **Smoky Chipotle Honey Mustard**.

Add a bit more kick to your burgers with these savoury spreads.

### Thai Chili Mayonnaise

1/3 cup mayonnaise

3 Tbsp. **Thai Chili Roasted Garlic Sauce**

### Sriracha Mayonnaise

1/3 cup **Spicy Sriracha Cheese Dip**

2 Tbsp. mayonnaise

Let us help you get started on your own grilling adventures!

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## Sunset Gourmet Sliders

1 tsp. **Oh! So Garlic**

1 tsp. **Spinach & Herb Mix**

Freshly ground black pepper

2 Tbsp. water

3 Tbsp. **Roasted Red Pepper & Onion Relish**

2.2 lbs (1kg) lean ground beef

1 tsp. **Oh! So Onion**

1/2 tsp. **Sunset Seasoned Salt**

1/2 cup bread crumbs

2 eggs

Mix all seasonings and bread crumbs in a large bowl. Add water, eggs and Roasted Red Pepper & Onion Relish. Mix well and add ground beef. Mix until all seasonings have been evenly distributed; do not over mix. Form into small patties and grill on medium heat for 10 minutes, turning once or twice. Serve on mini buns along with your favourite toppings.

## Fruit Kabobs with Orange Chiffon Fruit Dip

ORANGE CHIFFON DIP:

2 cups Greek Vanilla Yogurt

1 pkg. **Orange Chiffon Dessert Mix**

KABOBS:

Assorted fruits threaded on wooden skewers.

Combine Orange Chiffon Dessert Mix with yogurt and refrigerate for several hours. Serve dip with kabobs.



# On the side.

## The little extras that make BBQs fun & flavourful!

### BBQ Baked Potatoes

Large potatoes      Vegetable oil  
Heavy duty foil      Green onion, chopped (optional)

Preheat your grill to medium-high. Tear off squares of heavy duty aluminum foil and brush the inside with vegetable oil. **Tip: Parboil your potatoes for 10 minutes before wrapping to reduce the baking time.** Poke a fork into the flesh of a potato four or five times around the entire surface. Wrap the foil around the potato so it is completely sealed with no openings. Set potatoes over direct heat on a gas grill or directly on the coals of a charcoal grill. Close lid and grill 40 - 45 minutes or until a toothpick slides into the potato easily. Serve with **Cucumber Dill Sour Cream**, chopped onion greens and a dash of **Himalayan Pink Garlic Salt**.



### Cucumber Dill Sour Cream

1 cup sour cream  
½ pkg. **Cucumber Dill Dip Mix**  
2 Tbsp. milk

Combine ingredients and refrigerate 2 hours before serving.

## More ways to spice up your spuds this grilling season.

- Cut potatoes in half; add a dab of butter and slice of onion between the halves before wrapping in foil to add flavour.
- Cube potatoes and bake them in a foil packet on the grill with Sunset Gourmet seasonings, butter, onions and peppers.



### Beer & Spice Drumsticks

1 cup **Thai Chili Roasted Garlic Sauce**  
½ cup rice vinegar  
1 tsp. **Oh! So Garlic**  
1 tsp. **Oh! So Onion**  
1 tsp. **Sunset Seasoned Salt**  
1 bottle beer  
2 kg. (4 lbs.) chicken drumsticks

Combine all ingredients in a large, resealable plastic bag. Seal and marinate for a few hours or overnight, turning occasionally. Remove chicken legs from marinade and pat dry with paper towel. Grill over low heat, brushing with extra Thai Chili Garlic Sauce if so desired.



### Strawberry Hard Iced Tea

1 pkg. **Strawberry Hard Iced Tea with Key Lime and Honey**  
4 cups water  
2 cups vodka or white rum  
Ice

Combine all ingredients; stir well to dissolve. Garnish with lemon slices.