



The Gourmet SCOOP

Sunset Gourmet
FOOD COMPANY INC.

Longer days and warm spring breezes make us want to heat up the grill and invite friends and neighbours over for a party.

Let's get the party started with a pitcher of...
Pomegranate Sangria



- 1 pkg. **Very Berry Pomegranate Slushie Mix**
- 2 cups sparkling water
- 1 bottle red wine
- 1/3 cup brandy
- 1 cup assorted fruit (oranges, cored apple slices, limes)
- 1-2 cups ice
- 1/2 cup orange juice (optional)



Place **Very Berry Pomegranate Slushie Mix** in a large pitcher, add sparkling water and stir to dissolve. Add wine, brandy, fruit and ice; mix well and serve. Store any leftovers in the fridge.



Hula-Hula Chicken Wings

- Chicken wings
- **Hula-Hula Hawaiian Seasoning Blend**

Place wings in a large bowl and sprinkle with a generous amount of **Hula-Hula Seasoning Blend**. Oil your grill racks and heat to medium heat, about 350°F. Put the wings in a single layer on the grill over the heat. Cook the wings for about 20-25 minutes total, lid closed. Use tongs to flip part way through cooking. In the last few minutes of cooking brush lightly with **Sunset Gourmet's Smoky Sweet Grilling Sauce**. Sprinkle with a bit more **Hula-Hula Hawaiian Seasoning Blend** before serving.

Grilled Vegetable Parcels

- 15-20 baby potatoes (wash and quarter, leaving skin on)
- 2 cups carrots, julienned or sliced
- 1 red onion, sliced
- 12-15 broccoli florets
- 2-3 Tbsp. butter
- 1 Tbsp. **Hula-Hula Hawaiian Seasoning Blend**



Prepare two large rectangles of heavy duty aluminum foil. In the centre of each place 1/2 of the sliced vegetables. Dot with butter and season with **Hula-Hula Hawaiian Seasoning Blend**. Fold and seal foil packets. Preheat grill to medium placing vegetable packets on grill. Cook with lid closed for 20 to 30 minutes or until tender.



Fruit Pizza

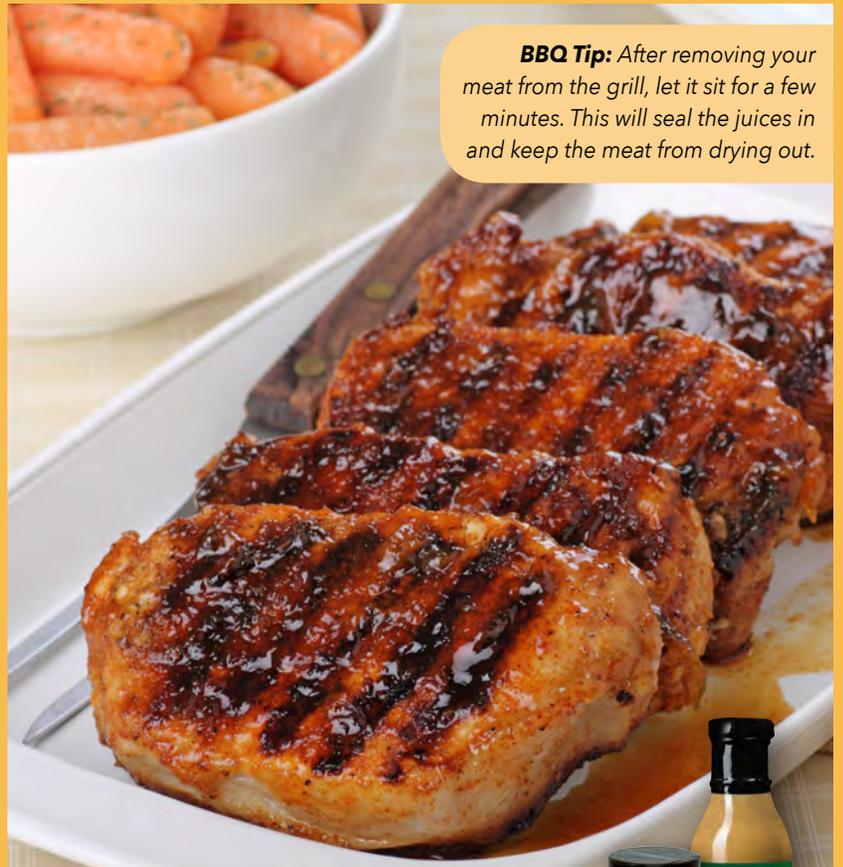
- 1 box **Chocolate Chunk Cookie Mix**
- 1 egg
- ½ cup butter, softened
- 1 brick (250g) cream cheese, softened
- ¼ cup white granulated sugar
- 1 tsp. vanilla
- 4 cups fresh fruit of your choosing (strawberries, blackberries, blueberries, kiwi, raspberries, oranges and/or pineapple)
- Apricot jam for glaze (optional)

Preheat oven to 350°F. In a large bowl, combine cookie mix, egg and butter; stir until well blended. Spread ⅓ of the cookie dough on a greased pizza baking pan. Bake for 5-7 minutes until crust starts to turn golden. Once the crust has cooled completely, beat cream cheese, sugar and vanilla until light and fluffy; spread on cooled crust. Top with your favourite fresh fruit. If you choose to glaze the pizza, heat apricot jam with 1 tablespoon of water and spread over fruit.

Use remaining Cookie dough to make cookies now or you can refrigerate the dough or freeze cookie dough balls to bake and enjoy at a later date.

\$1 DONATED from the sale of every box of **CHOCOLATE CHUNK COOKIE MIX** to **Canadian Feed the Children.**

Together, we can all make a difference!



BBQ Tip: After removing your meat from the grill, let it sit for a few minutes. This will seal the juices in and keep the meat from drying out.

BBQ Pork Loin Chops

- 4-6 pork loin chops
- 1 tsp. **Sunset Seasoned Salt**
- ⅓ cup **Maple Balsamic Cider Vinaigrette**



Season pork with **Sunset Seasoned Salt**, place in a sealable dish or large zip lock bag; add **Maple Balsamic Cider Vinaigrette**. Refrigerate for several hours, turning often. Remove from fridge and let stand at room temperature for 20 minutes prior to grilling. Place on pre-heated grill for 20 minutes (8 to 10 minutes per side). Drizzle with additional **Maple Balsamic Cider Vinaigrette** or **Caribbean Mango Tequila Sauce** before serving.

Glazed Carrots

- 5-6 large carrots, sliced (or whole baby carrots)
- 1 tsp. **Spinach & Herb Mix**
- 1 tsp. butter
- 1 Tbsp. **Dilly-Licious Dill Pickle Mustard**
- 1 Tbsp. honey



In a medium saucepan place 3 cups water and 1 teaspoon salt, bring to boil and add carrots. Boil carrots until tender crisp, drain and return to pot; add butter, mustard and honey. Heat on low for one minute more. Sprinkle with **Spinach & Herb Mix**.

Ask your Consultant about our **Customer and Host Specials** for April!



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