

THE GOURMET OCTOBER 2025 SCOOP

Enjoy these delicious
recipes featuring our new
Fall and Winter products.



The Ultimate Sunset Wings

- 2 Tbsp. olive oil
- 25 - 30 chicken wings
- 1 Tbsp. **The Perfect Blend Seasoning**
- 1 Tbsp. **The Ultimate Chicken Seasoning Blend**

Place wings in a large bowl, drizzle with olive oil and sprinkle with seasonings and toss and mix to evenly distribute seasoning. Heat grill rack to medium heat, about 350°F. Put the wings in a single layer on the grill, cook for about 20-25 minutes total, lid closed. Use tongs to flip partway through cooking. Adding salt & pepper if so desired, or brush with your favourite **Sunset Grilling Sauce**. The wings can be baked in a 375°F oven as well.



Glazed Ham

- 8-10 lb. (3.63 - 4.54 kg) precooked ham
- ½ cup **Apricot & Maple Sweet Pepper Jelly**
- ¼ cup orange juice
- 2 Tbsp. brown sugar

Remove most of the fat. Bake ham in preheated oven, uncovered for 2 hours. Combine jelly, orange juice and brown sugar; brush the ham with glaze. Bake for an additional 30 to 45 minutes, brushing ham with glaze every 10 minutes. Serve left over glaze along side the ham.

Layered Blackberry Lemon Amaretto Dessert

- 4 pieces white cake, store-bought or homemade
- 4 cups whipped cream
- ½ cup **Blackberry Lemon Amaretto Jelly**
- Chocolate shaving, optional

Cut cake into 3 horizontal pieces. Spread each layer with whipped cream and jelly. Top with a dollop of whipped cream and chocolate shavings.



Broccoli Salad

- 1 small bag coleslaw
- 20 - 25 broccoli florets
- 1 small red onion, sliced
- 20 grapes, halved
- ¼ cup **Meyer Lemon Infused Olive Oil**
- ¼ cup Pear or White Balsamic vinegar
- Salt and pepper to taste

In a large bowl, combine coleslaw, broccoli and onion. In a small bowl, combine oil and vinegar, mix well and pour over salad. Mix well, add grapes and toss again. This salad is great refrigerated for a couple of hours before serving.



Roasted Vegetables

- 6 - 7 cups vegetables: onions, potatoes, carrots, squash, peppers, zucchini, tomatoes
- 2 tsp. **Oh! So Garlic**
- 1 Tbsp. **Garlic Pepper with a Twist of Lemon**
- 1 Tbsp. **Sunset Seasoned Salt**
- 4 Tbsp. olive oil

Preheat oven to 375°F. Dice or slice the vegetable into the same size. Place the vegetables into a baking dish so that the vegetables lie a few inches thick. Season with **Oh! So Garlic**, **Sunset Seasoned Salt** and **Garlic Pepper with a Twist of Lemon**. Drizzle olive oil over the vegetables; mix thoroughly but gently, making sure the vegetables are well-coated and glistening with oil. If need be, add more oil. Put the dish in the oven and cook for 45 minutes to an hour. Halfway through the cooking process, remove the dish from the oven and very gently stir the vegetables so that the ones at the bottom come to the top. Towards the end of the cooking process, stir a second time.



Creamy Parmesan & Artichoke Stuffed Mushrooms

- 18-20 medium-large mushrooms
- 1 Tbsp. olive oil
- 1 brick (250 g) cream cheese, softened
- 2 Tbsp. mayonnaise
- 2 Tbsp. grated Parmesan cheese
- 1 pkg. **Creamy Parmesan & Artichoke Dip Mix**
- ⅓ cup grated cheddar cheese

Clean mushrooms and remove stems; finely chop stems. In a small pan, add olive oil over medium-high heat, add mushroom stems, saute mushroom stems for 5 minutes. Combine cream cheese, mayonnaise, mushroom stems, **Creamy Parmesan & Artichoke Dip Mix** and Parmesan cheese; mix well. Stuff mushrooms with mixture and top with a sprinkle of grated cheddar cheese. Preheat oven to 375°F, add stuffed mushrooms and bake for 20 minutes. Serve warm.