

FIND YOUR NEXT DELICIOUS MOMENT WITH SUNSET GOURMET.
Let appetizers tantalize your Taste Buds before the main course
or let them be the main event!!!

Shrimp Cocktail Appetizer Shots

- 15 – 20 medium/large cooked shrimp (tail on)
- 1 cup Greek yogurt
- 1 cup mayonnaise
- 1 Tbsp. **Lemony Dill Seasoning**
- 2 tsp. **YGY Easy Eats Roasted Garlic Aioli Seasoning**
- Green onion, slices (optional)

Combine yogurt, mayonnaise and seasonings; mix well, cover and refrigerate for several hours or overnight. When ready to serve, place a tablespoon or two of the dip mix in the bottom of a shot glass and top with shrimp. Garnish with green onion slices if so desired.

Fruit and Chocolate Dip

- Assorted Fruit
- 1 box **Chocolate Microwave Fudge Mix**
- ½ cup butter, cubed
- ¾ cup milk

Place mix in a microwave-safe bowl, add cubed butter and milk. Microwave for 3-4 minutes. Stirring after 2 minutes. Cool and refrigerate dip until ready to use.

This fun dessert is always a crowd pleaser.

Chocolate Microwave Fudge Mix is back in November for a limited time only!

The Perfect Snack- Roasted Chick Peas

- 2 cans (about 3 cups) chickpeas, also known as garbanzo beans, thoroughly drained and rinsed
- 2 Tbsp. **Meyer Lemon Infused Olive Oil**
- 2 Tbsp. **Mango Chili Lime Seasoning**

Heat the oven to 400°F and arrange a rack in the middle. Place the chickpeas in a large bowl and toss with the remaining ingredients until evenly coated. Spread the chickpeas in an even layer on a rimmed baking sheet and bake until crisp, about 30 to 40 minutes.



Very Berry Brownie Dessert Cups

BROWNIE CUPS

- 1 pkg. **Chocolate Lover's Fudge Brownie Mix**
- ½ cup butter, melted
- 2 large eggs
- 2 Tbsp. water

Heat oven to 350°F. Grease or spray 12 muffin pan. Combine all brownie cups ingredients together in a large bowl; stir until moist. Drop the batter into the muffin tin. Bake 25-28 minutes. Remove from oven and while still warm, make an indent in the brownie cupcake to hold the dessert filling.

FILLING

- 1 packet **Very Berry Dip & Dessert Mix**
- 1 brick (250 g) cream cheese, softened
- 2 cups Cool Whip

Combine softened cream cheese with **Very Berry Dip & Dessert Mix**. Mix until smooth. Fold in Cool Whip. Refrigerate for a couple of hours. Drop by spoonful in the dessert brownie cups. Garnish with berries.



All Dressed Dilly-Licious Mini Cheeseballs

- 1 pkg. **Dilly-Licious Dill Pickle Dip Mix**
- 1 brick (250 g) cream cheese, softened

Combine dip mix with softened cream cheese, mix well. Refrigerate until firm. Roll into mini cheese ball and dress up with your favourite toppings- **Lemony Dill Seasoning**, grated cheese, crushed pecans, finely diced green onions, craisons, pumpkin seeds.



Self Serve Mini Pita Pockets

- Sliced peppers
- Lettuce
- Olives
- Cucumber slices
- Cherry tomatoes
- Mini Pita Pockets
- Cooked chicken or turkey and ham

You provide the pita pockets and toppings and let guests create their own. Serve with your favourite Dips. We are featuring **Jalapeno Ranch Dill Pickle Dip**.



Jalapeno Ranch Dill Pickle Dip

Combine 1 cup of Greek Yogurt or sour cream with 1 ½ Tbsp. **Jalapeno Ranch Dill Pickle Seasoning Blend** and a squeeze of lemon juice.

Party Pleaser Mango Curry Dip



- 1 brick (250 g) cream cheese, softened
- 1 pkg. **Mango Curry Fusion Dip Mix**
- 1 cup sour cream
- 2 tsp. **Mango Chili Lime Seasoning**
- 1 ½ cups shredded cheddar cheese
- 15 - 20 cherry tomatoes, halved or sliced
- 2 cups shredded iceberg lettuce
- 1 large cooked and seasoned chicken breast, diced
- 3 green onions, chopped

Combine **Mango Curry Fusion Dip Mix** with softened cream cheese, blend well; add sour cream and **Mango Chili Lime Seasoning**. Mix until well combined. Spread on a serving dish or platter and top with lettuce, tomatoes, chicken, cheese and green onions.