

THE GOURMET DECEMBER 2025 SCOOP

Sunset Gourmet
FOOD COMPANY INC.

'Tis the Season for Appies.
Dive into the festive feast
with delicious bites.



Cranberry Feta Pinwheels

- 1 ½ bricks (375 g) cream cheese, softened
- 1 cup crumbled feta cheese
- ¼-½ cup chopped green onion
- 1 pkg. dried sweetened cranberries
- ½ cup **Pineapple Jalapeno Jelly**
- 4-5 spinach tortilla wraps

Combine all ingredients except tortillas. Mix well. Divide and spread cream cheese mixture evenly between spinach tortilla wraps. Roll tightly, wrap in clear plastic wrap, and refrigerate for one hour. *To serve, cut into approximately 12 slices.

***NOTE:** If you don't have time to chill before slicing, never fear, these will be fine without the additional hour of chilling.

Layered Sunset Taco Dip

- 1 brick (250 g) cream cheese, softened
- 1 packet **Baked Jalapeno Popper Dip Mix**
- 1 cup sour cream
- 1 tsp. **Mango Chili Lime Seasoning**
- ¾ cup shredded cheddar cheese
- 1 can (2 oz) sliced black olives, drained
- 2 cups shredded iceberg lettuce
- 2 diced green onions

Combine **Baked Jalapeno Popper Dip Mix** with softened cream cheese, blend well; add sour cream and **Mango Chili Lime Seasoning**. Mix until well combined. Spread on a serving platter and top with lettuce, olives, cheese and green onion. Add cherry tomatoes if so desired.

Turkey Cocktail Meatballs

- 2 Tbsp. olive oil
- 1 ½ lbs. (.680 kg) ground turkey
- 1 egg, beaten
- ¼ cup panko or bread crumbs
- 1 Tbsp. **Oh! So Garlic**
- 1 Tbsp. **Oh! So Onion**
- 2 tsp. **Sunset Seasoned Salt**
- ¼ cup finely diced green onion
- Sauce:**
- ½ cup **Apricot Maple & Sweet Pepper Jelly**
- ½ cup **Sunset Gourmet's Smoky Sweet Grilling Sauce**

Preheat oven to 350°F. Grease a 10x15 inch baking sheet with olive oil and place it in the oven while preheating. In a medium bowl, mix together ground turkey, seasonings, egg, and bread crumbs (or panko). Form into 1-inch balls. Place about 1 inch apart in the hot baking pan. Bake for 12 minutes in the preheated oven, turn them over, and continue baking for about 5 more minutes, or until somewhat crispy on the outside. Serve with sauce.



Sunset Pita Chips

- 3-4 pita breads
- 1 Tbsp. Meyer Lemon Infused Olive Oil
- 1 tsp. Sunset Seasoned Salt
- 1 tsp. Garlic Pepper with a Twist of Lemon

Preheat oven to 375°F. Cut each pita bread in quarters and each quarter into half to make triangles. Place them in a single layer on a sheet pan and brush lightly with olive oil and sprinkle with **Sunset Seasoned Salt** and **Garlic Pepper with a Twist of Lemon**. Bake for 10 minutes until crisp, turning once during baking time.



Holiday Magic French Onion Cheesecake

- 1 pkg. French Onion Baked Dip Mix
- 1 brick (250 g) cream cheese, softened
- ¾ cup chopped assorted nuts and seeds of your choosing

Combine mix with cream cheese, roll in plastic wrap and refrigerate for 1 hour. Remove from wrap and roll in seeds and chopped nuts. Return to the refrigerator until ready to serve. Can be made several days prior to serving.



Both are perfect when served with veggie sticks and pita chips.



refreshing!

Greek Feta Dip

- 1 brick (250 g) cream cheese, softened
- 1 cup (125 mL) plain yogurt
- 1 cup (250 mL) feta cheese, crumbled
- 1 tsp. YGY Easy Eats Roasted Garlic Aioli Seasoning
- 1 Tbsp. Mediterranean Greek Seasoning Blend
- 1 Tbsp Lemony Dill Seasoning
- 1 cucumber, finely diced

Combine cream cheese and yogurt, add feta cheese and mix well. Stir in seasonings and refrigerate until ready to use.



vibrant & creamy

Red Pepper Hummus

- 2 cans (15 oz. each) chickpeas, drained and rinsed
- ½ cup roasted red peppers (jarred in water or oil both work)
- 1 pkg. Cheesy Buffalo Chicken Dip & Cheesecake mix
- 3 Tbsp. lemon juice
- 2 tsp. Sunset Seasoned Salt
- ¼ cup olive oil

In a food processor, combine the chickpeas, red peppers, lemon juice and seasoning. Pulse a few times to chop up the chickpeas. With the motor running, pour in the olive oil and process until a smooth paste forms. Transfer to a serving bowl and serve with pita chips and veggies.



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
- Your favourite Sunset Grilling Sauce

Place wings in a large bowl, drizzle with olive oil and sprinkle with seasonings; toss and mix to evenly distribute seasoning. Heat oven to 375°F. Put the wings in a single layer on a parchment-lined cookie sheet, cook for about 20-25 minutes. Use tongs to flip partway through cooking. Brush with your favourite Sunset Grilling Sauce.



Dessert Shooters

- 1 packet Missouri Mud Cheesecake Dip & Dessert Mix
 - 2 cups vanilla Greek yogurt
 - 2 cups Cool Whip
- Mix the dessert mix with Greek Vanilla yogurt, mix until well blended and fold in Cool Whip and mix again. Spoon into shooter glasses and garnish with a fresh strawberry. Refrigerate for several hours.