

OCTOBER 2026

# GOURMET Scoop

So Easy. So Delicious!

Enjoy our Gourmet Scoop,  
featuring a collection of recipes for  
everything from cozy appetizers to  
comforting dinner suggestions.



## Everything Plus Dill Cheeseball

- 2 Tbsp. **Everything Plus Dill**
- 1 brick (250g) cream cheese, softened

Combine seasoning with cream cheese; mix well. Refrigerate until firm and form into a ball. Garnish with additional **Everything Plus Dill**. Let rest at room temperature for 15 minutes before serving. Serve with crackers, tortilla chips or bagel wedges.

## Holiday Glazed Ham

- 8-10 lb. (3.62 to 4.54 kg) ham
- 1/3 cup **Maple Bourbon Bacon Jam**
- 2/3 cup pineapple juice, divided
- 2 Tbsp. brown sugar

Preheat oven to 325°F. Place ham in a large roaster with 1/3 cup pineapple juice. Bake covered for 2 hours. Combine **Maple Bourbon Bacon Jam** with 1/3 cup pineapple juice and brown sugar; brush the ham with glaze. Bake for an additional 30-45 minutes uncovered, brushing ham with glaze every 10 minutes. Serve with your favourite sides.



## Baked Brie with Maple Bourbon Bacon Jam

- 1/2 sheet puff pastry
- 1 small/medium round brie
- 1/3 jar **Maple Bourbon Bacon Jam**

Preheat oven to 375°F. Roll puff pastry to thin the crust a bit. Place round of brie in center of dough. Top with **Maple Bourbon Bacon Jam**. Bring up the corners of the puff pastry to cover the brie, seal and brush with egg wash. Place on cookie sheet. Bake for 15-20 minutes or until golden brown. Serve with crackers.



## Mashed Sweet Potato Casserole with Marshmallows

- 3 medium sweet potatoes
- Salt
- 2 Tbsp. butter
- 2 Tbsp. **Apricot & Maple Sweet Pepper Jelly**
- 1 Tbsp. brown sugar
- 2 tsp. **Harvest Roasting Seasoning Blend**
- 2-3 cups mini marshmallows

Wash and peel sweet potatoes. Cut the potatoes into chunks. Bring a large pot of salted water to a boil. Add the potatoes and cook until tender, 20-30 minutes. Drain the potatoes in a colander and shake to remove all water. Place potatoes back in the pot, add butter, **Apricot & Maple Sweet Pepper Jelly**, brown sugar and **Harvest Roasting Seasoning Blend**; using an electric mixer, blend until smooth. Place in a baking pan or casserole dish. Top with marshmallows and bake 25-30 minutes in a preheated 350°F oven.



*A great make-ahead appetizer.*

## Savoury Appetizer Pinwheels

- 3 large spinach or plain tortilla shells
- 1 brick (250 g) cream cheese, softened
- 1 tsp. **Oh! So Garlic**
- 2 tsp. **Spinach & Herb Mix**
- 4 Tbsp. **Roasted Red Pepper & Onion Relish**
- 1 red pepper, sliced into strips

Combine cream cheese, **Oh! So Garlic**, **Spinach & Herb Mix** and **Roasted Red Pepper & Onion Relish**. Mix well and spread 1/3 mixture on a tortilla shell. Place a red pepper strip at the edge of the tortilla shell and roll tightly, repeat for remaining shells; refrigerate in plastic wrap for several hours or overnight. Cut into pinwheels and serve.



## Classic London Fog

- 1-2 tsp. **Classic & Elegant Earl Grey Tea**
- ¾ cup boiling water
- ⅓ cup milk
- 1 tsp. sweetener of choice (ie. sugar, maple syrup, honey)
- 1 tsp. vanilla extract

In a cup, place tea in an infuser or filter bag. Add hot water and steep for 3-5 minutes or until desired strength. Serve with honey if so desired. While the tea is steeping, simmer milk in a small saucepan on the stove. Using a handheld frother, froth the warm milk until it is fluffy and cloud-like (about 30 seconds). When the tea is done steeping, add sugar and vanilla. Stir until dissolved.