

NOVEMBER 2026

GOURMET Scoop

So Easy. So Delicious!

Appetizers are the Quiet Heroes
that give the first impression
of the main event.

Apricot Maple Sweet Bacon Wrapped Dates

- 12 slices of bacon
- 24 wooden toothpicks
- 24 large Medjool dates
- 1/3 jar **Apricot & Maple Sweet Pepper Jelly**
- 3 oz. chèvre (goat cheese)
- 1/4 cup soy sauce
- 1 Tbsp. honey



Preheat oven to 375°F. Slit the dates lengthwise along one side using a sharp paring knife. Gently remove the pits and discard. Combine the cheese and honey. Put 1 teaspoon of filling into the cavity of each date and set aside. Cut the bacon slices in half, crosswise. Place bacon on two sheet pans and bake for about 5 minutes until the edges just begin to brown and the slices are about half done. Remove the bacon from the pan while still limp. Drain on paper towels. Wrap one slice around each date. Secure the bacon with a toothpick to keep it in place. Place the wrapped dates on the rack of a broiling pan. Heat **Apricot & Maple Sweet Pepper Jelly** to thin and combine with soy sauce. Using a pastry brush, lightly brush the dates with jelly mixture. Bake for about 10 minutes. Turn the appetizers and brush jelly mixture on the other side. Continue to bake until your bacon-wrapped date appetizers are golden brown, about 10 minutes more.

Sweet & Spicy Cocktail Meatballs

- 1 1/2 lbs. (.680kg) lean ground beef, can sub with chicken or turkey
- 1 tsp. black pepper, freshly ground
- 2 tsp. **Onion, Garlic & Herb Seasoning**
- 1/3 cup breadcrumbs
- 1 egg
- 1 Tbsp. water
- 1 Tbsp. soy sauce
- 1 tsp. **Sunset Seasoned Salt**
- 1 Tbsp. **Oh! So Onion**
- 1 Tbsp. **Oh! So Garlic**

Mix all seasonings and breadcrumbs in a large bowl; add water, egg and soy sauce. Mix well and add ground beef. Mix until all seasonings have been evenly distributed; do not

overmix. Form into small meatballs and place on a cookie sheet and bake in the oven at 360°F for 20 -25 minutes or until cooked through. Place the meatballs in a casserole dish and spoon the sauce over top. Place in the oven or stovetop and heat for 25 minutes.

SAUCE:

- 1/3 cup **Maple Bourbon Bacon Jam**
 - 1 cup **Sweet & Spicy Brown Sugar Bourbon Sauce**
 - 1 Tbsp. **Sweet Heat Korean Stir Fry Blend**
- Combine and set aside.



Meatballs
can be made
in advance
and frozen

This party is off to an **APP-SOLUTELY** delicious start.



Cocktail Shrimp Bites

- 1 brick (250 g) cream cheese, softened
- 1 Tbsp. **Everything Plus Dill**
- 1 can small shrimp, drained
- 3-4 Tbsp. seafood cocktail sauce
- 24 appetizer cups, store-bought or homemade

Combine cream cheese with **Everything Plus Dill**; refrigerate for an hour or more to let flavours meld. Place cream cheese in each cup and top with seafood cocktail sauce and shrimp. Sprinkle additional seasoning over top.



Toffee Caramel Cheesecake Fruit Dip

- 1 brick (250 g) cream cheese, softened
- 6 Tbsp. **Salted Caramel Dip & Dessert Mix**
- 1 Tbsp. milk
- Caramel sauce
- ½ cup crumbled toffee fudge

Combine **Salted Caramel Dip & Dessert Mix** with cream cheese and milk; mix well. Place in small serving bowl and top with caramel sauce and chunks of toffee fudge. Serve with apple slices or a rice cracker.



Ranch Lemon Pepper Wings

- 25 wings
- 2 Tbsp. oil
- 3 Tbsp. **Creamy Ranch Dip Mix**
- 1 Tbsp. **Garlic Pepper with a Twist of Lemon**

CREAMY RANCH DIP:

- 1 cup mayonnaise
- ½ cup sour cream
- 2 Tbsp. **Creamy Ranch Dip Mix**
- 2 Tbsp. lemon juice



Prepare Creamy Ranch Dip:

In a small bowl, add all Ranch Dip ingredients and mix until well blended. Refrigerate for one hour or more before serving.

Prepare wings: Place wings in a large bowl or large zippered bag. Toss with oil and sprinkle with 3 tablespoons dip mix until evenly coated. Preheat oven to 425°F. Place seasoned wings on a parchment-lined sheet pan. Sprinkle with **Garlic Pepper with a Twist of Lemon** and bake for 30-35 minutes.



Garden Vegetable Spinach Dip

- ½ cup mayonnaise
- 1 cup sour cream
- 2 Tbsp. **Garden Vegetable Dip Mix**
- 1 small pkg. frozen spinach, thawed, drained and finely chopped
- 1 Tbsp. **Garlic Pepper with a Twist of Lemon**
- 1 can drained water chestnuts, drained and finely diced
- 1 pumpernickel bread loaf

Combine mayonnaise, sour cream, dip mix, spinach, **Garlic Pepper with a Twist of Lemon** and water chestnuts. Refrigerate for several hours. Serve spinach dip in a bread bowl. Cut off about ¼" of the top of the bread. Cut out the center, leaving the bread shell. Cut the insides into cubes. Spoon dip into the bread bowl and serve with bread cubes and crackers.