

Spring, Summer,
Fall or Winter.
You will love these recipes
regardless of the season!

APRIL 2026

GOURMET Scoop

So Easy. So Delicious!



NAAN CHICKEN PIZZA

- 2 chicken breasts, cooked and cubed
- 1 red pepper, sliced
- ½ white onion, diced
- 1 red onion, sliced
- 1 cup pineapple chunks
- 2 green onion, chopped for garnish
- 1 ½ cups grated mozzarella cheese
- 2 tsp. **Mango Chili Lime Seasoning**
- 6 Tbsp. **Apricot & Maple Sweet Pepper Jelly**
- 4 naan bread, white or whole wheat

Preheat oven to 400°F. Spread **Apricot & Maple Sweet Pepper Jelly** evenly across the naan breads, sprinkle with half of the cheese and the seasoning, followed by the remaining toppings. Top with remaining cheese. Bake for 15 to 20 minutes until desired doneness. Sprinkle with green onion.

FAMILY FAVOURITE BABY BACK RIBS

- 2-3 racks baby back pork ribs
 - 2 Tbsp. **Chef's Blend - All Purpose Seasoning**
 - 1 Tbsp. **Onion, Garlic & Herb Seasoning**
 - 2 Tbsp. vegetable oil
- Sauce:
- ¼ cup orange juice
 - ¼ cup **Pineapple Jalapeno Jelly**
 - ¼ cup **Sunset Gourmet's Smoky Sweet Grilling Sauce**

Rinse & dry ribs: trim extra bits of fat and tissue. Remove the membrane covering the concave, inner side of each rack. Cover each rack liberally with seasonings. Wrap ribs tightly in plastic wrap and refrigerate for several hours or preferably overnight. Remove wrap and place ribs on a preheated, oiled grill and cook slowly on low heat for 1 ½ hours (lid closed). Combine sauce ingredients and brush over ribs. Continue cooking for another 30 minutes.





PUMPKIN SPICE MUFFINS

- 1 pkg. **Pumpkin Spice Quick Bread Mix**
- 1 cup pure pumpkin
- 3 eggs
- ½ cup oil
- 1 cup raisins

Preheat oven to 375°F. Grease 12 standard muffin cups or use paper liners in the muffin tin. In a large mixing bowl blend together pumpkin, oil and eggs. Add bread mix and raisins, stir until well blended, about 1 minute. Spoon batter into muffin cups, about ¾ full and bake for 21-27 minutes.



CHICKPEA SALAD

- 1 can (540 mL) chickpeas, rinsed and drained
- ½ red pepper, diced
- ½ white onion, diced
- 1 seedless English cucumber, diced
- ¼ cup cilantro, chopped (optional)

Dressing

- 3 Tbsp. sesame oil
- 3 Tbsp. rice vinegar (can sub with lemon juice)
- 1 tsp. white sugar (optional)
- 2 tsp. **Mango Chili Lime Seasoning**
- 1 tsp. **Chef's Blend - All Purpose Seasoning**

Prepare the dressing and set aside. Combine all salad ingredients in a bowl, drizzle with the dressing and mix well. Refrigerate the salad for at least an hour before serving and best left for several hours. This salad will last in your fridge for several days.



LAYERED VERY BERRY YOGURT PARFAIT

- 5 cups plain Greek Yogurt
- 1 pkg. **Very Berry Dip & Dessert Mix**
- 1 ½ cups granola divided
- Strawberries, blueberries and blackberries
- Mint for garnish

Combine yogurt with **Very Berry Dip & Dessert Mix**, refrigerate for an hour or more. When ready to serve, assemble the parfait by layering the granola and dip mixture. Top with berries and garnish with fresh mint.

AWESOME BEEF BURGERS

- 1 egg, lightly beaten
- ½ cup bread crumbs
- 1 small onion, finely diced
- 1 Tbsp. **YGY Easy Eats Roasted Garlic Aioli Seasoning**
- 2 Tbsp. water
- 1 tsp. black pepper
- 2 tsp. **Sunset Seasoned Salt**
- 1 Tbsp. soy sauce
- 2 lbs. (907kg) ground beef

Combine the first eight ingredients; add ground beef and gently mix. Turn grill to medium-high heat and lightly oil the grate. Grill burgers for 3 minutes on each side, then move to a lower heat area of the grill. Cook another 5-6 minutes on each side to desired doneness. These burgers can also be cooked on stove top in a frying pan. Add your favourite topping along with a squeeze of **Awesome Everything Sauce**.

