



# The Gourmet SCOOP



## Sunset Winter Salad

- 5-6 cups mixed salad greens
- 2 apples, cored & thinly sliced
- 1 red onion, halved and sliced
- ½ cup pecans, toasted
- 1 cup feta cheese, crumbled
- 1 cup Craisins

### Dressing:

- ½ cup **Smoky Chipotle Honey Mustard**
- 1 Tbsp. lemon juice
- 3 Tbsp. white wine vinegar
- Salt & pepper
- ¼ cup olive oil

Halve and slice the purple onion and place in a bowl of ice water to cut the sharpness. In a small bowl whisk all of the dressing ingredients and taste, adjust with more **Smoky Chipotle Honey Mustard** or vinegar to suit your taste. Drain and dry onions. Place salad greens on a large platter, top with apples, onions, pecans, feta and Craisins. Drizzle with dressing just before serving.

As the days grow shorter and the air turns crisper, our November recipes are here to **warm your heart and delight your taste buds.**

## Blackberry Cheesecake Brownie Dessert Cups

### Brownie Cups:

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

Heat oven to 350°F. Grease or spray the bottom of a 12 cup muffin pan. Combine all ingredients together in a large bowl; stir until moist. Drop the batter into the muffin cups and bake for 25-28 minutes. Remove from oven and while still warm, make an indent in each of the brownies to hold the cheesecake filling.

### Blackberry Cheesecake Filling:

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

Combine softened cream cheese with Dip Mix. Mix until smooth. Fold in Cool Whip. Refrigerate for a couple of hours. Drop by spoonfuls into the Dessert Brownie Cups. Top with additional Cool Whip and garnish with fresh blackberries, if desired.

## It's Snowman Season!

Make some fun snowmen out of marshmallows to top our **Salted Caramel Hot Cocoa!** Our **Tropical Paradise Dip & Dessert Mix** makes a great dessert cheesecake and you can shape it like a snowman and coat in coconut! Decorate with candy!

Any of our savoury **Dip & Cheesecake Mixes** also make cute snowmen when coated in finely grated white cheddar.







Great  
make-ahead  
recipe! Easy  
to serve and  
easy to  
eat!

## Jalapeno Ranch Appetizer Mini Cheeseballs

- 1 packet **Jalapeno Ranch Dip & Cheeseball Mix**
- 1 brick (250 g) cream cheese, softened
- 2 Tbsp. sour cream
- 3 slices bacon, cooked crisp and finely chopped
- ½ cup cheddar cheese, grated
- ⅓ cup fresh parsley, finely chopped
- 1 cup almonds, finely chopped and divided
- ⅓ cup macadamia nuts, finely chopped

Mix **Jalapeno Ranch Dip & Cheeseball Mix** with cream cheese until well blended. Add sour cream, bacon, cheddar cheese, parsley and ¼ cup chopped almonds. Mix until well combined, cover and refrigerate for several hours. Form into bite-sized cheeseballs and roll in chopped almonds and macadamia nuts. Press firmly so coating adheres.

## Maple Bourbon Mashed Sweet Potatoes

- 2 sweet potatoes, cut into small pieces
- 1-2 Tbsp butter
- 3-4 Tbsp. **Maple Bourbon Apricot Glaze**



This  
will be a new  
family favourite,  
so easy and so  
delicious.

Wash, peel and cube sweet potatoes. In a pot, add enough water to just cover the sweet potatoes and add a pinch of salt. Boil for 15-20 minutes, until they are tender when pierced with a fork. Drain well in a colander. Add butter and **Maple Bourbon Apricot Glaze**, mash or blend with a hand mixer.

Cooking is an art,  
there are no strict rules.  
Get creative and discover  
what you enjoy  
the most!

## Whole Roast Chicken

- 3 lbs. (1.36 kg) whole chicken, giblets removed
- 1 Tbsp. **Onion, Garlic & Herb Seasoning**
- Salt & pepper
- ½ cup butter (or margarine)
- 1 stalk celery, leaves removed
- 1 lemon, cut into quarters
- 1 Tbsp. **Kickin' Chicken Rub & Seasoning**



Preheat oven to 350°F. Place chicken in a roasting pan; season generously inside and out with **Onion, Garlic & Herb Seasoning**, salt & pepper. Place 3 tablespoons of butter in chicken cavity; arrange dollops of remaining butter on the outside of chicken. Cut celery into 3-4 pieces; place in the chicken cavity along with the lemon and **Kickin' Chicken Rub & Seasoning**. Bake chicken uncovered in the preheated oven until no longer pink at the bone and the juices run clear, about 75 minutes. An instant-read thermometer inserted into the thickest part of the thigh, near the bone, should read 165°F. Remove from oven and baste with drippings. Cover with foil and allow to rest for about 10-15 minutes before serving.

## Simple Sunset Oh! So Stuffing

Thank you to Angela Smith (Manitoba) for this recipe.

- 1 loaf French bread
- ½ cup butter
- 1 tsp. **Oh! So Garlic**
- 2 Tbsp. **Oh! So Onion**
- 2 Tbsp. **Oh! So Celery**
- 2 tsp. poultry seasoning
- 1 ½ cups chicken broth (or water)

Dice French bread and allow to dry out overnight. Preheat oven to 350°F. Place bread in large bowl. Melt butter in large pan. Add **Oh! So Garlic**, **Oh! So Onion**, and **Oh! So Celery** and let simmer gently for 2 minutes. Add poultry seasoning. Combine well. Pour over bread cubes; mix. Pour broth over top and mix again. Place in 13" x 9" greased pan. Cover with foil. Bake for 30 minutes, remove foil and bake for 15 minutes more. Enjoy!



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**SCOOP**

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