

Smoke & Spice *Steak Bites*

WITH CREAMY PEPPERCORN
WHISKY SAUCE



INGREDIENTS

- 1 lb. New York steak, bite-sized pieces
- 2 tbsp GOURMET INSPIRATIONS Smoke & Spice Rub
- Salt and pepper, to taste
- 1/4 cup GOURMET INSPIRATIONS Canadian Maple Bourbon BBQ Sauce
- 1/2 cup GOURMET INSPIRATIONS Creamy Peppercorn Whisky Steak Sauce

Fried Mushrooms and Onions:

- 1 cup button mushrooms, sliced
- 1 large onion, thinly sliced
- 2 tbsp olive oil
- Salt and pepper, to taste

INSTRUCTIONS

1. Marinate steak with Smoke & Spice Rub, salt, and pepper.
2. Fry mushrooms and onions in olive oil until golden brown and tender. Add Creamy Peppercorn Whisky Sauce and mix gently.
3. Cook steak bites in oil, glaze with Canadian Maple Bourbon BBQ Sauce.
4. Serve steak bites with sauce, fried mushrooms, and onions.
5. Garnish with micro greens. Enjoy!



Smoke & Spice Steak Bites with Creamy Peppercorn Whisky Sauce

 4 servings  45 minutes

Savor the Sizzle with Smoke & Spice Steak Bites!

Get ready for an explosion of tantalizing flavors in every bite with our Smoke & Spice Steak Bites recipe! Tender sirloin steak is marinated in the aromatic GOURMET INSPIRATIONS Smoke & Spice Rub, creating a symphony of smoky and spicy goodness. Glazed with the luscious Canadian Maple Bourbon BBQ Sauce, these succulent bites bring a touch of sweet indulgence to the table.

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Veggie Fusion Dip

WITH VEGGIE FUSION
GARNISH/DIP MIX



INGREDIENTS

- 2 table spoon GOURMET INSPIRATIONS Veggie Fusion Garnish/Dip Mix
- 1 cup sour cream
- 1 cup mayonnaise
- Assorted fresh veggies (peppers, carrots, snap peas)
- Plastic shot glasses



Veggie Fusion Dip



2 servings



15 minutes

INSTRUCTIONS

1. Mix sour cream and mayonnaise in a bowl.
2. Add GOURMET INSPIRATIONS Veggie Fusion Garnish/Dip Mix and stir well.
3. Chill the dip for 30 minutes or overnight for optimal taste.
4. Prepare and cut fresh veggies.
5. Fill shot glasses with the dip.
6. Serve with veggies for dipping. Enjoy!

Introducing our delightful Veggie Fusion Dip, a perfect blend of creamy indulgence and fresh, vibrant flavors! This appetizing fusion features the GOURMET INSPIRATIONS Veggie Fusion Garnish/Dip Mix, meticulously combined with luscious sour cream and mayonnaise to create a delectable base. The dip's rich and savory taste is beautifully complemented by a medley of colorful and crunchy fresh vegetables, including peppers, carrots, and snap peas. Served in charming plastic shot glasses, this enticing appetizer promises to elevate any gathering or party, making it an irresistible treat for all to enjoy!



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Garlic Butter Grilled Baguette

WITH THREE TOPPINGS



INGREDIENTS

- 1 baguette
- 1 stick (1/2 cup) unsalted butter, softened
- 2 tablespoons of GOURMET INSPIRATIONS Garlic Lovers Spread/Dip Mix

Toppings:

1. Ricotta and Sundried Tomato:
 - 1/2 cup ricotta cheese
 - 1/2 cup chopped sundried tomatoes
 - Fresh basil leaves
2. Avocado and Grilled Shrimp:
 - 1 large avocado, sliced
 - 1/2 lb. grilled shrimp, peeled & deveined
 - 1 tbsp olive oil
 - 1 tsp lemon juice
 - Salt and pepper to taste
3. Pico de Gallo with Feta:
 - 1 cup diced tomatoes
 - 1/4 cup diced red onion
 - 1/4 cup chopped cilantro
 - 1 jalapeno, finely chopped (optional)
 - 1 tbsp lime juice
 - Salt and pepper to taste
 - 1/2 cup crumbled feta cheese

INSTRUCTIONS

1. Slice baguette 1/4 to 1/2" thick.
2. Mix softened butter with GOURMET INSPIRATIONS Garlic Lovers Spread/Dip Mix.
3. Grill baguette slices until lightly toasted.
4. Top slices with:
 - Ricotta & Sundried Tomato: Ricotta & tomatoes, garnish with basil.
 - Avocado & Grilled Shrimp: Avocado & shrimp tossed in olive oil, lemon juice, salt & pepper.
 - Pico de Gallo with Feta: Mix tomatoes, red onion, cilantro, jalapeno, lime juice, salt & pepper, then add feta.

Serve & enjoy as an appetizer or snack!



Gourmet Garlic Butter Grilled Baguette with Three Toppings



3 servings



40 minutes

Indulge your taste buds with our Gourmet Garlic Butter Grilled Baguette, a delectable treat featuring the rich flavors of our specially crafted GOURMET INSPIRATIONS Garlic Lovers Spread/Dip Mix. This mouthwatering recipe presents three irresistible toppings that will elevate your dining experience to new heights. Whether you choose the creamy Ricotta and Sundried Tomato, the refreshing Avocado and Grilled Shrimp, or the zesty Pico de Gallo with Feta, each bite offers a symphony of taste and texture. Prepare to impress your guests or simply delight in this delightful creation as an enticing appetizer or a satisfying snack. With its quick preparation and heavenly taste, this Grilled Baguette recipe is a true culinary masterpiece.



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