

Summer
Fresh



SUMMER ENTERTAINING GUIDE

10 EASY RECIPES TO ENTERTAIN THIS SUMMER

CHICKEN SOUVLAKI WINGS



1 tsp Dried Oregano



1 Tbsp Lemon Juice



1 tsp Dijon Mustard



1 Summer Fresh Extra Thick Tzatziki



1 Tbsp Olive Oil



1 tsp Garlic (chopped)



1 lb Chicken Wings





CHICKEN SOUVLAKI WINGS

EASY TO MAKE

- 1** In a bowl combine dijon mustard, garlic, olive oil, oregano, & lemon juice. Pour marinade over the chicken wings & marinate minimum 1 hr.
- 2** Grill the chicken wings over medium heat with closed lid for about 20 minutes or until internal temperature is 165°.
- 3** Once the chicken wings are cooked. Place in a bowl and toss them with 2 tbsp of Summer Fresh Extra Thick Tzatziki & enjoy.



Or try Summer Fresh Baba Ghanouj.

SPINACH DIP BURGER



Lettuce



Buns



Onions



Tomato



1 Summer Fresh Spinach Dip



¼ cup Bread Crumbs



Bacon



1 lb/454g Lean Ground Beef





SPINACH DIP BURGER

EASY TO MAKE

- 1** In a bowl combine ground beef, breadcrumbs, 1/2 of the Summer Fresh Spinach Dip. Divide mixture into 4 burger patties (approx. 6 oz. each).
- 2** Over a med-high heat cook burger on 1 side for approx. 7 mins. Then flip and cook on remaining side for another 7 mins. (Internal temp. reaches 165°). Best to toast your burger buns.
- 3** Spread Summer Fresh Spinach Dip on tops and bottoms of buns & add patties, plus your favourite toppings.



Or try Summer Fresh Artichoke & Asiago dip.

APPLE CIDER TAHINI RIBS



2 tsp Sesame Seeds



2 Tbsp Brown Sugar



1 Summer Fresh
Apple Cider Tahini
Salad Dressing



2 tsp Black Pepper



2-4 lbs (900-1800g) Racks of Ribs





APPLE CIDER TAHINI RIBS

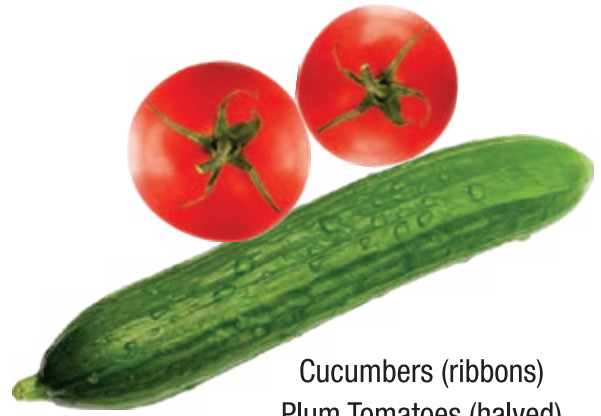
EASY TO MAKE

- 1** In a large re-sealable bag coat the ribs in 1 cup of Summer Fresh Apple Cider Tahini Dressing. Marinate for 2-4 hours or overnight. Remove from bag and place ribs on a tin foil and fold into pouch.
- 2** Over indirect medium low heat cook ribs on bbq with closed lid for 2 hours (check in often). Open the top of the foil and turn the heat up to medium high and continue cooking the ribs with the lid closed for another 15 minutes.
- 3** In a bowl combine remaining Summer Fresh Apple Cider Tahini dressing with brown sugar and black pepper. Over med-high direct heat sear ribs & begin to brush the ribs with the dressing mixture as you sear the ribs.

BABA GHANOUJ KOFTA



1 tsp Dried Oregano



Cucumbers (ribbons)
Plum Tomatoes (halved)



3 Tbsp Breadcrumbs



1 Summer Fresh Baba Ghanouj



1 tsp Sumac



Metal
Skewers



1 lb Ground Beef



1 tsp Cumin





BABA GHANOUJ KOFTA

EASY TO MAKE

- 1** In a bowl combine ground beef, 1 cup of Summer Fresh Baba Ghanouj, bread crumbs & spices. Mix well. Divide mixture into 12 even balls (approx. 2 oz. each)
- 2** Mould balls around metal or soaked wooden skewers. Approx. 2 inches long on skewers.
- 3** Cook on a med-high grill turning to sear all sides until thoroughly cooked (temperature of 165° roughly 6-8 mins).

BBQ CABBAGE WEDGES



1 Head of Green Cabbage



1 Summer Fresh Baba Ghanouj



1 Summer Fresh Roasted Red Pepper Dip



1/3 cup Butter (softened)



1 Lemon



BBQ CABBAGE WEDGES

EASY TO MAKE

- 1** Cut cabbage into 8 wedges; place on 2 sheets of heavy-duty foil (about 24x12 in.). Spread butter on cut sides.
- 2** Fold foil around cabbage and seal tightly. Grill, covered, over med-heat until tender, about 15-20 mins. Open foil carefully to allow steam to escape. Place cabbage on grill for 3-4 min per side to add grill marks.
- 3** Place 2 tbsp of Summer Fresh Baba Ghanouj, on serving platter. Place the Grilled Cabbage wedges on the Summer Fresh Baba Ghanouj. Spoon over 1 tbsp of Summer Fresh Roasted Red Pepper Dip, on each wedge. Serve & enjoy.



Or try Summer Fresh Spinach Dip.

ARTICHOKE ASIAGO MUSHROOM SLIDERS



12 Medium Sized Button Mushrooms



227g Cream Cheese



Tomato



1 Summer Fresh Artichoke & Asiago Dip



Red Onion (sliced)



1/4 cup Breadcrumbs



Lettuce



12 Mini Buns





ARTICHOKE ASIAGO MUSHROOM SLIDERS

EASY TO MAKE

- 1** In a bowl combine cream cheese, 1 cup of Summer Fresh Artichoke & Asiago Dip, & breadcrumbs. Remove mushroom stems & use a spoon to remove the gills and fill the mushrooms with mixture.
- 2** Over med-high heat, grill the mushrooms with the lid closed for about 10 mins, the dip should start looking golden brown. Toast buns.
- 3** Spread bottom & tops buns with Summer Fresh Artichoke & Asiago Dip & add one mushroom to each bun, and favourite toppings.



Or try Summer Fresh Spinach Dip.

SPICY HUMMUS CRUSTED SHRIMP SKEWERS



1 Tbsp Butter



800g Large Bag of Shrimp
(peeled & deveined)



1 Summer Fresh Spicy Pepper Hummus



Wooden BBQ Skewers



2-3 Limes
(sliced)





SPICY HUMMUS CRUSTED SHRIMP SKEWERS

EASY TO MAKE

- 1** In a bowl, combine Summer Fresh Spicy Topped Hummus with oil. Remove 1/2 cup of the hummus mixture and set aside. Marinate shrimp in the remaining hummus mixture for minimum 1 hr.
- 2** If using wooden skewers, let soak for 1 hour. Place 4-5 shrimp on each skewer & grill on med-high heat for 6 mins or until cooked throughly.
- 3** While the shrimp is on the grill, brush with remaining hummus mixture on each skewer. Serve & enjoy.



Or try Summer Fresh Original Hummus.

POKE BOWL



1 lb Sushi-Grade Salmon (cubed)



¼ cup Green Onions

1 tsp Sesame Oil



1 Tbsp Soy Sauce



½ cup Radish (sliced)



1 Summer Fresh Roasted Red Pepper Dip



1 cup Carrots (shredded)



1 Summer Fresh 3 Grain Sesame Ginger Salad



1 Tbsp Sriracha Sauce

1 cup Cucumber (cubed)



1 cup Edamame Beans

1 Tbsp Black Sesame Seeds



1 Tbsp White Sesame Seeds





POKE BOWL

EASY TO MAKE

- 1** Mix together salmon, green onions, sesame oil, sirracha, soy sauce, both sesame seeds and the Summer Fresh Roasted Red Pepper Dip. Let it sit for 20 mins. in the fridge.
- 2** Assemble the bowl by placing the Summer Fresh 3-Grain Sesame Ginger Salad as the base, place a handful of each: edamame beans, cucumbers, & carrots on top of the salad.
- 3** Top with the chilled spicy salmon mixture & enjoy.



Or try Summer Fresh Asian Noodle Salad.

AVOCADO KIMCHI CLUB SANDWICH



1 Loaf of Challah Bread
(thick slices)



1 cup Kimchi



1 Summer Fresh Avocado Hummus



12 Slices Cooked Bacon



4 oz Grilled Chicken Breast (sliced)





AVOCADO KIMCHI CLUB SANDWICH

EASY TO MAKE

- 1** Arrange 3 bread slices and spread Summer Fresh Avocado Hummus over 1 side of 2 bread slices, spread on both sides of the 3rd slice.
- 2** On the first slice, layer in kimchi on top of the hummus, then add grilled chicken. Place the bread slice that hummus on both sides and place on top of grilled chicken.
- 3** Place 2 slices bacon over the middle bread slice and layer in some more kimchi. Cover with the third bread slice, hummus side-down.



Or try Summer Fresh Roasted Red Pepper Hummus.

BBQ CHEESEY DIP



½ cup Cheddar



½ cup Mozzarella



Multi-Coloured Nachos



5 oz Grilled Chicken Breast
(diced)





BBQ CHEESEY DIP

EASY TO MAKE

- 1** Preheat grill to medium heat. In a bowl, mix diced grilled chicken with Summer Fresh Artichoke & Asiago, & spread into a 6" cast iron skillet & place on grill with the lid closed for 3 mins.
- 2** Open the lid of grill & sprinkle both cheesees on top of dip & cook for another 2 mins until cheese is melted & the dip is at a temperature of 150° F.
- 3** Enjoy the warmed dip with pita and toritlla chips, or any other choice of cracker or bread.



Or try Summer Fresh 5 Cheese Dip.

SPICY DILL PICKLE SLAW



½ Red Cabbage (shredded)



1 Summer Fresh Spicy Dill Pickle Dip



Dill



1 cup Carrot (julienned)





SPICY DILL PICKLE SLAW

EASY TO MAKE

- 1** Slice the cabbage & julienne carrots.
- 2** Add a container of Summer Fresh Spicy Dill Pickle Dip & mix right before serving.
- 3** Enjoy!