

Summer
Fresh

APPYS

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12

Effortless

Elegant

Holiday Bites

Appetizers for Everyone · Real Food you can Feel Good About Every Day™



Effortless *Elegance* Holiday Bites

The holidays are about spending quality time with friends and loved ones, but no one wants to be working in the kitchen while guests are mingling and having all the fun. Here are 12 simple & easy recipes that will wow your guests and are easy on the wallet.

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Jalapeño Poppers



12 servings



15-18 minutes

Ingredients:

- Summer Fresh® Jalapeño Popper Dip
- 6 Fresh jalapeños
- Shredded cheese
- Bacon, crumbled
- Panko breadcrumbs
- Chives, garnish

Directions:

1. Preheat oven to 375°F and prep Jalapeños. Slice each jalapeño in half lengthwise. Use a spoon to remove seeds.
2. Fill each jalapeño half with Summer Fresh® Jalapeño Popper Dip. Top with a little shredded cheese, bacon, or panko for crunch.
3. Place filled jalapeños on a baking sheet lined with parchment or foil. Bake for 15–18 minutes, until the peppers are tender and the filling is hot.
4. Let cool for a few minutes before serving. Garnish with chopped chives.

Susan's tip

For extra crispiness, broil the poppers for the last 2–3 minutes.



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Chip Delight



6 servings



5 minutes

Ingredients:

- Summer Fresh® Truffle Dip
- Your favourite bag of plain chips
- Salt, to taste
- Olive Oil
- Preferred spices
- Optional: herbs (e.g., parsley or thyme) for garnish

Directions:

1. In a bowl, toss the chips with 1–2 tablespoons of oil, salt, and optional spices like paprika, garlic powder, or chili powder.
2. Preheat air fryer to 375°F for 3–5 minutes.
3. Serve with Summer Fresh® Truffle Dip and garnish with parsley and thyme.

Falafel Macaron



12 servings



10-15 minutes

Ingredients:

- Summer Fresh® Extra Thick Tzatziki
- Summer Fresh® Original Hummus
- 1 pack Premade falafel (store-bought or frozen)
- Optional: fresh parsley or mint for garnish

Directions:

1. Cook falafel according to package directions.
2. Let cool slightly and slice in half.
3. Spread Summer Fresh® Extra Thick Tzatziki on one half of the falafel, top with another to make a macaron.
4. Plate with a dollop of hummus. Garnish with parsley or mint if desired. Serve warm. Enjoy!



Susan's tip

Have a Signature Drink!

One festive cocktail (and mocktail) makes the bar easy to manage.



Summer Fresh



Holiday Fiesta



12 servings



10 minutes

Ingredients:

- Summer Fresh® 6-Layer Dip
- Summer Fresh® Mexican Bean Salad
- Summer Fresh® Queso Dip
- Summer Fresh® Salsa
- Summer Fresh® Roasted Red Pepper Hummus
- Vegetables: cucumber snackers, mini peppers
- Chips: Tortilla, Mini tostadas
- Limes
- Cheese: queso fresco, cojita cheese
- Garnish with fresh cilantro



Directions:

1. Place Summer Fresh® Salad & Dips into bowls. Prepare your vegetables and selections of assorted sides.
2. Place the Summer Fresh® Layered Dip in the center of the board and begin filling in between with your other small bowls and ingredients.



Summer Fresh

Cranberry-Pear Bliss Bites



12 servings



15 minutes

Ingredients:

- Summer Fresh® Caramelized Onion Hummus
- 12 Mini naan breads
- 1 Ripe pear, thinly sliced
- 200g Brie cheese, sliced
- 2 tbsp Dried cranberries
- Optional: honey and fresh thyme for garnish

Directions:

1. Preheat Oven to 375°F.
2. Spread one half of the mini naan with Summer Fresh® Caramelized Onion Hummus.
3. Add a thin slice of pear and a small piece of brie. Sprinkle dried cranberries on top.
4. Place naan on a baking sheet and bake for 8–10 minutes, until brie is soft and melted.
5. Drizzle with honey or top with thyme.



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Hot Honey Chili Dip Crostini Bites



12 servings



15 minutes

Ingredients:

- Summer Fresh® Hot Honey Chili Dip
- Baguette
- 2 tbsp chili crisp or chili oil (adjust to taste)
- 1 tbsp honey
- Salt to taste

Directions:

1. Preheat oven to 400°F.
2. Brush baguette slices with olive oil and bake for 8–10 minutes, until golden and crisp.
3. Spread a spoonful of Summer Fresh® Hot Honey Chili Dip onto each crostini.
4. Drizzle with extra honey and hot pepper oil.
5. Garnish by sprinkling with salt and rosemary. Serve & Enjoy!

Citrus Ginger Fizz

Bright, bubbly, and full of cheer! This zesty blend of fresh citrus and spicy ginger beer brings a golden sparkle to any celebration — a refreshing sip of sunshine for the holidays.

Ingredients:

- Fresh orange juice
- Ginger beer (non-alcoholic)
- Splash of lemon juice
- Orange slice or candied ginger for garnish



Wontons two ways ▶

Baba Ghanouj Wonton Cups with Grilled Veggies



12 servings



15-18 minutes

Ingredients:

- Summer Fresh®'s Baba Ghanouj
- 12 wonton wrappers
- Olive oil or cooking spray
- Veggies of your choice (peppers, eggplant, zucchini)

Directions:

1. Preheat oven to 350°F.
2. Press wonton wrappers into a mini muffin tin. Lightly brush or spray with oil. Bake for 8–10 minutes or until golden and crisp. Let cool.
3. Cook your veggies on a stove top until warm and roasted .
4. Spoon a bit of the Summer Fresh® Baba Ghanouj into each wonton cup. Top with Roasted Veggies.
5. Serve & Enjoy



Summer Fresh

Pico de Gallo Wonton Cups with Shrimp & Dill Herb Dip



12 servings



15-18 minutes

Ingredients:

- Summer Fresh® Pico De Gallo
- Summer Fresh® Dill & Herb Dip
- 12 wonton wrappers
- Olive oil or cooking spray
- Cooked Shrimp

Directions:

1. Preheat oven to 350°F.
2. Press wonton wrappers into a mini muffin tin. Lightly brush or spray with oil. Bake for 8–10 minutes or until golden and crisp. Let cool.
3. Spoon a bit of Pico de Gallo into each wonton cup. Top with a small cooked shrimp. Add a small dollop of Summer Fresh® Dill & Herb Dip on top.
4. Serve & Enjoy



Summer Fresh



Boneless Chicken Bites with Mango Sriracha Hummus



4 servings



20 minutes

Ingredients:

- Summer Fresh® Mango Sriracha Hummus
- 1 lb pre-cooked boneless bites (frozen chicken bites or plant-based nuggets)
- 2 tbsp toasted sesame seeds
- Chopped green onions or cilantro (optional, for garnish)

Directions:

1. Cook chicken bites according to package directions.
2. Once crispy, toss bites in Summer Fresh® Mango Sriracha Hummus, then sprinkle with toasted sesame seeds and toss gently.
3. Plate immediately and garnish with green onions or cilantro. Serve as a snack, appetizer, or over rice/salad for a meal.



Summer Fresh



Holiday Deviled Eggs with Dill Pickle Hummus



12 servings



20 minutes

Ingredients:

- Summer Fresh® Dill Pickle Hummus
- 6 large eggs
- Salt & pepper to taste
- Fresh dill
- Red pepper, cut out into circles

Directions:

1. Boil the eggs and cool in ice water before peeling.
2. Slice eggs in half lengthwise and remove yolks.
3. In a bowl, mash yolks with Summer Fresh® Dill Pickle Hummus and add to a piping bag.
4. Pipe the filling back into the egg whites forming the shape of a Christmas tree.
5. Add fresh dill and a small piece of Red Pepper on the top to create a Christmas tree.



GIFT IDEAS

Hosting FAVOURS

Holiday gifting couldn't be easier when you can share the dipping experience. Take three containers of Summer Fresh® Dips or Hummus, stack them and tie a ribbon around them. Happy Holidays!

Festive French 75

Cheers to the holidays with this festive Cranberry French 75! Made with cranberry juice, a splash of lemon, and bubbly Champagne — it's a merry twist on a classic cocktail, perfect for celebrating!

Ingredients:

- 1 ½ ounces gin
- 1 ounce cranberry juice
- ¼ ounce freshly squeezed lemon juice
- Ice
- 2-3 ounces Champagne or sparkling white wine
- Fresh rosemary sprig for garnish, optional



Holiday Wreath Bites with Jalapeño Popper Dip



12 servings



1 hour

Ingredients:

- Summer Fresh® Jalapeño Popper Dip
- 1 block of cream cheese (softened)
- 1 cup shredded Monterey Jack cheese
- Spinach
- Cherry Tomatoes, sliced
- Choice of chopped nuts

Directions:

1. In a bowl, combine Summer Fresh® Jalapeño Popper Dip, cream cheese, Monterey Jack, green onions, and salt and pepper. Mix until smooth and creamy.
2. Roll the mixture into balls, then coat in your preferred chopped nuts.
3. Refrigerate for at least 1 hour to firm up.
4. Arrange spinach leaves in a wreath shape on a serving platter, and place the poppers around the wreath. Garnish with slices of cherry tomatoes and jalapeños.
5. Serve with crackers, toasted baguette slices, or veggie sticks.



Susan's Tip
Finish your wreath with a fun bow created out of Green Onions.



Loaded Spinach Crab Dip



4 servings



20 minutes



Ingredients:

- Summer Fresh® Loaded Spinach Dip
- 1 cup cooked crab meat
- Shredded cheese
- 1 stick Cream cheese
- Salt and pepper to taste

Directions:

1. In a medium bowl, combine Summer Fresh® Loaded Spinach Dip, crab meat, shredded cheese, cream cheese, and salt and pepper to taste.
2. Transfer mixture to an oven-safe baking dish. Sprinkle shredded cheese on top if using.
3. Bake for 15–20 minutes at 375°F, until hot and bubbly.
4. Serve directly from the dish with your favourite dippers



Summer Fresh

Ramen Sesame Rice Paper Rolls



12 servings



10 minutes

Directions:

1. Wash and dry lettuce leaves. Give the Summer Fresh® Ramen Sesame Salad a good mix.
2. Dip a rice paper wrapper in warm water for 5–10 seconds until soft, then lay flat on a clean surface.
3. Place a lettuce leaf in the center, top with 2–3 tbsp of Summer Fresh® Ramen Sesame Salad and any vegetable or protein of choice.
4. Fold the sides inward and roll tightly from the bottom up, like a burrito.
5. Slice in half and Serve!

Ingredients:

- Summer Fresh® Ramen Sesame Salad
- 6 rice paper wrappers
- 6 large lettuce leaves
- Optional: shredded carrot, cucumber strips, or cooked shrimp/tofu for extra filling



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WISHING YOU AND YOUR FAMILY

HAPPY Holidays