

Summer  
Fresh

Summer 2026

# Summer

## Entertaining



11

**MUST TRY  
RECIPES**

# Honey Jalapeño Corn Ribs

## Sticky, spicy, and worth the mess.

### Ingredients

#### For the Corn Ribs:

- 3 tbsp **Summer Fresh® Honey Jalapeño Hummus**
- 4 ears of corn, quartered lengthwise (into “ribs”)
- 1 tsp of melted butter
- ½ tsp smoked paprika (optional)
- 1 tbsp chopped parsley
- Squeeze fresh lime

### Directions

**Prep:** Cut each ear of corn lengthwise into quarters.

**Season:** Mix melted butter with **Summer Fresh® Honey Jalapeño Hummus** and paprika; brush over corn.

**Cook:** Grill over medium-high 12–15 minutes on BBQ tray, turning occasionally.

**Serve:** Top with parsley and lime. Plate with **Summer Fresh® Jalapeño Popper Pasta Salad**.



# Green Goddess & Hummus Chicken Pasta

## Ingredients (Serves 4)

- ½ cup Summer Fresh® Original Hummus
- ⅓–½ cup Summer Fresh® Avocado Herb Goddess Dressing
- 3 cups cooked Rotini pasta, cooled
- 2 cups arugula
- 1½–2 cups grilled chicken, sliced

## Instructions

**Cook:** Cook pasta according to package directions. Drain and rinse with cold water to cool.

**Grill:** Season chicken, grill until fully cooked. Slice once cooked.

**Assemble:** Combine **Summer Fresh® Hummus** and **Avocado Herb Dressing**. In a large bowl, combine pasta, arugula, tomatoes, and red onion. Add grilled chicken on top. Enjoy!



# Dill & Herb Smashed Potatoes with Grilled Salmon

## Ingredients (Serves 4)

### For the Potatoes:

- ½ container Summer Fresh® Dill & Herb Dip
- 1½ lbs baby potatoes (Yukon gold or red)
- 2 tbsp olive oil
- Salt & pepper
- Optional: fresh dill or chives

### For the Salmon:

- 4 salmon fillets
- 1 tbsp olive oil
- Salt & pepper

## Instructions

**Boil Potatoes:** Cook in salted boiling water until fork-tender. Drain; steam dry 5 minutes.

**Smash & Roast:** Heat oven to 425°F. Smash on lined sheet, drizzle olive oil, season, roast 25–30 minutes until golden and crispy.

**Grill Salmon:** Brush with olive oil, season, grill over medium heat until flaky. Finish with lemon.

**Toss:** While warm, coat potatoes with **Summer Fresh® Dill & Herb Dip**.



# Tzatziki Slaw Burger

## Ingredients (Serves 4)

- Summer Fresh® Tzatziki
- Summer Fresh® Crunchy Gourmet Coleslaw
- 1 lb ground beef (80/20)
- Salt & black pepper
- 4 burger buns
- 4 slices cheddar cheese
- 4 strips cooked bacon, chopped (optional)

## Instructions

**Combine:** Divide ground beef into 4 equal patties. Season both sides generously with salt & pepper.

**Grill:** 375 °F for 4–5 minutes per side, or until desired doneness. During the last minute of cooking, add a slice of cheddar to each patty and let melt. Lightly toast buns on the grill or in a pan for extra flavour and structure.

**Assemble to your preference but we suggest:** Bottom bun → Summer Fresh® Crunchy Gourmet Coleslaw → cheesy burger patty → generous spoonful of Summer Fresh® Tzatziki → bacon → optional jalapeños → top bun. Enjoy!



# The Cali Glow Salad with Lemon Grilled Shrimp

## Ingredients (Serves 4)

- 1 Summer Fresh® The Cali Glow Salad
- 1 lb large shrimp, peeled & deveined
- 2 tbsp olive oil
- Zest of 1 lemon
- 2 tbsp fresh lemon juice
- 2 cloves garlic, minced
- ½ tsp salt
- ¼ tsp black pepper

## Instructions

**Marinate:** In a bowl, whisk olive oil, lemon zest, lemon juice, garlic, salt, pepper, and paprika. Add shrimp and toss to coat. Marinate no longer than 20 minutes.

**Skewer:** Thread shrimp onto skewers (this makes flipping easier).

**Grill:** Preheat grill to medium-high, and grill shrimp for 2–3 minutes per side until pink and slightly charred. They cook fast!

**Finish & Serve:** Sprinkle with fresh parsley and an extra squeeze of lemon before serving with **Summer Fresh® The Cali Glow Salad**.



# Arayes with Baba Ghanouj and Tzatziki

## Ingredients (Serves 4)

- 4 pita breads, halved
- Middle Eastern Spice mix
- 1-2 tbsp olive oil (for brushing)

## For serving:

- Summer Fresh® Tzatziki
- Summer Fresh® Baba Ghanouj
- Summer Fresh® Couscous

## Instructions

**Mix Filling:** Combine ground meat, garlic, onion, parsley, cumin, paprika, salt, and pepper; mix just until combined. **Stuff Pitas:** Open each pita half and spread a thin layer of filling inside (don't overfill).

**BBQ:** Lightly brush with olive oil. Grill over medium heat 3-4 minutes per side until crispy and cooked through, pressing slightly.

**Serve:** Slice in half and serve hot with **Summer Fresh® Tzatziki and Baba Ghanouj**. Topped with Pickled Onions and **Summer Fresh® Couscous Salad** on the side.



# Easy Panzanella Salad with Bruschetta and Bocconcini

## Ingredients (Serves 4)

- 1 Summer Fresh® Bruschetta
- 1 Summer Fresh® Tuscan Chickpea Salad
- 3 cups crusty bread, cut into cubes (ciabatta or sourdough)
- 1 cup bocconcini, halved
- Fresh basil (optional)
- olive oil

## Instructions

**Toast the bread:** Preheat oven to 400°F (200°C). Toss bread cubes with a drizzle of olive oil and bake for 8–10 minutes until lightly golden and crisp on the edges. Let cool slightly.

**Build the Salad:** In a large bowl, combine toasted bread, Summer Fresh® Bruschetta, and Summer Fresh® Tuscan Chickpea Salad. Fold in halved bocconcini and fresh basil if using.

**Finish & Serve:** Serve with your choice of Grilled Steak or Grilled chicken breast



# Hot Dog Bar

## Your Toppings. Your Way.



# Pinecone Hot dog

## For the wild bun at heart



### Ingredients

- Summer Fresh® Roasted Red Pepper Dip
- Summer Fresh® Aged Cheddar Chipotle Dip
- Brioche Hot Dog Buns
- 1 pack of beef hotdogs
- ¼ cup honey
- ½ cup BBQ sauce
- Mustard
- BBQ rub

### Instructions

**Prep:** Preheat your grill to 300°F. Score your hotdogs with a knife in a cross hatch pattern. Slather hotdogs in mustard as a binder and season with your favorite BBQ rub.

**Bake:** 15–18 minutes, until heated through and slightly golden. Remove from oven and cut hot dogs into thirds. Transfer to a large ovenproof skillet set over medium-high heat and cover with BBQ sauce. Heat until sauce is warmed through, about 5 minutes.

**Serve:** Dip with Summer Fresh® Aged Cheddar and Chipotle Dip or Summer Fresh® Roasted Red Pepper Dip



# Gamja Hotdog

## K-pop levels of addictive.

### Ingredients

- 6 Pack of frozen Gamja dogs
- 1 bunch of Parsley
- **Summer Fresh® Aged Cheddar Chipotle**
- **Summer Fresh® Mango Sriracha Hummus**

### Instructions

**Air Fry:** Purchase a pack of frozen Korean hot dogs from your local grocer and preheat your air fryer to 375 °F. Spray lightly with oil for added crispiness! Bake for 8-10 minutes.

**Assemble:** Once finished, drizzle with **Summer Fresh® Aged Cheddar Chipotle and Mango Sriracha Hummus** for a sweet, salty and spicy fusion! Finish with a sprinkle of fresh parsley!



# German Style Hotdog

## Beer's favourite plus-one.



### Ingredients

- Summer Fresh® Crunchy Gourmet Coleslaw
- Summer Fresh® Dill Pickle Hummus
- All Beef Hot dogs
- Brioche Hot Dog Buns

### Instructions

**Cook:** Bring water to a boil, then remove from heat immediately. Place Frankfurter sausages in the hot (not boiling) water and let warm for 8–10 minutes. Remove and serve right away.

**Assemble:** Top with ketchup, mustard, relish and **Summer Fresh® Crunchy Gourmet Coleslaw**. For extra flavour, add a smear of **Summer Fresh® Dill Pickle Hummus!**



# Sonoran Hotdog

## Too much? Nope. Exactly enough.

### Ingredients

- 4 All beef hot dogs
- 4 Hot Dog Buns
- **Summer Fresh® Pico De Gallo**
- **Summer Fresh® Queso Dip**
- **Summer Fresh® Mexican Bean Salad**

### Instructions

**Cook:** Bring water to a boil, then remove from heat immediately. Place Frankfurter sausages in the hot (not boiling) water and let warm for 8–10 minutes. Remove and serve right away.

**Assemble:** Top with **Summer Fresh® Pico De Gallo** and **Queso dip**. **Optional:** Sprinkle some **Summer Fresh® Mexican Bean Salad** for some added flavour!

