

E P I C U R E™

Holiday Guide to Entertaining

2024 EDITION



GIFT IDEAS
& Easy
Gatherings

Celebrate

This season, we're making holiday entertaining more joyful and budget-friendly with our collection of products and curated menus designed to impress without overspending.

With a sprinkle of creativity and a few simple touches, you can spend less time in the kitchen while creating memorable holiday spreads that are sure to impress! From vibrant grazing boards to cost-effective dinner parties and gluten-free sweet treats, you'll have something everyone will enjoy. We hope this guide sparks inspiration for your celebrations.

Wishing you joy, love, and laughter.
Happy holidays!



Sylvie Rochette,
Founder

Amelia Warren,
CEO

EPIPURE PRODUCTS ARE:

- Gluten free
- Nut free (except coconut)
- Free of corn syrup and hydrogenated fat
- Sugar and sodium conscious
- Free of artificial colours, sweeteners, and preservatives
- Made from ethically sourced ingredients
- 85% Non-GMO Project verified

SHOP EARLY & SAVE

Discounts on select items are available from November 1 to December 2, 2024 only.

Available November 1 to January 3; while supplies last



READY FOR THE HOLIDAYS

Place your order by December 18, 2024 to ensure delivery in time for your festive feasts.

WHILE SUPPLIES LAST

Grab these new arrivals & quick sellers before they're gone!

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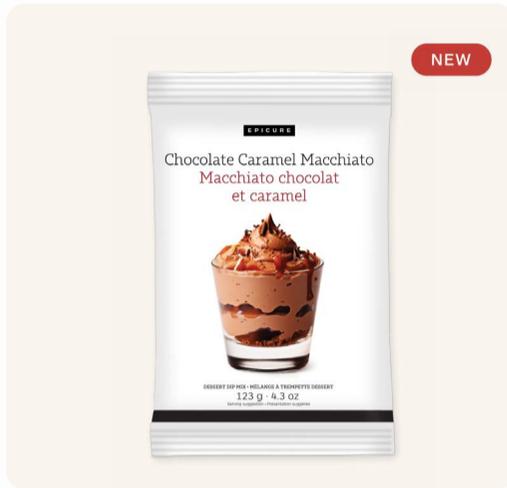
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Sweetest Things
Collection & Recipes



New for the Holidays

It's the most wonderful time of the year—and we're making it tastier than ever!
These new arrivals will be the standouts of every holiday party.



Chocolate Caramel Macchiato Dessert Dip Mix ●●●●●
2 Pk: 13.95 CA | 12.95 US
Decadent and dreamy, this versatile dip does triple duty as a filling, topping, or mousse.



Maple Balsamic Chicken Seasoning ●●●●●
3 Pk: 13.95 CA | 12.95 US
Dried raspberries & real maple sugar add a sweet-tart twist to a one-pan meal that's quick to make.



Mocha Coffee Drink Mix ●●●●●
13.95 CA | 12.95 US
Rich coffee & decadent chocolate transform your daily cup into a café-worthy experience.

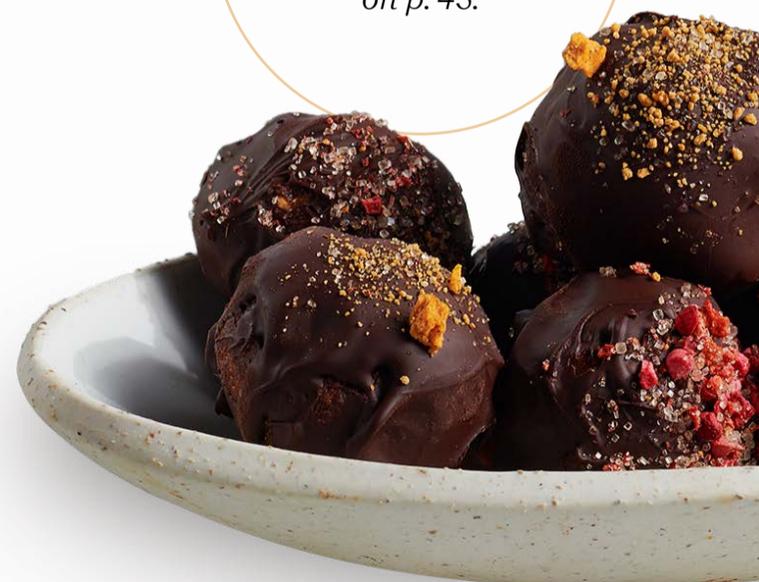


Spiced Apple Cider Mix ●●●●●
8.95 CA | 7.95 US
Raise a toasty glass of cider this season! Just mix with juice for an instant cup of goodness.



Sugar Cookie Mix ●●●●●
2 Pk: 13.95 CA | 12.95 US
These sweet sugar cookies with a hint of vanilla are designed to easily roll and cut into shapes.

*Try Chocolate Caramel Macchiato Truffles.
Find the recipe on p. 45.*



Returning Favourites

Back in time for the holidays, these seasonal must-haves are ready for entertaining!



Cinnamon Spiced Seasoning for Nuts ●○○●

3 Pk: 13.95 CA | 12.95 US

Level up your mixed nuts to wow guests! Serve on appy boards, salads and casseroles, and use in baking.



Cranapple Cinnamon Sweet Dip Mix ●●○○●

11.50 CA | 10.50 US

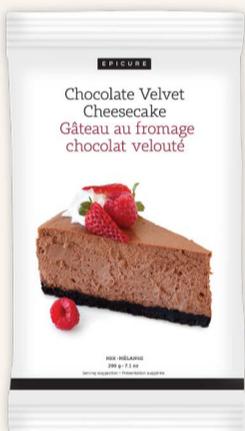
Cranberry, apples, cinnamon, and hibiscus— this blend is perfect for baking, smoothies, and sweet appy boards.



Baked Apple Sweet Dip Mix ●●○○●

11.50 CA | 10.50 US

Bursting with apple, cinnamon, vanilla, and spices— it's perfect for cheeseballs, baking, and smoothies.



Chocolate Velvet Cheesecake ●●○○●

2 Pk: 13.95 CA | 12.95 US

This makes the best cheesecake any way you slice it! Rich, light, and creamy, it's perfect for cakes, tarts, and truffles.



Pumpkin Cheesecake Mix ●●○○●

2 Pk: 13.95 CA | 12.95 US

Indulge in classic pumpkin pie flavour with a hint of festive orange and the creaminess of cheesecake.



Pumpkin Pie Mix ●●○○●

2 Pk: 13.95 CA | 12.95 US

Ready with just two ingredients and no baking required, this pumpkin pie mix is infused with ginger, cinnamon, and nutmeg.



True North Butter Tarts ●●○○●

2 Pk: 13 CA | 11.99 US

Rich, gooey, and oh-so-indulgent, butter tarts are a delectable addition to every holiday spread!

Caramel Mocha Parfait



10 min 8 servings \$1.61 CA/\$1.37 US

Ingredients

- 8 cookies, your choice (Tip: try **Sugar Cookies** p. 4)
 - 1 cup prepared **Chocolate Caramel Macchiato Dessert Dip** (p. 4)
 - 1 cup fresh raspberries or sliced strawberries
- Toppings (optional): extra fresh fruit, chocolate shavings

Preparation

1. Coarsely crush cookies.
2. To assemble parfaits, in eight, 1-cup glasses, alternate layers of crushed cookies, dip, and raspberries. Serve with extra toppings, if desired.

Per serving: Calories 250, Fat 14 g (Saturated 8 g, Trans 0.2 g), Cholesterol 40 mg, Sodium 230 mg, Carbohydrate 27 g (Fibre 2 g, Sugars 19 g), Protein 3 g.

Baked Brie Bites



20 min 18 servings \$0.55 CA/\$0.47 US

Per serving: Calories 90, Fat 5 g (Saturated 2 g, Trans 0 g), Cholesterol 5 mg, Sodium 135 mg, Carbohydrate 9 g (Fibre 1 g, Sugars 2 g), Protein 2 g.

Ingredients

- 18 frozen mini tart shells
 - 1 cup frozen cranberries
 - ¼ cup water
 - 1 pkg **Maple Balsamic Chicken Seasoning** (p. 4)
 - ½ wheel (200 g) brie cheese
- Topping (optional): maple syrup

Preparation

1. Preheat oven to 375° F. Place tart shells on **Sheet Pan**. Bake 10–12 min, or until golden.
2. Meanwhile, add cranberries, water, and seasoning to a small saucepan over medium heat. Bring to a boil. Reduce heat; simmer, stirring often and gently squishing cranberries, until mixture reaches a jam-like consistency, about 5 min.
3. Divide cranberry sauce evenly between baked tart shells.
4. Slice brie into 18 equal pieces and place on top of cranberry sauce in the tart shells.
5. Bake 6–7 min, or until brie is soft and just starting to melt.
6. Serve warm or at room temperature. Drizzle with maple syrup, if desired.

Mocha Tiramisu Bites



5 min 6 servings \$0.98 CA/\$0.83 US

Per serving: Calories 210, Fat 12 g (Saturated 7 g, Trans 0.2 g), Cholesterol 45 mg, Sodium 170 mg, Carbohydrate 24 g (Fibre 1 g, Sugars 13 g), Protein 3 g.

Ingredients

- ⅓ cup whipping cream
- 1 tbsp hot water
- 1 tbsp **Mocha Coffee Drink Mix** (p. 4)
- ¼ cup light cream cheese, softened
- 6 cookies, your choice

Toppings (optional): fresh berries, chocolate shavings, chocolate-covered coffee beans

Preparation

1. Using an electric mixer, beat whipping cream until stiff peaks form. Set aside.
2. In a medium bowl, combine hot water and coffee drink mix; stir until dissolved. Add cream cheese. Using electric mixer, beat until smooth. Fold in whipped cream.
3. To assemble, pipe or spoon cream cheese mixture over cookies. Add toppings, if desired.

Baked Apples



10 min 4 servings \$0.63 CA/\$0.54 US

Per serving: Calories 110, Fat 6 g (Saturated 3.5 g, Trans 0.3 g), Cholesterol 15 mg, Sodium 0 mg, Carbohydrate 15 g (Fibre 2 g, Sugars 11 g), Protein 0.3 g.

Ingredients

- 2 large apples
- 2 tbsp unsalted butter, melted
- 1 tbsp **Spiced Apple Cider Mix** (p. 4)

Toppings (optional): candied nuts or seeds, granola

Preparation

1. Cut apples in half lengthwise. Scoop out core and seeds. Arrange cut side up in **Square Steamer**.
2. Evenly divide butter between the hollows of the apples. Use the back of a spoon to spread butter in a thin layer onto cut surfaces of apples. Sprinkle with mix.
3. Cover and microwave on high 7–8 min, or until apples are tender.
4. To serve, spoon juices from steamer on top. Serve warm. Add toppings, if desired.



Sugar Cookie Bars

 1 hr 25 min (includes 1 hr cooling)

 16 servings

 \$0.56 CA/\$0.48 US

Ingredients

- 1 pkg **Sugar Cookie Mix** (p. 4)
- ½ cup + 3 tbsp unsalted butter, softened, divided
- 1 egg
- 1½ tsp vanilla extract, divided
- 1 cup icing sugar
- ½ tbsp milk, your choice
- ½ tsp lemon juice
- 2 tbsp sprinkles, your choice, optional

Preparation

1. Preheat oven to 375° F. Lightly oil **Square Steamer**.
2. In a large bowl, using a stand mixer (with paddle attachment) or hand mixer on low speed, beat mix with ½ cup butter, egg, and 1 tsp vanilla until a uniform dough forms.
3. Press batter into steamer; smooth top. Bake 15 min, or until edges are golden. Let cool completely in Steamer.
4. Meanwhile, in a medium bowl, beat remaining 3 tbsp butter, remaining ½ tsp vanilla, icing sugar, milk, and lemon juice on medium speed until combined, scraping down the sides as needed.
5. Spread icing over cooled cookies and add sprinkles, if desired. Carefully slice into 16 bars.

Recipe tip: To slice bars, use a butter knife, thin spatula, or flipper to avoid damaging the silicone steamer.

Per serving: Calories 170, Fat 9 g (Saturated 5 g, Trans 0.5 g), Cholesterol 35 mg, Sodium 10 mg, Carbohydrate 23 g (Fibre 0 g, Sugars 13 g), Protein 1 g.

Holiday Grazing Board

It's the season to mix and mingle, and a grazing board loaded with appies is an easy way to celebrate!



BUILD THE PERFECT BOARD
Start with small dishes for structure, then add large items and finish with crackers/bread and fresh produce.

HOLIDAY GRAZING BOARD COLLECTION

CA | ~~46.40~~ > 40.50*

US | ~~42.45~~ > 36.99*

- A. Spinach & Artichoke Pull-Apart Bread B. Easy CCB Antipasto C. Extraordinary Cheese Dip™
D. Red Pepper Jelly Baked Brie

*SALE ENDS DECEMBER 2, 2024

[↑ Back to menu](#)

HOLIDAY GRAZING BOARD COLLECTION



Make all of the recipes on the Holiday Grazing board with this collection of products.

HOLIDAY GRAZING BOARD COLLECTION

Craft a crowd-pleasing spread with warm appetizers that are sure to impress! Add cold cuts, cheese, fruit, nuts, and crusty bread for the ultimate nosh!

Spinach & Artichoke (1 pkg) ●●●●●

3 Onion ●●●●●

CCB ●●

Lemon Dilly ●●●●●

Red Pepper Jelly ●●●●●

Holiday Grazing Board Grocery List

PRODUCE

- Fresh basil leaves, optional (*Easy CCB Antipasto*)
- ½ cantaloupe (*Easy CCB Antipasto*)

PANTRY STAPLES

- 1 can (14 oz/398 ml) artichoke hearts (*Spinach & Artichoke Pull-Apart Bread*)
- 2 cups light mayonnaise
 - 1 cup (*Extraordinary Cheese Dip™*)
 - 1 cup (*Spinach & Artichoke Pull-Apart Bread*)
- 2 tbsp olive oil (*Easy CCB Antipasto*)

PROTEIN

- 10 slices prosciutto (*Easy CCB Antipasto*)

DAIRY

- 2 bricks (8 oz/250 g each) cream cheese
 - 1 brick (*Extraordinary Cheese Dip™*)
 - 1 brick (*Spinach & Artichoke Pull-Apart Bread*)
- 1 pkg (200 g) mini bocconcini, about 36 balls (*Easy CCB Antipasto*)
- 1 wheel (7.2 oz/200 g) brie cheese (*Red Pepper Jelly Baked Brie*)
- 1 cup grated mixed cheese (*Extraordinary Cheese Dip™*)
- ¼ cup butter, preferably unsalted (*Spinach & Artichoke Pull-Apart Bread*)

OTHER

- 1 loaf (1 lb/450 g) bread (*Spinach & Artichoke Pull-Apart Bread*)

FOR SERVING

- Crackers
- Cucumber slices
- Grapes
- Mixed nuts
- Olives

Extraordinary Cheese Dip™



20 min 3 cups \$0.37 CA/\$0.30 US

Per serving (2 tbsp): Calories 90, Fat 8 g (Saturated 3.5 g, Trans 0 g), Cholesterol 20 mg, Sodium 135 mg, Carbohydrate 2 g (Fibre 0 g, Sugars 1 g), Protein 2 g.

Ingredients

- 1 brick (8 oz/250 g) cream cheese, softened
- 1 cup grated mixed cheese
- 1 cup light mayonnaise
- 1 tbsp **CCB Dip Mix**
- 1 tbsp **Lemon Dilly Dip Mix**
- 1 tbsp **3 Onion Dip Mix**

Preparation

1. Preheat oven to 350° F.
2. Combine cream cheese, grated cheese, mayonnaise, and dip mixes until well blended. Spoon into a heat-proof serving dish.
3. Bake, uncovered, 15 min, or until heated through and bubbling.
4. Serve with veggies and crackers.

Easy CCB Antipasto



20 min 10 servings \$1.89 CA/\$1.61 US

Per serving: Calories 45, Fat 3 g (Saturated 0 g, Trans 0 g), Cholesterol 5 mg, Sodium 230 mg, Carbohydrate 2 g (Fibre 0 g, Sugars 1 g), Protein 3 g.

Ingredients

- ½ cantaloupe
- 1 pkg (200 g) mini bocconcini, about 36 balls
- 2 tbsp olive oil
- 1 tbsp **CCB Dip Mix**
- 10 slices prosciutto
- Fresh basil leaves, optional

Preparation

1. Trim rind from melon. Cut in half; discard seeds. Slice melon into small wedges, then cut each slice into small cubes.
2. Place melon in bowl. Drain bocconcini, then add to bowl along with oil and dip mix. Toss to evenly coat.
3. Cut prosciutto slices in half, then roll up or fold; place on a platter. Arrange melon and cheese over top. Garnish with basil, if desired.

Red Pepper Jelly Baked Brie



🕒 18 min 🍽️ 6 servings 💰 \$0.96 CA/\$0.82 US

Ingredients

- 1 wheel (7.2 oz/200 g) brie cheese
- 2 tbsp **Red Pepper Jelly**

Preparation

1. Preheat oven to 350° F. Line $\frac{1}{4}$ **Sheet Pan** with $\frac{1}{4}$ **Sheet Pan Liner**.
2. Place brie on pan. Top with jelly. Bake 15 min, or until soft.

Per serving: Calories 130, Fat 9 g (Saturated 6 g, Trans 0 g), Cholesterol 35 mg, Sodium 210 mg, Carbohydrate 4 g (Fibre 0 g, Sugars 4 g), Protein 7 g.

Spinach & Artichoke Pull-Apart Bread



🕒 25 min 🍽️ 12 servings 💰 \$1.06 CA/\$0.90 US

Per serving: Calories 350, Fat 25 g (Saturated 9 g, Trans 0.2 g), Cholesterol 40 mg, Sodium 490 mg, Carbohydrate 25 g (Fibre 3 g, Sugars 3 g), Protein 7 g.

Ingredients

- 1 can (14 oz/398 ml) artichoke hearts, drained and rinsed
 - 1 pkg **Spinach & Artichoke Hot Dip Mix**
 - 1 brick (8 oz/250 g) cream cheese, softened
 - 1 cup mayonnaise
 - 1 loaf (1 lb/450 g) bread
 - $\frac{1}{4}$ cup unsalted butter, melted, divided
- Topping (optional): chopped, fresh parsley

Preparation

1. Preheat oven to 400° F. Line **Sheet Pan** with **Sheet Pan Liner**.
2. Finely chop artichoke hearts. In a bowl, combine chopped artichoke hearts, hot dip mix, cream cheese, and mayonnaise.
3. Cut bread into a grid pattern without cutting all the way through the loaf; leave about an inch uncut at the bottom.
4. Pry apart bread squares; brush 3 tbsp butter into the crevices and on top of bread. Spoon dip into the crevices so they are very full. Drizzle or brush remaining 1 tbsp butter on top of loaf.
5. Bake 15–20 min, until golden. Sprinkle on parsley, if desired.

Mediterranean Mezze

Finger food is on the menu this holiday season! This family-friendly spread includes quick, easy-to-make recipes using simple ingredients.



MEDITERRANEAN MEZZE COLLECTION

CA | 53.60 > 48.50*

US | 50.43 > 45.99*

A. CCB Stuffed Dates B. Lemony Whipped Feta C. Greek Pita Chips D. Cheese-Stuffed Mini Meatballs
E. Spanakopita Pinwheels F. Greek Salad Appy G. Cinnamon Spiced Nuts

*SALE ENDS DECEMBER 2, 2024

MEDITERRANEAN MEZZE COLLECTION



Make all of the recipes on the Mediterranean Mezze board with this collection of products.

MEDITERRANEAN MEZZE COLLECTION

Ideal for both casual get-togethers and elegant dinner parties, this assortment of dips, salad dressings, and seasonings will help you create showstopping, vibrant appetizers.

Cinnamon Spiced Seasoning For Nuts (1 pkg) ●●●○●

Chicken Souvlaki (1 pkg) ●●●●●

Honey Garlic Meatball (1 pkg) ●●●●●

Greek ●●●○●

CCB ●●

Lemon Dilly ●●●○●

Spinach ●●●○●

Mediterranean Mezze Grocery List

PRODUCE

- 24 Kalamata olives (*Greek Salad Appy*)
- 12 Medjool dates (*CCB Stuffed Dates*)
- 1 cucumber (*Greek Salad Appy*)
- 1 pint cherry tomatoes (*Greek Salad Appy*)
- 1 cup frozen spinach (*Spanakopita Pinwheels*)

PANTRY STAPLES

- Olive oil:
 - ¾ cup (*Greek Salad Appy*)
 - ¼ cup (*Greek Pita Chips*)
 - 1 tbsp (*Lemony Whipped Feta*)
- ¼ cup mayonnaise (*CCB Stuffed Dates*)
- ¼ cup red wine vinegar (*Greek Salad Appy*)
- 2 tbsp honey (*Cheese-Stuffed Mini Meatballs*)
- 2 tsp lemon juice (*Greek Pita Chips*)

PROTEIN

- 2 eggs
 - 1 (*Cinnamon Spiced Nuts*) | Swap: 2 tbsp egg whites
 - 1 (*Spanakopita Pinwheels*)
- 1 lb (450 g) ground turkey or chicken (*Cheese-Stuffed Mini Meatballs*)

DAIRY

- 2½ containers (7 oz/200 g each) feta
 - 1 container (*Greek Salad Appy*)
 - 1 container (*Lemony Whipped Feta*)
 - ½ container, about ½ cup crumbled (*Spanakopita Pinwheels*)
- ½ cup soft goat cheese or cream cheese (*Cheese-Stuffed Mini Meatballs*)
- ¼ cup cream cheese (*CCB Stuffed Dates*)
- ¼ cup plain 2% Greek yogurt (*Lemony Whipped Feta*)

OTHER

- 4 whole-grain pitas (*Greek Pita Chips*)
- 1 pkg (14 oz/397 g) frozen puff pastry (*Spanakopita Pinwheels*)
- 4 cups mixed, raw nuts (*Cinnamon Spiced Nuts*)

FOR SERVING

- Lemon wedges
- Roasted Garlic Aioli
- 24 mini skewers

Spanakopita Pinwheels



 30 min  8–10 servings  \$1.08 CA/\$0.92 US

Per serving (1 pinwheel): Calories 320, Fat 22 g (Saturated 6 g, Trans 0 g), Cholesterol 30 mg, Sodium 230 mg, Carbohydrate 24 g (Fiber 1 g, Sugars 1 g), Protein 7 g.

Ingredients

- 1 cup frozen spinach, thawed
- 1 egg
- ½ cup crumbled feta
- 1 tbsp **Spinach Dip Mix**
- 1 pkg (14 oz/397 g) frozen puff pastry, thawed

Preparation

1. Preheat oven to 400° F. Line **Sheet Pan** with **Sheet Pan Liner**.
2. Wrap paper towel around spinach and squeeze out water.
3. In a medium bowl, whisk egg. Add spinach, feta, and dip mix. Stir to combine.
4. Roll out puff pastry into a ¼" thick rectangle. Spread spinach mixture over top, leaving a ½" border around the edges. Roll into a log. Using a sharp knife, cut into 8-10 slices and carefully transfer to pan.
5. Bake 25–30 min, or until puffed and golden brown.

Lemony Whipped Feta



 5 min  1¾ cups  \$0.24 CA/\$0.20 US

Per serving (1 tbsp): Calories 25, Fat 2 g (Saturated 1 g, Trans 0 g), Cholesterol 5 mg, Sodium 65 mg, Carbohydrate 0 g (Fiber 0 g, Sugars 0 g), Protein 1 g.

Ingredients

- 1 container (7 oz/200 g) feta, drained
- ¼ cup plain 2% Greek yogurt
- 1–2 tbsp **Lemon Dilly Dip Mix**
- Black pepper, to taste
- 1 tbsp olive oil

Toppings (optional): grilled pitas, chopped tomatoes, fresh basil

Preparation

1. Crumble feta into a high-speed blender or food processor. Add yogurt and dip mix.
2. Blend until very smooth. If mixture is too thick, thin with 1–3 tbsp milk or water. Taste and add pepper, if desired.
3. Spoon into a bowl and drizzle with oil. Serve with toppings, if desired.

Greek Pita Chips



 20 min  64 pieces  \$0.60 CA/\$0.49 US

Per serving (8 chips): Calories 150, Fat 7 g (Saturated 1 g, Trans 0 g), Cholesterol 0 mg, Sodium 190 mg, Carbohydrate 17 g (Fibre 1 g, Sugars 0 g), Protein 3 g.

Ingredients

- 4 whole-grain pita bread rounds
- ¼ cup olive oil
- 2 tsp lemon juice
- 1 tbsp **Chicken Souvlaki Seasoning**
- sea salt, to taste

Preparation

1. Preheat oven to 325° F.
2. Split pita rounds in half to make 8 rounds.
3. Combine olive oil, lemon juice, and seasoning. Brush on the inside of each pita round. Sprinkle with sea salt.
4. Cut each round into 8 wedges and place in a single layer on a **Sheet Pan** lined with a **Sheet Pan Liner**.
5. Bake for 10–15 minutes until crisp and golden brown.

Greek Salad Appy



 10 min  24 appies  \$0.84 CA/\$0.69 US

Per serving: Calories 80, Fat 7 g (Saturated 1 g, Trans 0 g), Cholesterol 5 mg, Sodium 160 mg, Carbohydrate 2 g (Fiber 1 g, Sugars 1 g), Protein 2 g.

Ingredients

- 1 cucumber, cubed
- 24 cherry tomatoes
- 24 light feta cubes
- 24 Kalamata olives
- 24 mini skewers
- 1 recipe prepared **Greek Dressing**

Preparation

1. Skewer all ingredients. Place on serving platter. Drizzle with dressing and serve.

Cheese-Stuffed Mini Meatballs



20 min 22 meatballs \$0.63 CA/\$0.54 US

Per serving: Calories 60, Fat 2 g (Saturated 0.5 g, Trans 0 g), Cholesterol 15 mg, Sodium 85 mg, Carbohydrate 5 g (Fibre 0 g, Sugars 4 g), Protein 5

Ingredients

- 1 lb (450 g) ground turkey or chicken
- 1 pkg **Honey Garlic Meatball Seasoning**
- ½ cup soft goat cheese or cream cheese
- 2 tbsp honey

Toppings (optional): sesame seeds, chopped green onions

Preparation

1. Preheat oven to 425° F. Line **Sheet Pan** with **Sheet Pan Liner**.
2. In a large bowl, crumble in ground meat; add seasoning. Mix well. Using 1 tbsp as a guide, form meatballs; place on pan. Flatten slightly into discs and put about ½ tsp cheese in the centre of each disc. Reshape into a ball, sealing meat around cheese.
3. In a bowl, melt honey in the microwave for about 20 sec.
4. Brush meatballs with melted honey. Bake until cooked through, about 10 min.
5. Insert a toothpick into each ball—they'll be easier for guests to pick up.

CCB Stuffed Dates



10 min 24 appies \$0.84 CA/\$0.69 US

Per serving: Calories 100, Fat 3.5 g (Saturated 1 g, Trans 0 g), Cholesterol 5 mg, Sodium 50 mg, Carbohydrate 19 g (Fibre 2 g, Sugars 16 g), Protein 1 g.

Ingredients

- ¼ cup cream cheese, softened
- ¼ cup mayonnaise
- 1–2 tbsp **CCB Dip Mix**
- 12 Medjool dates

Toppings (optional): honey, slivered almonds, pomegranate seeds

Preparation

1. Preheat oven to 375° F. Line **Sheet Pan** with **Sheet Pan Liner**.
2. In bowl, combine cream cheese, mayo, and dip mix.
3. Cut a slit lengthwise in each date; remove pits. Fill each date with a heaping tsp of dip.
4. Place dates on pan; bake 8 min or until warmed through.
5. Remove from oven; arrange on a platter. Drizzle with honey and top with slivered almonds or pomegranate seeds, if desired.



Cinnamon Spiced Nuts

 30 min  4 cups  \$1.75 CA/\$1.38 US

Ingredients

- 1 egg white
- 4 cups mixed raw nuts
- 1 pkg **Cinnamon Spiced Seasoning for Nuts**

Preparation

1. Preheat oven to 300° F. Line a **Sheet Pan** with a **Sheet Pan Liner**.
2. In large bowl, whisk egg white until foamy.
3. Stir in nuts until coated. Add seasoning and stir to combine. Spread in a single layer on pan. Bake for 25–30 min.
4. Remove from oven, let cool completely, then break apart.

Per serving (about 1/3 cup): Calories 300, Fat 23 g (Saturated 3.5 g, Trans 0 g), Cholesterol 0 mg, Sodium 290 mg, Carbohydrate 18 g (Fibre 3 g, Sugars 10 g), Protein 9 g.

Seacuterie

Jump on the canned seafood trend with affordable, delicious, and nutritious appetizers that require minimal effort but deliver max "wow" factor!



SEACUTERIE COLLECTION

CA | ~~51.46~~ > 45.99*

US | ~~46.46~~ > 40.99*

A. Chilled Salmon Cups B. Lemon Dilly Sardine Rillettes C. Lemon Dilly Dip D. Sylvie's Baked Sardines
E. Shrimp Cups F. 3 Onion Crab Cakes G. Hot Crab & Artichoke Dip

*SALE ENDS DECEMBER 2, 2024

SEACUTERIE COLLECTION



Make all of the recipes on the Seacuterie board with this collection of products.

SEACUTERIE COLLECTION

From the seashore to the appy board, prepare mouthwatering crab cakes, chilled salmon cups, baked sardines, and more. Once the party's over, use the products for dips and to season savoury dishes.

3 Onion ●●●○●

Herb & Garlic ●●●●●

Lemon Dilly ●●●○●

Spinach ●●●○●

Balsamic Vinaigrette ●●●●●

Seacuterie Grocery List

PRODUCE

- 4 pitted black olives (*Sylvie's Baked Sardines*)
- 4 sundried tomatoes (*Sylvie's Baked Sardines*)
- 2 large potatoes (*3 Onion Crab Cakes*)
- 2 shallots (*Sylvie's Baked Sardines*)
- 1 head butter lettuce or iceberg lettuce (*Chilled Salmon Cups*)
- 1 English cucumber
 - ½ (*Chilled Salmon Cups*)
 - ½ (*Shrimp Cups*)
- 1 lemon (*Lemon Dilly Sardine Rillettes*)
- ½ small bell pepper (*Chilled Salmon Cups*)
- 1 cup baby spinach (*Shrimp Cups*)

PANTRY STAPLES

- Oil:
 - 1 tbsp olive (*Lemon Dilly Sardine Rillettes*)
 - 1 tsp (*3 Onion Crab Cakes*)
- 1 can (14 oz/398 ml) artichokes (*Hot Crab & Artichoke Dip*)
- 2 ¼ cups + 2 tbsp light mayonnaise
 - 1 cup (*Hot Crab & Artichoke Dip*)
 - 1 cup (*Lemon Dilly Dip*)
 - ¼ cup (*Shrimp Cups*)
 - 2–3 tbsp (*Chilled Salmon Cups*)
- 2 tbsp dry breadcrumbs (*Hot Crab & Artichoke Dip*)
- 1 tbsp + 2 tsp Dijon mustard
 - 1 tbsp (*3 Onion Crab Cakes*)
 - 2 tsp (*Sylvie's Baked Sardines*)

PROTEIN

- 1 egg (*3 Onion Crab Cakes*)
- 3 cans (6 oz/170 g each) crab meat
 - 2 cans (*3 Onion Crab Cakes*)
 - 1 can (*Hot Crab & Artichoke Dip*)
- 3 cans (4 oz/120 g each) sardines in olive oil
 - 2 cans (*Sylvie's Baked Sardines*)
 - 1 can (*Lemon Dilly Sardine Rillettes*)
- 1 can (8 oz/213 g) salmon or tuna (*Chilled Salmon Cups*)
- 1 can (4 oz/106 g) cocktail shrimp or chunk crab meat (*Shrimp Cups*)

DAIRY

- 1¼ bricks (8 oz/250 g each) light cream cheese
 - 1 brick (*Hot Crab & Artichoke Dip*)
 - ¼ brick (*Lemon Dilly Sardine Rillettes*)
- 1¼ cups light sour cream
 - 1 cup (*Lemon Dilly Dip*)
 - ¼ cup (*Shrimp Cups*) | Swap: plain 2% Greek yogurt

OTHER

- 4 plain crackers (*Sylvie's Baked Sardines*)
- 1 tbsp cocktail sauce (*Shrimp Cups*)

FOR SERVING

- Crudités
- Crackers
- Cocktail shrimp with cocktail sauce
- Toothpicks

Chilled Salmon Cups



🕒 10 min 🍽️ 16 servings 💰 \$0.35 CA/\$0.30 US

Per serving (1 salmon cup): Calories 35, Fat 2 g (Saturated 0.4 g, Trans 0 g), Cholesterol 10 mg, Sodium 20 mg, Carbohydrate 1 g (Fibre 0 g, Sugars 0 g), Protein 3 g.

Ingredients

- 1 can (8 oz/213 g) salmon or tuna
- ½ small bell pepper, diced
- ½ cup diced cucumber
- 2–3 tbsp mayonnaise
- 1 tbsp Balsamic **Vinaigrette Dressing Mix**
- 1 head butter lettuce or iceberg lettuce, with intact leaves separated into lettuce “cups”

Topping (optional): Red Pepper Jelly or Roasted Garlic Aioli

Preparation

1. Drain canned fish, then crumble into a large bowl. Add pepper, cucumber, mayo, and dressing mix; toss to mix.
2. Spoon onto lettuce leaves to make cups and garnish each with a small spoonful of Red Pepper Jelly or Roasted Garlic Aioli, if desired.

Hot Crab and Artichoke Dip



🕒 30 min 🍽️ 2 cups 💰 \$0.25 CA/\$0.21 US

Per serving: Calories 80, Fat 5 g (Saturated 2 g, Trans 0 g), Cholesterol 15 mg, Sodium 220 mg, Carbohydrate 4 g (Fiber 1 g, Sugars 2 g), Protein 4 g.

Ingredients

- 1 can (14 oz/398 ml) artichokes, drained and rinsed
- 1 can (5 oz/142 g) crab meat
- 1 brick (8 oz/250 g) light cream cheese
- 1 cup light mayonnaise
- 3 tbsp **Herb & Garlic Dip Mix**
- 2 tbsp dry breadcrumbs

Preparation

1. Preheat oven to 350° F.
2. In a bowl, combine artichokes, crab meat, cream cheese, mayonnaise, and dip mix. Spoon into a heat-safe dish. Sprinkle dry breadcrumb over top.
3. Bake 25 min. Turn on broiler and broil until top is golden brown, 1–2 min.

3 Onion Crab Cakes



🕒 25 min 🍽️ 4–6 servings 💰 \$2.75 CA/\$2.34 US

Per serving: Calories 240, Fat 2.5 g (Saturated 0.5 g, Trans 0.1 g), Cholesterol 115 mg, Sodium 310 mg, Carbohydrate 36 g (Fibre 4 g, Sugars 4 g), Protein 19 g.

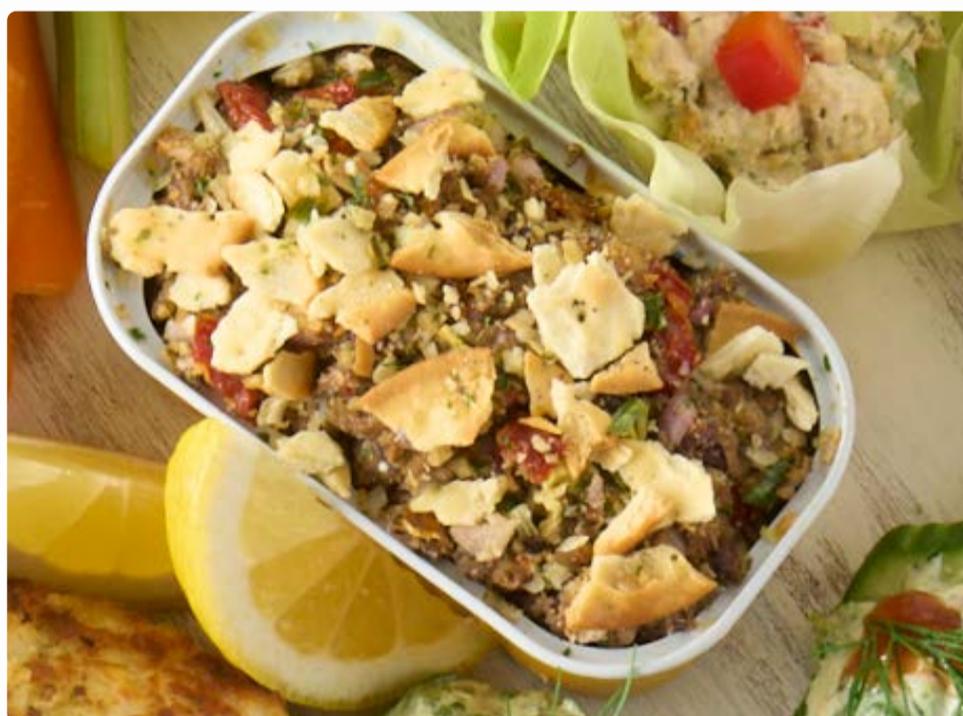
Ingredients

- 2 large, peeled potatoes, boiled and mashed
- 3 tbsp **3 Onion Dip Mix**
- 1 tbsp Dijon-style mustard
- Black pepper, to taste
- 1 egg, beaten
- 2 cans (6 oz/170 g) crab meat, drained and flaked
- 1 tsp oil

Preparation

1. In a large bowl, combine mashed potatoes, dip mix, mustard, pepper, and beaten egg.
2. Fold in crab meat and let mixture cool for 5 min.
3. Rinse hands under cold water before forming patties to prevent mixture from sticking. Divide mixture into desired number of cakes. Wrap with plastic and chill in refrigerator.
4. Heat oil in **Sauté Pan** over medium heat. Pan-fry cakes 5 min per side, or until heated through and golden.

Sylvie's Baked Sardines



🕒 20 min 🍽️ 8 servings 💰 \$0.50 CA/\$0.43 US

Per serving: Calories 70, Fat 3 g (Saturated 1 g, Trans 0 g), Cholesterol 10 mg, Sodium 200 mg, Carbohydrate 2 g (Fibre 0 g, Sugars 0 g), Protein 7 g.

Ingredients

- 2 cans (4 oz/120 g) sardines in olive oil
- 4 pitted black olives
- 4 sundried tomatoes
- 2 shallots, diced
- 1 tbsp **3 Onion Dip Mix**
- 2 tsp Dijon mustard
- 4 plain crackers

Preparation

1. Preheat oven to 400° F.
2. Remove tails and mash sardines into a bowl (keeping the tiny bones—they give it more flavour). Mix in olives, sundried tomatoes, shallots, dip mix, and mustard.
3. Refill cans with sardine mixture, spreading evenly with the back of a spoon. Crush crackers over sardines and bake 10 min, or until crisp and golden.

Lemon Dilly Sardine Rillettes



🕒 10 min 🍽️ 4 servings 💰 \$0.99 CA/\$0.84 US

Per serving: Calories 150, Fat 12 g (Saturated 4.5 g, Trans 0 g), Cholesterol 30 mg, Sodium 210 mg, Carbohydrate 2 g (Fibre 0 g, Sugars 1 g), Protein 9 g.

Ingredients

- 1 can (125 g) sardines, drained
- 2.5 oz (70 g) cream cheese about ¼ cup, softened
- 2 tsp **Lemon Dilly Dip Mix**
- 1 tsp **3 Onion Dip Mix**
- 1 lemon
- 1 tbsp olive oil
- Black pepper, to taste

Topping (optional): chopped chives

Preparation

1. Place sardines, cream cheese, and dip mixes in a large bowl.
2. Finely grate in 1 tsp lemon peel. Cut lemon in half; squeeze in juice.
3. Pour in oil. Using a fork, stir to combine. Taste and season with pepper.
4. Add chives, if desired. Serve with with toasted baguette slices or crackers.

Lemon Dilly Dip



🕒 15 min 🍽️ 2 cups 💰 \$0.30 CA/\$0.23 US

Per serving (2 tbsp): Calories 70, Fat 6 g (Saturated 1.5 g, Trans 0 g), Cholesterol 10 mg, Sodium 105 mg, Carbohydrate 3 g (Fibre 0 g, Sugars 1 g), Protein 1 g.

Ingredients

- 3 tbsp **Lemon Dilly Dip Mix**
- 1 cup light sour cream
- 1 cup light mayonnaise

Preparation

1. In a small bowl, combine dip mix, sour cream, and mayonnaise. Let stand for 10 min before serving. This allows time for the mix to hydrate and the flavours to blend.



Shrimp Cups

🕒 20 min 🍽️ 25 servings 💰 \$0.25 CA/\$0.20 US

Ingredients

- 1 cup packed baby spinach
- ¼ cup mayonnaise
- ¼ cup sour cream or plain 2% Greek yogurt
- 1½ tbsp **Spinach Dip Mix**
- 1 tbsp cocktail sauce
- 1 can (4 oz/106 g) cocktail shrimp or chunk crab meat
- ½ English cucumber
- 25 toothpicks

Toppings (optional): additional cocktail sauce, fresh dill sprigs, or chopped chives

Preparation

1. Finely chop spinach and place in bowl. Stir in mayonnaise, sour cream, dip mix, and cocktail sauce. Drain shrimp and pat dry. Stir into mixture.
2. Thinly slice cucumber on the diagonal; you'll need about 25 pieces. Gently lift up pointed ends and insert a toothpick to form a cup.
3. Arrange on a platter; spoon shrimp mixture onto centre of each cucumber. Garnish with toppings, if desired.

Per serving (1 piece): Calories 25, Fat 2 g (Saturated 0.4 g, Trans 0 g), Cholesterol 5 mg, Sodium 45 mg, Carbohydrate 1 g (Fibre 0 g, Sugars 0 g), Protein 1 g.

Sylvie's Dinner Party

Inspired by Epicure's Founder and President, Sylvie Rochette, this chic and easy-to-prepare menu serves six and is designed to impress!



SYLVIE'S DINNER PARTY COLLECTION

CA | 45.96 > 39.99*

US | 38.22 > 32.25*

APPETIZER: A. Caramelized French Onion Soup • B. Salmon Dilly Spread **MAIN:** D. Spanish Paella

DESSERT: C. Cran-Lemon Loaf **WINE PAIRING:** Chardonnay or Cabernet Sauvignon

*SALE ENDS DECEMBER 2, 2024

SYLVIE'S DINNER PARTY COLLECTION



Make all of the recipes on Sylvie's Dinner Party menu with this collection of products.

SYLVIE'S DINNER PARTY COLLECTION

Host an unforgettable dinner with a menu that will impress your guests from start to finish. This standout collection makes it easy to get the flavours just right, with recipes that will ensure that your good company relishes a night filled with great food.

Cran-Lemon Loaf (1 pkg) ●●●●●

Better Than Beef Broth ●●●●●

French Onion ●●●●●

Lemon Dilly ●●●●●

Spanish Rice (1 pkg) ●●●●●

Sylvie's Dinner Party Grocery List

PRODUCE

- 2 bell peppers (*Spanish Paella*)
- 2 large onions (*Caramelized French Onion Soup*)
- 2 cups frozen peas (*Spanish Paella*)

PANTRY STAPLES

- Oil:
 - ½ cup (*Cran-Lemon Loaf*)
 - 2 tbsp olive (*Caramelized French Onion Soup*)
 - 2 tbsp olive (*Spanish Paella*)
- 1 cup uncooked white rice (*Spanish Paella*)
- ⅓ cup icing sugar (*Cran-Lemon Loaf*)
- 2 tbsp tomato paste (*Spanish Paella*)
- 1 tbsp Dijon mustard, optional (*Caramelized French Onion Soup*)
- 1 tbsp lemon juice (*Cran-Lemon Loaf*)

PROTEIN

- 3 eggs (*Cran-Lemon Loaf*)
- 1 pkg (4 oz/114 g) smoked salmon (*Salmon Dilly Spread*)
Swap: 1 small tin of salmon
- 1½ lbs (675 g) boneless, skinless chicken thighs (*Spanish Paella*)

DAIRY

- 2 bricks (8 oz/250 g each) light cream cheese (*Salmon Dilly Spread*)
- 6 slices Swiss cheese (*Caramelized French Onion Soup*)
- ¾ cup plain 2% Greek yogurt (*Cran-Lemon Loaf*)

OTHER

- 6 thickly cut slices French bread (*Caramelized French Onion Soup*)
- ¼ cup capers, optional (*Salmon Dilly Spread*)

FOR SERVING

- Crudités
- Mixed greens

WINE PAIRING

- Chardonnay with crisp apple, pear, and citrus notes
- Cabernet Sauvignon with notes; of blackberry, plum, oak and vanilla

Salmon Dilly Spread



🕒 5 min 🍽️ 2 cups 💰 \$0.50 CA/\$0.42 US

Ingredients

- 2 bricks (8 oz/250 g each) light cream cheese, softened
- 1 pkg (4 oz/114 g) smoked salmon or 1 small tin of salmon, drained
- ¼ cup capers, drained, optional
- 1 tbsp **Lemon Dilly Dip Mix**
- Black pepper, to taste
- Lemon juice, to taste

Preparation

1. Mix cream cheese, salmon, capers (if using), dip mix, black pepper, and lemon juice by hand or in food processor until smooth.

Per serving: Calories 80, Fat 5 g (Saturated 3.5 g, Trans 0 g), Cholesterol 15 mg, Sodium 210 mg, Carbohydrate 2 g (Fibre 0 g, Sugars 2 g), Protein 4 g.

Caramelized French Onion Soup



🕒 35 min 🍽️ 6 servings 💰 \$2.24 CA/\$1.90 US

Per serving: Calories 260, Fat 11 g (Saturated 4.5 g, Trans 0.2 g), Cholesterol 20 mg, Sodium 460 mg, Carbohydrate 29 g (Fibre 3 g, Sugars 6 g), Protein 11 g

Ingredients

- 2 tbsp olive oil
- 2 large onions
- 6 cups boiling water
- 4 tbsp **Better Than Beef Broth Mix**
- 2 tbsp **French Onion Dip Mix**
- 1 tbsp Dijon mustard, optional
- 6 thickly cut slices French bread
- 6 slices Swiss cheese

Preparation

1. Heat oil in **Wok** or a large pot over medium-high heat. Thinly slice onions; add to Wok and slowly cook, stirring often, until onions are lightly golden, about 15 min.
2. While onions are cooking, preheat oven to 350° F.
3. To Wok, add water, Better Than Beef Broth Mix, French Onion Dip Mix, and mustard, if using. Simmer 8–10 min.
4. Place bread slices on **Sheet Pan** lined with **Sheet Pan Liner**. Top with cheese and bake until melted and golden, about 3–4 min.
5. Pour soup into bowls and top with toasted cheese bread.

Spanish Paella



20 min 6 servings \$4.11 CA/\$3.49 US

Per serving: Calories 500, Fat 21 g (Saturated 3 g, Trans 0 g), Cholesterol 75 mg, Sodium 500 mg, Carbohydrate 49 g (Fiber 4 g, Sugars 5 g), Protein 27 g.

Ingredients

- 1 cup uncooked white rice
- 2 cups water
- 2 bell peppers
- 1½ lbs (675 g) boneless, skinless chicken thighs
- 2 tbsp olive oil
- 2 cups frozen peas
- 1 pkg **Spanish Rice Seasoning**
- 2 tbsp tomato paste

Preparation

1. In **Multipurpose Steamer**, combine rice and water. Top with tray; microwave, uncovered, on high 16–18 min, or until tender.
2. Meanwhile, dice bell peppers. Cube chicken into 2" pieces.
3. Heat oil in **Sauté Pan** over medium-high heat. Cook chicken 7–8 min, stirring often, until cooked through. Add peppers, peas, seasoning, and tomato paste; stir-fry until tender crisp, about 3–5 min.
4. When rice is cooked, add to the pan; stir to combine.

Cran-Lemon Loaf



18 min 1 loaf (8–12 servings) \$0.66 CA/\$0.56 US

Per serving: Calories 180, Fat 11 g (Saturated 1 g, Trans 0 g), Cholesterol 50 mg, Sodium 125 mg, Carbohydrate 20 g (Fibre 0 g, Sugars 12 g), Protein 3 g.

Ingredients

- 3 eggs
- ¾ cup plain 2% Greek yogurt
- ½ cup oil + more for brushing
- 1 pkg **Cran-Lemon Loaf Mix**
- ½ cup icing sugar
- 1 tbsp lemon juice

Preparation

1. Lightly oil **Rectangular Steamer**.
2. In a large bowl, whisk together eggs, yogurt, and oil. Stir in mix. Scrape batter into steamer.
3. Cook, uncovered, in microwave 8 min on power level 8, uncovered. Rest in steamer for 6 min; invert onto **Cooling Rack** to cool. Or, bake in preheated 350° F oven for 45 min. Cool in pan 10 min, then unmold.
4. To make glaze, mix icing sugar with lemon juice. Drizzle over warm loaf.

Classic Christmas Dinner

The meal you wait for all year is here, and this time it's quick to make, low maintenance, and utterly delicious!



CLASSIC CHRISTMAS DINNER COLLECTION

CA | 65.75 > 54.99*

US | 58.53 > 47.99*

MAIN: F. Roast Turkey **SIDES:** B. Scalloped Potatoes • D. Savoury Herb Gravy • C. Holiday Peas • G. Sage & Apple Stuffing **DESSERT:** A. Gingerbread Cake • E. Classic Holiday Gingerbread Cookies

WINE PAIRING: Viognier or Pinot Noir

*SALE ENDS DECEMBER 2, 2024

CLASSIC CHRISTMAS DINNER COLLECTION



Make all of the recipes on the Classic Christmas Dinner menu with this collection of products.

CLASSIC CHRISTMAS DINNER COLLECTION

Create a timeless feast with this curated selection of holiday essentials. From the perfect turkey and always-popular stuffing to sides and desserts, get all the ingredients you'll need for your best Christmas dinner yet!

- Gingerbread (1 pkg) ●●●
- True North Butter Tart (1 pkg) ●●●●
- Roast Turkey (1 pkg) ●●○●
- Savoury Herb Gravy ●●●
- Vegetable Broth ●●●●
- Gingerbread Spices ●●○●
- Holiday Seasoning ●●○●
- Sage & Apple Stuffing ●●○●

Classic Christmas Dinner Grocery List

PRODUCE

- 2 celery stalks (*Sage & Apple Stuffing*)
- 2 shallots (*Holiday Peas*) | Swap: ½ red onion
- 1 small apple (*Sage & Apple Stuffing*)
- 1 garlic clove (*Holiday Peas*)
- 2 lbs (900 g) Russet potatoes, about 3 large (*Scalloped Potatoes*)
- 4 cups frozen peas (*Holiday Peas*)

PANTRY STAPLES

- Oil:
 - ½ cup+1 tbsp (*Gingerbread Cake*)
 - 1 tbsp (*Holiday Peas*)
- 3 cups all-purpose flour (*Classic Holiday Gingerbread Cookies*)
- ½ cup packed brown sugar (*Classic Holiday Gingerbread Cookies*)
- ¾ cup molasses
 - ½ cup (*Classic Holiday Gingerbread Cookies*)
 - ¼ cup fancy or cooking (*Gingerbread Cake*)
- 1 tsp baking powder (*Classic Holiday Gingerbread Cookies*)
- ½ tsp sea salt (*Classic Holiday Gingerbread Cookies*)

PROTEIN

- 3 eggs
 - 2 (*Gingerbread Cake*)
 - 1 (*Classic Holiday Gingerbread Cookies*)
- 8–10 lbs (4–5 kg) turkey (*Roast Turkey*)

DAIRY

- 2 cups milk, your choice (*Scalloped Potatoes*)
- 2 cups whipping cream, optional (*Gingerbread Cake*)
- ½ cup butter (*Classic Holiday Gingerbread Cookies*)

OTHER

- 6 cups cubed, day-old bread, about 6 slices (*Sage & Apple Stuffing*)

WINE PAIRING

- Serve with Viognier with floral aromas and notes of apricot, peach, and honeysuckle; or a Pinot Noir with notes of ripe cherries and cranberries

Roast Turkey



2 hr 30 min 16 servings \$1.48 CA/\$1.26 US

Per serving (4 oz/113 g): Calories 210, Fat 8 g (Saturated 2.5 g, Trans 0.1 g), Cholesterol 120 mg, Sodium 115 mg, Carbohydrate 1 g (Fiber 0 g, Sugars 0 g), Protein 32 g.

Ingredients

- 8–10 lbs (4–5 kg) turkey
- Oil, for brushing
- 1 pkg **Roast Turkey Seasoning**

Preparation

1. Preheat oven to 350 °F.
2. Remove giblets and neck from turkey (use for stock or soup, if you wish). Place turkey breast side up in a roasting pan. Brush with oil and rub on seasoning.
3. Roast for 15–20 min per 1 lb, or until a meat thermometer inserted into thigh reads 180° F.
4. Remove from oven; cover loosely with foil. Rest 15 min before carving.

Sage & Apple Stuffing



15 min 6 servings \$0.59 CA/\$0.47 US

Per serving: Calories 80, Fat 1 g (Saturated 0 g, Trans 0 g), Cholesterol 0 mg, Sodium 140 mg, Carbohydrate 15 g (Fibre 3 g, Sugars 4 g), Protein 3 g.

Ingredients

- 2 celery stalks
- 1 small apple
- 6 cups cubed, day-old bread
- 2 tbsp **Sage & Apple Stuffing Seasoning**
- ½ tsp sea salt, optional
- 1 cup prepared **Vegetable Broth**

Preparation

1. Thinly slice celery. Peel apple, if desired, and chop into bite-size pieces. Place both in **Multipurpose Steamer**.
2. Add bread, seasoning, and salt, if using; toss to mix. Drizzle with broth; stir to combine.
3. Cover and microwave on high 5 min.
4. Make minis: Portion cooked stuffing into an oiled **Muffin Maker**. Reheat in microwave or 350° F oven until warm.

Recipe Tip: If feeding a large crowd, double the recipe. Customize by stirring in chopped, cooked sausage; sliced sun-dried tomatoes; or roasted peppers.

Holiday Peas



 15 min  8 servings  \$0.78 CA/\$0.62 US

Per serving: Calories 70, Fat 2 g (Saturated 0.3 g, Trans 0 g), Cholesterol 0 mg, Sodium 55 mg, Carbohydrate 10 g (Fiber 3 g, Sugars 4 g), Protein 3 g.

Ingredients

- 2 shallots
- 1 garlic clove
- 1 tbsp oil
- 1 tbsp **Holiday Seasoning**
- 4 cups frozen peas
- $\frac{1}{3}$ cup prepared **Vegetable Broth**

Preparation

1. Thinly slice shallots. Mince garlic.
2. Heat oil in **Sauté Pan** over medium heat. Add shallots and garlic; sprinkle with seasoning. Stir often until soft, 4–5 min.
3. Add peas and broth. Simmer until peas absorb most of the broth and are heated through, 2 min. Drain any excess liquid, if needed.

Recipe Tip: Swap shallots for $\frac{1}{2}$ small red onion.

Scalloped Potatoes



 1 hr 40 min  8 servings  \$1.03 CA/\$0.88 US

Per serving (about $\frac{2}{3}$ cup): Calories 150, Fat 2.5 g (Saturated 1.5 g, Trans 0.1 g), Cholesterol 10 mg, Sodium 210 mg, Carbohydrate 26 g (Fibre 2 g, Sugars 3 g), Protein 5 g.

Ingredients

- 1 pkg **Scalloped Potatoes Seasoning**
- 2 cups milk, your choice
- 2 lbs (900 g) Russet potatoes, about 3 large

Preparation

1. Preheat oven to 350° F.
2. In a large, microwaveable bowl, whisk seasoning with milk. Microwave, uncovered, on high for 5 min, whisking halfway through. Mixture should be thick. Set aside.
3. Peel and thinly slice potatoes. Spread $\frac{1}{3}$ in **Multipurpose Steamer** or oiled 9" x 9" casserole dish. Pour $\frac{1}{3}$ of the prepared sauce on top. Continue with two more layers, ending with the remaining sauce on top.
4. Bake, covered, 40 min. Uncover and bake 35–40 min or until sauce is bubbling and potatoes are fork tender.

Savoury Herb Gravy



 6 min  1 cup  \$0.48 CA/\$0.38 US

Per serving (¼ cup): Calories 15, Fat 0.1 g (Saturated 0 g, Trans 0 g), Cholesterol 0 mg, Sodium 35 mg, Carbohydrate 3 g (Fibre 0 g, Sugars 0 g), Protein 1 g.

Ingredients

- 2 tbsp **Savoury Herb Gravy Mix**
- 1 cup cold water

Preparation

Microwave: In a bowl, whisk mix into water. Microwave on high 2 min; stir, then cook 2 more min.

Stovetop: In a small pot, whisk mix into water. Bring to a boil, whisking constantly until thickened.

Gingerbread Cake



 20 min  10 servings  \$0.69 CA/\$0.59 US

Per serving: Calories 230, Fat 13 g (Saturated 1.5 g, Trans 0 g), Cholesterol 35 mg, Sodium 210 mg, Carbohydrate 27 g (Fibre 1 g, Sugars 16 g), Protein 3 g.

Ingredients

- 2 eggs
- ½ cup oil + more for brushing
- ¼ cup fancy or cooking molasses
- 1 pkg **Gingerbread Cake Mix**

Toppings (optional): whipped cream, caramel sauce

Preparation

1. Generously oil an 8" silicone round cake pan.
2. In a large bowl, whisk eggs. Whisk in oil and molasses. Stir in mix. Scrape batter into prepared pan; smooth top of batter.
3. Microwave on high for 4 min. Rest in pan for 6 min; invert onto wire rack to cool. Or, bake in preheated 350° F oven for 28–30 min or until a toothpick inserted in centre of loaf comes out clean. Cool 10 min before unmolding.
4. Once cooled, add toppings, if desired.



Classic Holiday Gingerbread Cookies

 40 min  60 cookies  \$0.06 CA/\$0.05 US

Ingredients

- 3 cups all-purpose flour
- 1 tsp baking powder
- 1 tbsp **Gingerbread Spices**
- ½ tsp sea salt
- ½ cup butter
- ½ cup packed brown sugar
- 1 egg
- ½ cup molasses

Preparation

1. Preheat oven to 350° F.
2. Whisk flour, baking powder, spices, and sea salt in a large mixing bowl. Set aside.
3. Cream butter with sugar in a second mixing bowl until light and fluffy. Beat in egg and molasses.
4. Add dry ingredients to creamed mixture and mix until well combined.
5. Form dough into a ball, cut in half and form each half into a flattened disc. Chill discs 30 min.
6. Roll out each disc on a lightly floured surface to a thickness of ⅛"–¼". Cut into desired shapes and place on **Sheet Pan** lined with **Sheet Pan Liner**.
7. Bake for 10–12 minutes. Store in an airtight container at room temperature.

Per serving (1 cookie): Calories 50, Fat 1.5 g (Saturated 1 g, Trans 0 g), Cholesterol 10 mg, Sodium 35 mg, Carbohydrate 9 g (Fibre 0 g, Sugars 3 g), Protein 1 g.

Modern Throwback

The holiday season is all about "new"-stalgia and these timeless classics will bring an extra sparkle to your festivities.



MODERN THROWBACK COLLECTION

CA | 76.41 > 71.99*

US | 69.40 > 64.99*

APPETIZER: C. Extraordinary Crostini • E. Smoked Salmon Cheese Ball **MAIN:** D. Sweet Glazed Ham

SIDES: A. Honey Roasted Carrots • G. Herb & Garlic Mashed Potatoes

DESSERT: B. Chocolate Cake • F. Pecan Pie Tarts **WINE PAIRING:** Chardonnay or Cabernet Sauvignon

*SALE ENDS DECEMBER 2, 2024

MODERN THROWBACK COLLECTION



Make all of the recipes on the Modern Throwback menu with this collection of products.

MODERN THROWBACK COLLECTION

Perfect for festive celebrations, this collection offers a delicious reminder of the good old days, elevated with a stylish twist. Each product is designed to inspire creativity, making it easy to whip up nostalgic dishes that your guests will love.

Chocolate Cake (1 pkg) ●●●

True North Butter Tart (1 pkg) ●●○●

Vegetable Broth ●●●●

3 Onion ●●○●

CCB ●●

Herb & Garlic ●●●●

Lemon Dilly ●●○●

Red Pepper Jelly ●●○●

Modern Throwback Grocery List

PRODUCE

- 6 medium potatoes, such as Russet or Yukon Gold (*Herb & Garlic Mashed Potatoes*)
- 2 lbs (900 g) baby carrots (*Honey Roasted Carrots*)

PANTRY STAPLES

- Oil:
 - ¼ cup (*Chocolate Cake*)
 - 2 tbsp olive (*Extraordinary Crostini*)
- 1 can (14 oz/398 ml) pineapple rings (*Sweet Glazed Ham*)
- ½ cup mayonnaise (*Extraordinary Crostini*)
- 3 tbsp honey (*Honey Roasted Carrots*)
Swap: maple syrup
- 2 tbsp Dijon mustard (*Sweet Glazed Ham*)
- 1 tsp Worcestershire sauce (*Smoked Salmon Cheese Ball*)
- 1 tsp vanilla extract (*Chocolate Cake*)
- ¼ tsp cayenne pepper, optional (*Honey Roasted Carrots*)

PROTEIN

- 1 egg (*Chocolate Cake*)
- 3.3 lb (1.5 kg) cooked, smoked, boneless ham (*Sweet Glazed Ham*)
- ¼ cup coarsely chopped smoked salmon (*Smoked Salmon Cheese Ball*)

DAIRY

- 1½ bricks (8 oz/250 g each) cream cheese
 - 1 brick, preferably light (*Smoked Salmon Cheese Ball*)
 - ½ brick (*Extraordinary Crostini*)
- 1½ cups grated cheese
 - 1 cup, preferably white cheddar (*Smoked Salmon Cheese Ball*)
 - ½ cup (*Extraordinary Crostini*)
- 1 cup sour cream (*Herb & Garlic Mashed Potatoes*)
- ¾ cups milk, your choice
 - ½ cup (*Chocolate Cake*)
 - ¼ cup (*Herb & Garlic Mashed Potatoes*)
- ½ cup finely grated Parmesan cheese (*Smoked Salmon Cheese Ball*)
- ¼ cup + 3 tbsp butter
 - ¼ cup, preferably unsalted (*Pecan Pie Tarts*)
 - 2 tbsp (*Herb & Garlic Mashed Potatoes*)
Swap: margarine
 - 1 tbsp (*Honey Roasted Carrots*) | Swap: oil

OTHER

- 28 pecan halves (*Pecan Pie Tarts*)
- 18 frozen mini tart shells (*Pecan Pie Tarts*)
- ½ French baguette (*Extraordinary Crostini*)
- 2 tbsp mini chocolate chips (*Pecan Pie Tarts*)

Smoked Salmon Cheese Ball



15 min 20 servings \$0.50 CA/\$0.41 US

Per serving (2 tbsp): Calories 60, Fat 4.5 g (Saturated 3 g, Trans 0 g), Cholesterol 15 mg, Sodium 160 mg, Carbohydrate 1 g (Fibre 0 g, Sugars 1 g), Protein 4 g.

Ingredients

- 1 cup grated white cheddar cheese
- 1 brick (8 oz/250 g) light cream cheese, softened
- 1–2 tbsp + 1 tsp **Lemon Dilly Dip Mix**, divided
- 1 tsp Worcestershire sauce
- ¼ cup coarsely chopped smoked salmon
- ½ cup finely grated Parmesan cheese
- 1 tbsp **3 Onion Dip Mix**

Preparation

1. Combine cheddar, cream cheese, 1–2 tbsp Lemon Dilly Dip Mix, Worcestershire sauce, and salmon. Form into a ball or log.
2. In a shallow dish, combine Parmesan, remaining 1 tsp Lemon Dilly Dip Mix, and 3 Onion Dip Mix. Roll cheese ball in mixture.

Extraordinary Crostini



20 min 16–18 servings \$0.31 CA/\$0.24 US

Per serving: Calories 100, Fat 10 g (Saturated 3 g, Trans 0 g), Cholesterol 10 mg, Sodium 105 mg, Carbohydrate 1 g (Fibre 0 g, Sugars 0 g), Protein 2 g.

Ingredients

- ½ French baguette
- 2 tbsp olive oil
- ½ brick (8 oz/250 g) cream cheese, softened
- ½ cup grated mixed cheese
- ½ cup mayonnaise
- ½ tbsp **3 Onion Dip Mix**
- ½ tbsp **CCB Dip Mix**
- ½ tbsp **Lemon Dilly Dip Mix**

Preparation

1. Preheat oven to 375° F.
2. Thinly slice baguette on the diagonal; you should have around 16–18 slices. Lightly brush slices with oil and place on **Sheet Pan**. Bake for 2–3 min per side, or until golden.
3. Meanwhile, in bowl, combine cream cheese, grated cheese, and mayonnaise with dip mixes.
4. Remove crostini from oven; spread with cheese mixture. Return to oven and broil until bubbly, 1–2 min.



Sweet Glazed Ham

🕒 1 hr 15 min 🍽️ 15 servings 💰 \$1.42 CA/\$1.20 US

Ingredients

- 3.3 lb (1.5 kg) cooked, smoked, boneless ham
- 1 can (14 oz/398 ml) pineapple rings
- ¼ cup **Red Pepper Jelly**
- 2 tbsp Dijon mustard
- 1 tbsp **3 Onion Dip Mix**

Preparation

1. Using a knife, score ham by slicing shallow lines along the top and sides in a diamond pattern, about ½–1" deep. Place in **Multipurpose Steamer**, scored side facing down.
2. Open can of pineapple rings. Spoon out rings and set aside for later. Pour juice into steamer.
3. Cover and microwave on medium (50% power) 20–25 min, or until ham reaches an internal temperature of 140° F, turning over halfway through cooking.

4. Meanwhile, in a bowl, stir jelly with mustard and dip mix; mixture will be lumpy.
5. Preheat oven to 400° F.
6. Once ham is warmed through, brush glaze on ham. Using toothpicks, arrange pineapple rings on ham.
7. Place steamer on a **Sheet Pan**. Bake, uncovered, in centre of oven for 30 min, basting every 10 min. Let stand 10 min; thinly slice.

Per serving: Calories 190, Fat 8 g (Saturated 3.5 g, Trans 0 g), Cholesterol 55 mg, Sodium 1110 mg, Carbohydrate 0 g (Fiber 0 g, Sugars 12 g), Protein 15 g.

Herb & Garlic Mashed Potatoes



20 min 8 servings \$0.36 CA/\$0.28 US

Per serving: Calories 180, Fat 5 g (Saturated 2.5 g, Trans 0.2 g), Cholesterol 15 mg, Sodium 60 mg, Carbohydrate 30 g (Fibre 3 g, Sugars 3 g), Protein 4 g.

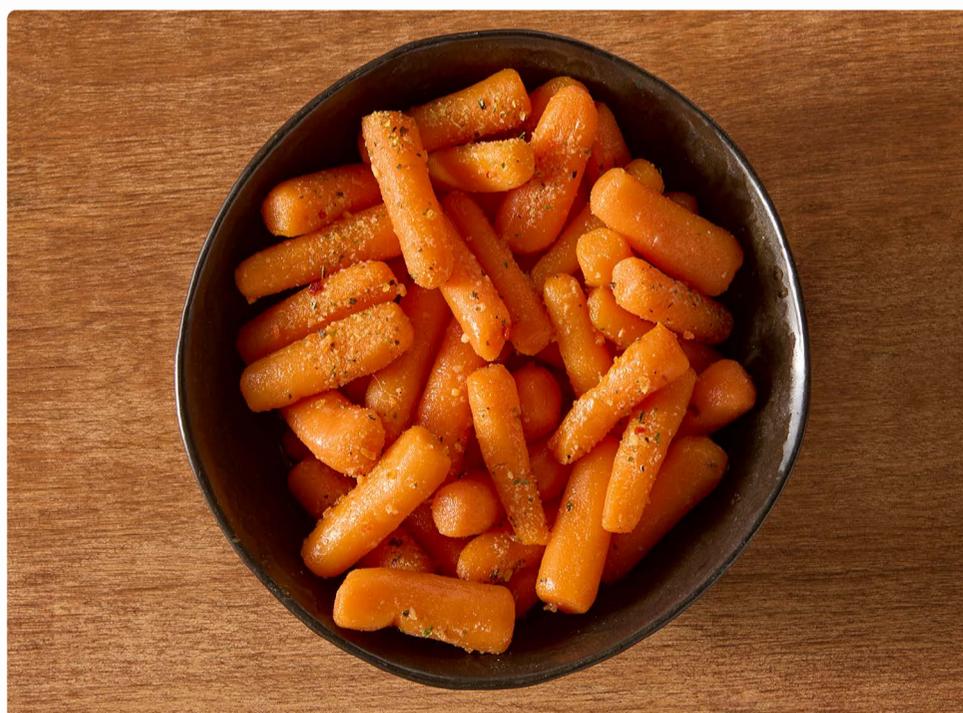
Ingredients

- 1 cup sour cream
- 1½ tbsp **Herb & Garlic Dip Mix**
- 6 medium potatoes, such as Russet or Yukon Gold
- ¼ cup milk, your choice
- 2 tbsp butter or margarine
- ½ tsp sea salt, optional

Preparation

1. In a bowl, combine sour cream with dip mix. Set aside.
2. Peel potatoes; cut into 1" cubes. Place in **Multipurpose Steamer**.
3. Microwave on high, covered, for 15 min, stirring every 5 min.
4. Mash potatoes to desired consistency. Fold in dip, milk, butter, and salt, if desired.

Honey Roasted Carrots



30 min 6-8 serving \$0.44 CA/\$0.35 US

Per serving: Calories 80, Fat 1.5 g (Saturated 1 g, Trans 0 g), Cholesterol 5 mg, Sodium 105 mg, Carbohydrate 16 g (Fibre 3 g, Sugars 12 g), Protein 1 g.

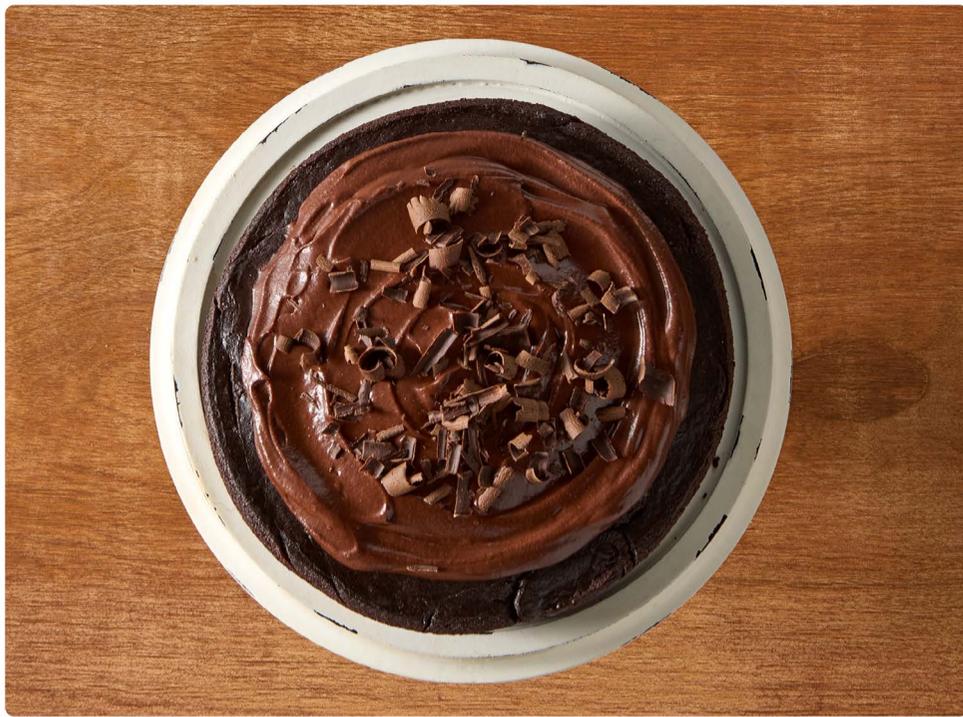
Ingredients

- 1 tbsp butter or oil
- 3 tbsp honey or maple syrup
- 1 tbsp **Vegetable Broth Mix**
- ¼ tsp cayenne pepper, optional
- 2 lbs (900 g) baby carrots
- sea salt & black pepper, to taste

Preparation

1. Preheat oven to 425° F.
2. Melt butter or heat oil in a **Wok** or **Sauté Pan** set over medium-high heat. Add honey, broth mix, and cayenne, if using. Stir to combine. Bring to a boil; reduce heat and simmer to let flavours blend, 2 min. Add carrots; turn off heat. Stir to evenly coat.
3. Move Wok to oven and roast, stirring occasionally, until tender, about 18 min. Carefully remove and place back on stovetop over medium-high heat. Stir often until carrots are uniformly glazed, 2-4 min. Taste and season with salt and pepper.

Chocolate Cake



15 min 10 servings \$0.63 CA/\$0.34 US

Per serving: Calories 190, Fat 7 g (Saturated 1 g, Trans 0 g), Cholesterol 20 mg, Sodium 270 mg, Carbohydrate 28 g (Fibre 2 g, Sugars 16 g), Protein 3 g.

Ingredients

- 1 pkg **Chocolate Cake Mix**
- 1 egg
- ½ cup milk, your choice
- ¼ cup oil
- 1 tsp vanilla extract
- ½ cup boiling water

Toppings (optional): chocolate icing

Preparation

1. In a large bowl, with an electric mixer, beat cake mix with egg, milk, oil, and vanilla for 2 min on medium. Gently stir in boiling water until smooth (batter will be thin).
2. Pour into lightly oiled 8" round silicone cake pan.
3. Microwave, uncovered, on high 5–7 min, or until center is almost set. Rest in pan for 6 min; invert onto **Cooling Rack** to cool. Or, bake in preheated 350° F oven for 30–35 min, or until a toothpick inserted in centre of cake comes out clean. Cool 10 min before unmolding.
4. Let cool completely before icing, if desired.

Pecan Pie Tarts



30 min 18 mini tarts \$0.68 CA/\$0.58 US

Per serving: Calories 140, Fat 8 g (Saturated 3 g, Trans 0.1 g), Cholesterol 5 mg, Sodium 90 mg, Carbohydrate 15 g (Fiber 1 g, Sugars 8 g), Protein 1 g.

Ingredients

- 18 frozen mini tart shells, thawed
- ¼ cup unsalted butter
- 1 pkg **True North Butter Tart Mix**
- ¼ cup warm water
- 28 pecan halves
- 2 tbsp mini chocolate chips

Preparation

1. Preheat oven to 375° F. Place tart shells on **Sheet Pan**. Bake 10–12 min, or until golden.
2. Meanwhile, melt butter in the microwave, about 30 sec. In a bowl, whisk melted butter with mix and warm water until well combined.
3. Roughly chop ten pecan halves, you should have about 2 tbsp. Stir in chopped pecans and chocolate chips.
4. Divide filling into cooled tart shells. Top each tart with one pecan half. Bake 10 min or until filling is lightly browned and bubbling. Filling will thicken as it cools; cool completely before serving.

Champagne & Shenanigans

Ring in 2025 with good food on the table! These effortlessly elegant recipes will keep you out of the kitchen so you can spend more time celebrating.



CHAMPAGNE & SHENANIGANS COLLECTION

CA | 60.58 > 56.99*

US | 54.77 > 51.25*

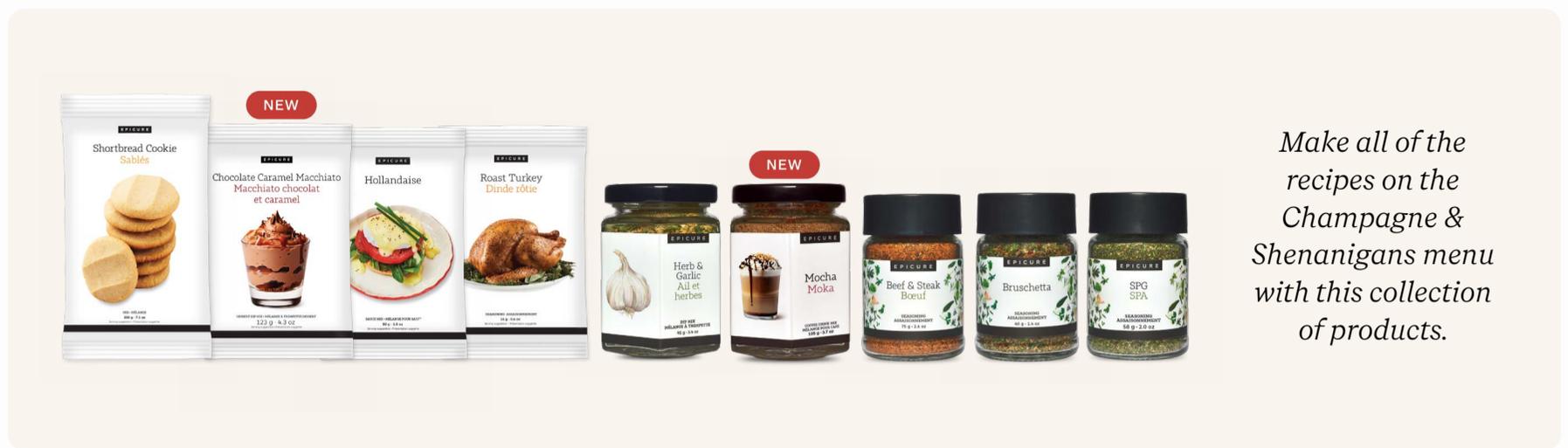
APPETIZER: D. Bruschetta • E. Stuffed Mushroom Caps **MAIN:** B. Surf & Turf Sheet Pan Dinner

DESSERT: C. Chocolate Caramel Macchiato Truffles • F. Thumbprint Cookies

DRINK PAIRING: A. Mochatini

*SALE ENDS DECEMBER 2, 2024

CHAMPAGNE & SHENANIGANS COLLECTION



Make all of the recipes on the Champagne & Shenanigans menu with this collection of products.

CHAMPAGNE & SHENANIGANS COLLECTION

Perfect for lively gatherings and special occasions, this collection features everything you need to create dazzling appetizers, decadent desserts, and showstopping drinks. Get ready to raise a glass and enjoy some shenanigans!

- Shortbread Cookie** (1 pkg) ●●●●
- Chocolate Caramel Macchiato Dessert Dip Mix** (1 pkg) ●●●●
- Hollandaise** (1 pkg) ●●
- Roast Turkey** (1 pkg) ●●●●
- Herb & Garlic** ●●●●
- Mocha Coffee Drink Mix** ●●●●
- Beef & Steak** ●●●●
- Bruschetta** ●●●●
- SPG** ●●●●

Champagne & Shenanigans Grocery List

PRODUCE

- 12 white mushrooms (*Stuffed Mushroom Caps*)
- 10 pitted Medjool dates (*Chocolate Caramel Macchiato Truffles*)
- 4 medium Yukon gold potatoes (*Surf & Turf Sheet Pan Dinner*)
- 2 tomatoes (*Bruschetta*)
- ½ small onion (*Stuffed Mushroom Caps*)
- 1 lb (450 g) green beans (*Surf & Turf Sheet Pan Dinner*)

PANTRY STAPLES

- 1 cup oats (*Chocolate Caramel Macchiato Truffles*)
- ½ cup finely ground breadcrumbs (*Stuffed Mushroom Caps*)
- ½ cup icing sugar (*Thumbprint Cookies*)
- 1 tbsp coconut oil (*Chocolate Caramel Macchiato Truffles*)
- 1 tbsp olive oil (*Bruschetta*)
- ½ tsp vanilla extract (*Thumbprint Cookies*)

PROTEIN

- 8 large shrimp (*Surf & Turf Sheet Pan Dinner*)
- 4 strips bacon (*Stuffed Mushroom Caps*)
- 4 (4 oz/113 g each) boneless sirloin steaks (*Surf & Turf Sheet Pan Dinner*)

DAIRY

- 1 cup butter, preferably unsalted
 - ½ cup (*Surf & Turf Sheet Pan Dinner*)
 - ½ cup (*Thumbprint Cookies*)
- ⅓ cup cream cheese (*Stuffed Mushroom Caps*)
- 2–3 tsp milk, your choice (*Thumbprint Cookies*)

OTHER

- 1 baguette (*Bruschetta*)
- 1¼ cups dark chocolate chips (*Chocolate Caramel Macchiato Truffles*)
- ⅓ cup raspberry jam (*Thumbprint Cookies*)
- Coffee liqueur (*Mochatini*)
- Vodka (*Mochatini*)

Bruschetta



10 min 2 cups \$0.15 CA/\$0.12 US

Per serving: Calories 20, Fat 1 g (Saturated 0 g, Trans 0 g), Cholesterol 0 mg, Sodium 0 mg, Carbohydrate 2 g (Fibre 0 g, Sugars 1 g), Protein 0 g.

Ingredients

- 2 cups tomato, diced
- 1 tbsp olive oil
- 1 tbsp **Bruschetta Seasoning**
- sea salt & black pepper, to taste

Preparation

1. Combine diced tomato, olive oil, seasoning, salt, and pepper.
2. Serve on top of toasted baguette slices.

Stuffed Mushroom Caps



12 min 12 caps \$0.38 CA/\$0.32 US

Per serving (1 cap): Calories 45, Fat 3.5 g (Saturated 2 g, Trans 0 g), Cholesterol 10 mg, Sodium 150 mg, Carbohydrate 2 g (Fiber 0 g, Sugars 1 g), Protein 2 g.

Ingredients

- 4 strips bacon
- ½ small onion, finely diced
- 12 white mushrooms, brushed, with stems removed and finely diced (the stems only)
- ½ cup finely ground breadcrumbs
- ⅓ cup spreadable cream cheese
- 2 tbsp **Herb & Garlic Dip Mix**
- salt & black pepper, to taste

Preparation

1. Preheat oven to 400° F. Line **Sheet Pan** with **Sheet Pan Liner**.
2. Cook bacon in **Sauté Pan** until crisp. Remove from pan; set aside. Cool, then crumble. In the same pan, sauté onion and mushroom stems over medium heat until soft, 6–8 min.
3. Remove pan from heat and stir in bacon, breadcrumbs, cream cheese, and dip mix. Stir well; season with salt and pepper.
4. Arrange mushroom caps on pan. Fill each with prepared mixture. Roast for 10 min, or until bubbling and browned. Serve warm.



Surf & Turf Sheet Pan Dinner

 20 min  4 servings  \$5.21 CA/\$4.43 US

Ingredients

- 4 medium Yukon gold potatoes
- 2 tbsp **SPG Seasoning**, divided
- 2 tbsp **Beef & Steak Seasoning**
- 4 (4 oz/113 g each) boneless sirloin steaks
- 8 large shrimp
- 1 lb (225 g) green beans, trimmed
- ½ cup **Hollandaise Sauce**

Preparation

1. Set oven to broil with rack in the middle of the oven. Lightly brush **Sheet Pan** with oil (do not use silicone liner).
2. Thinly slice unpeeled potatoes and arrange on one side of pan, overlapping slightly. Sprinkle with 1 tbsp SPG Seasoning. Sprinkle Beef & Steak Seasoning over both sides of steaks; place steaks on pan. Broil 5–7 min, until steaks start to brown.

3. Remove pan from oven and flip steaks. Add shrimp and green beans to pan; sprinkle with remaining SPG Seasoning. Broil 6 min, until steaks start to char slightly and reach an internal temperature of 125° F (for medium-rare).
4. Spoon Hollandaise Sauce over steak, shrimp, and veggies before serving.

Recipe Tip: Swap trimmed asparagus for green beans.

Recipe Tip: The thickness of your steak will affect the level of doneness. For a more well-done steak, choose a thinner cut. For a rarer steak, choose a thicker one.

Per serving: Calories 460, Fat 15 g (Saturated 6 g, Trans 0.5 g), Cholesterol 100 mg, Sodium 560 mg, Carbohydrate 49 g (Fibre 8 g, Sugars 6 g), Protein 33 g.



Thumbprint Cookies

 30 min  15 cookies  \$0.55 CA/\$0.47 US

Ingredients

- 1 pkg **Shortbread Cookie Mix**
- ½ cup unsalted butter, softened
- 1 tbsp water
- ⅓ cup raspberry jam
- ½ cup icing sugar
- 2–3 tsp milk, your choice
- ½ tsp vanilla extract

Preparation

1. Preheat oven to 375° F. Line **Sheet Pan** with **Sheet Pan Liner**.
2. Using a stand mixer (with paddle attachment) or hand mixer, on medium speed, beat mix with butter and water for 2–3 min, or until a soft, uniform dough forms.
3. Scoop or roll dough into 15 balls, about one heaping tbsp each. Arrange on pan, spacing 1" apart. Using your thumb or the back of a small spoon, press down to make a small indent in the centre of each ball. To help them keep their shape, hold the sides of the cookie and press any cracks that form on the edges back into place. Fill each indent with jam, about 1 tsp per cookie.

4. Bake 14–16 min or until edges are light golden. Let cool on pan 5 min.
5. Meanwhile, in a bowl, whisk together sugar, 2 tsp milk, and vanilla extract. If needed to reach the desired consistency, add more milk, ½ tsp at a time. Using a piping bag with small nozzle, pipe in a zig zag pattern over cookies while they are still warm. Let glaze set and cookies cool completely before serving.

Recipe Tip: Don't have a piping bag? No problem! Simply use a Ziploc® bag. Fill with glaze, seal to close, then cut a very small cut in the corner to pipe cookies.

Per serving (1 cookie): Calories 140, Fat 7 g (Saturated 4 g, Trans 0.3 g), Cholesterol 15 mg, Sodium 35 mg, Carbohydrate 20 g (Fibre 1 g, Sugars 11 g), Protein 1 g.



Chocolate Caramel Macchiato Truffles

🕒 40 min 🍽️ 16 servings 💰 \$0.73 CA/\$0.62 US

Ingredients

- 1 cup oats
- 10 pitted Medjool dates
- 1 pkg **Chocolate Caramel Macchiato Dessert Dip Mix**
- 2 tbsp water
- 1 tbsp coconut oil, melted
- sea salt, to taste
- 1¼ cups dark chocolate chips

Toppings (optional): **Summer Berry**, **Cranapple Cinnamon**, or **Baked Apple Sweet Dip Mix**

Preparation

1. To food processor, add oats. Blend to the consistency of flour. Remove from food processor and set aside.
2. To food processor (don't wash), add dates, dessert dip mix, water, coconut oil, and a pinch of salt. Blend until smooth.
3. Gradually add oat flour, ¼ cup at a time, until the mixture comes together, scraping down sides as needed. Mixture will be sticky.

4. Moistening your hands to work with the sticky mixture, roll mixture into 16 balls. Place on ¼ **Sheet Pan** lined with ¼ **Sheet Pan Liner**. Freeze 15 min.
5. Meanwhile, place chocolate chips in large, microwavable bowl. Microwave on high, uncovered, stirring every 30 sec, until mostly melted, about 2 min. Stir until completely melted.
6. Using a fork, dip truffle balls, one at a time, into chocolate, tapping fork on edge of bowl to remove excess. Place back on pan. If desired, sprinkle with toppings. If melted chocolate starts to harden during this process, reheat in microwave.
7. Refrigerate until chocolate has set, about 5–10 min.

Per serving: Calories 160, Fat 6 g (Saturated 4 g, Trans 0 g), Cholesterol 0 mg, Sodium 5 mg, Carbohydrate 23 g (Fibre 3 g, Sugars 17 g), Protein 2 g.



Mochatini

🕒 2 min 🍷 1 serving 💰 \$3.37 CA/\$2.86 US

Ingredients

- 2 tbsp **Mocha Coffee Drink Mix**
- 2 tbsp hot water
- 1 oz coffee liqueur
- 1 oz vodka
- Ice

Topping (optional): coffee beans

Preparation

1. Stir coffee drink mix into hot water until dissolved.
2. In a cocktail shaker, combine mocha, coffee liqueur, and vodka. Fill shaker with ice, cover, and shake very vigorously for 30–45 sec.
3. Pour into a martini or cocktail glass, using a cocktail strainer to hold ice back and allow foam and drink to pass through.
4. Garnish with coffee beans, if desired.

Recipe Tip: For an extra smooth experience, pour the drink out of the shaker and through a sieve directly into the glass.

Recipe Tip: This recipe is for 1 serving. Multiply the recipe by 4 to serve a dinner party.

Per serving : Calories 240, Fat 0.5 g (Saturated 0.3 g, Trans 0 g), Cholesterol 0 mg, Sodium 5 mg, Carbohydrate 28 g (Fibre 1 g, Sugars 23 g), Protein 1 g.

Sweetest Things

Serve up gluten-free sweet bites that are budget-friendly and made to shine! Prep ahead of time and be ready to entertain all season.



SWEETEST THINGS COLLECTION

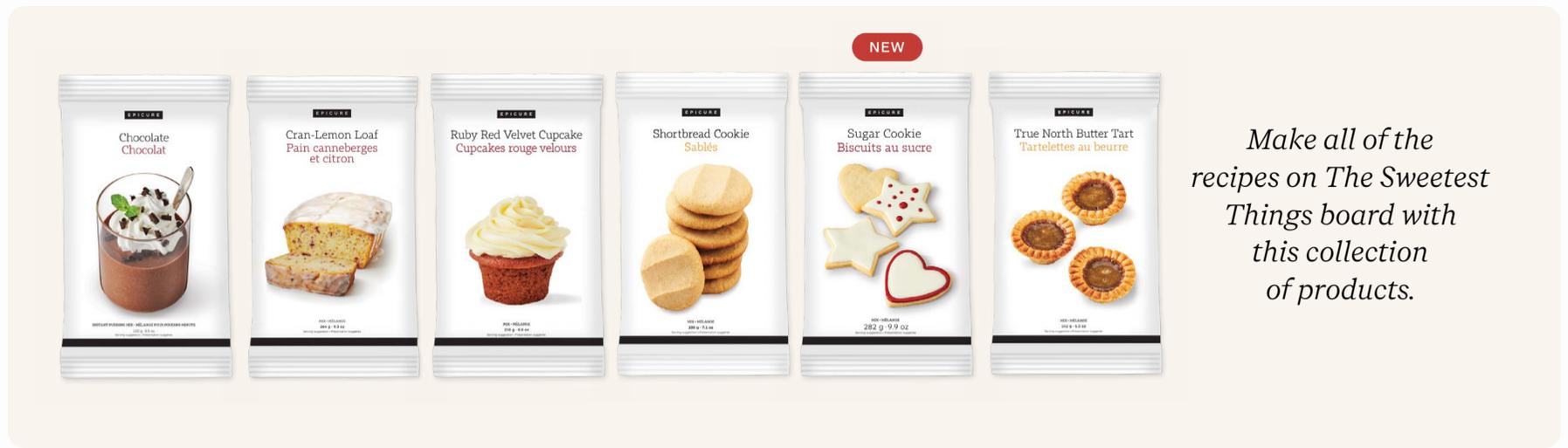
CA | ~~44.73~~ > 41.60*

US | ~~39.64~~ > 34.50*

A. Reindeer Pudding Cups B. True North Butter Tarts C. Red Velvet Cookies D. Shortbread Petites
E. Perfect Cran-Lemon Petites F. Soft Gingerbread Chews G. Candy Cane Cookies

*SALE ENDS DECEMBER 2, 2024

SWEETEST THINGS COLLECTION



SWEETEST THINGS COLLECTION

Make this holiday season memorable with sweet treats that everyone can enjoy! You'll have fun baking up a flavourful storm this holiday season with our top-selling, gluten-free and sugar-conscious baking mixes.

Chocolate Instant Pudding (1 pkg) ●●●●

Cran-Lemon Loaf (1 pkg) ●●●●

Ruby Red Velvet Cupcake (1 pkg) ●●●●

Shortbread Cookie (1 pkg) ●●●●

Sugar Cookie (1 pkg) ●●●●

True North Butter Tart (1 pkg) ●●●●

Sweetest Things Grocery List

PANTRY STAPLES

- Granulated sugar, optional (*Soft Gingerbread Chews*)
- Oil:
 - ½ cup (*Perfect Cran-Lemon Petites*)
 - ¼ cup (*Red Velvet Cookies*)
- ⅓ cup icing sugar (*Perfect Cran-Lemon Petites*)
- ¼ cup coconut oil (*Soft Gingerbread Chews*)
- ¼ cup fancy or cooking molasses (*Soft Gingerbread Chews*)
- 1 tbsp lemon juice (*Perfect Cran-Lemon Petites*)
- 1 tsp vanilla extract (*Candy Cane Cookies*)

PROTEIN

- 8 eggs
 - 3 (*Perfect Cran-Lemon Petites*)
 - 2 (*Red Velvet Cookies*)
 - 1 (*Candy Cane Cookies*)
 - 1 (*Soft Gingerbread Chews*)
 - 1, optional (*True North Butter Tarts*)

DAIRY

- ¾ cup plain 2% Greek yogurt (*Perfect Cran-Lemon Petites*)
- 1¼ cups unsalted butter
 - ½ cup (*Candy Cane Cookies*)
 - ½ cup (*Shortbread Petites*)
- 2 cups + 2 tbsp milk, your choice
 - 2 cups (*Reindeer Pudding Cups*)
 - 2 tbsp (*Red Velvet Cookies*)

OTHER

- Red food colouring (*Candy Cane Cookies*)
- 18 frozen mini tart shells (*True North Butter Tarts*)
- 12 mini candy canes or mini pretzels (*Reindeer Pudding Cups*)
- 6 mini paper cups, about 3 oz
- ½ cup white chocolate chips, optional (*Red Velvet Cookies*)

Red Velvet Cookies



15 min 12 cookies \$0.53 CA/\$0.45 US

Per serving (1 cookie): Calories 130, Fat 6 g (Saturated 0.5 g, Trans 0 g), Cholesterol 30 mg, Sodium 150 mg, Carbohydrate 18 g (Fibre 0 g, Sugars 8 g), Protein 2 g.

Ingredients

- 1 pkg **Ruby Red Velvet Cupcake Mix**
- 2 eggs
- ¼ cup oil
- 2 tbsp milk, your choice
- ½ cup white chocolate chips, optional

Preparation

1. Preheat oven to 375° F. Line **Sheet Pan** with **Sheet Pan Liner**.
2. In large bowl, combine mix, eggs, oil, and milk. Using 2 tbsp as a guide, scoop batter into balls and place on pan 1" apart.
3. Bake 12 min, or until edges start to brown slightly. Let cool completely before removing from pan.
4. Store leftover cookies in the refrigerator with parchment paper inserted between layers of cookies to prevent sticking.

Perfect Cran-Lemon Petites



27 min (includes 10 min cooling time) 30 servings

\$0.26 CA/\$0.22 US

Per serving: Calories 180, Fat 11 g (Saturated 1 g, Trans 0 g), Cholesterol 50 mg, Sodium 125 mg, Carbohydrate 20 g (Fiber 0 g, Sugars 12 g), Protein 3 g.

Ingredients

- 3 eggs
- ¾ cup plain 2% Greek yogurt
- ½ cup oil + more for brushing
- 1 pkg **Cran-Lemon Loaf Mix**
- ½ cup icing sugar
- 1 tbsp lemon juice

Preparation

1. Preheat oven to 350° F. Lightly oil **Perfect Petites** and place on **Sheet Pan**.
2. In a large bowl, whisk together eggs, yogurt, and oil. Stir in mix.
3. Divide batter into Perfect Petites.
4. Bake 15 min. Cool 10 min; unmold and transfer to **Cooling Racks**.
5. To make glaze, mix icing sugar with lemon juice. Drizzle over warm petites.



Candy Cane Cookies

 2 hr 25 min (includes 2 hr cooling time)

 12 cookies

 \$0.65 CA/\$0.55 US

Ingredients

- 1 pkg **Sugar Cookie Mix**
- ½ cup unsalted butter, softened
- 1 egg
- 1 tsp vanilla extract
- red food colouring

Preparation

1. Using a stand mixer (with paddle attachment) or hand mixer, on low speed, beat mix with butter, egg, and vanilla until a uniform dough forms.
2. Divide dough in half and remove one half from the bowl. Add 3 drops of food colouring to remaining dough in the bowl. Mix on low until colour is evenly distributed (you may have to use a spatula or your hands to help work the colour into the dough). Add more food colouring as needed, 2–3 drops at a time, until the dough is bright red.
3. Roll each dough ball into a 1" thick disk. Wrap each disk in plastic wrap and refrigerate 2 hr or until firm.
4. Preheat oven to 375° F. **Line Sheet Pan** with **Sheet Pan Liner**.
5. Divide white dough into 12 equal pieces. Roll each piece into a rope about 5" long and arrange on pan. Repeat with red dough. Arrange one red rope next to each white rope on the pan.
6. Twist each white and red rope together, then roll again to smoothen them together. Place back on pan and curve the tops to form candy cane shapes.
7. Bake 14–15 min, or until cookies have set (the bottoms will be golden brown and they won't look shiny). Let cool completely on pan before handling.

Per serving: Calories 160, Fat 8 g (Saturated 5 g, Trans 0.4 g), Cholesterol 35 mg, Sodium 10 mg, Carbohydrate 21 g (Fibre 0 g, Sugars 7 g), Protein 1 g.

Reindeer Pudding Cups



🕒 20 min 🍽️ 6 servings 💰 \$1.32 CA/\$1.22 US

Per serving: Calories 150, Fat 2.5 g (Saturated 1.5 g, Trans 0.1 g), Cholesterol 5 mg, Sodium 100 mg, Carbohydrate 30 g (Fibre 1 g, Sugars 17 g), Protein 3 g.

Ingredients

- 1 pkg **Chocolate Instant Pudding Mix**
- 2 cups milk, your choice
- 6 mini paper cups, about 3 oz
- 12 mini candy canes or mini pretzels

Preparation

1. In large bowl, vigorously whisk mix with milk until light and frothy, about 4 min. Refrigerate to set and chill, about 20 min.
2. Meanwhile, draw, colour, or use your favourite craft tools to make faces on each cup.
3. When ready to serve, stir pudding and then portion into cups. Tuck in candy canes or pretzels for the reindeer "ears".

Shortbread Petites



🕒 30 min 🍽️ 15 petites 💰 \$0.39 CA/\$0.33 US

Per serving (1 petite): Calories 100, Fat 7 g (Saturated 4 g, Trans 0.2 g), Cholesterol 15 mg, Sodium 35 mg, Carbohydrate 11 g (Fibre 1 g, Sugars 3 g), Protein 1 g.

Ingredients

- 1 pkg **Shortbread Cookie Mix**
- ½ cup unsalted butter, softened
- 1 tbsp water

Preparation

1. Preheat oven to 375°F. Place **Perfect Petites** on **Sheet Pan**. Using a basting brush, brush with oil.
2. Using a stand mixer (with paddle attachment) or hand mixer, on medium speed, beat mix with butter and water for 2–3 min, or until a soft, uniform dough forms.
3. Divide dough between 15 wells in Perfect Petites, about one heaping tbsp per well. Using the back of the spoon, press evenly into wells. Using a fork or toothpick, dock shortbread (poke holes in it).
4. Bake 14–16 min, or until edges are light golden. Let cool on pan completely before unmolding.

True North Butter Tarts



🕒 30 min 🍪 18 mini tarts 💰 \$1.02 CA/\$0.89 US

Per serving (2 mini tarts, no egg): Calories 230, Fat 12 g (Saturated 6 g, Trans 0.3 g), Cholesterol 15 mg, Sodium 170 mg, Carbohydrate 29 g (Fiber 1 g, Sugars 15 g), Protein 2 g.

Ingredients

- 18 frozen mini tart shells, thawed
- ¼ cup unsalted butter
- 1 pkg **True North Butter Tart Mix**
- ¼ cup warm water
- 1 egg, optional

Preparation

1. Preheat oven to 375° F. Place tart shells on **Sheet Pan**. Bake 10–12 min, or until golden.
2. Meanwhile, melt butter in the microwave, about 30 sec. In a bowl, whisk melted butter with mix and water until well combined. For a thicker filling, whisk in egg, if desired.
3. Divide filling into cooled tart shells. Bake 10–12 min, or until filling is lightly browned and bubbling. Filling will thicken as it cools; cool completely before serving.

Soft Gingerbread Chews



🕒 45 min (includes 20 min chill time) 🍪 18 cookies

💰 \$0.40 CA/\$0.34 US

Per serving (1 cookie): Calories 90, Fat 3.5 g (Saturated 2.5 g, Trans 0 g), Cholesterol 15 mg, Sodium 115 mg, Carbohydrate 13 g (Fibre 1 g, Sugars 9 g), Protein 1 g.

Ingredients

- 1 egg
- ¼ cup coconut oil, melted
- ¼ cup molasses, fancy or cooking
- 1 pkg **Gingerbread Mix**
- Granulated sugar, for coating, optional

Preparation

1. In a bowl, whisk egg, then whisk in oil and molasses. Stir in mix. Dough will be very dense. Refrigerate to chill and firm, about 20–30 min or overnight.
2. Preheat oven to 350° F. Line **Sheet Pan** with **Sheet Pan Liner**.
3. Using scant tbsp as a guide, form dough into balls. If dough gets too soft, refrigerate again to chill. Roll balls in sugar to evenly coat, if using.
4. Arrange balls 1" apart on pan. Bake until cookies crack on top and edges start to set (they'll still be a little soft), about 10–12 min. Let cool on pan 5 min, then transfer to **Cooling Racks**.
5. Store in airtight container, at room temperature, up to 5 days, or freeze up to 3 months.

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