



Tips for Entertaining

PUMPKIN HUMMUS | SPICED CHILI-LIME CASHEWS
MAPLE CHIPOTLE PECANS | DEVILED EGGS WITH AVOCADO MAYONNAISE

FLAVOR OF THE WEEK
with
SAVEUR

These recipes feature Saveur's Seasoned Salt, Tex-Mex Rub, Cinnamon Blend Baking Spice, Fajita Spice, Chili Spice, Spiced Beet Hummus Mix, Turkish Mix, and Curry House Mix.

INGREDIENTS

DEVILED EGGS WITH AVOCADO MAYONNAISE

6 hardboiled eggs, peeled and halved

2 ripe fresh avocados

1 tbsp. lemon or lime juice

1 tsp. Saveur Seasoned Salt

1 tbsp. Dijon mustard

1 tsp. apple cider vinegar

1-2 tsp. Saveur Curry House Mix or Saveur Fajita Spice

MAPLE CHIPOTLE PECANS

1/3 cup maple syrup

1/2 tsp. Saveur Tex-Mex Rub

Pinch Saveur Seasoned Salt

1/2 tsp. Saveur Cinnamon Blend Baking Spice

2 cups pecans

METHOD

DEVILED EGGS WITH AVOCADO MAYONNAISE

For avocado mayonnaise, mash avocados, add lemon juice, and Saveur Seasoned Salt. Mix to a creamy mixture.

For deviled egg mixture, carefully remove yolks from eggs. Mash with avocado mayonnaise and mix in apple cider vinegar. Place mixture into two bowls. Mix Saveur Fajita Spice in one and Curry House Mix in the other.

Pipe into egg whites and sprinkle with a little more of the Seasoned Salt.

MAPLE CHIPOTLE PECANS

Simmer maple syrup with spices in a saucepan until reduced by half. Stir in pecans and continue to stir until almost all liquid is gone. The sugar and spices will begin to crystallize on the pecans. Turn off heat and continue to stir. When completely cooled, transfer to a bowl and enjoy.





Tips for Entertaining

PUMPKIN HUMMUS | SPICED CHILI-LIME CASHEWS
MAPLE CHIPOTLE PECANS | DEVILED EGGS WITH AVOCADO MAYONNAISE

INGREDIENTS

CHILI-LIME CASHEWS

2 cups raw cashews

1 tbsp. ghee

Zest and juice of 1 lime

1 tsp. your choice of Saveur Tex-Mex Rub, Fajita Spice or Chili Spice

PUMPKIN HUMMUS

14 oz. (400g) can chickpeas

½ cup pumpkin puree or butternut squash

3 tbsp. tahini paste

¼ cup warm water

1-2 tbsp. Saveur Spiced Beet Hummus Mix

1-2 tbsp. Saveur Turkish Mix

Saveur Seasoned Salt to taste

Lemon juice to taste

METHOD

CHILI-LIME CASHEWS

Heat ghee, lime juice and zest with Seasoned Salt and spice of choice. Add nuts and cook on medium heat, tossing constantly. Remove from pan and allow to cool before eating.

PUMPKIN HUMMUS

Puree chickpeas, pumpkin, tahini, and water. Add Seasoned Salt and lemon juice to taste. Separate into two bowls. Add Spiced Beet Hummus Mix to one and Turkish Mix to the other. Mix well. Cover and place in fridge for a half hour to allow flavors to develop.

