

Holiday Gift Guide Recipes

Enjoy the tastes of the season with these fabulous recipes featuring the spices, vinegar, and mixes from the 2019 Holiday Gift Guide.



SENSATIONAL SAVEUR EGGNOG

Featuring: Warm Winter Drinks

Ingredients:

4 cups milk
1 cup sugar
5 whole cloves
2 cups light rum
1/2 tsp vanilla extract
4 cups cream
1 tsp Saveur Cinnamon Blend Baking Spice
2 tsp vanilla extract
12 egg yolks
1/2 tsp Saveur Nutmeg Blend Baking Spice

Method:

Combine milk, cloves, 1/2 tsp vanilla and Cinnamon Blend Baking Spice in a saucepan. Heat over low setting for 5 minutes, then slowly bring to a boil. In a large bowl, combine the egg yolks and sugar. Whisk together until fluffy. Whisk hot milk slowly into the eggs. Pour mixture into saucepan.

Cook over medium heat, stirring constantly for 3 minutes or until thick. Do not allow mixture to boil. Strain to remove cloves and let cool for about an hour. Stir in rum, cream, 2 tsp vanilla and Nutmeg Blend Baking Spice. Refrigerate overnight before serving.

KETO SENSATIONAL SAVEUR EGGNOG

Featuring: Warm Winter Drinks

4 large eggs
2 1/2 tsp vanilla extract
2 large egg yolks
1 tsp Saveur Nutmeg Blend Baking Spice
1/2 cup sweetener
1/2 cup whipping cream
1/4 tsp salt
1 tbsp powdered sweetener
4 cups unsweetened almond milk
Rum or rum extract

Method:

Whisk eggs, yolks, sweetener and salt together in a large saucepan. Slowly whisk in almond milk until well combined. Cook mixture over a low heat until it becomes thick enough to coat the back of a spoon; this can take up to 15 minutes. Stir in 2 tsp vanilla and Nutmeg Blend Baking Spice. Cover tightly with plastic wrap and chill for at least 3 hours and up to 2 days.

Just before serving, whip cream with powdered sweetener and remaining vanilla into stiff peaks and gently fold into the egg mixture. Add 2 tbsp rum or 2 tsp extract to each glass and pour eggnog over. Stir gently and sprinkle with Nutmeg Blend Baking Spice.





PUMPKIN SPICE LATTE

Featuring: Warm Winter Drinks

Ingredients:

- 2 cups milk (dairy or non dairy)
- 2 tbsp pumpkin puree
- 1-3 tbsp sugar or sugar alternative (depending on how sweet you like your drink)
- 1 tbsp vanilla extract
- 1/2 tsp Saveur Cinnamon Blend Baking Spice (more for serving)
- 1/2 cup of your favorite Be the Change Coffee
- Whipped Cream for serving.

Method:

Add milk, pumpkin puree and sugar to a saucepan over medium heat. Heat until hot but do not boil. Remove the saucepan from the heat and whisk in the vanilla, Cinnamon Blend Baking Spice and coffee. Divide the mixture between 2 mugs. Top with whipped cream and sprinkle with Nutmeg Blend Baking Spice.



SPICED APPLE CIDER

Featuring: Limited Edition Holiday Trio

Ingredients:

1/2 cup Saveur Mulling Spice Mix
1 gallon apple cider

Method:

Simmer the mulling spices in the apple cider for 30 minutes. Strain then serve. For smaller servings, use 1 1/2 tbsp Mulling Spice per 25 ounces.



APPLE PIE MOONSHINE

Featuring: Warm Winter Drinks

Ingredients:

1 gallon apple cider
1 gallon apple juice
2 cups white sugar
2 cups brown sugar
6 cinnamon sticks, plus more for garnish
1 tsp Saveur Cinnamon Blend Baking Spice

OPTIONAL:

1 (750 ml) bottle grain alcohol, 190 proof
1 (750 ml) bottle vodka

Method:

In a large stock pot, combine the apple cider, apple juice, white sugar, brown sugar, cinnamon sticks, and Cinnamon Blend Baking Spice. Bring to almost a boil. Cover the pot with a lid and reduce heat. Simmer for one hour. Remove the pot from heat and allow the mixture to cool.

Once cool, remove the cinnamon sticks.

OPTIONAL: Stir in the grain alcohol and vodka. Transfer the apple pie moonshine into sterilized quart jars or bottles and garnish with a cinnamon stick.

The Apple Pie Moonshine can be enjoyed immediately. However, for the best flavor, store it sealed in the refrigerator for 3-4 weeks before drinking. Shake well before serving.



CINNAMON HOT CHOCOLATE

Featuring: Warm Winter Drinks

Ingredients:

- 1 scoop Beyond Hot Chocolate
- 6 oz water or milk
- 1 tsp Saveur Cinnamon Baking Spice

Method:

Mix Beyond Hot Chocolate, water, and 1 teaspoon of Cinnamon Baking Mix. Stir, heat, and serve.



CHILI CINNAMON CHOCOLATE

Featuring: Warm Winter Drinks, Saveur Chili Spice Stocking Stuffer

Ingredients:

- 1 1/4 cups milk
- 1/4 tsp Saveur Chili Spice (to taste)
- 1/4 tsp Saveur Cinnamon Blend Baking Spice
- 1/4 cup quality dark chocolate
- 1 tbsp Beyond Hot Chocolate

Method:

Place all ingredients into a saucepan. Warm over a low heat, until chocolate melts. Pour into a mug and top with whipped cream and a sprinkle of Cinnamon Blend Baking Spice.



CHICKEN TAGINE WITH CARROTS AND DATES

Featuring: Dukkah Dinner

Ingredients:

4 tbsp flaked almonds (optional for more crunch)
3 tsp ghee
8 chicken drumsticks
2 brown onions, halved, thinly sliced
2 garlic cloves, thinly sliced
4 tsp Saveur Tagine Spice
1 cup chicken stock
1 400g/14oz can diced tomatoes
1 bunch baby carrots, ends trimmed, peeled
1/2 cup dried pitted dates
2 tsp honey
Cooked Couscous to serve (optional)
Fresh coriander/cilantro to serve
2 tsp Saveur Mediterranean Almond Dukkah to serve
Saveur Seasoned Salt, to taste

Method:

Preheat oven to 180°C /320° F. Spread the almonds in a baking tray. Bake in the oven for 4 minutes or until toasted. Transfer to a heatproof bowl. Heat 1 teaspoon ghee in a flameproof casserole dish over medium/high heat. Add half the chicken and cook, turning occasionally for 6 minutes or until golden. Transfer to a plate. Repeat with remaining chicken, reheating the dish between batches.

Heat remaining oil in the dish over medium heat. Add the onion and garlic and cook, stirring occasionally for 5 minutes or until the onion is soft. Add the Tagine Spice and stir to coat. Add the stock and tomato. Bring to a boil. Add the chicken, carrots and dates. Cover and bake for 40-45 minutes or until the chicken is cooked through. Stir in the honey. Season with Seasoned Salt.

Divide the mixture and couscous among serving dishes. Sprinkle with the toasted almonds, Mediterranean Almond Dukkah and top with coriander/cilantro to serve.



STUFFED TURKEY BREAST

Featuring: Traditional Thanksgiving, Non-Traditional Thanksgiving

Ingredients:

12 dried dessert figs
2 tbsp Saveur Spiced Fig Maple Pear or Pomegranate Fig Balsamic Vinegar
1 tbsp unsalted butter
1 tbsp melted butter
2 leeks (white part only), rinsed well, patted dry
2 tbsp Saveur Poultry Seasoning Mix
20 thin slices bacon
1.2-1.5 kg (2 – 3 pounds) skinless boneless turkey breast

Method:

Soak figs in Balsamic Vinegar for 30 minutes.

Meanwhile, heat butter and melted butter in a large frying pan over medium heat. Add leeks, sprinkle with Poultry Seasoning Mix. Cook, turning, for 10 minutes or until softened. Halve lengthwise, then cool.

Place a large sheet of baking paper on a work surface. Lay bacon strips slightly overlapping on paper. The layer should be big enough to enclose turkey (weave for additional visual appeal).

Butterfly turkey through center, not cutting through, and open out like a book. Place in a large plastic bag, then flatten thickest parts slightly with a rolling pin. Remove from bag, lay on bacon, then season. Place 2 leek halves end to end down center of turkey, followed by figs, then remaining leek. Lift paper and use to help you roll turkey around filling, it should be fully covered by bacon. Discard paper, then wrap roll tightly in foil. Chill for 2 hours.

Preheat oven to 180°C (350°F). Bake turkey in a roasting pan for 1 hour. Remove foil, brush with Balsamic Vinegar and roast for 25 minutes or until juices run clear when meat is pierced with a skewer. Cover loosely with foil, rest for 15 minutes, then slice thickly.



TURKEY SLIDERS

Featuring: Traditional Thanksgiving, Chips & Dips

Ingredients:

500g (1 pound) ground Turkey Mince/Ground Turkey
1/2 cup breadcrumbs (GF) or Saveur Mediterranean Almond Dukkah
1/2 cup coarsely grated cheddar cheese
3 tbsp Saveur California Onion Mix
2 tbsp melted butter
12 small Panini/slider rolls (GF)
200-300g (1/2 to 3/4 pound) fine coleslaw
2 tbsp Saveur Spice of choice such as Caribbean Jerk Spice, Wok Spice, Low N Slow BBQ Spice or Taco Spice (if using Dukkah instead of crumbs pair with Saveur Seasoned Salt or Porcini Salt)
1/4 cup salad dressing of choice or use 1 - 2 tbsp Saveur Cranberry Orange Balsamic Vinegar
Lettuce or salad greens
3 dill pickles, thinly sliced

Method:

Place meat, breadcrumbs, cheese and California Onion Mix and choice of Saveur Spice in a medium bowl. Mix well to combine. Using heaped tablespoons of mixture at a time, shape into 12 patties.

Heat butter in a large non-stick frying pan over medium-high heat. Cook patties for 3-4 minutes on each side or until browned and cooked through.

Meanwhile, place coleslaw, parsley, dressing and 1 tbsp water in a medium bowl (do not use water if using Balsamic). Toss gently to combine. To assemble, top each panini base with lettuce, coleslaw, then a patty and pickle slices. Sandwich with panini tops and secure with toothpicks.



TURKEY LOAF

Featuring: Traditional Thanksgiving, Chips & Dips

Ingredients:

1kg (2 lbs) ground turkey mince/ground turkey

1 egg, lightly beaten

2 tbsp Saveur California Onion Mix

1 granny smith apple, grated

3 tbsp Saveur Garlic Mix or Italian Pinzimonio Olive Oil Mix or Pomodoro Basil Mix

3/4 cup dried breadcrumbs (GF) or Saveur Mediterranean Almond Dukkah (3 tbsp)

1/2 cup cranberry jelly, melted or 1/4 cup Saveur Cranberry Orange Balsamic Vinegar

Method:

Preheat oven to 180°C/160°C (350°F) fan-forced. Grease a 6 cm-deep (2.36"), 14 cm x 21 cm (5.5" x 8.25") loaf pan. Line with baking paper, leaving a 5 cm (2") overhang at both long sides. Using hands, combine turkey, egg, onion, apple, Saveur Mixes or Spices and breadcrumbs/Dukkah in a bowl. Press mixture into prepared pan. Brush top with 1 - 2 tablespoons Cranberry Orange Balsamic. Bake for 1 hour or until cooked through. Stand in pan for 5 minutes. Using paper lining, remove from pan. Transfer to a platter and serve with melted jelly or Balsamic Vinegar.



TURKEY SAUSAGE ROLLS

Featuring: Traditional Thanksgiving, Chips & Dips

Ingredients:

1kg (2 lbs) turkey ground Turkey mince
3 tbsp Saveur Mediterranean Almond Dukkah
1 tbsp Saveur California Onion Mix
1 tbsp Saveur Poultry Seasoning Mix
75g camembert cheese, finely chopped
4 sheets frozen ready-rolled puff pastry, partially thawed or crescent rolls (GF prefer)
1 egg, lightly beaten

Method:

Preheat oven to 180°C (350°F)

Grease 2 baking trays. Place bread into a bowl. Drizzle with 1/4 cup water. Stand for 3 minutes. Drain. Squeeze water from bread. Combine ground turkey, Mediterranean Almond Dukkah, California Onion Mix, Poultry Seasoning Mix, cranberry sauce, camembert, in a large bowl. Mix well to combine.

Cut a sheet of pastry in half or use one crescent roll per sausage roll. Spoon 3/4 cup of turkey mixture for pastry sheet or 2 tablespoons per crescent roll - along 1 long edge of pastry. Brush opposite edge with water. Roll up. Press to seal. Cut into 5 smaller rolls or make one single per crescent roll. Using a sharp knife, mark 3 lines in the top of each roll. Place onto prepared tray. Repeat with remaining turkey mixture and pastry. Brush rolls with egg wash. Bake for 40 to 45 minutes or until golden brown and cooked through. Serve.



CRANBERRY SAUCE

Featuring: Traditional Thanksgiving, Saveur Cinnamon Blend Baking Spice Stocking Stuffer

Ingredients:

4 small apples
1 cup sugar
1 bag fresh or frozen whole cranberries
1-2 tsp orange peel zest
1-2 tbsp Saveur Cranberry Orange Balsamic Vinegar
2-3 tsp Saveur Cinnamon Blend Baking Spice

Method:

Dice and cook apples in 1 cup water. Mash apples. Add sugar or your sugar substitute equivalent. Mix. Stir in cranberries. Cook on high until berries pop. Reduce heat to low and simmer for approximately 8 minutes.

Add orange peel zest into cooked cranberries and stir. Add Balsamic Vinegar and Cinnamon Blend; stir.



CAMELIZED BRUSSELS SPROUTS

Featuring: Traditional Thanksgiving

Serves 8

Ingredients:

- 1 cup baguette, cut into 3/4-inch pieces (GF)
- 4 tbsp Saveur Mediterranean Almond Dukkah
- 5 tbsp unsalted butter, at room temperature
- 1-1/2 tbsp Saveur Pasta Spice or Italian Pinzimonio Olive Oil Mix
- 2-1/4 lbs (1 kg) fresh Brussels sprouts
- 2-1/2 tbsp melted butter
- 1/3 cup dried cranberries
- 1 tsp Saveur Chili & Lime Sea Salt Flakes

Method:

Preheat the oven to 350°F. (180°C)

In a food processor, combine the baguette, half of the butter, and the Saveur Spice or Mix. Blend to coarse crumbs. Transfer the mixture to a heavy baking sheet and bake, stirring occasionally, for 10-12 minutes, or until golden brown. Set aside to cool. Then toss with Mediterranean Almond Dukkah.

Meanwhile, bring a large heavy saucepan of Chili Lime Sea Salt Flakes salted water to a boil over high heat. Add the brussels sprouts and cook for 3-4 minutes, or until they are bright green. Drain and transfer them to a large bowl of ice water to cool completely. Drain well again, and then cut in half lengthwise.

In a very large heavy nonstick frying pan, heat the butter for 2 minutes over high heat. Add the brussels sprouts and cook without stirring for about 5 minutes, or until they begin to brown on the bottom. Stir the brussels sprouts and continue to cook, stirring occasionally, for about 7 minutes, or until they are heated through and begin to brown all over. Add the remaining butter and allow to melt. Stir in the dried cranberries.

Transfer the brussels sprouts to a platter and garnish with the buttered breadcrumbs and serve immediately.



CREAMY MASHED POTATOES

Featuring: Sunday Dinner

Ingredients:

2 lbs potatoes (Russet, Yukon Gold, Dutch Creams, Creme Gold, Creme Royale)

1 tsp salt

1/2 cup hot milk, or more

1/3 cup unsalted butter, softened (close to room temp is best)

1/4 cup sour cream

2-3 tbsp Saveur Garlic Mix

1/4 cup fresh shredded Parmesan cheese, optional

Saveur Porcini or Seasoned Salt, to taste

1 tsp Saveur Garlic Mix or California Onion Mix to garnish, optional to garnish

Method:

Peel and cut potatoes into quarters lengthwise. Remove any spots, lumps or knots. Place potatoes in a large pot (6-quart) and cover with cold, salted water by an inch. Bring to a boil, reduce heat down to medium-low and allow to simmer until fork tender (about 15-20 minutes).

Drain cooked potatoes, add in the hot milk, butter and sour cream.

Mash the potatoes with a potato masher until smooth, adding a little extra milk if needed. (Optional: Use a strong wooden spoon OR electric beaters to beat further until smooth. Be careful NOT to over beat or they will become gluey.)

Add in the Garlic Mix and Parmesan cheese and salt and Saveur Porcini or Seasoned Salt to taste.



SUNDAY CHICKEN ROAST

Featuring: Sunday Dinner

Ingredients:

- 3-1/2 lb /1.5 kg whole chicken
- 4 oz/110 g butter (softened)
- Saveur Roast Rub
- 1 garlic bulb, skin on and halved across the bulb (optional)
- 3-1/2 fl oz /100 ML dry white wine
- 1 cup/ 200 ML chicken or vegetable stock

Method:

Preheat the oven to 200C/400F/Gas 6.

Place the chicken, breast up, in a deep roasting pan. Massage the softened butter all over the chicken breasts, legs and sides. Tuck half the garlic into the chicken cavity. Sprinkle Roast Rub over entire chicken. Toss the remaining garlic into the roasting pan. Bake for 1 hr 30 minutes.

Remove the chicken from the pan and wrap tightly in aluminum foil; let rest for 15 minutes.

Put the roasting pan over medium heat on the stove top and bring the chicken juices to a gentle simmer. Slowly raise heat to high and add the white wine. Stir the wine and juices thoroughly and simmer for 5 minutes. Add the chicken or vegetable stock, stir again, lower the heat and simmer until reduced by one-third.

Unwrap the chicken and add any juices released by the chicken into the sauce and bring back to a boil. Remove the sauce from the heat and strain through a fine sieve into a warmed gravy boat or jug.



SUNDAY ROAST BEEF OR LAMB

Featuring: Sunday Dinner

Ingredients:

4 oz / 110 g butter (softened)
3 tbsp Saveur Roast Rub
Beef or lamb roast

Method:

Rub the roast with softened butter and Roast Rub prior to cooking as desired.



SAVEUR BALSAMIC GLAZED CARROTS

Featuring: Sunday Dinner, Saveur Cinnamon Blend Baking Spice Stocking Stuffer

Ingredients:

16 oz carrots
1 tbsp melted butter
2 tsp Saveur Spiced Fig, Maple, & Pear Balsamic Vinegar
Saveur salt of choice, to taste
Saveur Nutmeg Blend or Cinnamon Blend to taste (optional)
1/4 cup chopped pecans or walnuts (optional garnish)
1/2 cup crumbled goat cheese (optional garnish)

Method:

Steam carrots until tender but still slightly firm, about 8 minutes. Remove immediately from the heat and transfer to a dish to prevent them from over cooking. Be sure to not overcook carrots during this step as they will cook a bit more in the following steps.

In a large skillet, whisk the melted butter and balsamic vinegar together over low heat. Add the steamed carrots, and saute for a minute or two, until the carrots are heated through, stirring well to coat the carrots with the glaze.

Season your glazed baby carrots generously with your favorite Saveur Salt, as well as a touch of Nutmeg Blend or Cinnamon Blend to taste. Add desired garnishes.

Recipe Variations:

Braised and glazed carrots

Instead of steaming the carrots, melt a quarter-cup of butter in a large heavy skillet. Add the carrots, mix to combine, and cover with a lid. Let them braise, stirring occasionally, for 20 to 30 minutes before adding the balsamic vinegar and seasonings.

Balsamic-glazed vegetables

Add other vegetables to the recipe, such as halved Brussels Sprouts, chopped Sweet Potatoes, chopped Parsnips, and Cauliflower florets. Increase the melted butter to 3 tablespoons and the balsamic vinegar to 4 tablespoons and top with Saveur Mediterranean Almond Dukkah.



BALSAMIC GREEN SALAD

Featuring: Sunday Dinner

Ingredients:

Saveur Spiced Fig, Maple, & Pear Balsamic Vinegar

Green Salad Mix

Goat cheese crumbles (optional)

Dried cranberries (optional)

Saveur Mediterranean Almond Duakkah or Egyptian Cashew Dukkah (optional)

Method:

Sprinkle balsamic vinegar over your favorite Green Salad Mix. For delicious variations, sprinkle with goat cheese crumbles, dried cranberries and Mediterranean Almond Dukkah or Egyptian Cashew Dukkah.



FATTOUSH SALAD WITH POMEGRANATE FIG VINEGAR AND EGYPTIAN CASHEW DUKKAH

Featuring: Non-Traditional Thanksgiving

Ingredients:

5 cups toasted pita bread (torn into 1-inch pieces)

For the salad:

2 tomatoes (diced)

1 cucumber (diced)

1/4 cup parsley (chopped)

1/4 cup green onions (chopped)

1/4 cup green pepper (diced)

1/2 head romaine lettuce (torn into small pieces)

For the Dressing:

Pomegranate Fig Balsamic Vinegar

1/4 cup fresh mint (chopped)

Saveur Egyptian Cashew Dukkah

Saveur Za'atar Spice (to taste), optional

Saveur Chilli Lime Salt (to taste), optional

Method:

Toast pita bread in a preheated 400 F / 200 C oven for about 5 minutes. Then tear into 1-inch / 2 cm pieces.

In a large bowl, combine the lettuce, toasted pita, cucumber, tomatoes, green peppers, onions, and parsley together. Toss gently. In a separate small bowl combine the Za'atar Spice (if using), Pomegranate Fig Balsamic Vinegar, Egyptian Cashew Dukkah, Chilli Lime Salt (if using). Whisk together well. Pour the dressing over the salad and serve.



CHICKEN WITH SAFARI RUB

Featuring: Non-Traditional Thanksgiving

Ingredients:

- 2 lbs (1 kg) boneless chicken breasts or thighs
- 3 tbsp lemon juice
- 1 tbsp melted butter or ghee
- 2 tbsp Saveur Safari Rub
- 3-4 tbsp butter or ghee for cooking

Method:

In a medium bowl, combine all ingredients, except 3-4 tbsp butter/ghee, together and allow to marinate at least two hours.

Remove chicken from marinade and slice about 1/4 to 1/2-inch thin.

Add 3-4 tbsp butter in a medium frying pan. Heat to medium-high and add chicken. Cook chicken for about 8 minutes, stirring occasionally for even cooking.

* You can grill the chicken instead by using a grill pan on stove top or in the oven (reduce the amount of butter).



BASMATI RICE WITH DRIED FRUIT (ADAS POLOW)

Featuring: Non-Traditional Thanksgiving

Ingredients:

- 1-1/2 cups lentils canned or soaked (optional)
- 2 cups basmati rice
- 2 cups water
- 1 onion, sliced thinly
- 3 garlic cloves, minced
- 1 tsp Saveur Safari Rub.
- 1 tsp Saveur Cinnamon Blend
- 1/4 to 1/2 tsp saffron, dissolved in 2 tbsp water (optional)
- 3/4 cup raisins
- 1 potato sliced into thin rounds
- 3/4 cup dates, pitted and chopped or currants, figs, cranberries, diced dried apricots in any combination
- 3/4 cup butter, melted

Method:

In a large saucepan, bring salted water to a boil and simmer lentils on low for 20 - 30 minutes, or until tender. Drain water from lentils and set aside. (optional)

In a pan, saute the onions and garlic in oil. Add raisins, dates, and Safari Rub and Cinnamon Blend. Mix well and set aside.

Rinse the rice under cold water until the water runs clear. Add to rice cooker, or preferred cooking method, and cover with 2 cups water. Add 1/2 teaspoon salt and a drizzle of oil. Cook. Once rice is done, transfer cooked rice to a large bowl.

In the same pot (or your rice cooker), add melted butter so it covers the pot's bottom. Add potato slices. Add a layer of rice. Add a layer of lentil-raisin mixture (or just fruit if you are not using lentils). Continue layering, ending with a final layer of rice.

Cover and cook (on medium heat in a pot or just hit "cook" button on your rice cooker) for 10 minutes. Drizzle more melted butter and saffron water over your rice. Cover the top of your pot or rice cooker with a tea towel to prevent steam from escaping, and top with lid. Cook on low for 30 minutes. You want to make the potatoes crispy, so they must cook slowly. In the rice cooker, I continuously hit the cook button so this process (called tadig) can happen. It's totally worth it!



CREAMY DILL MIX YOGURT TZATZIKI

Featuring: Chips & Dips

Ingredients:

1 cup Greek Yogurt
1 tbsp Saveur Creamy Dill Mix
1/4 cup grated cucumber (water squeezed out)
1 tbsp lemon
Saveur Seasoned Salt

Method:

Mix the Greek Yogurt with Creamy Dill Mix, and grated cucumbers. Add lemon and Seasoned Salt to taste (optional). Let sit to re-hydrate for 20 minutes.



CALIFORNIA ONION DIP

Featuring: Chips & Dips

Ingredients:

1 cup Sour Cream (or 3/4 cup sour cream and 1/4 cup whole egg mayo)
1 tbsp California Onion Mix

Method:

Mix ingredients. Let sit to re-hydrate for 20 minutes.



GUACAMOLE

Featuring: Chips & Dips

Ingredients:

- 1 cup mashed ripe avocado
- 1 tbsp Saveur Guacamole Mix
- 1/4 freshly squeezed lime juice

Method:

Mix all ingredients. Let sit to re-hydrate for 20 minutes.



HOMEMADE HUMMUS WITH SPICED BEET MIX

Featuring: Chips & Dips

Ingredients:

- 1 (15-ounce) can chickpeas (garbanzo beans), drained
- 2 tbsp lemon juice
- 1 garlic clove
- 3 tbsp hot tap water (not boiling)
- 1-1/2 tbsp Saveur Spiced Beet Hummus Mix
- 1 tbsp cilantro (chopped) optional
- Dash of Saveur Seasoned Salt or Chili Lime Salt (to taste)

Method:

Place the drained chickpeas in a food processor or blender and add the lemon juice, garlic clove, and water and pulse just to combine.

Then add the Spiced Beet Hummus Mix, Salt Blend of choice, and process again until smooth and creamy. You can also add the fresh cilantro in with the spices, or, leave it out and just pulse it in a couple times to coarsely chop it up, depending on what you prefer.

You can add a little bit more liquid (lemon juice or hot water) to get the consistency that you like. Taste, and adjust Spiced Beet Hummus Mix to taste and add a little extra Salt Blend of choice, if needed. Let sit 20 minutes to re-hydrate.

*for authentic flavor, add 1/4 cup Tahini Paste and increase water and Spiced Beet Hummus Mix as needed.