



FRESH FLAVORS RECIPE



MAPLE GLAZED BRUSSELS SPROUTS WITH BACON

Serves 4

INGREDIENTS

- 1 lb Brussels sprouts, ends trimmed and halved through the core
- 2 tbsp The Fresh Market Extra Virgin Olive Oil
- 1 tbsp The Fresh Market Maple Bacon Spice Blend
- 4 slices The Fresh Market Market bacon, diced
- 1 shallot, minced
- ½ c Stella Rosa Pink Wine
- ½ c Rufus Teague Whiskey
Maple BBQ Sauce



*This recipe
pairs perfectly with*

STELLA ROSA
PINK WINE

METHOD

Toss the brussels sprouts with olive oil and spice blend. Heat a large skillet over medium-high heat for 2 minutes. Add bacon and cook until crisp. Reduce heat to medium and remove bacon to paper towels, leaving remaining drippings in pan. Add brussels sprouts and allow to brown 5 minutes per side. Transfer to a bowl and set aside. Add shallot and cook until softened, about 2 minutes. Remove pan from heat and add wine, scraping up any browned bits. Return pan to heat and add the brussels sprouts and Rufus Teague Whiskey Maple BBQ Sauce. Bring to a simmer and cook until brussels sprouts are tender and liquid has reduced slightly, about 7-10 minutes.



FRESH FLAVORS RECIPE

TURKEY BURGERS WITH SUN DRIED TOMATO SPREAD

Serves 4

INGREDIENTS

1½ lbs The Fresh Market
ground turkey

½ c feta cheese, crumbled

½ c fresh basil leaves,
chopped

¼ c The Fresh Market Italian
Bread Crumbs

1 egg

1 tsp The Fresh Market Extra
Virgin Olive Oil

1 tsp The Fresh Market Signature
Spice Blend

4 brioche buns

2 c arugula

1 small red onion,
thinly sliced

Sun Dried Tomato Spread

8 oz Vermont Creamery
Crème Fraiche

½ c Traina Sun Dried
Tomato Ketchup

½ tsp cracked black pepper

METHOD

In a large mixing bowl, combine turkey, feta, basil, bread crumbs, egg, oil and spice blend until well incorporated. Form mixture into four patties.

Grill burgers over medium-high heat for 7-10 minutes per side or until the internal temperature registers 185° and juices run clear.

To make the Sun Dried Tomato Spread, whisk together Vermont Creamery Crème Fraiche, Traina Sun Dried Tomato Ketchup and pepper and refrigerate until ready to use. To serve, spread a generous amount of spread on brioche buns. Add burger and top with red onion, arugula and a dollop of Sun Dried Tomato Spread.