

'Tis the Season

LYONS



FEATURED ITEMS



Raspberry Puree - **Item# 0330**

Sliced Strawberry Frozen Fruit Topping - **Item# 1229**

Pineapple Ready To Serve Juice - **Item# 1165**

Maui Lemon Ice - **Item# 3087**

Ocean Spray Cranberry Juice Cocktail - **Item# 4562**

Menu Tips: Mix 4 oz of Lyons Raspberry Puree with 8 oz of your favorite BBQ Sauce to create a delicious Raspberry Barbeque Sauce! Pairs perfectly with Raspberry Marinated Chicken Satay Appetizer!

Eat, Drink & Be Merry...

with Lyons fun and *innovative* holiday cocktails and hors d'oeuvres. Our fresh fruit toppings, purees and juices will take your menu or holiday from conventional to *extraordinary*. Make a statement and spread holiday cheer with our tempting spirits and *delectable* appetizers everyone will be sure to love!

Chicken Satay with Raspberry Marinade

- 2 lbs Chicken Breasts (cubed)
- 8 oz Ocean Spray Cranberry Cocktail (Item #4562)
- 4 oz Lyons Raspberry Puree (Item #0330)
- 4 oz Worcestershire
- 2 Italian Dressing Dry Seasoning Packets
- Skewers cut in half

In recloseable ziploc bag combine all marinade ingredients. Add chicken. Close bag and refrigerate 1 or more hours until ready to cook. Place 4-6 cubes of chicken on each skewer and cook. Serve with Raspberry Barbeque Sauce.

The Grinch Cocktail

- 1 oz Midori Melon Liqueur
- 1 oz Vodka
- 3 oz Lyons Pineapple Juice (Item #1165)
- 1/4 oz Maui Lemon Ice (Item #3087)
- 1/4 oz Peppermint Schnapps
- Red Sugar
- Small Candy Cane

Combine ingredients in a cocktail shaker with ice. Shake & strain into a martini glass rimmed with red sugar. Garnish with a candy cane.

Holiday Brie en Croute

- 1 sheet Frozen Puff Pastry
- 1 (8 oz) Wheel Brie
- 6 oz Lyons Raspberry Puree (Item #0330)
- 1/2 pint Lyons Sliced Strawberry Frozen Topping (Item #1229)
- 4 oz Ocean Spray Cranberry Cocktail (Item #4562)
- 1 egg, beaten

Preheat oven to 375 degrees F. Defrost puff pastry for 15-20 minutes and unfold. In a sauce pan, simmer Sliced Strawberry Frozen Topping, Raspberry Puree (Item #s 1229 & 0330) with the Ocean Spray Cranberry Cocktail (Item #4562) for about 25 minutes until it thickens and reduces down to half. Refrigerate the reduction for 25 minutes. Lay puff pastry out on a flat surface. Place the brie in the center of the pastry. Gather the edges of the pastry, pressing around the brie and gather at the top. Gently squeeze together the excess dough. Brush beaten egg over top and side. Place puff pastry wrapped Brie on a cookie sheet and bake for 20 minutes or until golden brown. When you are about to plate, put the berry reduction over the baked brie and serve with crackers, vegetables and/or fruits.

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For more information on additional flavors and to receive one free sample please call Lyons Customer Service at **1.800.344.7130**