



Smokin' ▶ Veggie Starters

Upgrade basic veggies and dip with bright colours and irresistible flavours to get the party started.



Grilling Salts ▲

Shake up classic salt & pepper by adding ingredients like smoked spices, citrus peel and even bacon to bring big texture and craveable flavour before and after grilling.

For recipes and
#GrilleWisdom
visit Flavour.ca.



Boss Burgers ▶

It's all about the build. Add flavours like brown sugar bourbon or shawarma to meat, then build with unique toppers and condiments like grilled avocado, mango slaw or lime mayo to create the ultimate burger.



Flavour Forecast 2015 GRILLING EDITION

◀ Backyard Brunch

Bacon, eggs and Caesars are even better outside. Gather 'round the grill for bolder brunch favourites with smoky flavour.



▶ Reverse Sear

Banish dry chicken from the grates. Start with low heat for evenly-cooked, juicy meat, then turn up the flames for a quick, crispy char.