

HEDONIST *Shedonist*



Gold Meat – Brazilian Sausages Perfect for Summer Grilling

It may be spring, but the sparkling sun and perfect breeze make it feel like summer. With such gorgeous weather, I basically want to fire up our grill every night of the week and enjoy a summery meal on the patio. Sounds wonderful, right? Gold Meat is vibing with me because they sent me a slew of various meats that will keep my backyard grill hot and smoky all season long.

I got my hands on a ton of products that gave me a million ideas for late night get-togethers. The Seasoned Pork Tenderloins are a great size for sharing with your family or a few friends. You could easily throw it in a slow cooker or a dutch oven with some broth without having to worry if it's flavored enough. You can see right through the transparent packaging how well seasoned the pork loins are. Gold Meat has nothing to hide!

The Pork and Chicken Links are ideal for your grill or a saute pan. The possibilities are endless: sausage stews, spicy pasta, or simply place them in a bun with your favorite condiments. My Chicago blood definitely makes me want to smother these links in beer mustard and sauerkraut. Yum!

My favorite product, however, is the thin style sausages. Choose from Original, Spicy, or Fine Herb, and pop them in a smoker or over some hot coals! I know, I've gotten a little obsessed with the whole grilling thing; I can't help it.

I trust you can cook up some of Gold Meat's sausages: the brand seasons their products well, so it takes minimal effort for the main course of your dinner. I put together this scrumptious Chickpea Side Salad to enhance the summer flavors. It takes only minutes to make, so you have more time to toast the evening!

Chickpea Side Salad



Ingredients

Serves 6-8

Canned chickpeas – 15 oz. can, drained
Red bell pepper – 1/2 c. diced
Cucumber – 1/2 c. diced
Black olives – 1/4 c. diced
Fresh spinach – 1 c. chopped
Olive oil – 1/2 c.
Red wine vinegar – 1 tsp.
Salt and pepper – to taste
Crushed red pepper – 1/2 tsp.
Italian seasoning – 1/2 TB

Directions

1. Combine all of the ingredients in a bowl. Mix thoroughly with a wooden spoon.
2. For the best flavor, allow the ingredients to marinate in the refrigerator for an hour.
3. Serve alongside your grilled Brazilian sausages and a delicious glass of red wine!