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no artificial or natural flavors ever!

Cheers!
Anne and Jon

Hello enFusers,

December means it's time to find that perfect holiday gift for the foodie in your life.

Consumables are the most useful gifts as they are sure to be used and enjoyed. So to help you solve your foodie-fan gift challenges, check out our holiday gift packs and take an extra 20% OFF.

And to reward you for successfully checking everyone off your holiday gift list, let us send you a BOGO. A secret flavor gift of a 100 ml bottle when you spend \$50 and a 250 ml bottle when you spend \$100.

And don't forget that our coupons are stackable!

We wish you much joy from the sharing and giving inspired by the season.

Happy enFusing!

From: The enFuso family and Anne & Jon Yee



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Holiday Gift Boxes, Bags and
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and ...

FREE 100 ml gift with purchase of
\$50 or more

FREE 250 ml gift with purchase of
\$100 or more.



Food from the "Root Cellar"

Generations ago, winter was weathered by having a "root cellar" full of long lasting root vegetables including potatoes and squashes. Try living them up by twice cooking and adding sweet crispy toppings using Winter themed olive oil & balsamic combinations.

- Boil or steam your squash or potato along with crisp apple slices.
- Mash both with your favorite oil/vinegar combo. Try [jalapeno](#) with [apple](#) [cinnamon](#), [Tuscan herb](#) with [maple](#), or [blood orange](#) with [harvest spice](#).
- Make a crispy topping of rolled oats, brown sugar, and your olive oil balsamic combination.
- Place in a baking dish, top with your crispy topping, and bake at 350 degrees until hot and bubbly.
- Serve with a dollop of sour cream, a dash of nutmeg, and an extra drizzle of your selected vinegar.



A Holiday Favorite

The end of pomegranate season calls in the start of crisp Winter weather. Just the time for some

Cheesy Pomegranate Brussies!

- Clean, and cut Brussels sprouts in quarters.
- Coat in lemon olive oil, season with sea salt and ground pepper.
- Bake at 350 degrees until fork tender and crispy (about 20 minutes)
- Remove from oven, sprinkle with fresh pomegranate seeds and dot with Chevre goat cheese.
- Return to oven for a few minutes for cheese to warm and start spreading.
- Remove from oven, drizzle with [Pomegranate Balsamic Vinegar](#), and serve.

Holiday colors in a healthy and flavorful dish.