



The product made with real stuff;
no artificial or natural flavors ever!

Cheers!
Anne and Jon

Hello enFusers,

It's a new year - the time for predictions of what lies ahead, including of course everyone's ideas of *what foodie trends will take off for 2018*.

In celebration of the fun, we will searching the online sources for trends and highlight them over the next few newsletters linking them with enFuso products in a fun way.

So get ready for some trendy eating over the next few months.

In **2018 it's all about FLAVOR and HEALTH** ... we love that, it's what enFuso is all about.

The two trends we are highlighting in this letter are:

- ethnic spices, especially Indian like turmeric, cardamom, and curries
- roasting as a cooking method, especially veggies - makes old veggies new like carrots!

Happy enFusing!

From: The enFuso family and Anne & Jon Yee



Online Discount Coupon Code
www.enfuso.com

CURRY for 30% off
Our **BRAND NEW**
Vindaloo Curry Dipping Oil

Get excited about the
2018 Foodie Trend ...
Ethnic Spices



Something Old & Something New!

WSJ claims that avocado toast is soooo 2017. So why not make it current by featuring 2018 food trends? Cuz I'm not ready to give up my avocado toast!

- Brush heirloom tomato slices and asparagus with vindaloo curry dipping oil and roast in a 375 degree oven about 20 minutes.
- Brush artisan bread (I used a whole grain cranberry nut bread) with vindaloo curry dipping oil and toast until golden brown.
- Spread toast with mashed ripe creamy avocado.
- Top with your favorite fresh greens (I used broccoli sprouts and arugula).
- Layer on roasted tomato and asparagus.
- Drizzle with more vindaloo curry dipping oil.
- Optional - top with a dollop of chevre goat cheeses for extra richness.

Voila! What's old is now new.



Yummy Spicy Noodle Salad

Just roasting the veggies makes this Thai noodle salad current for 2018. And of course the curry dipping oil takes care of the ethnic spices.

- Brush broccolini with vindaloo curry dipping oil and place on baking sheet.
- Place cauliflower florets and cremini mushroom quarters into a shallow baking dish and toss with vindaloo curry dipping oil.
- Roast veggies at 375 degrees until crispy and fork tender (broccolini about 15-20 mins and other about 20-25 mins)
- Prepare pad thai noodles per instructions (we used a brown rice version), rinse in cold water, drain.
- Layer veggies on noodles in a bowl.
- Top generously with chopped cashews and drizzled vindaloo curry dipping oil.
- Salt and pepper to taste, optional add a dollop of sour cream.