



PRESS RELEASE – Three New Flavors Expand the Award-Winning Offerings from The Gracious Gourmet

Bridgewater, CT - May 25, 2010 — Taking the freshest flavors of every season and keeping them ready to enjoy all year, The Gracious Gourmet adds three distinctive new products to its award-winning line of all-natural condiments:

- Garden Tomato Pesto
- Portabello Mushroom Tapenade
- Rosemary Pear Spread

The bold new flavor profiles capture the fresh taste of garden tomatoes, the earthy goodness of portabello mushrooms and the crisp sweetness of pears. The new introductions continue the three-year-old company's 2010 momentum. The Gracious Gourmet won five new awards in February from the Connecticut Specialty Food Association for its easy-to-use chutneys, pestos, spreads and tapenades. The three newest products contain only the best produce and fresh herbs. The delicious uses for the condiments are nearly endless. Each one is a pantry staple to keep on hand for quick dinner ideas, last minute entertaining or giving as a hostess gift.

- **Garden Tomato Pesto:** Fresh basil, tomatoes and pure olive oil come together in a fresh take on a classic Italian recipe. Great to serve with all types of meat, chicken, fish and shellfish. Add extra olive oil for a creamy non-dairy salad dressing. Mix into pasta or risotto. Use as a healthy sandwich spread or dip. Perfect for cool pasta salads.
- **Portabello Mushroom Tapenade:** Umami flavors abound as portabello and white mushrooms mingle with shallots and exotic Middle Eastern spices in this savory tapenade. Use as a bruschetta topping. Serve with steak, lamb, chicken, pork and fish. Great mixed into a risotto or pasta sauce or as an omelet filling. Stuff vegetables such as mushrooms or zucchini before roasting. Toss with salad greens or hearty cooked grains.
- **Rosemary Pear Spread:** Beautifully accented with a hint of color and tartness from cranberries, crisp and sweet pears remain the star in this spread. Goes well with both savory and sweet dishes. Perfect as a complement to soft goat, sheep's milk and blue cheeses. Toss with greens, walnuts and a nut oil vinaigrette. Delicious accompaniment for chicken, duck and pork. Serve with pound cake and whipped cream for a quick dessert. Mix into yogurt. Top vanilla or caramel ice cream.

Our products help busy, sophisticated people create exciting and innovative dishes without any fuss. Developed with healthy eating in mind, we minimize the use of sugar, salt and oil to deliver products with unique, fresh and delicious flavors. You too can be The Gracious Gourmet! For more information, to find recipes or locate retailers, visit our website at www.thegraciousgourmet.com. You can also connect with us on [Facebook](#) and [Twitter](#). Visit us at the Summer Fancy Food Show in New York at Booth #5119.

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High-resolution photos available upon request. Contact: Nancy Wekselbaum, owner and founder, at 860.354.1213 or nancy@thegraciousgourmet.com