



**PRESS RELEASE:** The Smoky Collection Delights with Three New Spreads

**Bridgewater, CT** – April 29, 2013 — The Gracious Gourmet’s new Smoky Collection adds three spreads to its award-winning condiment collection:

Smoky Ginger Peach  
Smoky Pepper Pineapple  
Smoky Sherry Onion.

Each product is enhanced with the smoky flavor one would get from wood grilling the fruits or vegetables. And, each is perfect for a multitude of uses in both sweet and savory dishes!

The Gracious Gourmet’s condiments enliven any occasion by providing timesaving additions that can be used for cheese plates, roasted meats, salad dressings, recipe enhancers and more. Each recipe minimizes the use of sugar, salt and oil to deliver all-natural products, many of which are naturally gluten free and vegan. The three new products are no exception:

- **Smoky Ginger Peach Spread:** Juicy peaches are cooked with fragrant exotic cardamom, cinnamon and white pepper and accented with a delicate smoky flavor to accompany practically anything from the grill, cheeses, ice cream and more.
- **Smoky Pepper Pineapple Spread:** The flavor of sweet ripe pineapple is accentuated with the pungency of bay leaves and black pepper. Its subtle smoky accent is perfect for poultry, ribs, cheeses, ice cream and so much more.
- **Smoky Sherry Onion Spread:** Sweet yellow onions cooked to a marmalade consistency with a background smoky flavor and notes of sherry wine make this the ideal condiment to pair with almost anything from a juicy steak to grilled vegetables to cheese.

Each of the new products is available in an 8-oz. glass jar featuring vintage-inspired botanical labels that fit with the product line’s classic yet contemporary feel. Each jar looks good enough to give as a gift or serve alone on the table with crackers. Suggested uses are also listed.

**Background on The Gracious Gourmet:** Based in Bridgewater, Connecticut, Nancy Wekselbaum founded The Gracious Gourmet in late 2006 using her personal recipes crafted from a love of exceptional food and inspired by many personal and professional travels around the globe. The growing line of specialty food products can transform ordinary dishes into exceptional ones without any fuss. The quality of The Gracious Gourmet’s products is second to none, and their uses are nearly unlimited. Our customers are busy, sophisticated people who are looking to save time yet still serve exciting and innovative food. The Gracious Gourmet’s aim is quite simple: every meal can be a special occasion. Winner of the NASFT Sofi Gold Award for Outstanding Condiment for Spiced Sour Cherry Spread and a 2009 Sofi Silver Finalist for Outstanding New Product for Dilled Carrot Tomato Tapenade, the line also has proudly won awards each year since 2007 by the Connecticut Specialty Food Association.

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