



## PRESS RELEASE: **Five New Products Spring Into The Gracious Gourmet's Lineup**

Bridgewater, CT – March 6, 2012 — The Gracious Gourmet introduces five new condiments to its award-winning line of all-natural products in time for the Natural Products Expo West in Anaheim, California, March 9-11. New Black Olive Tapenade, Cranberry Raspberry Blood Orange Spread, Passion Fruit Mango Spread, Apple Caramelized Onion Spread and Hatch Chile Pesto bring the company's offerings to more than 20 products and gift sets.

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 gluten free.

The five new products are:

- **Black Olive Tapenade:** This classic olive tapenade marries three kinds of olives with extra virgin olive oil, thyme and parsley. Meyer lemons and capers add a twist of vibrant flavor.
- **Cranberry Raspberry Blood Orange Spread:** Tart cranberries mingle with sweet raspberries and blood orange juice to create a spread with a clean, bright taste. The beautiful reds of the fruit make it as lovely to serve as it is delicious.
- **Apple Caramelized Onion Spread:** Both sweet and savory dishes sing alongside the mellow sugars found in this spread's caramelized onions and apples. Lightly spiced with black pepper, cardamom and cinnamon, a touch of port wine enhances this versatile product's warm finish.
- **Hatch Chile Pesto:** Green roasted peppers and hatch chiles create a new style of pesto with a hint of heat. Garlic, cilantro and onions round out the Southwestern flavor of this uniquely American take on a Mediterranean classic.
- **Passion Fruit Mango Spread:** Sunny flavors of the Caribbean combine with passion fruit, mangoes and coconut milk in this creamy spread. A hint of fresh cilantro and spices make it perfect for roasted meats and seafood. Includes citrus juice, lemon peel and orange oil.

**Background on The Gracious Gourmet:** Based in Bridgewater, Connecticut, Nancy Wekselbaum founded The Gracious Gourmet in 2006 using her own 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.

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**Contact:** Nancy Wekselbaum, founder, at 860.350.1213 or [nancy@thegraciousgourmet.com](mailto:nancy@thegraciousgourmet.com) or Natalie Noblitt, marketing, at 630.566.9828 or [natalie@thegraciousgourmet.com](mailto:natalie@thegraciousgourmet.com).

**Connect online:** [www.thegraciousgourmet.com](http://www.thegraciousgourmet.com), Facebook ([/thegraciousgourmet](https://www.facebook.com/thegraciousgourmet)), Twitter ([@graciousgourmet](https://twitter.com/graciousgourmet)) and Pinterest ([/graciousgourmet](https://www.pinterest.com/graciousgourmet))