



PRESS RELEASE:

New Cranberry Orange Spread Provides a Limited-Edition Treat for Holiday Entertaining

Bridgewater, Conn. – Aug. 11, 2011 — A new limited-edition fruit spread from The Gracious Gourmet contains the bright flavors of orange and cranberry in an all-natural product that complements both sweet and savory dishes.



Cranberry Orange spread is not a jam or preserve. Its fresh flavor is much more versatile and the chunky, fruit-filled texture works well with meats, cheese, ice cream, yogurt and many other recipes. A zesty blend of plump cranberries, oranges, sweet orange oil and a hint of black pepper make it a luxurious accompaniment for holiday entertaining. “I wanted to take traditional holiday flavors and provide them in a fresh, easy-to-use format that could be appreciated by cooks of all skill levels,” says Nancy Wekselbaum, founder and owner of The Gracious Gourmet. “The all-natural ingredients make it perfect to pull out of the pantry and use any day of the week, as well when you want to enhance the most special holiday dinner dishes, and on meats including turkey and ham.”

One of the easiest ways to serve Cranberry Orange Spread is to place it atop of a wedge of Brie or a log of local goat cheese. It even works as a perfect glaze over carved turkey or ham slices. Suggested Retail for an 8 oz. jar is \$8.99. Foodservice bottles in 76 oz. sizes are also available. The product will ship Sept. 1 and be available through December 2011.

Background on The Gracious Gourmet: Based in Bridgewater, Connecticut, The Gracious Gourmet was founded by Nancy Wekselbaum in late 2006. The product line revolves around Wekselbaum’s own recipes, which are crafted from a love of exceptional food and inspired by many personal and professional travels around the globe. The Gracious Gourmet offers a growing line of specialty food products that transform ordinary dishes into exceptional ones without any fuss. The quality of The Gracious Gourmet’s products is second to none — and are nearly unlimited. With The Gracious Gourmet to help, serving great food has never been easier. Every product uses all-natural ingredients and features an ingredient label that is simple to understand. The entire line is produced in small batches in the United States. In 2009, The Gracious Gourmet earned a soft Silver Finalist Award from the NASFT for its Dilled Carrot Tomato Tapenade. This year the company’s Spiced Sour Cherry Spread won a soft Gold Award for Outstanding Condiment at the NASFT Summer Fancy Food Show. The line has also earned numerous awards from The Connecticut Specialty Food Association during the past few years.

The Gracious Gourmet’s customers are busy, sophisticated people looking to save time in the kitchen and still serve exciting and innovative food. The company’s chutneys, spreads, tapenades and pestos can complement everyday foods or be combined with other ingredients to create memorable hors d’oeuvres, main courses and desserts. Whether someone is putting together a dinner party for a dozen or enjoying a quiet night at home, The Gracious Gourmet is here to help. The Gracious Gourmet’s aim is quite simple: every meal can become a special occasion.

Contact: Nancy Wekselbaum, founder, at 860.350.1213 or nancy@thegraciousgourmet.com and Natalie Noblitt, marketing, at 630.566.9828 or natalie@thegraciousgourmet.com. High-res images and samples are available. For more information about the line, visit www.thegraciousgourmet.com or connect on [Facebook](https://www.facebook.com/thegraciousgourmet) (/thegraciousgourmet) and [Twitter](https://twitter.com/graciousgourmet) (@graciousgourmet).

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