

Delicaé Gourmet





My discovery and enjoyment of international cuisine during numerous world tours with Tina Turner developed into a growing passion for gourmet food. My wife Barbara and I retired from the music industry in 1994 and relocated to a country estate in Florida where we began cultivating orchards and gardens. Barbara's flair for creating unique and exciting sauces and condiments inspired Delic e Gourmet. Pride, dedication and commitment to the highest standards are reflected in all our products. Only the finest fruits, vegetables, herbs, spices, coffees and teas are used to create our superb product blends. Each batch is individually hand prepared to assure our customers the best quality and taste.

*We strive to bring you the best
from our kettles to your kitchen.*

◆ Lenny & Barbara Macaluso



Lenny Macaluso, Tina Turner's
band leader and guitarist.



Barbara Macaluso and The Beatles

Our Menu

4. Bread Toppers
5. Tapenades
6. Wine Infused Bread Toppers
7. Bruschetta Toppings
8. Bacon Jams
9. Savory Jams
10. Balsamic Jams
11. Wine Jellies & Spirited Jams
12. Jalapeno Jellies
13. Lemonade Jellies
14. Tropical Marmalades
15. Marmalade Glaze & Dessert Sauces
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Bread Toppers



For easy and delicious hors d'oeuvres our skillfully blended Tapenades, Wine Infused Bread Toppers and Bruschetta Toppings are sensational. They are perfect over goat cheese on thinly sliced country bread, excellent as condiments for roasted or grilled meats & poultry and are also great added to pasta, quiche or as pizza toppings. Combine with vinegar, olive oil and goat or blue cheese to create superb vinaigrettes. Blend with reduced chicken broth and serve over chicken and fish entrees.



BLACK OLIVE TAPENADE STUFFED CHICKEN BREASTS

6 chicken breasts ♦ **Black Olive Tapenade**
Salt and pepper ♦ Oil for searing

Butterfly your chicken breasts by carefully slicing into the side of each breast creating a cavity taking care not to cut all the way through the meat. Fill each of the breasts with **Black Olive Tapenade** with a piping bag or a plastic bag with a corner cut out. Squeeze until the top of each breast rises slightly. Season the breasts with salt and pepper. In a sauté pan heat the oil over med-high heat, and brown the breasts, skin side down. Turn and lightly brown the other side. Remove to a baking dish and bake at **375°** for 15-20 minutes.

Serves 6



Tapenades



Artichoke & Green Olive Tapenade
Item # 39861



Artichoke & Roasted Red Pepper Tapenade
Item # 39841



Artichoke Lemon Tapenade
Item # 39621



Artichoke Parmesan Tapenade
Item # 39611



Black Olive Tapenade
Item # 40451



Black & Green Olive Tapenade
Item # 39651



Green Olive Tapenade
Item # 40461



Roasted Red Pepper & Goat Cheese Tapenade
Item # 40211



Roasted Red Pepper & Eggplant with Goat Cheese Tapenade
Item # 40471



Roasted Red Pepper Parmesan Tapenade
Item # 39671



Roasted Red Pepper & Olives with Goat Cheese Tapenade
Item # 40221



Truffled Artichoke Tapenade
Item # 39661



Wine Infused Bread Toppers



ARTICHOKE ZINFANDEL CREPES

½ pound ricotta cheese ♦ salt and pepper

¼ cup freshly grated Parmesan ♦ 6 crepes

Melted butter for brushing crepes

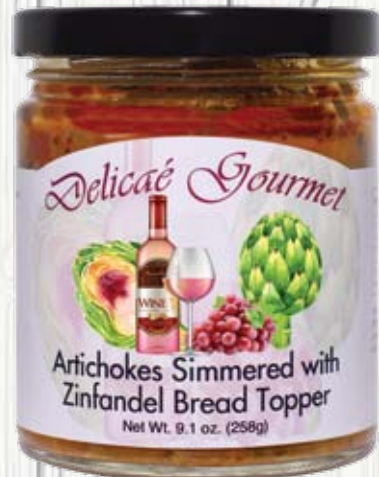
1 jar of **Artichokes Simmered With Zinfandel**

Preheat oven to 400°. In a skillet gently heat the **Artichokes Simmered With Zinfandel** over moderately low heat.

In a bowl blend the artichoke mixture, ricotta and 2 tsp of the Parmesan with salt and pepper to taste.

Let the filling cool. Spread 2 tsp of the filling on each crepe and roll up like a jelly roll. Place the crepes one layer deep seam sides down, in a buttered shallow baking dish. Brush with butter, and sprinkle with the remaining Parmesan.

Bake 20 minutes.



Artichokes Simmered with Zinfandel Bread Topper
Item # 39551



Sun-Dried Tomato Merlot Bread Topper
Item # 39871



Olive Medley Chardonnay Bread Topper
Item # 39531



Bruschetta Toppings



Sun-Dried Tomato & Basil
Bruschetta Topping
Item # 39691



Sun-Dried Tomato & Olive
Bruschetta Topping
Item # 39631



Sun-Dried Tomato & Roasted Red
Pepper Bruschetta Topping
Item # 39721



Sun-Dried Tomato
Bruschetta Topping
Item # 39641



Sun-Dried Tomato Parmesan
Bruschetta Topping
Item # 40361



BRUSCHETTA APPETIZER

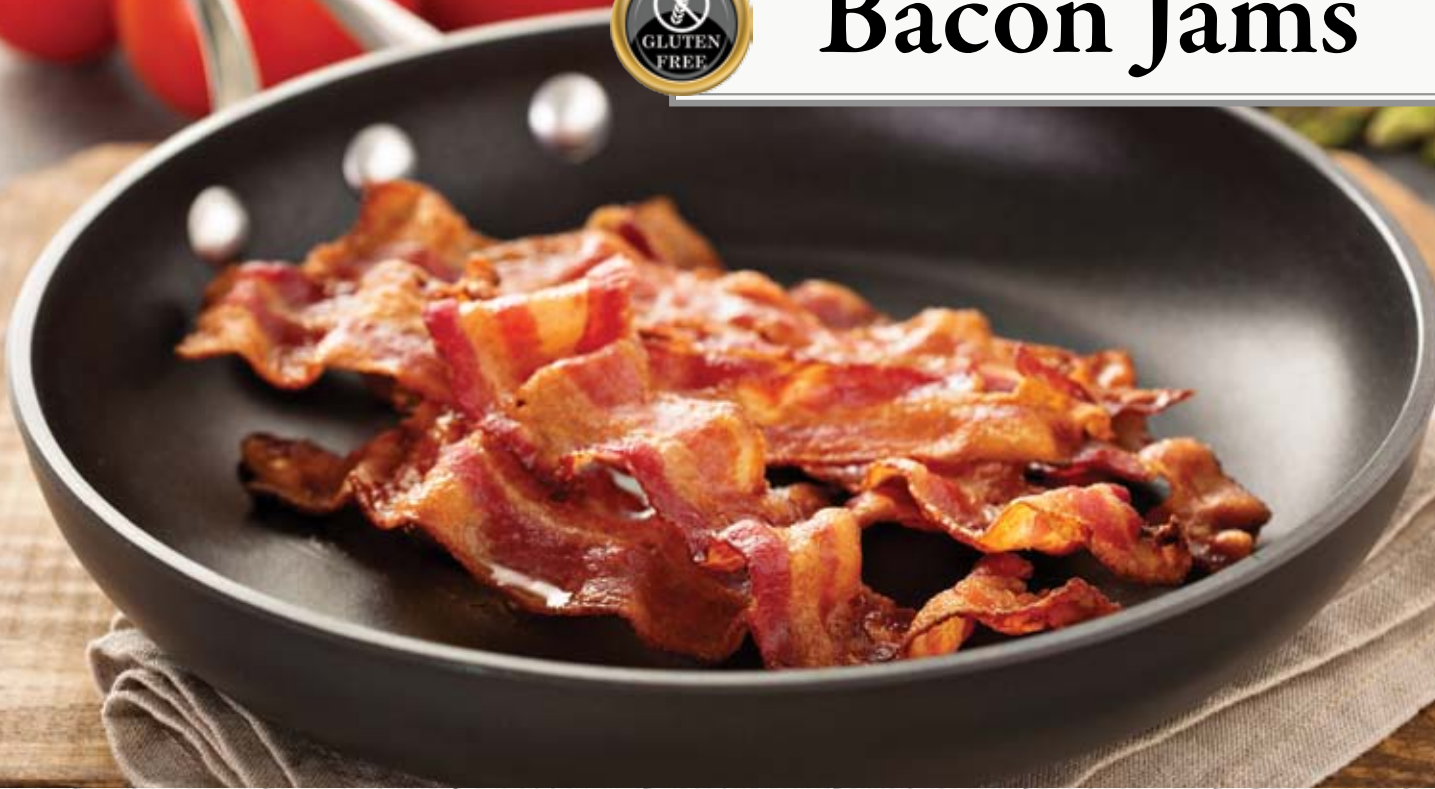
- 1 jar Delicaé Gourmet Bruschetta Topping
- 1 loaf Italian or country bread
- 2-3 cloves of garlic
- 1 cup diced tomato
- fresh chopped parsley

Slice the bread into one inch slices. Grill or broil both sides of the slices until browned. Rub both sides of each slice with the garlic cloves. Spread the bruschetta topping on one side of each slice and top with chopped tomato and parsley.

Try your favorite Delicaé Gourmet bread topper in this recipe.



Bacon Jams



These deliciously versatile & irresistible jams will become an immediate family favorite. From livening up your sandwiches to enhancing your breakfast here's our top ten list of ways to use Delicae Gourmet's Bacon Jams.

1. Stir into sour cream for a tasty dip.
2. Heat up to make a hot bacon dressing for spinach salad.
3. Finish poultry by spreading on top for the last 20 minutes of baking.
4. Fantastic as a breakfast condiment with eggs and toast.
5. Irresistible slathered over burgers.
6. Serve heated over cooked vegetables.
7. Use as a delectable filling for crepes and omelets.
8. Perfect on a BLT & heavenly on a grilled cheese sandwich.
9. Fabulous over cream cheese with crackers.
10. Excellent served with apple pie and vanilla ice cream.



NEW!
Bourbon Bacon Jam
Item # 79731



NEW!
Hot Pepper Bacon Jam
Item # 79751



NEW!
Hot Pepper Raspberry Bacon Jam
Item # 79761



NEW!
Spicy Tomato Bacon Jam
Item # 79741



Savory Jams

Savory Jams create extraordinary party appetizers and enliven entrees and sandwiches. Heated, these fabulous jams can be used as sauces for meat, poultry and fish dishes. Blend with softened cream cheese and sour cream to produce a sensational dip for chips and vegetables. Spread on the bread of your favorite sandwich or for a wonderful appetizer serve over warmed brie or pate with country bread. For effortless entertainment, serve over cream cheese with crackers.

PARTY TORTILLA WRAP

- 1 jar **Roasted Red Pepper Jam**
- 2 - 8 oz packages cream cheese
- 1 package large, thin flour tortillas

Soften cream cheese in microwave for 30 seconds. Remove from microwave and whip with a wire whisk until smooth. Blend in the jam. Place a flour tortilla on a dry cutting board and spread 3 large Tbsp of mixture over the entire surface of the tortilla. Then scrape the majority of the mixture to the lower 1/3 end of the tortilla and roll it up. Continue until all the mixture has been used. Place the tortilla wraps seam side down in a plastic bag and refrigerate over night. Cut them into thin slices and serve as a party appetizer.



NEW! Mint Jelly
Item # 79791



Award Winner! Raspberry Horseradish Jam
Item # 79101



Roasted Garlic Balsamic Jam
Item # 79091



Award Winner! Roasted Red Pepper Jam
Item # 79031



Balsamic Jams



Our delicious balsamic wine jams are magnificent used as sandwich spreads. They are terrific over cream cheese or goat cheese with crackers and fantastic when used as a glaze for chicken, duck or pork.



Blueberry Chardonnay
Balsamic Jam
Item # 51051



Cherry Chianti
Balsamic Jam
Item # 51061



Raspberry Merlot
Balsamic Jam
Item # 51071



Strawberry Zinfandel
Balsamic Jam
Item # 51081



Wine Jellies

Our delicious Wine Jellies are magnificent used as sandwich spreads. Our Mulled Port Wine Jelly is fabulous as an accompaniment to roast beef or as a spread on your favorite sandwich. Heat our White Zinfandel Wine Jelly in your sauté pan to use as an incredible sauce for chicken, fish or pork. They are terrific over cream cheese or goat cheese with crackers. Heat and combine with cream cheese and sour cream for a delicious fruit dip.



Burgundy Wine Jelly
Item # 79181



Mulled Port Wine Jelly
Item # 79391



White Zinfandel Wine Jelly
Item # 79171



Spirited Jams

Delicae Gourmet's Spirited Jams are a fun and unique twist on your favorite tropical drinks. Perfect on toast, bagels or croissants for breakfast and a fantastic filling for crepes and cakes as well as a delicious topper for cheesecake. Mix with yogurt for a flavorful treat and blend with sour cream to create a fabulous fruit dip.



Mango Margarita Jam
Item #79781



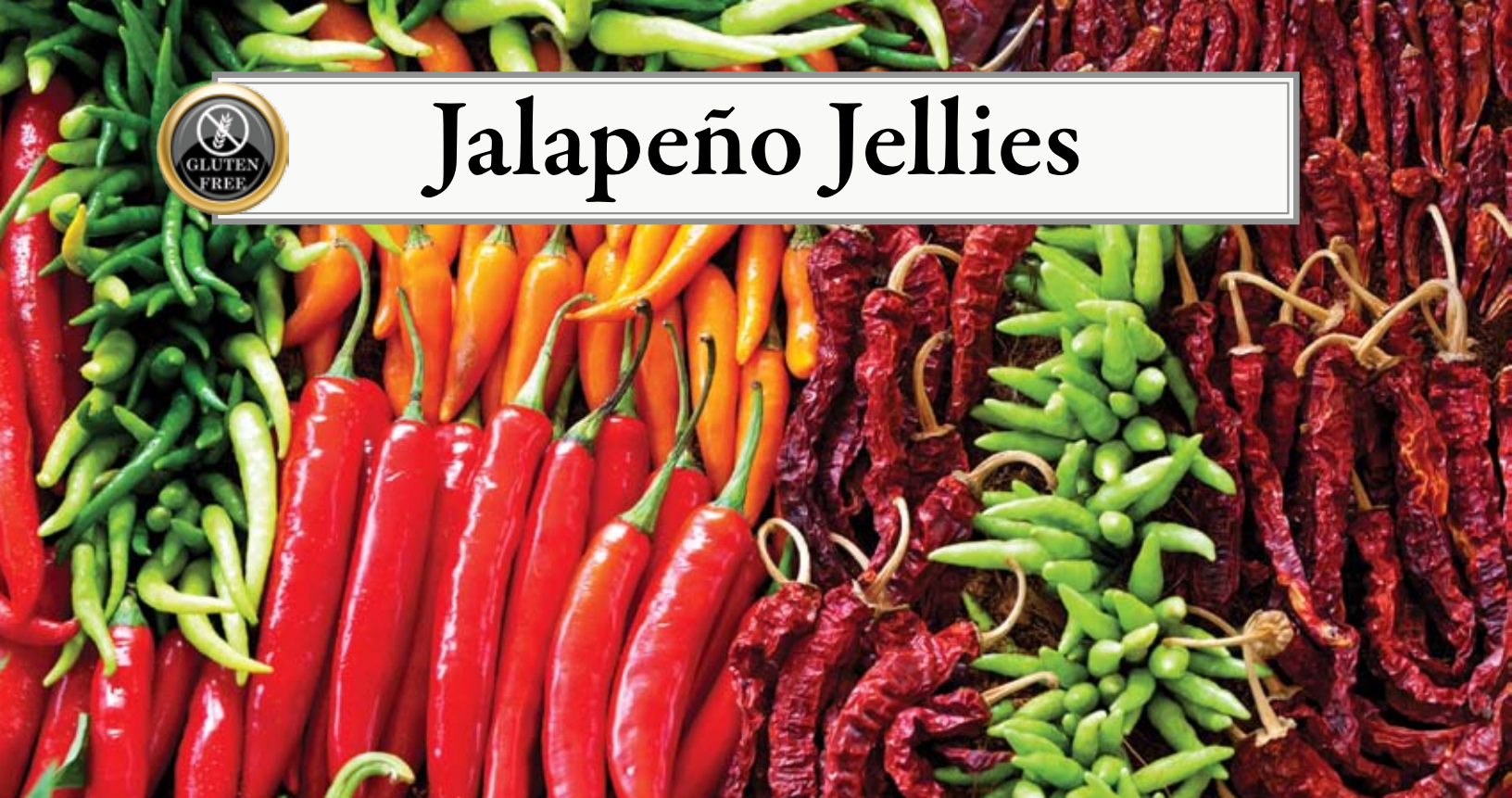
Piña Colada Rum Jam
Item # 79071



Strawberry Sangria Jam
Item # 79061



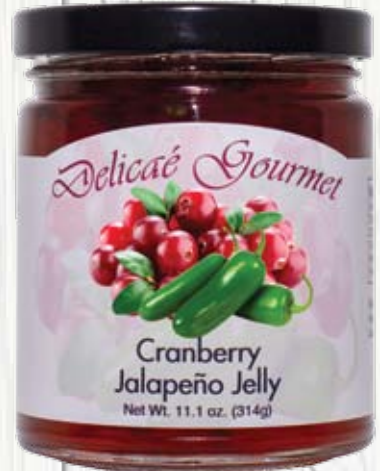
Jalapeño Jellies



NEW!

Apple & Green Tea
Jalapeño Jelly
Item # 79771

For easy entertaining our jalapeño jellies are fabulous as dips for appetizers. Serve over cream cheese or goat cheese with crackers. Great as a sandwich spread and glaze for entrées. Heat and serve over meat, poultry, seafood, vegetables and rice for a tantalizing taste sensation. Stir into pan juices to create a rich sauce for beef, chicken and pork entrées.



Cranberry
Jalapeño Jelly
Item # 79681



Key Lime Passion Fruit
Jalapeño Jelly
Item # 79491



Pomegranate
Jalapeño Jelly
Item # 79371



Raspberry
Jalapeño Jelly
Item # 79381



Red Pepper
Jalapeño Jelly
Item # 79411



Lemonade Jellies



Bring the taste of summer to your table with these refreshingly delicious jellies. Great with toast, croissants, bagels, muffins and between the layers of a cake.



Hibiscus Lemonade Jelly
Item # 69011



Lavender Lemonade Jelly
Item # 69021



Strawberry Lemonade Jelly
Item # 69031



Tropical Marmalades



Blood Orange Marmalade
Item # 79691



Cranberry Orange Marmalade
Item # 79671



Key Lime Jalapeno Marmalade
Item # 79321



Key Lime Mango Marmalade
Item # 79541



Lemon Pomegranate Marmalade
Item # 79361



Orange Marmalade
Item # 79111



Passion Fruit Marmalade
Item # 79291



Red Papaya Flame Grapefruit Marmalade
Item # 79311



Tangerine Red Pepper Marmalade
Item # 79551

Our Marmalades are made from the freshest tree ripened oranges, tangerines, lemons, key limes and grapefruits that are artfully blended with other tropical fruits and flavors. Prepared in small batches with delicious homemade taste they make for an unforgettable breakfast when spread on your favorite toast, croissants and muffins. As an appetizer, serve over cream cheese with crackers. Use a spoonful to flavor pan sauces.



Marmalade Glaze & Dessert Sauces

These exotic glazes are fabulous with your favorite grilled or roasted meat, poultry and fish. Use to enliven your sandwiches and wraps or as a dip for appetizers.



Key Lime Mango Marmalade Glaze
Item # 40231



Orange Coconut Marmalade Glaze
Item # 39171



Pineapple Ginger Marmalade Glaze
Item # 40251

Use these sweet, tart dessert sauces over ice cream, angel food cake, pound cake, cheesecake and crepes.



Papaya Ginger Marmalade Dessert Sauce
Item # 40271



Passion Fruit Marmalade Dessert Sauce
Item # 40281



Pomegranate Orange Marmalade Dessert Sauce
Item # 39761



Coffee Jellies



Our award winning line of coffee jellies captures the roasted flavor of freshly brewed coffee. These unique jellies are delicious served over cream cheese with crackers; create a taste sensation when blended with cream cheese in a tortilla wrap and are irresistible on bagels and croissants. (See page 9 for Party Tortilla Wrap recipe.)



Crème Bruleé
Coffee Jelly
Item # 19251



English Toffee
Coffee Jelly
Item # 19261



French Vanilla
Coffee Jelly
Item # 19191



Hazelnut
Coffee Jelly
Item # 19201



Kona
Coffee Jelly
Item # 19241



Mocha
Coffee Jelly
Item # 19211



Vanilla Latté
Coffee Jelly
Item # 19281



Vanilla Chai Tea Jelly



Natural vanilla adds rich and creamy notes to the exotic spices of the Orient in this enchanting tea jelly. It is delicious on toast, muffins, bagels and croissants. Also serve as a wonderful appetizer over cream cheese with crackers.



CREAM CHEESE RING

- 1 frozen loaf of bread dough
- ¼ cup of **Vanilla Chai Jelly**
- 8 oz cream cheese, softened
- ¼ cup butter, melted

Glaze:

- 1 cup powdered sugar
- 4 oz cream cheese
- 2 tbsp Vanilla Chai Jelly

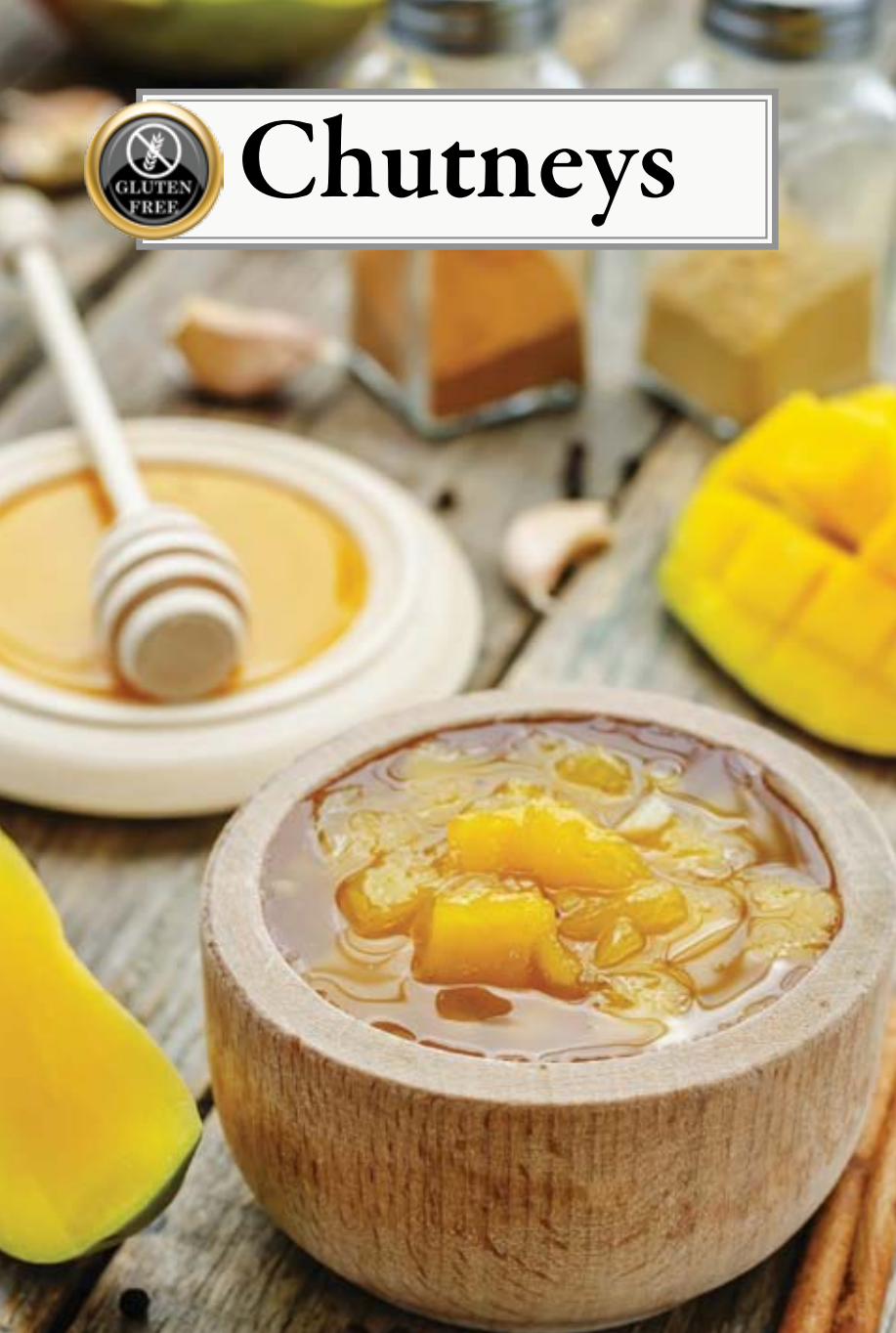
Thaw dough at room temp. according to directions. Blend together cream cheese, **Chai Jelly** and butter. Roll out dough on a lightly floured surface forming a 12 x 15" rectangle. Spread **Chai Jelly** mixture over dough and roll up tightly. Form into a ring and place seam side down on a greased cookie sheet. Slice roll almost to center of the roll about 1 ½ inches apart. Turn each slice on it's side, resting on the adjoining slice. Cover with plastic wrap and let rise until almost double. Bake at **350°** for 20-25 minutes until golden brown. Combine glaze ingredients and spread on top of cream cheese ring while still warm.



Vanilla Chai
Tea Jelly
Item # 19311



Chutneys



Cranberry Orange Liqueur
Chutney
Item # 39031



Key Lime Mango
Chutney
Item # 39071



Roasted Garlic Tomato
Chutney
Item # 39051

These unique blends of fresh fruits, vegetables and spices have been a staple of Indian cuisine for centuries. These flavorful and exotic condiments are perfect accompaniments to your favorite appetizers or entrees. Our Roasted Garlic Tomato Chutney is fabulous served with meatloaf and our Key Lime Mango Chutney is terrific over chicken or fish. Our Cranberry Orange Liqueur Chutney is a must for Thanksgiving and is divine on turkey sandwiches.



Relishes

Our relishes are fabulous over hot dogs or your favorite sandwich. They also make an irresistible appetizer served over cream cheese with crackers. Blend with cream cheese and sour cream to create spectacular dips for tortilla chips.



Cranberry Onion Relish
Item # 39991



Key Lime Mango Relish
Item # 39461



Roasted Red Pepper Relish
Item # 39481



Salsas

Take a trip south of the border with our hearty and delicious salsas made from sun-ripened tomatoes, fruits and just the right amount of spice. The perfect tortilla chip companion, our salsas also brighten up quesadillas, enchiladas, or burritos and add a blast of flavor to your favorite entrées.



Key Lime Mango Salsa
Item # 39581



Pineapple Salsa
Item # 39591



Raspberry Salsa
Item # 40561



Tomatillo Jalapño Salsa
Item # 40571



Dessert Sauces

Delightfully decadent combinations of exquisite chocolate, premium liqueurs, roasted nuts and rich caramel create irresistible dessert toppings. Drizzle over ice cream, cake, cheesecake, crepes and waffles for a sensational gourmet treat.



NEW! Chocolate Caramel Almond Sauce
Item # 39451



NEW! Chocolate Caramel Cashew Sauce
Item # 39431



NEW! Chocolate Caramel Peanut Sauce
Item # 39441



NEW! Caramel Almond Sauce
Item # 39681



NEW! Caramel Cashew Sauce
Item # 39511



NEW! Caramel Peanut Sauce
Item # 39521



Black Forest Chocolate Liqueur Sauce
Item # 39361



NEW! Crème de Menthe Chocolate Liqueur Sauce
Item # 39471



Chocolate Raspberry Liqueur Sauce
Item # 39211



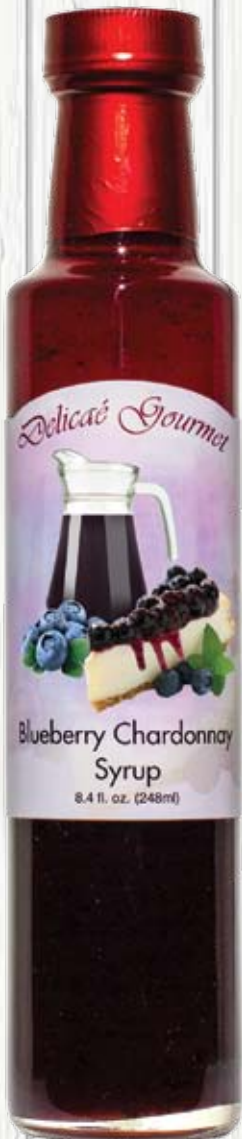
Espresso Chocolate Liqueur Sauce
Item # 39371



Fruit & Wine Syrups



Drizzle over berries or grilled stone fruits. Serve over ice cream, yogurt or pound cake. Great with pancakes, waffles and crêpes.



Blueberry Chardonnay Syrup
Item # 40751



Cherry Chianti Syrup
Item # 40721



Raspberry Merlot Syrup
Item # 40731



Strawberry Zinfandel Syrup
Item # 40741



Mustards



Cranberry Honey Mustard
Item # 19481



Mango Cilantro Mustard
Item # 19051



Orange Pecan Mustard
Item # 19071



Key Lime Macadamia Mustard
Item # 19061



Mango Curry Mustard
Item # 19421



Raspberry Wasabi Honey Mustard
Item # 19391

Stone ground, hearty, gourmet game changers. Our specialty mustards are a match made in heaven on sandwiches and burgers, terrific as a glaze or dipping sauce for filet mignon, prime rib or rack of lamb. Fantastic as dips for chicken tenders and pretzels and unforgettable slathered over hot dogs with your favorite Delicae Gourmet relish.



Barbeque Mustard
Item # 19381



Big Easy Cajun
Mustard
Item # 19431



Black & Green Olive
Mustard
Item # 19451



NEW! Caramelized Onion
Mustard
Item # 19511



Key Lime Ginger Wasabi
Mustard
Item # 19161



Key Lime Jalapeño
Mustard
Item # 19151



Roasted Garlic Horseradish
Mustard
Item # 19131



Roasted Red Pepper & Garlic
Mustard
Item # 19121



Sun-Dried Tomato & Olive
Mustard
Item # 19111



Bourbon Bacon
Mustard
Item # 19491



Lavender Wine
Mustard
Item # 19141



Port Wine Cherry
Mustard
Item # 19411



Take a closer look at our healthy & delicious slow cooker dinners and soups. Slow cookers are hot and getting hotter as the slow cooker market is continuing to gain momentum into the future. Slow cookers will soon be available with Wi-Fi which will allow consumers to control their slow cookers on the go with their smartphones or tablets. The slow cooker market is predicted to grow exponentially during the period of 2017 to 2021. Delicæe Gourmet's slow cooker meals put you right in the middle of this uptrend in American home dining. One of the major drivers for the slow cooker market is the growing demand for slow cooked foods. In 2011 a study concluded that 83% of American homes owned a slow cooker and that number has only increased since then.

Our slow cooker dinners and soups have been created to help working families who have little time in the morning to prepare for the night's dinner. With Delicæe Gourmet's slow cooker meals, you can spend 5 minutes in the morning and come home in the evening to a fully cooked dinner you and your family will love. We have 31 fabulous varieties of slow cooker meals, 22 of which are gluten free.

Dinners & soups make 8-10 generous servings.

For our wholesale customers, shipper programs are available which contain as many as 16 different flavors of dinners and soups.

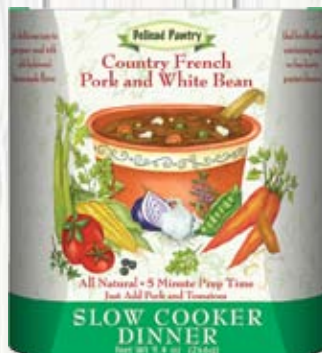
★ Indicates Gluten-Free



BBQ Beans & Country Corn Bread
Item # 48551



★ Big Easy Jambalaya
Item # 48251



★ Country French Pork and White Bean
Item # 48261



★ French Bistro Short Ribs
Item # 48381

Slow Cooker Dinners



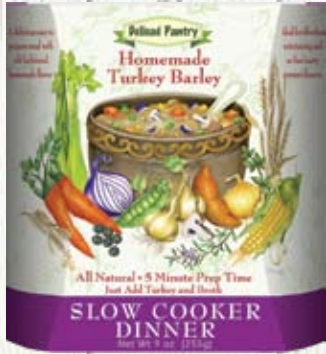
★ Grandma's Country Chicken & Rice
Item # 48211



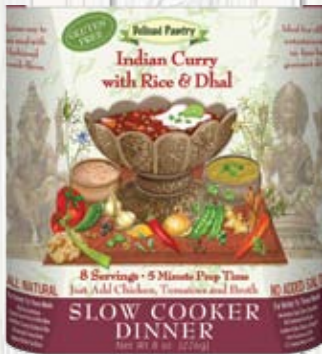
★ Hawaiian Luau Sweet & Sour Chicken
Item # 48511



★ Hillside Vineyard Tuscan Chicken
Item # 48531



★ Homemade Turkey Barley
Item # 48271



★ Indian Curry with Rice & Dhal
Item # 48471



★ Italian Farm-Style Chicken
Item # 48411



★ Italian Kitchen Osso Bucco
Item # 48281



★ Manhattan Style Clam Chowder
Item # 48291



★ Mediterranean Lamb Shanks
Item # 48311



★ Moroccan Chicken CousCous
Item # 48481



★ Old Fashioned Pot Roast
Item # 48231



★ Osso Bucco Style Beef Shanks
Item # 48541



★ Rocky River White Bean Chili
Item # 48521



★ Sante Fe Chicken with Black Beans
Item # 48431



★ Southwest Roadhouse Chili
Item # 48241



★ Spanish Hacienda Paella
Item # 48491



★ Country Harvest
Corn Chowder
Item # 48421



Slow Cooker Soups



★ Caribbean Black Bean Soup
Item # 48351



★ Farmer's Hearty Split Pea Soup
Item # 48361



Grandpa's Favorite Beef Barley Soup
Item # 48321



★ Luck of the Irish Potato Bacon Soup
Item # 48441



Delicaé Gourmet Shipper Display
#49911 All Dinner Shipper
#49921 All Soup Shipper
#49931 Combo Shipper
#49941 Custom Shipper



★ Mexican Fiesta Tortilla Soup
Item # 48451



Mother's Comfort Chicken Noodle Soup
Item # 48461



★ New England Clam Chowder
Item # 48391



Southern Italian Pasta e Fagioli
Item # 48331



★ Thai Curry Lentil Soup
Item # 48371



★ U.S. Senate Bean Soup
Item # 48341





Pasta Sauces



Garden fresh tomatoes, vegetables and spices are expertly blended to create hearty, homemade pasta sauces with classic Italian flavor. Our delicious best selling pasta sauces such as our Sofi award winning Vodka Pink Peppercorn Sauce are unforgettable with your favorite pasta, lasagna and chicken or eggplant parmesan.

Vodka Pink Peppercorn Pasta Sauce
Item # 47211



Puttanesca Pasta Sauce
Item # 47231



Artichoke Pasta Sauce
Item # 47261



Romesco Pasta Sauce
Item # 47221



Fra Diablo Pasta Sauce
Item # 47241



Sun-Dried Tomato & Basil Pasta Sauce
Item # 47251



Bread Dippers

A super easy and delicious appetizer, our restaurant-style dipping sauces pair perfectly with warm crusty bread. They also make wonderful additions to many of your favorite recipes including flavoring a pan sauce or drizzled over pasta or veggies.



Greek Bread Dipper
Item # 58231



Italian Herb Bread Dipper
Item # 58191



Pesto Bread Dipper
Item # 58241



Rosemary Pink Peppercorn Bread Dipper
Item # 58171



Sun-Dried Tomato & Basil Bread Dipper
Item # 58211



Infused Oils & Vinegars

Infusing vegetables & herbs in olive oil is a wonderful way to add nutrition, flavor, fragrance and color to the oil. Our tastefully blended oils are perfect when used to create pan sauces or to enhance stir fry dishes. For quick and easy appetizers brush over thinly sliced country bread and grill until lightly browned then top with your favorite Delicæe Gourmet Bread Toppers. To make a sensational vinaigrette blend one tablespoon of a Delicæe Gourmet Infused Vinegar along with three tablespoons of our specialty oils. Add a pinch of salt and a turn of freshly ground black pepper and voila. Use this vinaigrette to enliven garden or pasta salads.



Chili Pepper Oil
Item # 58601



Garlic Rosemary Oil
Item # 58181



Tomato Basil Caper Oil
Item # 58201



Hot Pepper Herb Vinegar
Item # 58061



Italian Herb Vinegar
Item # 58131



Fruit & Spirit Infused Balsamic Glazes



These perfectly balanced blends of fruit, wine and balsamic vinegar are incredibly versatile glazes. They are terrific on your favorite panini or sandwich, great as a finishing sauce over grilled meats, poultry & seafood and fabulous drizzled over pâté, salad or your favorite cheese. They are also perfect as a dessert sauce over ice cream, pound cake and fresh fruit, or as a topping for cheesecake.



Apple Rosé Balsamic Glaze
Item #89141



Apricot Cabernet Balsamic Glaze
Item #89191



Blood Orange Riesling Balsamic Glaze
Item #89221



Blueberry Chardonnay Balsamic Glaze
Item #89111



Cherry Chianti Balsamic Glaze
Item #88811



Cranberry Pinot Noir Balsamic Glaze
Item #89231



Date Brandy
Balsamic Glaze
Item #89161



Fig Francesca
Balsamic Glaze
Item #88821



Key Lime Mango Tequila
Balsamic Glaze
Item #89171



Meyer Lemon Moscato
Balsamic Glaze
Item #89241



Orange Champagne
Balsamic Glaze
Item #89121



Peach Chablis
Balsamic Glaze
Item #88831



Pear Blush
Balsamic Glaze
Item #89131



Piña Colada Rum
Balsamic Glaze
Item #89181



Pomegranate Port
Balsamic Glaze
Item #88841



Raspberry Merlot
Balsamic Glaze
Item #88851



Strawberry Zinfandel
Balsamic Glaze
Item #88861



Tangerine Pinot Grigio
Balsamic Glaze
Item #89211



Thai Cuisine

Bangkok is known as one of the world's finest eating cities. The juxtaposition of sweet, sour, hot and spicy flavors is what makes Thai cuisine so unique. Serve with sautéed vegetables, shrimp, pork, chicken or beef and warm steamed rice.



Panang Curry
Sauce
Item # 40671



Spicy Red Curry
Sauce
Item # 40681



Thai Peanut
Sauce
Item # 40691



To make a delicious Thai meal simmer one of these flavorful sauces with sliced onion, red bell pepper and zucchini. Add 1 lb or more thin chicken pieces and simmer until vegetables and meat are cooked. If needed add 1/2 cup of water. Serve with steamed rice or over rice noodles

Teriyaki Sauces

Perfect as an accompaniment to London broil, grilled meats, poultry, ham and seafood. Fabulous as a dipping sauce for sushi, sashimi and pot stickers. Marinate your meat, poultry, fish and vegetables for at least half an hour prior to cooking.

Great in stews, braises, sautéés, stir fries or over cold noodle dishes.

Mix with mayonnaise and use as a sandwich spread.



Ginger Fig
Teriyaki Sauce
Item # 88871



Spiced Peach
Teriyaki Sauce
Item # 88881



Sweet & Spicy Chili
Dipping Sauce
Item # 40581

NEW!



Asian Dipping Sauce



A bold flavor combination of sweet red peppers and fiery chili peppers, this sauce is delicious when used as a marinade over chicken or for dipping eggrolls. This sauce can also be poured over cream cheese and served with chips or crackers as a party appetizer. Fantastic served with dumplings or pot stickers.



Sea Salt Rubs

Bring your cooking to life with our sensational sea salt rubs.

The robust flavorful combinations of herbs and spices in our blends enhance the flavor of all of your recipes; a new secret weapon in your culinary arsenal that will leave your guests asking for more.



BBQ & Rotisserie
Sea Salt Rub
Item # 23011



Chicken & Poultry
Sea Salt Rub
Item # 23081



Barbeque Sauces



Honey
Barbeque Sauce
Item # 39741



Smoky Espresso
Barbeque Sauce
Item # 39131



Spicy Pomegranate
Barbeque Sauce
Item # 39951



Fish & Seafood
Sea Salt Rub
Item # 23041



Pork & Rib
Sea Salt Rub
Item # 23161



Steak & Roast
Sea Salt Rub
Item # 23141

Barbecue, the classic low, slow method of cooking requires the application of quality rubs and sauces to turn out tasty meats. Up your grill game by starting with Delicæe Gourmet's wonderful Sea Salt rubs followed by our fabulous variety of best-selling BBQ Sauces. For outside or inside cooking, BBQ sauces are the quickest way to perk up your meals.



Blueberry Chipotle
Barbeque Sauce
Item # 40481



Bourbon Bacon
Barbeque Sauce
Item # 40531



Cherry Balsamic
Barbeque Sauce
Item # 39151



Cranberry
Barbeque Sauce
Item # 40511



Seafood Sauces



Key Lime Mustard
Seafood Sauce
Item # 39961

Mango Coconut
Dipping Sauce
Item # 40541

Made from the finest ingredients our wonderfully versatile sauces can be used to flavor your favorite meat, poultry or fish entrées both outside on the grill or inside on the stove. Best sellers such as our Mango Coconut Dipping Sauce and Key Lime Mustard Seafood Dipping Sauce are fantastic paired with your favorite seafood particularly lobster or snow crab. Our Raspberry Chipotle Sauce will be an instant favorite slow cooked with meat balls or as a finishing sauce over chicken wings.



Sauces



Key Lime Steak & Grilling Sauce
Item # 39281



Mango Ginger Wasabi Sauce
Item # 40551



Raspberry Chipotle Sauce
Item # 39221



NEW Key Lime Jalapeño Ketchup
Item # 39971



NEW Bourbon Bacon Ketchup
Item # 40591



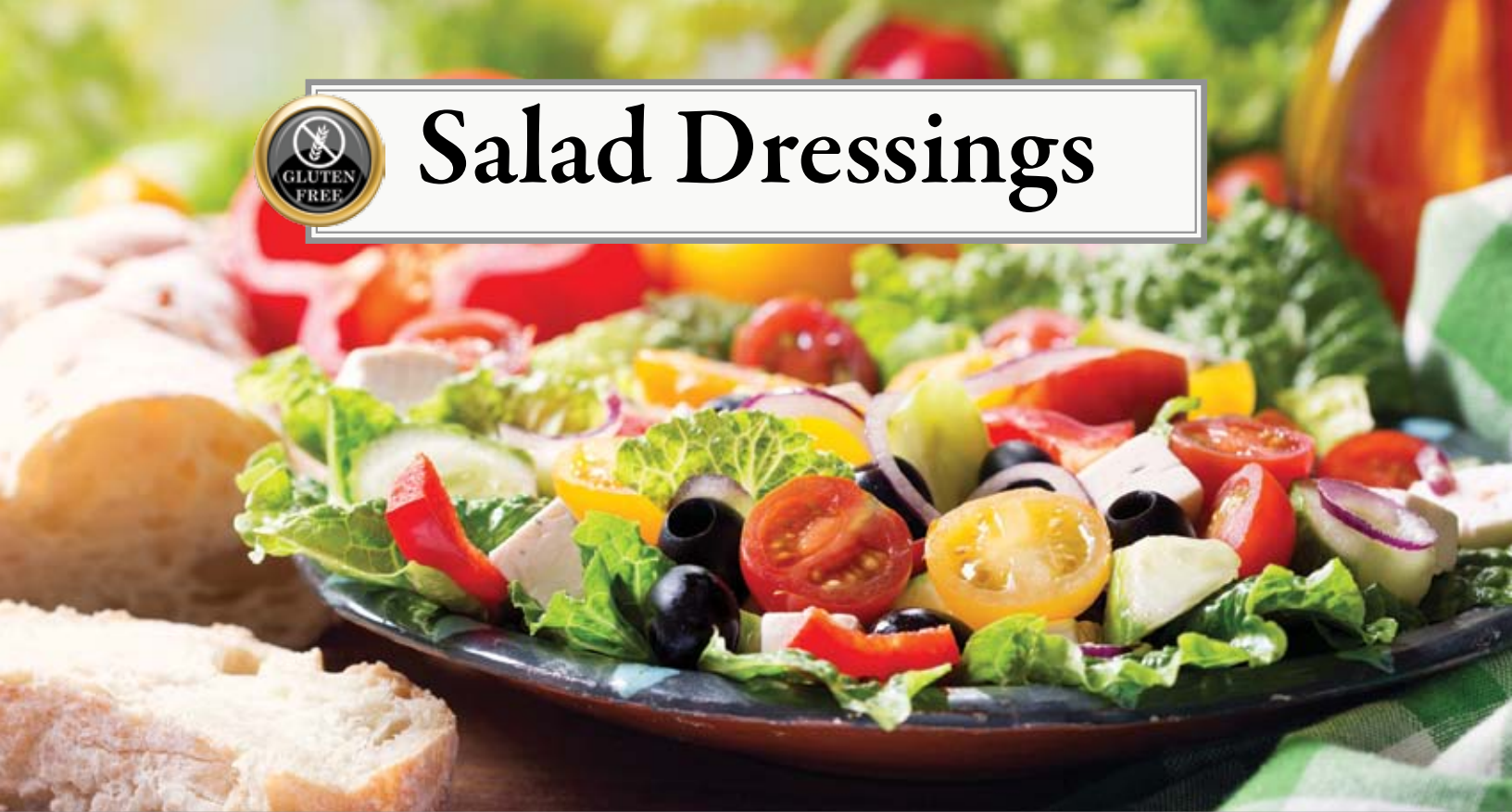
NEW Apricot & Date Habanero Sauce
Item # 40621



Key Lime Ginger Mango Hot Sauce
Item # 39321



Salad Dressings



Fresh herbs blended with unique and interesting ingredients create bright and flavorful dressings to compliment your fresh garden vegetable salads. They can also be used as marinades for chicken, beef, seafood and vegetables transforming your meals into an extraordinary dining experience.



Bacon Tomato
Salad Dressing
Item # 40711



Greek Mediterranean
Salad Dressing
Item # 40311



Cranberry Ginger
Salad Dressing
Item # 40151



Mango Poppy
Salad Dressing
Item # 40491



Key Lime Mango Rum
Salad Dressing
Item # 39251



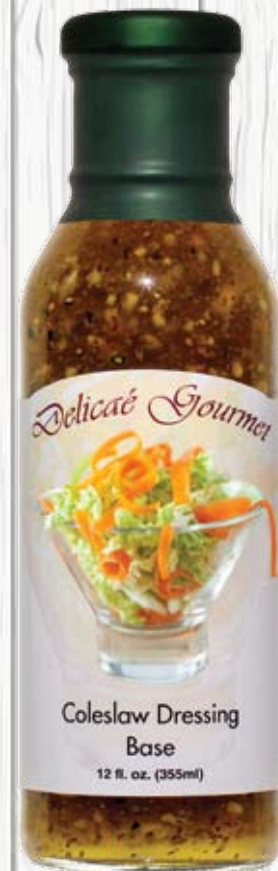
Peach Honey Mustard
Salad Dressing
Item # 40321



Chicken Salad Dressing
Base
Item # 40351



Smoky Tomato
Salad Dressing
Item # 39751



Coleslaw Dressing
Base
Item # 40341

Marinades



Key Lime Ginger Wasabi
Marinade
Item # 39311

One of the easiest ways to give your food sensational flavor is to marinate it. Pour the marinade on your food; let it soak for a while to allow the flavors to be absorbed and then cook it. Marinating enhances your favorite cuts of meat, poultry, fish and vegetables.

Two hours of marinating is long enough for meat to soak up the flavor, but poultry can marinate for up to two days in the refrigerator. Marinating is best suited for the tougher steak cuts which can usually marinate up to 24 hours.

Fish and shellfish should marinate for only 30 minutes to an hour. Using re-sealable plastic bags, marinate your food in the refrigerator rather than at room temperature.



Mango Key Lime Tequila
Marinade
Item # 39271



Holiday & All Occasion Gifts



Mustard
Gift Set
#17341



Bacon Jam
Gift Set
#17351



Balsamic Glaze
Gift Set
#17321



Olive Tapenade
Gift Set
#17361



Spirited Jam
Gift Set
#17271



Bruschetta & Tapenade
Gift Set
#17291



Delic e Gourmet
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Tarpon Springs, FL 34688

**IT'S A GREAT PLEASURE SERVING YOU OUR
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"SINCE 1997"**



To order, please contact
K & G Sales Group at
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ginasgourmet@gmail.com