

PRESS RELEASE

FOR IMMEDIATE RELEASE | January 10, 2012 | Contact: Frank D. Pyszkowski | 804-359-5786 | fpyszkowski@cfsauer.com

THE SPICE HUNTER® PRODUCT OF THE MONTH *Quarterly Spotlight: January-March*

San Luis Obispo, Calif. – Spice up life one dish at a time! With over 30 years of experience, The Spice Hunter's Products of the Month are hand-picked and aim to provide inspiration to gourmet home cooking. By providing a culinary confidence boost, The Spice Hunter's product spotlights add dimension to any kitchen. Each month, The Spice Hunter focuses on one seasonally inspired product with a recipe and discounted product available online at spicehunter.com.



January: Turkish Cumin

Cumin is the seed of a plant in the parsley family that originated in the eastern Mediterranean but is now cultivated in most hot regions worldwide. Described as warm, pungent and earthy with a distinctive robust aroma and flavor, Turkish Cumin is essential to many Indian and Mexican dishes. Cumin is a highlight of many spice blends, including curry and chili powders and can be used in stews, soups, lentils, meat dishes and sauces. The intense character of cumin flavors this chili recipe along with oregano, garlic and chile peppers.

White Bean Chicken Chili

Ingredients:

- 2 lbs. boneless, skinless chicken
- 1/3 cup flour
- 3 Tbsp. vegetable oil
- 1 small red bell pepper, diced
- 1 large onion, diced
- 2 large mild green chilies, diced
- 2 (15oz) cans white beans, undrained
- 2 cups chicken broth
- 2 ½ tsp. **The Spice Hunter Turkish Cumin**
- 1 Tbsp. *The Spice Hunter Mediterranean Oregano*
- 1 Tbsp. plus 1 tsp. *The Spice Hunter California Granulated Garlic*
- 1 Tbsp. *The Spice Hunter California Parsley Leaves*
- ½ tsp. *The Spice Hunter Crushed Red Pepper*
- 1 tsp. *The Spice Hunter New Mexico Chile Pepper*
- ½ tsp. sugar

Preparation:

Cut chicken into bite-size pieces and coat with flour. Heat oil in a large stockpot over medium-high heat and then add coated chicken, along with bell pepper, onion and green chilies. Cook until chicken is no longer pink. Add beans, broth, seasonings and sugar to stockpot, bring to a boil, cover, reduce heat and simmer 1 hour, stirring occasionally. Remove lid and continue simmering until thickened as desired.



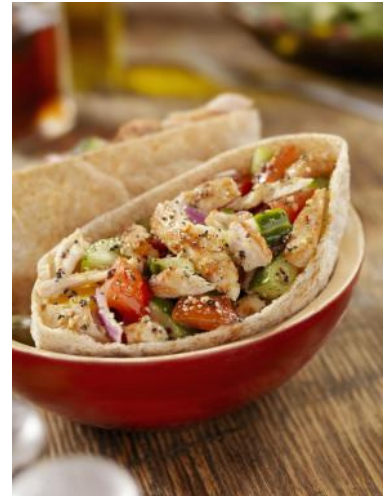
February: 100% Organic Herbes de Provence

This 100% organic version of our classic French, Herbes de Provence includes herbs like thyme, rosemary and marjoram with a hint of lavender. It is one of five salt free blends included in our line of over 30 spices and herbs certified 100% organic by Quality Assurance International. This traditional herb blend accents roasted poultry, braised meats, egg dishes, vegetables, sauces and marinades. The healthy, colorful recipe below showcases our 100% Organic Herbes de Provence along with some of our other essential organic spices.

Roasted Mediterranean Chicken and Vegetable Pitas

Ingredients:

1 Tbsp. plus 1 tsp. **The Spice Hunter 100% Organic Herbes de Provence**
1 Tbsp. *The Spice Hunter 100% Organic Granulated Garlic*
¾ tsp. *The Spice Hunter 100% Organic Coarse Black Pepper*
½ tsp. kosher salt (optional)
½ tsp. The Spice Hunter 100% Organic Paprika
1 Tbsp. The Spice Hunter Whole Sesame Seeds
4 Tbsp. red wine vinegar
4 Tbsp. olive oil, divided
1 ½ cups diced English cucumber
1 ½ cups quartered sugar plum or cherry tomatoes
1/3 cup diced red onion
1 lb. boneless, skinless chicken
pita bread



Preparation:

Combine Herbes de Provence, garlic, pepper and salt in a small bowl. Measure out 1 Tbsp. of blend into another small bowl; add paprika and set aside. To remaining blend, add sesame seeds, vinegar and 2 Tbsp. of the oil. Toss with prepared vegetables in a large bowl, cover and refrigerate for at least 1 hour. While vegetables are chilling, heat oven to 425°F. Place chicken in a baking dish, coat with remaining 2 Tbsp. oil and sprinkle with reserved spice blend. Bake for 20-30 minutes or until chicken is fully cooked, turning about half way through cooking. Remove chicken from oven, let rest for 15 minutes, then cut into bite-size pieces. Toss chicken with vegetables and serve in pita bread.



March: Highland Harvested Saigon™ Cinnamon

Cinnamon, the dried bark of a species of laurel tree, is one of the oldest; most valued and recognized spices in the world. Our superior Highland Harvested Saigon Cinnamon has a minimum 5.5% volatile oil content which adds a wonderfully aromatic and intoxicatingly warm, slightly fiery quality to its sweetness. Cinnamon is found in recipes from all over the world including desserts and mulled wine from France, soups and meat dishes from eastern Europe, and savory and sweet dishes from India, Mexico and Morocco. The truffle recipe below highlights this amazing cinnamon with rich chocolate making it a great gift but remember to save some for yourself.

Cinnamon Chocolate Truffles

Ingredients:

3 cups (18 ounces) semisweet chocolate chips
1 can (14 ounces) sweetened condensed milk
1 tablespoon *The Spice Hunter Vanilla Extract*
The Spice Hunter Highland Harvested Saigon Cinnamon

Preparation:

In a microwave safe bowl, heat chocolate chips and milk at 50% power until chocolate is melted. Stir in vanilla. Chill for 2 hours or until mixture is easy to handle. Shape into 1-inch balls. Roll in cinnamon to coat.



About The Spice Hunter

The Spice Hunter, Inc. a C.F. Sauer Company, headquartered in San Luis Obispo, Calif., manufactures and markets an extensive line of herbs, spices and all-natural gourmet foods including: 140 herbs, spices, sea salt and salt free blends; 32 organic herbs, spices and salt free blends; Grill Shakers™ grilling spices made with sea salt; Fresh At Hand™ flash frozen and vacuum dried herbs and vegetables; Fresh Twist Grinders™ with a convenient built-in grinder; Winter Sippers™ beverage mixes; Turkey Brine; and gourmet Quick & All Natural soups. All products are available at select grocery and specialty retail stores throughout the U.S. and Canada and on-line at www.spicehunter.com or by phone at (800) 444-3061.

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