



ALL NATURAL

SAUCES, MARINADES & COULIS

RPG # 27975

Chutney, Sonoma Harvest, 6 / 34oz cs

Figs, apricots, cherries, peaches and pears, all in a spiced Chardonnay and fig reduction. Tangy, sweet and spiced, perfect for game, duck and an elegant accompaniment to cheese fare. Try adding fresh diced stone fruit or tart apples.

RPG # 27980

Chutney, Tropical Mango, 6 / 34oz cs

Sweet fresh mango, fresh multi-colored peppers and crisp onion come alive when complimented with a hint of citrus, ginger and mild Indian spices. May be used as a garnish, tossed into salads, or extended with fresh diced fruit as a quick salsa.

RPG # 28063

Coulis, Black Seaweed/Ginseng, 6 / 24oz cs

A spectacular show of exotic flavors and color! This pungent blend of Asian flavors, is perfect as an accompaniment to sushi or grilled seafood. The jet black color is stunning!

RPG # 28079

Coulis, Gingered Papaya, 6 / 24oz cs

Slightly sweet and tangy with a spectacular orange color for artistry.

RPG # 28090

Coulis, Mango Wasabi, 6 / 24oz cs

Versatile, bright yellow coulis, may be used as a glaze or right out of the squeeze bottle to finish a plate. Dispenses in a creamy ribbon and will not separate under heat. Delicately spiced, slightly sweet mango based product with more than a hint of wasabi.

RPG # 28094

Coulis, Oriental Hibiscus, 6 / 24oz cs

Subtle oriental flavors of jasmine and ginger make this brilliant fuchsia coulis the perfect partner to swirl with Mango Wasabi Coulis.

RPG # 28893

Glaze, Red Miso, 6 / 34oz cs

Misc, premium tamari and mirin, accented with fresh ginger, garlic and chilies. It's a versatile fish and seafood glaze that can also be used for stir fry, dim sum, soups, as well as a dipping sauce. Perfect glaze for grilled tofu.

RPG # 29709

Marinade, Ethiopian Berbere, 6 / 34oz cs

A spicy and aromatic blend of traditional African spices such as cumin, cloves, cardamom and ginger. Harmoniously blended with just enough hot chillies to balance heat with the Berberes characteristic flavors. Used as a staple seasoning, a wet rub or add to stews and sauces.

RPG # 29711

Marinade, Mexican Adobo, 6 / 34oz cs

A traditional Mexican marinade from the Oaxaca region. Bursting with sun dried tomatoes, Ancho and Chipotle chillies, and authentic Mexican herbs and spices. Ideal as a marinade for lamb, pork, chicken and firm fish.

RPG # 29713

Marinade, Moroccan Chermoula, 6 / 34oz cs

Chermoula Sauce is the classic Moroccan marinade for fish, chicken and lamb. This mildly spiced North African version of mojo, combines the flavors of garlic and spices, olives, capers and lemon juice to enhance the flavor of fish and meats for grilling and roasting. May be used as a marinade or a sauce.

RPG # 29714

Marinade, Tandori, 6 / 34oz cs

Spicy and aromatic! This traditional Indian condiment was created to be used as a marinade for grilling and may be blended with yogurt or sour cream as a sauce.

RPG # 55199

Pesto, Garden Herb Pistou, 6 / 34 oz cs

RPG # 55200

Pesto, Sun Dried Tomato, 6 / 34oz cs

RPG # 40348

Pesto, Thai Curry, 6 / 34oz cs

An exotic blend of fresh lemon grass, ginger, chillies, coconut, lime leaves, tamarind and fresh curry leaves. Use it as a sauce base, marinade, in stir fry and soups.

RPG # 40845

Rub, Sweet Ancho Sauce, 6 / 34oz cs

Smokey Ancho chillies blended with cinnamon and other aromatic spices, fresh herbs, brown sugar and an unexpected splash of bourbon. Great rub for pork!

RPG # 40957

Sauce, Caribbean Jerk, 6 / 34oz cs

Incorporates Jamaican Scotch Bonnet peppers and spices to create a distinct Caribbean flavor. Fire hot and spicy too!

RPG # 40961

Sauce, Floridian Jerk, 6 / 34oz cs

A true "taste of Florida" is achieved by combining the island flavors of a traditional jerk with the distinct aroma and flavor of citrus and coconut. Slightly sweet, not as hot as the Caribbean Marinade.

RPG # 40963

Sauce, Kenya Coffee BBQ, 6 / 34oz cs

Uniquely sweet and spicy, this exotic sauce will create sensational appeal to your menu. As the name suggests, organic Kenyan Grand Cru coffee offers an interesting depth of flavor. Tiny specks of coffee in the sauce create great visual and sensory appeal; perfect for game and poultry. Use as traditional barbecue, for smoking as well as a glaze or dipping sauce.

RPG # 40964

Sauce, Tamarind Dipping, 6 / 34oz cs

A sweet and tangy tamarind base with deep tones of Jamaican hibiscus, delicately spiced. A perfect dipping sauce for dim sum or any Asian hors d'oeuvres as well as a salad dressing base.

RPG # 41664

Tapenade, Kalamata Olive, 6 / 34oz cs

Traditional blend of Calamata Olives, olive oil and imported herbs and spices. Its perfection is derived from the freshness and quality of its ingredients and the simplicity of its nature.

RPG # 41665

Tapenade, Fig & Olive, 6 / 34oz cs

This recipe is an adaptation of a paste made for a king; using figs, olives and herbs grown under the warm Mediterranean sun. Try it with goat cheese or glaze roast lamb or serve as a jam with roast garlic and artisan breads.



All Natural Sauces and Marinades are perishable and ship Overnight.
There is a 1 Case Minimum the listed products in this flyer

For more information contact your RP Gourmet Culinary Specialist at 877-254-8052

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