



roasted vegetables and
 s what it's all about at
 Specialty Foods (877/
 THIS) in Chandler,
 these vegetable relishes
 tive, colorful labels in
 eties: Sweet & Spicy,
 Tanga and Sweet, Hot
 Composed primarily
 i, onions and red and
 pers, the relishes are
 different. For instance,
 le with jalapeños, while
 sweet and hot with
 Regardless, the result-
 n each one is incredible,
 o make even the novice
 professional.
 eople think of pickled
 ot dogs, and this is so
 says President Judy
 s, you can put it on a
 ut you can also use it
 or steak or mixed with
 nd mustard for a really
 ing.”
 its many uses include
 obvious, such as a con-
 hamburgers, hot dogs

and brats, but also in chicken,
 potato and egg salad, over cream
 cheese, Brie or in deviled eggs.
 It makes a great tartar sauce
 and is exceptional when poured
 over a grilled steak topped with
 Gorgonzola cheese.

Austin-based Roxtar Gourmet
 (866/90-DEVIL) is proof that

end pickles and relish are designed
 for the gourmet market — and
 people who cook. “I want retailers
 to know that we don't do grocery
 business,” says Brock. “It's really
 important to know the special-
 ty market and be willing to stick
 with that.”

And, like always, there are mul-

Interestingly, Roxtar Gour
 products are manufactured in
 by Abilene at Disability Reso
 Inc., an organization that pro
 residential and vocational ser
 for adults with developmenta
 abilities in a Christian environn

Whether you decide to s
 chutney on a cheese sandwi
 pair it with Brie for hors d'oeu
 the results are phenomenal.
 same is true for relish, which
 taken on a new identity far be
 that of hot dog condiment. Sell
 in the cheese, meat or wine de

**“Now I feel that chutneys are
 becoming more commonplace. It's
 a trend on the cheese counters to
 have them,” says Barbara Anderson
 of Chelsea Market Baskets.**



Bombay Emerald Chutney Company
 (800/394-0983 or www.bombayemeraldchut
 com) offers a variety of spicy chutneys base
 on the founder's Indian heritage. Shown is R
 Cranberry Chutney.

relish is making a comeback.
 Formerly an actress living in Los
 Angeles, Founder Rachel Brock
 returned to her Texas home
 where she used her love of cook-
 ing to create outstanding gourmet
 pickles and relish. She believes
 that for people who like to cook,
 relish is a necessity. These high-

multiple uses, from ordinary to extra-
 ordinary. While Roxtar Gourmet's
 Hellish Relish is good on a hamburg-
 er, it's also good when combined
 with potato or tuna salad or dev-
 iled eggs. Spoon some over cream
 cheese, serve with toast points and
 pair it with Zinfandel. The results
 are truly impressive.

ment and pair them with just a
 anything. Says Egge about her
 ish: “I could find a use in every
 tion of the store.” So, retailer
 customers are truly limited or
 their imagination when it com
 finding the right uses and men
 dising techniques for both ch
 and relish. ☺

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