



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 based
 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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