

APRIL 2021 NEWSLETTER

THIS MONTH'S INDUSTRY EVENTS

ALL INDUSTRY EVENTS HAVE
BEEN POSTPONED

NEXT MONTH'S HOLIDAYS & EVENTS












time to start planning!

MAY 5 CINCO DE MAYO
MAY 9 MOTHER'S DAY
MAY 21 WAITSTAFF DAY
MAY 12–MAY 13 EID-AL-FITR
MAY 31 MEMORIAL DAY

all month long...
CELIAC DISEASE AWARENESS
MONTH; GRADUATIONS

ICON KEY:

Look for these icons throughout the newsletter for easy identification of attributes that may be important to you.

-  **ALL-NATURAL**
-  **DAIRY FREE**
-  **EGG-FREE**
-  **GLUTEN FREE**
-  **KOSHER**
-  **LACTOSE FREE**
-  **LOCAL**
-  **LOW SODIUM**
-  **NON-GMO / NON-GMO VER.**
-  **NUTS FREE**
-  **ORGANIC / USDA ORGANIC**
-  **SOY FREE**
-  **SUGAR FREE**
-  **TRANS FAT FREE**
-  **VEGAN**



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BREAKFAST IN BED

Mother's Day is just around the corner and now is the time to start planning what you'll offer. Although an elaborate brunch spread is often a staple on this holiday, Mother's Day may look a bit different this year. What better way to celebrate than to treat mom to a gourmet breakfast in bed? Below are some options that are easy to prepare, but we know will take your Mother's Day breakfast in bed over the top.



Sticky Fingers Bakeries started as a retail bakery in San Diego using a family scone recipe that was handed down from generation to generation. The demand for their delicious scones grew and grew, so the founders decided to recreate their Sticky Fingers Bakery recipe in a mix anyone could make at home. Their range of just-add-water scones is perfect for an easy, yet impressive, breakfast in bed anyone can tackle! Plus, they have gluten free options, too!

Next, you'll need something exceptional to spread on top of those freshly baked scones. Start with **Somerdale's Clotted Cream**—with sixty percent butterfat, it is a thick and rich, spreadable cream, perfect for topping scones. **Wildly Delicious**, a newly launched line at European Imports, offers two fruit curds—a **raspberry** and a **red cherry**—that are intensely fruity, velvety rich and just a bit tart. These combine with the clotted cream for a truly decadent scone spread.



Another easy to prepare breakfast option: cheese! Simply serve some **Tresors Crispy French Waffle Crackers** and **Marin French Cheese Co. Triple Crème Brie** or **Petit Breakfast Cheese** and you will surely impress!

No breakfast in bed would be complete without the perfect beverage. **illy** Coffee offers traditional ground coffee options, but also boasts new ready-to-drink iced coffee options, like an **Iced Cold Brew** or **Iced Mochaccino**! And if you're looking for non-coffee options, try one of **Newby Tea's** Flowering Teas, a **BonGiorno** Flavored Vinegar Drink or a **Le Village** Sparkling Lemonade.



The final touch on an over-the-top breakfast in bed? Dessert, of course! **Fabrizi & Mae Fine Foods** collaborated to create a selection of hand-painted bon bons that are not only attractive, but boast delicious flavors. Any of the four options—from the **2 Piece Amarena Cherry Truffles** to the **12 Piece Assortment**—are guaranteed to stand out!



UNDER THE DOME

Jeff Babcock, Cheese Specialist

THE DAIRY FREE INNOVATION



So, something that is a bit of a challenge when you are a cheese person is looking into options for the dairy-free segment.

Why is that? Well, most of it isn't very good, not to mention it doesn't meet the criteria of a specialty cheese. I have a pretty hard standard in terms of finding those products, as I have tried some pretty bad stuff! Does such a product exist? Yes, I think so. I think it has arrived to us. From **Boursin** comes this new product: Dairy-Free Boursin Garlic & Herbs.

Boursin came to us originally from France, a rich, fresh cheese with lots of cream, now quite famous. People enjoy the light airy quality, the smooth rich mouthfeel that lends itself to so many applications. I think you will find this new Dairy-Free Boursin to be a good match to the original and that this innovation will enhance many menus for people with dairy restrictions.

Dairy Free Boursin is made with the highest quality ingredients using a small-batch, artisanal blending method. It starts with creamy dairy-free base made from **coconut oil** and then is **cold-blended** with the unique garlic and herbs recipe found in traditional Boursin. These two factors help to replicate a buttery-ness often lacking in other dairy-free items. Many might not know it wasn't cheese, as the taste and texture mimics the traditional Boursin.



Packaged in resealable and recyclable tubs!



7152446 Dairy Free Garlic & Herbs Boursin 6/6 oz.

Stocked in IL, TX, VA and CA



Ingredients: Filtered Water, Organic Coconut Oil, Modified Starch (Potato And Corn), Organic Expeller-Pressed Canola Oil, Inulin (Chicory Root Extract) Less Than 2% Of Each: Garlic Powder, Natural Flavor, Organic Vegan Cane Sugar, Sea Salt, Calcium Phosphate, Citric Acid, Sugarcane Fiber, Spice, Sodium Citrate, Sunflower Lecithin, Xanthan Gum, Lactic Acid, Cellulose Gel, Parsley, Chive, Beta Carotene (Color)

VEGAN BURGER WITH DAIRY FREE BOURSIN® AND AVOCADO CREMA



BLISTERED SHISHITO AND DAIRY FREE BOURSIN® VEGAN BURGER



GREEK-MEDITERRANEAN DIP WITH DAIRY-FREE BOURSIN®



WILD AND UNIQUE FOODS

Tim Doyle, Meat & Game Specialist



FIFTH GENERATION SALAME

Citterio is a fifth generation, family-run business. Its perfect mix of Italian tradition, professionalism, passion, quality and innovation has led to today's success of the Salumificio Giuseppe Citterio.



In 1870, Giuseppe Citterio, a young delicatessen worker who trained in Milan, opened his own deli in Rho, Italy. Giuseppe created his own recipe to produce and preserve pork; this recipe was the Salame di Milano, which was made specifically to reach lands far from the origin of their flavors. He created this recipe with Italians in mind, specifically those who immigrated in search of fortunes abroad, so they could enjoy the flavors of Italy in their new homelands.

In 1878 Giuseppe Citterio realized it would be possible to take his salami production, which at that time followed the seasons, and produce salami year-round. His entrepreneurial vision became a reality. After just a few short years, he purchased a piece of land on the outskirts of Rho, Italy and built a model factory.

Fast forward to 1974— Citterio responded to the growing demands of the American market by opening its first factory in the United States in Freeland, Pennsylvania. This location was ideal because of its surroundings — the factory was encompassed in forested peaks, lakes and valleys; the Pocono Mountain Region was the ideal location to build an Italian specialty factory because the fresh-dry mountain air was reminiscent of the air found in the rolling hills of Italy.

Quality, the best raw materials, research and innovation have always been, and continue to be, the cornerstones of the Citterio business. Citterio has recently turned their attention to reducing their environmental impact during production and packaging.

Despite its long history, Citterio is still a family-run business directly managed by the descendants of Giuseppe Citterio. The Citterio focus remains unchanged from years past: quality products, innovation and traditional flavors. The following are some of its recent innovations.

PRONTI SNACKING

Citterio packaged some of their best salame into these convenient grab-and-go sleeves, perfect for snacking anywhere, anytime. This is especially important right now, when 42 percent of consumers are snacking three times per day! The four salame-only varieties are shelf stable and only require refrigeration after opening.

The below items are all stocked in IL, TX, VA and CA and boast the following attributes:



7137570 Genoa Salame Pronti **24/3 oz.**
A medium-fine grind of choice cuts of pork combined with Citterio's secret blend of spices.

7137555 Sopressata Salame Pronti **24/3 oz.**
Deliberately slow-aged to bring out the distinctive flavor of the premium meat, plus subtly seasoned with black pepper, a touch of salt and fresh garlic.

7137552 Napoli Salame Pronti **24/3 oz.**
A spicy version of Citterio's salame in a grab-n-go snack size, perfect for lunches.

7137574 Vino Rosso Salame Pronti **24/3 oz.**
Made with select cuts of pork, combined with a special blend of spices and red wine, aged to perfection.

The below item boasts the following attribute:

3762329 Genoa & Provolone Pronti **28/3 oz.**
Stocked in IL, TX and VA; Non-stock in CA

Genoa salame has a peppery accent and a distinctive richness. Pre-sliced and paired with a Provolone cheese.



SPECIALTY GROCERY

Salima Ghariani, Grocery Specialist

THE SLOW ROAST TOMATO EXPERTS



After six years of product research and development, Tom & Ollie Food Corporation was founded in 2004 with a passion for quality, flavor, and innovation. With over 20 years of experience in the sourcing and production of Medi-

terranean deli foods, Tom & Ollie works with a network of carefully selected growers and suppliers across Europe, Turkey and North Africa to supply a full range of slow-roasted tomatoes, peppers, capers, olives, and grilled vegetables.



THE MEZZE MAGIC BRAND
The Mezze Magic brand was created in Belfast, Ireland, but inspired by, and produced by the people of, the Mediterranean. Mezze Magic is considered the “Slow Roast Specialists,” as their staple product is their slow roasted to-

matoes, and they operate under the tagline “Share the Love Slowly.”

Meze, mezze, or mazza is a selection of small dishes served as appetizers in parts of the Middle East, the Balkans, Greece, and North Africa. A mezze can be warm or cold and often consists of vegetables, cheese, dips, seafood and pita bread. Mezze is served in a way similar to Spanish Tapas or Tear and Share. It brings people together by “breaking bread” and is a relaxed, informal way of eating.

RETAIL LINE

Mezze Magic Roasted Tomato Bruschetta and Grilled Vegetables are the perfect way to add extra flavor to any Mediterranean recipe.



All of the below items are stocked in IL, TX, VA and CA and boast the following attributes:



7145348 Grilled Eggplant **6/10.58 oz.**
Grilled eggplant slices are marinated with herbs and preserved in an extra virgin olive oil. Use it to make a dip, caponata, or eggplant parmesan; or, serve on its own as a warm or cold appetizer or side.

7145349 Grilled Mixed Vegetables **6/10.58 oz.**
A combination of grilled eggplant, zucchini, tomatoes and peppers are marinated with herbs and preserved in an extra virgin olive oil. Add this mix to a pizza or pasta!

7145350 Roasted Tomato Bruschetta **12/10.58 oz.**
Roma tomatoes are slow roasted for maximum flavor, then crushed with a unique blend of extra virgin olive oil, garlic, balsamic vinegar and oregano. Serve atop warm bread.

FOODSERVICE LINE

The Mezze Magic Foodservice line of Grilled Vegetables are marinated with herbs and preserved in extra virgin olive oil. The vegetables are frozen in bags, allowing for a long shelf life when kept frozen — once slacked, they still have a 30 day shelf life. These Grilled Vegetables are a convenient way to add value and extra flavor to a Mediterranean dish. Use any of the Grilled Vegetables to top a salad, pizza or pasta; add to a sandwich; or serve as a mezze or side.

All of the below items are stocked in IL, TX, VA and CA and boast the following attributes:



7143740 Grilled Eggplant **3/4 lb.**
7144304 Grilled Mixed Vegetables **3/4 lb.**
7145825 Grilled Zucchini **3/4 lb.**
7143743 Grilled Red & Yellow Peppers **3/4 lb.**



SPECIALTY GROCERY, CONTINUED

Salima Ghariani, Grocery Specialist

SUMMERTIME MEZZE MENU





Summer is on the horizon, and patio eating — whether at home or a restaurant — will certainly be as popular as ever this year. While comfort foods may have been a staple of quarantine cooking, consumers are ready to be more adventurous with their eating. A great way to allow for some adventure without too much risk is in offering mezza—a selection of small dishes served as appetizers in parts of the Mediterranean, similar to Spanish tapas. Below we'll highlight a few items that fit the mezza menu bill!

SECOND HOUSE GOURMET FOODS

Second House Gourmet Foods is driven by a passion for authenticity with a focus on creating convenient blends with instant application. Known as the “Custom Blending Boutique,” Second House operates based on the motto “come and make your own mixes.” Their R&D team created a complete line of products with speed scratch techniques in order to deliver functional and consistent, yet completely customizable, products. These three dip powders are perfect bases for a mezza menu item.

All of the below items are stocked in IL, TX, VA and CA and boast these attributes:



- 7118446** Creamy Garlic Dip Powder **6/17.6 oz.**
Creamy and smooth with a garlic flavor.
- 7118450** Creamy Hummus Powder   **6/17.6 oz.**
A simple chickpea base ready for you to customize.
- 7118518** Muhamara Dip Powder **6/17.6 oz.**
A delicious middle eastern roasted red pepper dip, typically made with pomegranate and walnuts.

SERA

Serafood is one of Turkey's leading food manufacturers, providing consumers with natural, traditional Mediterranean tastes. Their grape leaves are packed in a light, citrusy and tangy brine. Use your culinary imagination when adding these to your menu! They can be stuffed with rice, ground meats, mixed vegetables, cheese, and more.



7120335
Sera Grape Leaves
12/16 oz.
Stocked in IL, TX, VA and CA



COCINA SELECTA

Cocina Selecta olives come from the world's most prestigious Manzanilla growing area: Moron de Frontera, Spain. We offer Cocina Selecta olives stuffed with Blue Cheese, Garlic, Pimento or Chipotle. Not only can they be used in a mezza menu, but they can be incorporated into drinks and entrees.

- 6638979** Blue Cheese Stuffed Olives **12/10 oz.**     
 - 1700188** Blue Cheese Stuffed Olives **4/80 oz.**     
 - 1004975** Garlic Stuffed Olives **12/4.5 oz.**   
 - 1699527** Pimento Stuffed Olives **12/3 oz.**   
 - 1700176** Pimento Stuffed Olives **4/80 oz.**     
 - 2189906** Chipotle Stuffed Olives **4/80 oz.**     
- Stocked in IL and VA; Non-stock in TX and CA*

KOURELLAS GRILL & EAT CHEESE

Kourellas has been making traditional Greek dairy since 1960 in Grevena, a region renowned for producing Greece's most delicious dairy, as it is full of lush meadows and wild forests. New to European Imports is their Grill & Eat sheep's milk cheese. Similar to Halloumi, with a delicious mild flavor, it makes a great addition to a mezza menu. Warm it on a grill or flattop and serve alongside other small plates.

7144247
Grill & Eat Cheese
3/4.4 lb.
Stocked in IL, TX, VA and CA



FOR THE PASTRY CHEF

Cat Carp Wall, Pastry Specialist

THE BEST FOR THE WORLD



Valrhona has been producing the world's finest chocolate in the small village of Tain L'Hermitage, France since 1922. From the beginning, company founder and Pastry Chef Albéric Guironnet was dedicated to the creation of unique, artisan quality chocolate with complex, balanced and consistent flavors. This mission of excellence continues as the gastronomic traditions of the renowned Rhone Valley find expression in every mouthwatering taste of Valrhona's superb chocolate. For almost a century, Valrhona has created a range of unique and recognizable aromatic profiles by perfecting techniques for enhancing the flavor of rare cocoa beans, grown on land masterfully selected for its terroir. Today, leading Pastry Chefs and discerning gourmets rely on Valrhona's expertise to experience the best that chocolate can be.

FINE COCOA EXPERT

Very few chocolatiers go so far as to become growers. But in order to learn more about cocoa, oversee its quality, and guarantee its refinement, Valrhona has mastered all aspects of the industry. It is in that spirit that Valrhona decided to open and operate its own plantations, first in Venezuela, and more recently, in the Dominican Republic.

CREATORS OF UNIQUE FLAVORS

Valrhona has created a range of unique and recognizable aromatic profiles by perfecting techniques for enhancing the flavor of rare cocoa beans, grown on land that has been masterfully selected for its terroir. To guarantee the consistency of the taste qualities and flavor potential of their chocolates, Valrhona has taken unique steps in mastering taste.

VALRHONA IS B CORP CERTIFIED

As of January 2020, Valrhona is officially a B CORP certified company. This prestigious certification identifies companies that are dedicated to better the world both socially and environmentally. As a B Corp, Valrhona is committed to systematically making progress.

WHAT IS B CORP CERTIFICATION?

B CORP certification distinguishes companies that are certified to meet rigorous standards of performance, accountability, and transparency in both social and environmental concerns. Specifically, it is the certification recognizing companies which not only seek to be the best in the world but seek to be the best for the world.

The common goal of B CORP is to help be of benefit for the world and those in it, so it is not surprising that the "B" stands for "Benefit". To obtain this certification, companies are assessed in 5 areas: governance, employees, customers, community, and environment. Below details Valrhona's commitment.

- **Governance:** *Combat corruption and provide transparent financial information.* We are committed to upholding ethical and transparent business practices with countless independent certifications showcasing these commitments along with requirements for our employees and suppliers to sign agreements for ethical guidelines.
- **Employees:** *Offer appropriate pay, employee benefits, and career development.* We are consistently ranked as a "Great Place To Work", and we are proud to have gender diversity in both our workforce and management.
- **Customers:** *Supply quality products & services and market them responsibly.* We are proud to say that 96% of our customers said they are happy with Valrhona (2017 survey).
- **Community:** *Have a diverse community, make ethical commitments, and have good relationships with suppliers.* Our community is incredibly important to us, and that is visible through our long term partnerships with our planter partners along with our projects to improve producer community living and working conditions.
- **Environment:** *Pay attention to greenhouse gas emissions and the waste generated.* In 2018, Valrhona made several ambitious, but attainable goals to reduce our environmental impact. This included a goal to be carbon neutral across our business chain by 2025, a commitment to redesigning our products and packaging to be more eco-friendly, and goals around renewable energy. By the end of 2020, our factory will be carbon neutral, and we are on track to meet our other goals.

Being a B Corp is more than a certification. It is a philosophy already embraced by more than 3,200 companies around the world. We are proud to be part of this movement.



INDUSTRY TRENDS

Retail & Foodservice

IDEAS FOR GROWTH PROJECTED TO LAST POST-PANDEMIC

Analysts that track the food manufacturing industry are trying to figure out which consumer behaviors will persist as states begin to ease pandemic-related restrictions. Larry Levin and Chris DuBois of market research firm IRI explained the major themes emerging from their research that will drive growth in the meat department and the CPG segment in a post-pandemic world.

Mr. DuBois said “these are the big levers that we think were not only a big deal in 2020 but beyond as well.”

THE CONFIDENT COOK

A higher comfort level among consumers in the kitchen drove 44% of gains in the meat segment, according to IRI. The Power of Meat study echoes this observation.

“The rapid increase in the number of home-prepared meals with meat/poultry, particularly among demographics that were mostly eating out before, has resulted in more people feeling they at least know meat basics,” the study said.

“The confident cooks and the cooking enthusiasts took this opportunity to drive more creativity in their houses, and it’s really reflected in the fact that the number of cuts of meat and fish that people bought in this last year — coming into the COVID environment — the confident cooks bought a little under 11 different types of meat and fish prior to COVID,” Mr. Levin said. “Coming out of COVID, they increased by 75% the types of meat and fish they purchased, now having upwards of 18 different cuts of fish and meat that they bought.”

PREMIUMIZATION

A second theme uncovered by IRI research is the evolution of premiumization. Mr. DuBois said significant growth in sales of premium and super-premium food items occurred throughout the store. This trend toward premiumization cuts across income levels, so it’s not solely driven by “...rich people buying more stuff.”

“That’s partly because we see a few dynamics going on,” Mr. DuBois said. “It’s not about expensive products; it’s about making my life better. It’s about simplifying packaging to make my meal easier to cook. It’s making it easier, more flavorful, more accessible. Or it could be that it’s about bringing that restaurant experience back home at a much better price.”

Consumers were willing to pay more for premium-level proteins, IRI found. Prime beef was a prime example.

“Prime beef was one area that I saw grow, and that’s a classic, bring-the-restaurant-home type meal that hadn’t been there,” Mr. DuBois said. “That explosion in growth and volume was tremendous all the way through; we saw a 4x change. Who’s buying? It goes right back to what Larry talked about, the same SKUs as the confident cook, the same SKUs to some degree as the cooking enthusiasts.”

NEW EATING OCCASIONS

The work-from-home and school-at-home state of affairs spurred by pandemic-related lockdowns has led to new eating occasions or more emphasis on breakfast and lunch dayparts.

“Three-quarters of meat shoppers who increased meat purchases since the start of the pandemic point to more at-home dinners as a reason,” the Power of Meat study stated. “While dinner has always been the most important meal occasion for the meat department, the pandemic prompted important inroads into the lunch and breakfast occasions as well.”

The study found that 56% of meat shoppers bought more meat/poultry because of preparing more lunches at home. This figure was even higher among those now working from home, at 65%, and those working a mix of at home and at the place of business (67%).

This new dynamic represents a significant opportunity for food manufacturers and grocers to innovate and offer products that help consumers plan for meals.

“If you think of Egg McMuffins and going to McDonald’s, maybe that Egg McMuffin looks a little different at home. Do you bring some of the foodservice items over? What about lunch? Does Uber Eats win that? Does McDonald’s win that? Or does the supermarket and the manufacturers behind it find solutions that make a difference?”

EMERGENCE OF E-COMMERCE

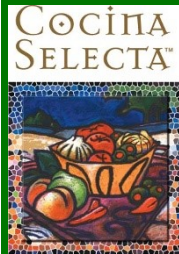
Finally, e-commerce received a huge boost during 2020 as more consumers took the leap and ordered groceries, including fresh meat, from online platforms.

“E-commerce is not a ‘nice to have’,” Mr. Levin said. “It’s a ‘need to have’.”

Source: Food Business News





CINCO SELECTIONS FOR YOUR CINCO DE MAYO

For many Americans, Cinco de Mayo means enjoying Mexican food and beverages. Celebrate the holiday with an authentic spread featuring these five product lines, either from, or inspired by, Mexico.









Cocina Selecta cheeses are made with the highest quality milk and are true to the appearance, texture, flavor and performance of cheeses found in Mexico. Formulated and perfected over 17 years, these cheeses were developed specifically for Mexican cuisine.

Asadero—a smooth, soft, mild cheese with great melting qualities. Popular for snacking or enhancing sandwiches.

- 1698859 Asadero 1/43 lb.  
- Stocked in IL and VA; Non-stock in TX and CA
- 6447389 Asadero 1/10 lb.  
- Stocked in IL, TX and VA; Non-stock in CA

Cotija—a dry, firm, crumbly cheese with more of a robust finish. Sprinkle on top of salads, pasta and vegetables.

- 1698879 Cotija 1/43 lb.  
- Stocked in IL and VA; Non-stock in TX and CA
- 8073009 Cotija 1/10 lb.  
- Stocked in IL, TX and VA; Non-stock in CA
- 1698804 Cotija 1/10 lb. RW  
- Stocked in IL, TX and VA; Non-stock in CA

Oaxaca—a distinctive cheese due to its braided appearance. Often referred to as a melting cheese, similar in style to Mozzarella.

- 1698838 Oaxaca 12/12 oz. RW 
- Stocked in IL, TX and VA; Non-stock in CA

Queso Blanco—a fresh, sweet, mild and moist cheese that becomes soft and creamy when heated, but doesn't melt. It is perfect for stuffing meats, peppers, enchiladas and burritos. Trying frying it in a non-stick skillet, too!

- 1698861 Queso Blanco 1/43 lb.  
- Stocked in IL and VA; Non-stock in TX and CA
- 1698905 Queso Blanco 1/10 lb.  
- Stocked in IL and VA; Non-stock in TX and CA
- 1698796 Queso Blanco 1/10 lb. RW  
- Stocked in IL and VA; Non-stock in TX and CA

Queso Quesadilla—a semi-soft, creamy, buttery and mild cheese, great for melting on tortillas or grilled cheese sandwiches. Use on nachos, hamburgers or enchiladas.

- 1698842 Queso Quesadilla 1/43 lb.  
- Stocked in IL and VA; Non-stock in TX and CA
- 1698899 Queso Quesadilla 1/10 lb.  
- Stocked in IL and VA; Non-stock in TX and CA
- 1698768 Queso Quesadilla 1/10 lb. RW  
- Stocked in IL and VA; Non-stock in TX and CA

Queso Fresco—fresh, sweet, hand-ground with a crumbly texture. Popular crumbled over salads, beans or tacos.

- 1698889 Queso Fresco 1/44 lb. 
- Stocked in IL and VA; Non-stock in TX and CA
- 1836796 Queso Fresco 1/10 lb. 
- Stocked in IL, TX and VA; Non-stock in CA
- 1841729 Queso Fresco 1/10 lb. RW 
- Stocked in IL and VA; Non-stock in TX and CA



Madhava Organic Light Agave comes from Mexico and is 100% pure organic agave nectar. It makes the perfect sweetener or sugar replacement — use in your Cinco de Mayo cocktails for an authentic and natural option.

- 7021988 Organic Light Agave 4/46 oz.        
- Stocked in IL, TX, VA and CA

Spirit & Co. Tequila and Green Chili Hot Sauce is hand-crafted in small batches with tequila blanco that was produced and bottled in Mexico. Serve this sauce over Chilaquiles, Huevos Rancheros or Nachos this Cinco de Mayo!

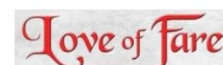
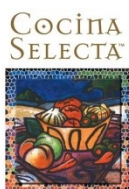
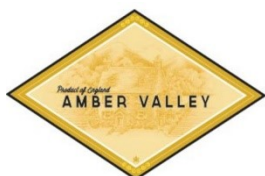
- 7156551 Tequila & Green Chili 6/7 oz.        
- Stocked in, TX, VA and CA

Chorizo is a traditional Mexican-style, fresh sausage made of pork and flavored with chili peppers and paprika. **Raisin River Chorizo Sausage** is made in the United States, but provides authentic flavor. Include in your breakfast, lunch or dinner.

- 1648905 Raisin River Chorizo 10/1 lb.  
- Stocked in IL, TX and VA; Non-stock in CA

Rounding out our Cinco de Mayo selections is **Lake Champlain's Organic Spicy Aztec Bar**. Sweet and spicy, classic Mexican ingredients make this dark chocolate bar an unexpected revelation.

- 1769732 Organic Spicy Aztec Bar 12/3 oz.        
- Stocked in IL and VA; Non-stock in TX and CA



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