



HHF News January 2008

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Happy New Year, everyone! I was terrible about posting regularly in the latter half of 2007, so my number one New Year's resolution is to get something new up at least once a week. This week, read about our recent adventures with scalloped potatoes – the perfect wintertime comfort food!

Events

Super Bowl Weekend is Hot Wing Weekend at Heather's! ~~ Throughout Super Bowl Weekend – Starting Friday, Feb. 1 through Sunday, Feb. 3 – we will be sampling a wide range of our Hot Wing sauces for your enjoyment. Don't forget to pick up some sauces, salsas, chips, dips and barbeques for the party! We'll be starting back up with our Sunday evening tastings later in February. Keep an eye out for the schedule in our next e-mail.

Knife Sharpening on Hiatus ~~ Our expert knife sharpener and instructor, Steve Bottorff, is on vacation and will be back in the spring. In the meantime, take good care of your knives and keep those already sharp blades in great slicing condition by drawing them lightly against a sharpening steel a few times on each side before each use.

New Items for the New Year!

Spice Racks ~~ We have some new contemporary spice racks, including stackable clear lucite jars on a turntable, as well as black-lidded glass jars in a modern freestanding stainless fixture. We also found a really cool stainless cookbook holder that's easy to clean and holds the pages open to see recipes.

Jolokia Chiles ~~ We now have a source for whole Jolokia chiles, the hottest chile pepper on the planet! These are more than five times hotter than a Habanero and have become very popular with our most serious chile aficionados. And we are continuing to sell the Jolokia powder by the ounce or in the keychain vials.

Truffle Powder ~~ We have long carried dehydrated and jarred truffles. Now, we've expanded to truffle powder. A wonderful way to add truffle flavor to any dish with ease.

Bold & Sassy Steak Seasoning ~~ Among our many new blends, we've brought in a Bold & Sassy Steak Seasoning. This one's more "cowboy" than "refined." Give it a try the next time you want to add some bold flavor to beef or pork!

Salsas ~~ We have spiced up our collection of more than 40 different salsas with a few new flavors. Fruit is the name of the game for CaJohn's Blackberry and Cherry salsas (yummy on their own or served warm over baked fish, chicken or pork tenderloin). We also found a line of salsas with savory Italian flavors (try these on pasta or a baked potato). CaBoom! Salsa Verde Gourmet Salsa in Mild, Hot and Habanero uses delicately flavored tomatillos (green fruit similar to tomatoes) as a base. These are great with fish over rice and just plain with chips.

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Enjoy the Seasonings of the Season!

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