

**C H E F
A N N K I R S E B Ö M ' S
G O U R M E T S A U C E S**



Intoxicating News from Chef Ann Kirsebom!

I'm delighted to send you our 2nd annual newsletter brimming with foodie news that I'm excited to share with you.

We've just launched our first in a new line of gourmet sauces....Chef Ann's Gourmet Sauce with Grand Marnier Liqueur! It's been exceptionally well-received and of course the creation of it required a few trips to France - home of the House of Grand Marnier...

Last spring, I visited Chicago where I was fortunate to dine at Charlie Trotter's Kitchen Table and have a front row seat at Oprah!



Charlie Trotter's Kitchen Table

In June, I travelled to Mexico City to exhibit at the Alimentaria Mexico 2008 Gourmet Food Show. There, I connected with Costco and a Mexican manufacturer and production of Tequi-Lime AKA Tequi-Limon will now be taking place in Mexico City as Costco Mexico has placed their first order.

In the fall, I travelled to Paris to meet with the Grand Manier representatives and then headed off to the South of France, Italy and Vienna - on a cultural and food-filled adventure! Particular highlights were Ravello, a town on the Amalfi Coast and Vienna where we enjoyed opera and local delights. This spring we'll be heading back to France with a group excited to be partaking in our premier 'Flavours of Provence' cooking class series and we encourage you to come along as there are still a few spaces available.

I'd love to hear from you with your food-related experiences and any new recipes you may have discovered using our premium alcohol lines of grill sauces and marinades...

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Up Close with Chef Ann's Premium Ingredients

[Grand Marnier Liqueur](#)



Chef Ann specifically chose [Grand Marnier](#) Cordon Rouge Liqueur for her new line of 'premium alcohol' gourmet sauces because this cognac-based liqueur elevates every dish and boasts an exquisite finish.

Add to that - that Grand Marnier is her favourite liqueur and it's complimentary to both savoury and sweet dishes, it is the ideal flavour base for her new line of sauces.

When we think of Grand Marnier most of us call to mind the original Grand Marnier Cordon Rouge (Red Ribbon) consumed neat or splashed into a Side Car or B-52.

Created in 1880 by [Louis-Alexandre Marnier-Lapostolle](#), the House of Grand Marnier's cognac is blended with rare, bitter oranges called Citrus Bigaradia. Chosen for their exceptional perfume, these West Indies' oranges are infused into a neutral alcohol - not too dissimilar to the production of Italy's Amalfi-Coast [Limoncello](#) - before transferring to the steam distillation process.

Grand Marnier has long been used in recipes like Crepes Suzette, Bûche de Noël and Crème Brûlée. Chef Ann has taken Grand Marnier as a recipe ingredient to another level by creating her first in the family of Chef

Ann's Gourmet Sauces with Grand Marnier.

If you'd like to try this new sauce in action, check out the 'Pork Tenderloin' and 'Salmon with Mango Salsa' recipes featuring Chef Ann's Gourmet Sauce with Grand Marnier Liqueur.

Did You Know?

Grand Marnier annually launches a LEB (limited edition bottle) as the image above shows the 2008 version with a red plush "cosy" enveloping the classic Cordon Rouge bottle. Creating a fur stole for this sensually styled vessel - it inspired a 'Cosy Cocktail' at many bars....

Cosy Cocktail

Coat the rim of a glass with pink sugar...

Fill glass with equal parts Grand Marnier, Champagne and Orange juice

.....Imbibe and enjoy.

Tasty Trends & Tidbits

Macarons with Grand Marnier

Molecular mixology, or the creative construction of cocktails through texture and viscosity changes, has been highlighted before but [Grand Marnier's Cocktail Macarons are the most edible of these inventions](#). To read more of this mouthwatering article by Laura Malesich click [here](#)...



Photo: voncigars.com



Photo: bookdepository.co.uk

S. Pellegrino's 50 Top Restaurant List... Featuring Chef Ann's Favourites

If you've been keeping up on foodie news, you're probably aware of the [S.Pellegrino's World's 50 Best Restaurants List](#).

Chef Ann was fortunate to enjoy the Kitchen Table Menu (#38 on the list) at [Charlie Trotter's](#) in Chicago. A lifetime endeavour to visit all of these culinary hot spots, she has a list of favourites she'd love to visit while travelling the globe.

Next up? #21 - inspired by a favourite Christmas gift - Chef Ann received a copy of Grant Achatz's incredible cookbook [Alinea](#). It is truly extraordinary!
The next time she is in Chicago, Chef Ann plans to dine at [Alinea](#) and hopes to re-visit the Oprah Show.

Alinea is not a just a restaurant - it is also performance art with each customer playing the starring role. Not only focused on eating and drinking, one must surrender oneself to the chef's whim and perhaps experience eating from hand-held bowls or skewers (no hands!), while elevating their tasting history to something other-worldly.

With Vancouver's newly opened Jean-George's [Market](#) and [DB Bistro](#)- who knows, 2009 may be a good year to stay in town! Both restaurateur's NYC locations are on the list...

Note:

For an intimate connection with Jean-Georges Vongerichten and the latest on Market's flawless opening at the Shangri-la Hotel, visit his blog at: jeangeorges.blogspot.com

Mexico City: **World's Greatest Food City?**

According to Wall Street Journal's Stan Sesser, the new hotspot in culinary leadership is Mexico City.

Having visited this summer, Chef Ann and her promotions specialist, Sher Hackwell, travelled to Mexico City to exhibit at the [Alimentaria Mexico 2008](#) Gourmet Show where she connected with a manufacturer as well as Costco Mexico. After two site visits to the plant, Chef Ann was convinced that she and her customers would be in good hands and therefore, ['Tequi-Limon'](#) will now be produced in Mexico. Photo: Mexico City Wholesale Produce Market



As we know, one can't have all work and no play so Chef Ann and Sher tasted their way through the glorious gourmet restaurants and shops in this gastronomic city. One highlight included a tour of (the world's largest) Mexico City's Central Wholesale Produce Market which spreads over an area of 304 hectares and feeds 20 million people. Warnings abound not to get lost as one may not again be found!

A complete sensory experience, the market opens at daybreak and overflows with the freshest cart loads of cilantro, pallets brimming with squash blossoms, and warehouses dedicated to each fish, seafood and meat as well as to categories like sweets, bread, seeds and dairy products.



Gourmet experiences abound in this city, from street-stall tortillas to extravaganzas fit for the most particular of gourmands...

One of Chef Ann's favourite resto's was Chef [Patricia Quintana's](#) 'Izote' in Polanco. Not only was the food, service and atmosphere exceptional, they enjoyed a private tour of the kitchen that concluded with a 'tour' of Mexican Mezcal - courtesy of Chef Patricia.

To learn more about Izote and other Ciudad de Mexico's culinary highlights, click [here](#) to read Stan Sesser's enlightening article.

On Our Plate

Flavours of Provence
May 23-29, 2009.



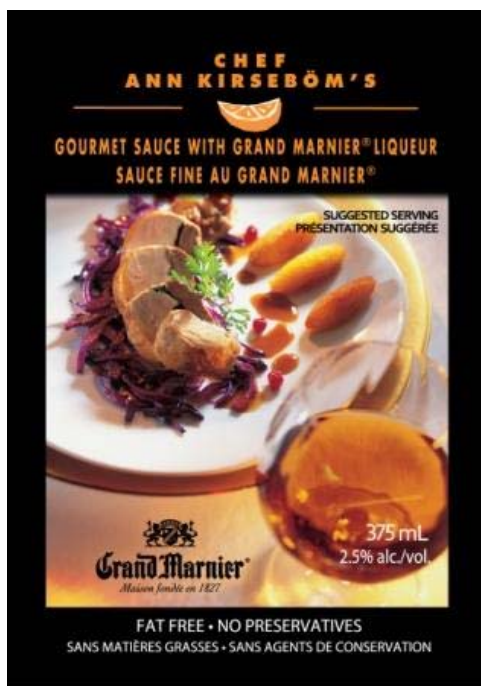
Only 3 Spaces left for Chef Ann's Cooking Class in Provence....

Join Chef Ann Kirsebom for this enticing small group excursion to southern France for an immersion into the local cuisine at the Seasons of Provence Cooking School while visiting markets and delightful towns and villages. Classes and recipes are in English and all levels of cooking experience are welcome.

NEW! Along with the culinary delights of Provence, students have the opportunity to join Chef Ann for a [Grand Marnier](#) tour from Paris!

For the experience of your life, contact [Chef Ann](#) or click [here](#) for details and registration forms.

Ooh La La...Grand Marnier Liqueur Adds a Splash of Decadence to Chef Ann's Gourmet Sauce



Chef Ann's Gourmet Sauce with [Grand Marnier Liqueur](#) has hit the shelves and is currently a [Gourmet Warehouse](#) exclusive. A liberal shot of this cognac based, French Oak-aged, warm amber liqueur blended with essence of tropical oranges is the foundation of Chef Ann's newest flavour.

This exceptional sauce is ideal for drizzling on pork tenderloin or to savour with grilled, roasted or sautéed beef, shellfish, salads and vegetables. Customers acquainted with Chef Ann's other intoxicating favourites - Tequi-Lime, O'Plum Sesame, O'Rumba and Teriyaki Sake - will discover another great sauce to send their taste buds into gourmet heaven.

Grand Marnier's flavour has so much depth that it elevates every dish and boasts an exquisite finish. The first in the family of Chef Ann's Gourmet Sauces with Grand Marnier (new siblings will be joining the clan later this year), Chef Ann was inspired to use her favourite liqueur as the flavour base for her new line. Chef Ann comments, "It's so versatile that it can be used in sweet or savoury recipes" - and this may just give you an indication of what's to

come... (savoury/ethnic and dessert sauces to follow).

Chef Ann's idea was set in motion when Grand Marnier's International Director of Sancerre & Gastronomy, Marc Sorrel-Dejerine, visited Vancouver seeking out food artisans to create high-end products featuring Grand Marnier Liqueur. Chef Ann was thrilled with the opportunity to incorporate her favourite liqueur into a new product and thus her latest 'Premium Alcohol' line was born. Subsequently, Ann flew to France to meet with representatives from Grand Marnier in Paris, followed by a stay at the private Chateau de Bourg-Charente in the Region of Cognac. Upon her return to Paris, she travelled to the nearby, tranquil village of Neauphle-le-Chateau where the famous Cordon Rouge is bottled. She then had the delightful opportunity to dine with the Gastronomy Ambassador, Nicolas Boussin*, followed by a tour of the Paris headquarters and a

tasting of exquisite creations in the pastry test kitchen on site.

**Award-winning Boussin joined Société des Produits Marnier-Lapostolle in 2003 in order to promote the use of the famous liqueur in gastronomy around the globe.*

2 0 0 9 What's up in 2009?

Cypress Freestyle World Cup Feb 6-7

Grand Marnier has come on board as a sponsor partner for the F.I.S. so Chef Ann and her crew will be cooking atop Cypress Mountain. Featuring Chef Ann's Sauce with Grand Marnier Liqueur, and the 'Chocolate Fountain on the Mountain' with Grand Marnier & hot chocolate, it's sure to be a crowd pleaser!

Chicago in 2009 hopefully!

Cooking Classes in Provence May 23-29

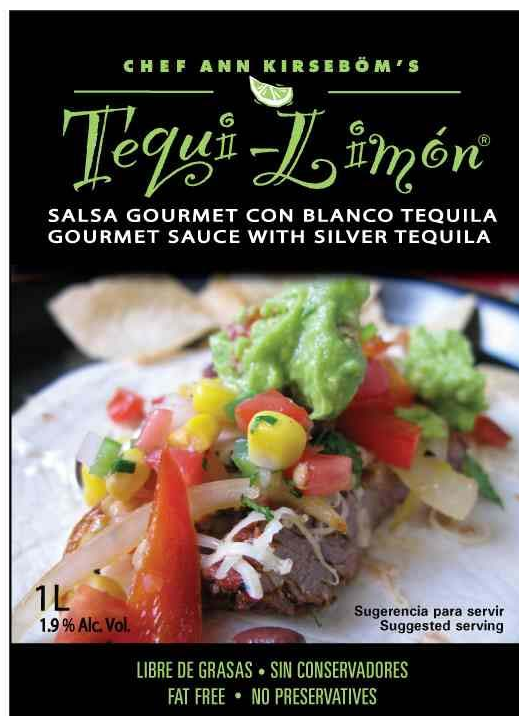
with a personal detour to watch the Men's Final of the French Open at Roland-Garros in Paris, a long time dream!

New York - The International Chef's Congress Sept 20-22

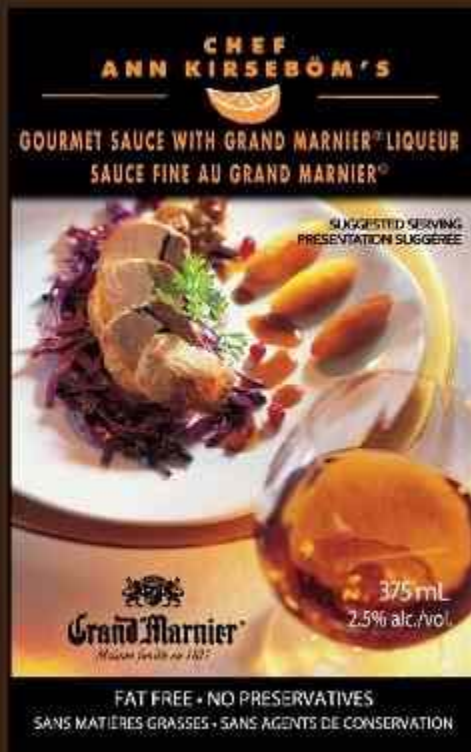
Chef Ann will attend this exciting, diverse and multi-national culinary event

Mexico City Manufacturing

Plans are in the works to export '**Tequi-Limon**' from Mexico City to the U.S., Japan and Australia.



Chef Ann's Gourmet Sauce with Grand Marnier Liqueur
is the featured premium alcohol in these delectable recipes...



Ooh là là...

Chef Ann's Sauce with Grand Marnier Liqueur®

Chef Ann's Gourmet Sauce with Grand Marnier® Liqueur - Pork Tenderloin

Marinate 2 pork tenderloins overnight in Chef Ann's Gourmet Sauce with Grand Marnier®. Discard gourmet marinade and bring pork to room temperature. Grill or roast until medium rare and let rest. Heat additional sauce and ladle on hot plate. Carve pork tenderloin and enjoy with potato gratin and braised chicory.

Bon Appetit!
Chef Ann Kirseböm
ChefAnns.com

Chef Ann's Gourmet Sauce with Grand Marnier® Liqueur – Salmon with Mango Salsa

Marinate 2 salmon filets in ¼ cup of Chef Ann's Gourmet Sauce with Grand Marnier® for 2 hours. Preheat grill, bake or roast for just a few minutes. Serve on a hot plate with mango & red pepper salsa and garnish entree with additional heated sauce and enjoy with grilled asparagus and roasted potatoes.

Salsa

1 fresh mango, peeled and diced
½ red pepper peeled and diced
Lime juice and sugar to taste.

Garnish with black sesame seeds if desired.

Also lovely grilled, roasted, sautéed with Duck, Beef, Shellfish, Salads, Vegetables ...

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P.O. Box 91861, WEST VANCOUVER, BC V7V 4S1

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