



Intoxicating News from Chef Ann Kirseböm!

I'm delighted to send you our premier newsletter chock full of foodie news that I'm excited to share with you. 2007 was a whirlwind year - our sauces were selected for inclusion in the International Emmy Award's VIP gift bags designed by Sigrid Olsen, the Leo Awards as well as the Playboy Mansion for the Nicole Simpson Foundation. Costco took on Tequi-Lime™ Gourmet Sauce in a **Free Range Adult™** size bottle and I had the time of my life in the South of France and Paris delighting in everything French and Food. As I take my line of Gourmet Sauces to the next level, I'd like to keep in touch as we keep growing.

Thanks and Happy Grilling!

Chef Ann

In This Issue

Up Close With Chef Ann's Premium Ingredients

Tasty Trends & Tidbits

- [El Bulli](#)
- [IACP](#)
- [Musée d'Escoffier](#)

On Our Plate

- [Cooking Classes in Provence](#)
- [Toast of The Town Catering- Have you booked your Event or Party Yet?](#)
- [Grand Marnier™](#)

Whats up in 2008

- [Oprah • New Orleans • Mexico](#)
- [Circle Craft 35th Annual Christmas Market](#)
- [Super Bowl XLII Eats](#)
- [Tail-Gating at home](#)

Up Close With Chef Ann's Premium Ingredients



Blue Agave Photo Credit

Chef Ann Kirseböm's Tequi-Lime® Grill Sauce & Marinade featuring... Sauza Tequila Blanco

Chef Ann specifically chose Mexico's most popular brand **Sauza Tequila Blanco** to pair with her line-up of other premium ingredients found in every batch of Tequi-Lime because of this young tequila's characteristics of fiery pepper, citrus tartness, and dry finish produced by the famed Agave plant. The sugary juice of the Blue Agave or Agave Azul is the source of tequila and contrary to popular belief, the Agave is not a cactus but related to the Lily and Amaryllis.

Tequila Trivia:

- Blanco - aka Silver** A tequila that's fresh and fruity in flavour, clear and unaged
- Piña** Weighing up to 150 lbs., this is the pineapple-shaped heart of the Agave plant
- Horno** The traditional oven used to cook Agave piñas. This process creates the sugar rich liquor which is then fermented and distilled
- Tahona** The ancient traditional stone wheel used to crush and extract juice from cooked Agave

True Fact:

Tequila is the Only Non-Depressant Alcohol in the World!!
 Chef Ann will never forget when the Sauza Silver Tequila rep informed her that Tequila was doubling in price the following Saturday at midnight. So, that fateful Saturday, she and 5 of her partners in crime drove off in 6 different directions armed with their credit cards and charged \$41,000.00 of Tequila and met back at her condo just after midnight for celebratory shooters! She kept the Tequila in her bedroom in case her warehouse was ever broken into. It looked like Sauza Tequila wallpaper from floor to ceiling! Her neighbours discreetly left AA brochures under their door. So, the original batch was made in her tiny galley kitchen, then next to the bathtub, hot tub and finally, in shiny 200 gallon stainless steel tanks!

Tasty Trends & Tidbits

El Bulli

A peek into one of Chef Ann's favourite chefs: El Bulli's **Ferran Adrià Acosta**



El Bulli Photo Credit

Regarded as one of the western world's premier restaurants, Spain's 3 Michelin star El Bulli has maintained its #1 status in the Restaurant Top 50 for 2006 and 2007 - an admirable feat!

El Bulli's Ferran Adrià Acosta, famed head chef of twenty years, is often associated with "molecular gastronomy," although the Spanish chef does not consider his cuisine to be of this category. Instead, he has referred to his cooking as deconstructivist. This alchemist's goal is to "provide unexpected contrasts of flavour, temperature and texture. Nothing is what it seems. The idea is to provoke, surprise and delight the diner." This is also combined with a large dose of irony and a sense of humour, making his dishes highly épatants (impressive). Only open from April to October, Adrià spends the remaining six months of the year perfecting recipes in his workshop, "El Taller," in Barcelona. He is famous for his thirty course gourmet menu and as he likes to say, "the ideal customer doesn't come to El Bulli to eat but to have an experience." He is also well known for creating "culinary foam". In this case Adrià doesn't use cream or egg but works with one main ingredient with the addition of air. Adrià's foam creations include foamed espresso, foamed mushroom and foamed beet and strawberry.

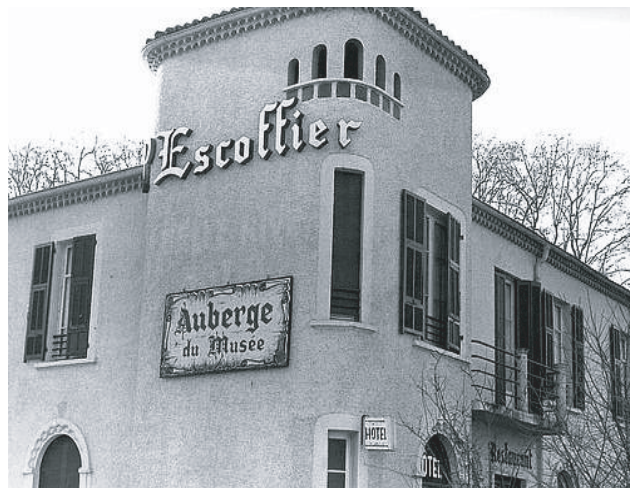
Visit **El Bulli** in Roses, Costa Brava, Spain or check out the Chez Pim Blog at **Chez Plim** to view a lucky traveller's photo-journal of dinner at El Bulli's. Reservations accepted starting in January but you'll want to plan ahead as El Bulli books a year in advance!

IACP As a member of the **International Association of Culinary Professionals**, Chef Ann keeps up to date on all the latest food happenings by visiting their new **Blog**. With a membership of over 4000 culinary professionals throughout 35+ countries, this not-for-profit professional association's vision is 'to be a worldwide forum for the lively development and exchange of information, knowledge, and inspiration within the professional food community.' The best thing about it is it gives a unique insight into the world's cuisines and nowhere is this more apparent than their Blog which is bursting with international culinary happenings - here's one to check out:

Top 50 Restaurants in the World 2007

El Bulli made first place again followed by The Fat Duck and Pierre Gagnaire in second and third best restaurants in the World. The French Laundry, Per Se, Jean Georges, Le Bernardin, Daniel, Charlie Trotter in the US ranked in the top 50. Alinea, in Chicago, ranked 36. Tsesuya's in Australia came in 5th place. France ranked first with 12 restaurants in the top 50. DOM, Alex Atala 's restaurant in Sao Paulo, Brazil, ranked as only Latin America. Astrid y Gastón in Lima, Peru, ranked 72. Click [here](#) to see San Pellegrino's Top 50.

Musée d'Escoffier



Musée d'Escoffier Photo Credit

Recently returned from the South of France, Chef Ann could write 10 newsletters on all of her experiences and ideas gathered.

One highlight was the **Musée d'Escoffier**, the first museum in France dedicated to Culinary Art and Chef Georges Auguste Escoffier. Inventor of the recipe La Pêche Melba and many others, he was renowned for his contribution to the development of modern French cuisine. A chef, restaurateur and culinary writer, he is a near legendary figure among chefs and gourmets. One of his main achievements was to elevate cooking to the status of a respected profession by bringing order and discipline to the professional kitchen. Serving not only as an inspiration to today's culinary professionals, Escoffier elevated the status of women in the culinary arts. In the XIXth century, women were not allowed to enjoy gastronomy - it was even said that they had no taste! Using his namesake, Les Dames d'Escoffier was born in NYC in 1973 - an organization for professional women in food and wine including cookbook authors, chefs and restaurateurs, food publicists, journalists and historians, wine professionals and culinary educators, food manufacturers, purveyors and culinary travel professionals.

Chef Ann is a member of the Les Dames d'Escoffier BC Chapter. Visit www.lesdames.ca

On Our Plate

Cooking Classes in Provence



Mas de Cornud kitchen Photo Credit

A gem of a location - **Mas de Cornud** is a country inn with charm and a special ambiance located in the heart of Provence. Enjoy a week of indoor and outdoor culinary classes and tastings, farm and winery visits and shopping at local markets. There'll also be time for a Jacuzzi or swim in the pool and game of Pétanque.



Mas de Cornud al Fresco Photo Credit

Cooking classes are held in kitchens designed with serious learning in mind. There are 10 work stations, each with their own fully-stocked equipment drawer fitted under large granite work surfaces. Generous granite work surfaces are also an important feature of the outdoor teaching kitchen where you will find a wood-burning oven for baking bread and an old-fashioned "chateau style" fireplace with a mechanical pulley driven rotisserie alongside a modern Viking professional gas grill.

This incredible culinary adventure is limited to ten students so be sure to contact Chef Ann early for pricing information and bookings.

Departure Date: May 23, 2009

Grand Marnier™

Chef Ann is currently developing a line of gourmet sauces featuring Grand Marnier. When visiting France in September '07, her business meeting with Grand Marnier's Gastronomic Liaison included a luxurious stay at Grand Marnier's Chateau in the Cognac Region and an opportunity to tour their distillery and barrel making facility.



2008

Oprah... February

Not yet an 'O' Lister, Chef Ann is pulling out all the stops. She'll be visiting the windy city of Chicago with tickets in hand to the Oprah Winfrey Show on March 17th (St. Paddy's Day), thanks to a chance encounter in the south of France last summer with one of Oprah's producers. After the show, will follow a very special dinner at renowned Chef Charlie Trotter's signature restaurant- with a special reservation at the 'Kitchen table' with Oprah's producer. Fingers crossed for the 'O' List.

New Orleans... April

Chef Ann will be there! 30th Annual **International Association of Culinary Professionals Conference** in New Orleans.

Mexico... June

Chef Ann will be on-route to Alimentaria 08, in Mexico City, to research **Tequi-Lime®** Gourmet Sauce exporting and manufacturing possibilities.

Circle Craft... November

Attending now for 3 years in a row, Chef Ann and staff will be promoting the company's brand of sauces that has made her so popular with foodies alike.

SUPER BOWL XLII SUNDAY EATS... February 3, 2008

Whether you're at a tail gate party in Arizona or in your own home-town, dig into these easy to make ribs and beans:

TEQUI - LIME® BBQ'D RIBS !!!!!

4 Slabs Baby Back Ribs, 8 ribs each
 2 cups **Tequi-Lime®** Gourmet Sauce



Photo Credit

On the underside of the ribs is a tough white skin or membrane; using a pointed knife, loosen the membrane along the bone at one edge, then grip the membrane with a paper towel and pull away. *Never boil ribs - you lose all the flavor!
 Marinate the ribs in zip-lock freezer bags with 1½ cups of **Tequi-Lime®** Gourmet Sauce, for up to 4 days. Discard marinade when ready to cook. Using remaining sauce to baste while grilling if using a gas or indoor grill, preheat to medium (350° F). If using charcoal, prepare a fire. When bbq's or grills are ready, brush extra **Tequi-Lime®** Gourmet Sauce on ribs, cover bbq and grill, about 30 minutes, turning every 10 minutes and continuing to baste.

Serves 4 as a main entrée or 12 as an appetizer

TEQUI - LIME® Quick Jazzy Beans !!!!!

2 398 ml cans baked beans with tomato sauce, drained well (or 1 398 ml can baked beans in tomato sauce and 1 398 ml can black beans, rinsed and drained well)
 ½ cup **Tequi-Lime®** Gourmet Sauce
 Tabasco Sauce (optional, use more or less as desired)



Photo Credit

Mix beans and **Tequi-Lime®** Gourmet Sauce together in a medium pot. Cook over medium heat until heated through. If using, add Tabasco Sauce at the end for that extra zip of heat!

[OUR WEBSITE](#) [PRODUCTS](#) [ALL ABOUT US](#)

CHEF ANN KIRSEBÖM'S GOURMET SAUCES/BBQ LTD.

P.O. Box 91861, West Vancouver, BC, Canada V7V 4S1

TELEPHONE NUMBER 604.946.LIME (5463)

FAX NUMBER 604.946.5460

TOLL FREE / WHOLESALE ORDERS 1.877.671.LIME (5463)

E-LETTER CONTENT: www.sherhackwellcreative.com E-LETTER CREATION: www.risingagency.com

To unsubscribe to this e-letter, please [reply to this email](#) and type unsubscribe in the subject box.