

Smokin' Texas Gourmet  
Smoked Specialty  
Foods™



"a taste as big as Texas"™



# The Life Recipe of Chef Peter Mollett

as he began crafting his own culinary meals - Peter worked in his mother's European kitchen and store working, learning, and later enhancing his culinary background. A childhood spent cooking in these European inspired kitchens followed him into adulthood, where today he cooks alongside his wife, Deanna, who is his official food taster and product development confidant. Together they share a passion for cuisine that is poured into every recipe.

What began in a red painted kitchen more than 3 years ago, with a line of friends and family sampling Chef Peter's recipes, has evolved into the Red Kitchen Foods brand we know today. Red Kitchen's flagship brand, Smokin' Texas Gourmet has become the personal and professional kitchen mainstay among chefs, consumers, hotels, restaurants and culinary devotees across the country. Since its inception, Proprietor Chef Peter Mollett has been "making homemade happen"™ the healthy way, blending big Texas taste with healthy ingredients across the entire line of products. All Smokin' Texas Gourmet products are GO TEXAN Certified, an organization that promotes products, culture and communities that call Texas home.

Chef Peter Mollett was born into the perfect chemistry of science and creativity. His penchant for perfectionism was founded early on, playing the role of sous chef at the age of 10 to his German born mother who daylighted as a pharmacist and moonlighted as a prolific culinarian. He learned discipline very early on

## THE MISSION OF THE SMOKIN' TEXAS GOURMET PRODUCT LINE COMES FROM THE PASSION OF:

- ★ Providing GO TEXAN Certified products
- ★ Creating All Natural, Locally Produced Products & recipes in Texas
- ★ Providing artisanal, handcrafted products that are a departure from commodity foods
- ★ Concentrating on flavor and quality
- ★ Creating uniquely gourmet, non-commodity kitchen staples for home cooks and professional chefs
- ★ Bringing "homemade" flavors to commercial kitchens
- ★ Creating recipes that are flavor rich but easy to understand and use
- ★ Concentrating on "flavor chemistry" in the research and development process



# Today's Cooking for Tomorrow's Health™



Unlike most chef inspired product lines, the creation of the Smokin' Texas Gourmet line came from Chef Peter Mollett's desire to bring unique flavor blends to the mainstream while serving the need people have today of eating the right foods with the right ingredients. Chef Peter is a true flavor chemist, and when you mix that with his family's aspirations for good health, you have the perfect recipe for a product line that enriches cooking with goodness without sacrificing flavor.



## SERVICES INCLUDE:

- ★ **WHOLESALE** – Shelf-ready products to expand your product lines while not sacrificing quality and aesthetic.
- ★ **FOOD SERVICE** – Easy & economical from shelf to serve for larger service institutions.
- ★ **PRIVATE LABEL** – Providing private label packaging for major hotel brands, tourist destinations, and restaurant chefs all over the country.
- ★ **CUSTOM PRODUCT DEVELOPMENT** ★ **CORPORATE GIFTING** ★ **SPECIAL EVENTS**



Smokin' Texas Gourmet products are prepared without MSG, they have no additives or preservatives and are prepared with reduced salts, sugars, and fats. In addition, the chefs avoid high fructose corn syrups or artificial sugars in their recipes. The entire product line is Gluten Free and Vegan and vegetarian friendly - a departure from typical spice blends and recipes.



[customerservice@smokintexasgourmet.com](mailto:customerservice@smokintexasgourmet.com)

# SAUCES



We offer a full line of sauces for every discerning palette. For those who like it mild, we have sauces for you. Some like it hot, and we have spicier sauce blends just for you. You can try our sauces in almost any recipe. From hamburgers and steaks on the grill to recipes for culinary connoisseurs, we have flavors that speak to almost any palette.



## TEXAS BBQ SAUCE

The Smokin' Texas Gourmet BBQ and Specialty Sauces are great for grilling and for finishing poultry and meat favorites.

- ★ Bottle
- ★ Italian Flask

## TEXAS PEPPER SAUCE TRIO

- ★ Texas Green Salsa Verde Pepper Sauce
- ★ Smokin' Chipotle Hot Pepper Sauce
- ★ Texas Twister Pepper Sauce
- ★ Big Bend Pepper Sauce





# SALSAS & CONDIMENTS

In Texas, we put salsa on just about everything, and our blend of ALL Natural Salsas gives you a range of flavor profiles with which to do just that. We strive to make all-purpose salsas to enjoy with just chips or for creating simple gourmet meals with authentic flavor in your own kitchen.

## SAMPLING OF OUR TEXAS ALL-NATURAL SALSAS

- ★ Texas Sweet Onion & Peach Salsa
- ★ Tomatillo Salsa
- ★ Peach Salsa
- ★ Tres Chilies Red Salsa



From the chef's kitchen to your kitchen table, our gourmet line of flavor-inspired condiments really takes standard tabletop condiments over the top. All of our Condiments are available in a Trio Pack – a great way to stock your kitchen, and perfect for gift giving.



## FLAVOR INSPIRED CONDIMENTS

- ★ Jalapeño Honey Mustard
- ★ Roasted Tomato & Sweet Onion Ketchup
- ★ Texas BBQ Sauce
- ★ Texas Gold Mustard BBQ
- ★ Texas Especial Steak Sauce



customerservice@smokintexasgourmet.com



# HERB & SPICE BLENDS



From a Creole Seasoning blend that adds punch to rice, meats, soups and stews to our Smokin' Chipotle Seasoning that adds zest to steaks, chili and other traditional Texan favorites, we have flavor combinations that speak to every type of taste and palette. Our individual spice packs give you the opportunity to try several of our spice blend products so that you can pick your favorite.



## TEXAN FAVORITE BLENDS

- ★ Smokin' Creole Seasoning
- ★ Smokin' Southwest Chipotle Seasoning
- ★ Texas Style Steak Seasoning
- ★ Texas Chili Seasoning

## HOLIDAY SPICE & SEASONING PACKAGE TRIO

- ★ Trio
- ★ Holiday Spice Pack





# SMOKIN' RUBS & SALTS

Our special rubs for meat, poultry and fish can be used as marinades or used as a seasoning for your favorite dishes. Our line of Smokin' Rubs like the upgraded classic Spiced Dry Rub, and naturally flavored Mesquite Fajita Rub, are as versatile as they are flavorful. They can be used for smoking, grilling and marinades to infuse authentic regional flavors into your cooking.

## VERSATILE SMOKIN' RUBS LINE

- ★ Texas Mesquite Smoked Fajita Rub
- ★ Texas Dry Rub



Our specialized salts for fish, poultry, soups and vegetables add a pinch of creativity to every dish and are tested in our kitchen for the perfect flavor combinations. Our Garlic Salt and Pepper is among our Top Sellers, as it offers the perfect balance of food enhancing seasoning. Our smoked salts really challenge your palette and are used by chefs all over the country to create unique taste combinations in their top recipes.

## UNIQUE SALTS

- ★ Smoked Black Sea Salt
- ★ Texas Smoked Kosher Salt
- ★ Garlic Salt & Pepper



customerservice@smokintexasgourmet.com



PRICING AVAILABLE UPON REQUEST  
FOR ALL PRODUCTS

For wholesale, food service, private label, custom product development, corporate gifting, special events and many more available products, contact us at:

[customerservice@smokintexasgourmet.com](mailto:customerservice@smokintexasgourmet.com)

or call 817-832-5319

For more of what's new with Chef Peter Mollett and Smokin' Texas Gourmet, join the social conversation and visit us at:



[www.facebook.com/pages/Smokin-Texas-Gourmet-Specialty-Foods/115051035246839](https://www.facebook.com/pages/Smokin-Texas-Gourmet-Specialty-Foods/115051035246839)



[www.twitter.com/#!/ChefPeter3](https://www.twitter.com/#!/ChefPeter3)

