

FOR IMMEDIATE RELEASE



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Call it Chemistry. Texas is Falling in Love with Chef Peter Mollett's *GO TEXAN Culinary Line.

Keller, TX – April 9, 2012 – Chef and former chemist, Peter Mollett, has officially welcomed Texas to enjoy a "taste as big as Texas" in a healthy way with the launch of his new collection of *GO TEXAN Certified Smokin' Texas Gourmet spice blends, rubs, sauces and other culinary products.

Developed in a red painted kitchen more than 3 years ago, Smokin' Texas Gourmet has become Red Kitchen Food's flagship brand and has won the hearts of both consumers and chefs across Texas. 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 product line. All Smokin' Texas Gourmet products are GO TEXAN Certified, prepared without MSG, they have no additives or preservatives and are prepared with reduced sugars and salts. In addition, the chefs avoid high fructose corn syrups or sugars in their recipes. The entire product line is Gluten Free and Vegan and vegetarian friendly, encouraging flavor rich foods cooked responsibly.

Smokin' Texas Gourmet has become a fast friend to local upscale chefs like Omni Fort Worth Executive Chef, Sebastien Layen.

"I have been working with Peter from Smokin' Texas Gourmet for less than a year, and I loved his products immediately," said Chef Layen. "Together, we designed a personal label for Omni's restaurant, new packaging for our VIP guests and even a new product. His products are not only good quality and different but make such a big difference in our marketing and special touches for our VIP clients. I am looking forward to a long partnership with Peter and Smokin' Texas Gourmet." he added.

Chef Peter Mollett and the Smokin' Texas Gourmet brand are celebrating the launch with a brand new e-commerce web site at www.smokintexasgourmet.com, and the brand is a part of several lifestyle and culinary events in the coming weeks.

MORE

Upcoming Events:

April 12-22: The 2012 Dallas International Film Festival - [DIFF](#)

Grand Opening: May 5: Keller's Farmers Market:

<http://www.kellerfarmersmarket.com/sponsors.html>

July 13-15, 2012: Taste of Dallas: <http://www.tasteofdallas.org/event-info-and-more>

September 22-23: Metropolitan Cooking and Entertaining Show:

<http://www.metrocookingdallas.com/>

About Smokin' Texas Gourmet:

"Making homemade happen"[™] *the healthy way*, Smokin' Texas Gourmet blends big Texas taste with healthy ingredients across the entire product line to create a taste as big as Texas. Unlike what you typically find in professional spice racks, the Smokin' Texas Gourmet products are prepared without MSG, they have no additives or preservatives and are prepared with reduced sugars and salts. In addition, the chefs avoid high fructose corn syrups or sugars in their recipes. The entire product line is Gluten Free and Vegan and vegetarian friendly, encouraging flavor rich foods cooked responsibly. The Smokin' Texas Gourmet product line provides artisanal, handcrafted products, concentrates on flavor and quality, brings "homemade" flavors to commercial kitchens and focuses on flavor rich but easy to understand recipes. Find our more at www.smokintexasgourmet.com.

* GO TEXAN is a marketing initiative sponsored by the Texas Department of Agriculture, whose purpose is to encourage consumers to seek and purchase Texas-made products.

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