

# BEHIND THE RED KITCHEN DOOR:

## *The Life Recipe* of Chef Peter Mollett

**C**hef 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 as he began crafting his own culinary meals - but under the strict discretion of his mother - it was still her domain. 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.

**Variety is the spice of Peter's life.** His father's air force career moved the family frequently enabling Peter to experience a vast array of cultures. In fact, he has held residence in all but three US states and credits much of that experience for his affinity to push the cultural envelope with recipes, blends, flavors and dishes.

Peter's story is exemplary of the way many culinarians arrive at their passion and careers. He once aspired to follow in his father's footsteps with an air force career but settled into the field of chemistry, where he specialized in emulsion and formulating (mixing) technology. This directed his career to include stops at several chemical companies creating new products and even receiving several patents along the way.

Although Peter started his professional culinary journey serving top secret recipes to friends and family, the line out the kitchen door quickly made him realize that he was on to something, and it was in this spirit that the companies were born.

Peter has graduated from his role as his mother's sous chef to the top of the spice rack with his creativity and propensity to induce an avid following to include major hotel chains, retail outlets and private label recipes for some of the southwest region's culinary powerhouses.

Today, Peter has countless recipes in his Red Kitchen cupboard, along with a spice rack boasting more than 100 various spices and spice combinations, and he continues to stir the pot with flavor research and product development.



*Chef Peter Mollett*



GO TEXAN.



# PRODUCTS

## 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 Mollett 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.



Smokin' Rubs



Salts



Herb & Spice Blends



Condiments



Salsas



Sauces

## SMOKIN' TEXAS GOURMET CORE PRODUCT VALUES

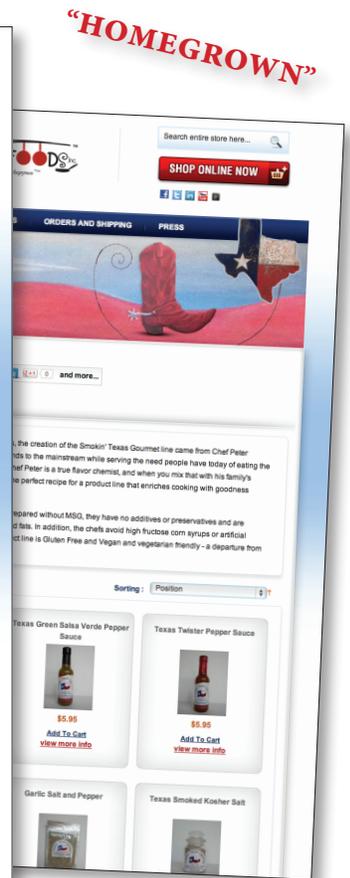
- All Products are GO TEXAN Certified
  - Creating All Natural, Locally Produced Products and Recipes in Texas
- Providing artisanal, handcrafted products that are a departure from commodity foods
  - Concentrating on flavor and quality
- Creating gourmet products, not commodity products that you see in every chef's kitchen
  - 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

# IN THE NEWS...

*A Taste as Big as Texas™*



**"LOCAL"**



**"VISION ON QUALITY"**

## TESTIMONIALS:

"I have been working with Peter from Smokin' Texas Gourmet for less than a year, and I loved his products immediately. **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."

- Omni Fort Worth Executive Chef, Sebastien Layen

"STG is fantastic in that our partnership is all based on relationship, Pete has come to know the team here and works very hard to come up with ideas that makes sense, not just making the sale. His responsiveness is amazing, and he works hard at finding creative solutions that are cost effective, working within our means. Plus he is basically a good guy who has fun doing what he is doing."

- Omni Fort Worth Food & Beverage Director, Greg Van Riet



GO TEXAN.



www.smokin-texasgourmet.com

# GET IN TOUCH

---

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



a company of...



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

