



Review: Fortun's Finishing Touch Sauce

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Are you longing to serve healthy, delicious meals quickly? Do you feel like you are in a dinner rut? I may have just the solution for you – [Fortun's Finishing Touch Sauces!](#) Fortun's Finishing Touch Sauces give you all the taste & feel of a restaurant experience without the expense and without a long, drawn out cooking process. Simply heat the finishing sauce in the microwave or a sauce pan after cooking your protein and then finish off your dish.

Fortun's has 12 different sauce varieties, though not all of them are gluten-free. The gluten-free sauces include:

- Lemon Dill Caper with White Wine
- Santa Fe Chile Verde
- BBQ (Picnic in a Pan)
- Four Pepper
- Marsala & Mushroom
- Mediterranean
- Mulligatawny Curry
- Rajun Cajun
- Stroganoff
- Spanish Romesco with Saffron
- Spicy Mustard with Brandy

Fortun's sauces are low-fat with no trans-fat, low-cholesterol, and have no MSG. They are a healthy way to spruce up any meal without adding a lot of unwanted fat, calories or sodium.

Fortun's Finishing Touch Sauces was founded by Kevin Fortun. More about Fortun and how Fortun's Finishing Touch Sauces came about:

Fortun's Finishing Touch Sauces were developed by a man who knows a thing or two about quality foods. In 1981 Kevin G. Fortun developed Stockpot Soups, a line of premium, fresh-refrigerated soups. His goal was to provide quality, convenience and consistency to food-service operators with a product made from the freshest, all-natural ingredients. The end result was a fresh, homemade soup with no MSG, no preservatives, and no artificial ingredients.

Stockpot Soups quickly became the leader in the field. After expanding into the retail market, it grew into the largest fresh-refrigerated soup company in the world, selling in 23 countries. Stockpot sold to Campbell's Soup Company in 1998.

Fortun's Finishing Sauces Meet Demands for Healthy Convenience Food

Kevin Fortun has always been a trend setter in food development. His newest creation is sure to start a buzz in both retail and food service. He has developed twelve new, innovative [finishing sauces](#) of gourmet restaurant quality. The timing and growing demand for healthy convenience foods could not be greater than it is right now. Together with a trend towards ethnic cuisine, these unique finishing sauces just promise to be another home run for this entrepreneur.

Fortun came up with the idea from his own restaurant, Desert Sage, in LaQuinta, California, because of his desire to capture the great taste and culinary experience of chef-quality sauces for people who want to dine at home. He spent years consulting with top chefs and perfecting each recipe himself. "You know you've come up with something really special," said Fortun. "I set the bar very high in everything I do. I don't stop until I know it's the best it can be."

We received the Lemon Dill Caper with White Wine and the Santa Fe Chile Verde Finishing Touch Sauces to sample. I am not a huge fan of capers, but the Lemon Dill Caper Sauce was good over salmon. I loved the Santa Fe Chile Verde Sauce! I made some pulled pork in the crockpot and then put the pork over a baked potato. I spooned some of the Santa Fe Chile Verde Sauce over that and then topped with cheddar cheese & avocado – heaven!! I loved all of the flavors in this combination and it was so easy to make! The pork cooked all day long in my crockpot on low. I just put the pork loin in with salt, pepper & white vinegar. Heating the sauce up took less than 5 minutes and the baked potato cooked quickly in the microwave.



I have some of the leftover sauce stored in the refrigerator for leftovers tomorrow!

Fortun's Finishing Touch Sauces can be found in [many stores](#) across the US and online. If you would like your grocer to carry these products, use the [form here](#) to see if they can get the sauces in stock.