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Bellevue Reporter Cook-off

We asked Bellevue Reporter Publisher Janet Taylor, an experienced cook, and staff writer Lindsay Larin, who describes herself as missing out on the cooking gene, to try out a new product, Fortun's Finishing Touch Sauces. Here's what they cooked – and how it went

BY LINDSAY LARIN

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Read the recipe. Buy the ingredients. Mix and cook accordingly. How hard could it be?

Raised in a family of women who could easily rival the cooking mastery of Martha Stewart, I have come to accept the reality that my cooking skills fall short of even the measure-free creations of Rachel Ray.

Somehow, I missed out on the cooking gene.

Hand me a mixing bowl and a recipe and I'll

hand you a deer in the headlights look. Up until this point, I have slid by with this lack of skill (and desire) on the kitchen front, but as I grow older and consider settling down and raising a family of my own, I realize a regular habit of take-out might lose its appeal.

So I have set out to hone my cooking skills. Hopefully in time, I can contribute at family holiday gatherings instead of assuming my usual position of designated taste

tester.

I decided to start with something easy and hazard free, because with my luck I would be known as "the one who burned down the kitchen."

I turned to Bellevue entrepreneur Kevin G. Fortun and his latest creation called, Fortun's Finishing Touch Sauces, a new series of fresh-refrigerated sauces.

With a quick click of the mouse, I visited Fortun's Web site (www.fortunfoods.com) and found a simple recipe that even a novice could master. I set out to sauté a white chicken breast and zucchini, prepared and served with a Lemon Dill Caper with White Wine sauce and wild rice.

So I read the recipe, bought the ingredients, mixed and cooked accordingly.

The Fortun's sauce was a no brainer and tasted delicious.

To my surprise (and that of my dinner guests) my attempt at creating an edible dinner was a success and a small motivator to continue my exploration of this thing they call cooking.

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Lindsay Larin

BY JANET TAYLOR

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First, let me preface my comments by saying I don't buy processed foods. I grow tomatoes, make sauce and can them. I grow my own herbs. I do not buy packaged sauces. But, I thought I would give these sauces a try and kept an open mind as I planned what we would be having for dinner on Sunday night.

I used a couple of thick cut pork chops to try this sauce with. Sometimes pork can turn out a little

dry, so I thought the sauce would make a nice addition. The package said that the sauce served four; I mashed up some potatoes so we could drizzle any extra sauce over the spuds since I was just serving my husband, Hank, and myself.

I added mushrooms to the pork chops during the few minutes of cooking. Although the sauce is to be heated and poured over the meat, I added the sauce to the pork and mushrooms and let it heat up



Janet Taylor

in the same pan.

Then came the test. Hank and I filled our plates, had a sip of wine and got down to eating.

The silence during the first few minutes meant it was good. There was adequate sauce for the meat and the mashed potatoes and it was delicious. Sometimes packaged sauces can taste a little chalky, but not this one. We both gave it high rating of four stars. There is nothing to mix or think about. You just pour it on and you're ready to enjoy.

I thought the packaging was a little over the top and that would be my only negative comment about the product. The sauce came in a plastic pouch and tucked neatly inside a heavy gauge plastic container. I hated to recycle the plastic container, but how many of those can I really use?

This sauce might be something I will keep in the fridge to make dinner a little more interesting. It was really quite good.

Janet Taylor is publisher of the Bellevue Reporter.

Fortun's Finishing Touch Sauces offers 12 varieties

Kevin G. Fortun, the entrepreneurial force behind Stockpot Soups, has returned to the consumer food industry with a new fresh-refrigerated product, Fortun's Finishing Touch Sauces.

The product line consists of 12 varieties of sauces:

- BBQ (Picnic in a Pan) – A hearty, tangy sauce packed full of summer vegetables and black beans with a hint of chipotle and hickory smoke

- Four Pepper – Green, black, pink and white peppercorns and spices accent this complex sauce deepened with Madeira and red Burgundy wines

- Lemon Dill Caper with White Wine – A fresh, zesty sauce brightened with fresh lemon juice, white wine, capers and dill

- Marsala & Mushroom

- Fresh mushrooms and sweet Marsala and Madeira wines flavor this traditional Sicilian sauce

- Mediterranean

- A flavorful blend of traditional Greek Calamata olives, anchovies and capers

- Mulligatawny Curry – Golden raisins, apples, brandy and fresh carrots flavor this traditional East Indian curry sauce



A dinner that can be prepared with one of Fortun's Finishing Touch Sauces. COURTESY PHOTO

- Asian Style Pepper – Sake, oyster sauce, hoisin and garlic give the bell peppers and onions in this sauce a distinctive Far East flavor

- Rajun Cajun – A lively sauce flavored with okra, Tabasco sauce and the holy trinity of Cajun cuisine (fresh onions, celery and bell peppers)

- Santa Fe Verde – Crushed tomatillos, green chilies, smoked

peppers and diced jalapenos give this sauce a rich, spicy flavor

- Stroganoff – An old-country Russian favorite flavored with traditional veal stock, sour cream, fresh mushrooms, Dijon mustard and red Burgundy wines

- Spanish Romesco with Saffron – A traditional Catalan sauce flavored with ñora chili peppers, fresh tomatoes, red bell peppers, mushrooms and olives

- Spicy Mustard with Brandy – A creamy sauce spiked with Dijon mustard, fresh garlic and brandy

All varieties of Fortun's Finishing Touch Sauces are fresh-refrigerated products with a shelf life of 150 days. Fortun's Finishing Touch Sauces are 8 ounces, retail for \$4.95 to \$5.95. More information is available at www.fortunfoods.com.