

Product Spotlight: Pumpkin Ravioli

From our portfolio of recipes:

- Soups and Chowders
- Sauces and Gravies
- Chili and Stews
- Puddings and other desserts
- Mashed Potatoes and Polenta
- Pot Pies, sweet or savory
- Ravioli, Tortellini, Bandolini, and Gnocchi
- Pesto and Compound Butters

Our seasonal delight, Pumpkin Ravioli. Made fresh with pumpkin and parmesan cheese then spiced with nutmeg and a hint of cinnamon for a uniquely delicious flavor!



Vendor Spotlight

Palo Alto Firefighters Pepper Sauce



At Del Monaco Specialty Foods we use PAF Pepper Sauce in bulk in several of our recipes. The sauce is actually bottled in Healdsburg, CA.

Lee Taylor, a Palo Alto Firefighter, helped contribute to a row of peppers in the sprawling garden behind the firehouse. He went away for a three-week vacation and returned to find out no one picked any of the ripe peppers. The crop was so big there was no way to eat it all. So he started experimenting and within an hour he had created a sauce. Seventeen years later, Lee is still making and selling his famous Pepper Sauce. All the proceeds go directly to charity. 70 high school graduates can thank Lee personally for having college scholarships because of his ingenuity and charitable giving. It is a testament to the power of the sauce!

"We just shipped a bottle to Alaska. That's the last of the 50 states that we have shipped to," Taylor says. The hot sauce market is competitive, but he doesn't hesitate to

reveal his secret - using red ripe peppers, which cuts down on the tartness and makes a mellower, sweeter sauce. The peppers for Palo Alto Firefighter Pepper Sauce are now grown off-site, manufactured and bottled in Healdsburg. Local restaurants buy it in gallon jugs, and Taylor set up a site for Internet sales.

The sauce received an enthusiastic 8.5 out of 10 rating on the Hot Sauce Blog. The base of Palo Alto Firefighters Pepper Sauce is serrano and jalapeño peppers, but the sauce is maybe two alarms on a five-alarm scale. Taylor says he puts his sauce on almost everything, including Italian and Mexican food. "It has been a labor of love and I have enjoyed the journey."

To learn more about the sauce and how to purchase please go to <http://www.paloaltofirefighters.com/>

Pasta Give-a-Way!

The first three people to contact me (contact info bottom left) with information for being included in an upcoming DSF Newsletter "Spotlight" section, will **receive a free 3lb. bag of Pumpkin Ravioli**. Our newsletter is distributed to 600 customers, vendors, and buyers. Get featured and win!

Ask the Chef

The Del Monaco Specialty Foods R&D Kitchen is busy sampling new ingredients and cooking methods for several new projects. This involves taste testing, playing with ingredient combinations, and using different cook times. All in the hopes of expanding the "kettle" cooking depth of product lines that we can produce using existing methods. Some of the new techniques we recently developed have enabled us to produce products like risotto and creamy polenta. These types of products in the past may not have worked within our "kettle" operation. By continuing to search out new products and cooking techniques, our R&D Team can better answer the many questions we receive. We continuously work to enhance and improve our production system to provide innovative ideas to our customers.

Get Featured!

If your business and products would like to be featured in an upcoming Del Monaco Specialty Foods newsletter "Spotlight" please contact me.

Courtney Angelich
courtney.angelich@delmonacofoods.com
408-500-4122

Del Monaco Specialty Foods Inc.

18675 Madrone Parkway, Suite 150
Morgan Hill, Ca 95037
www.delmonacofoods.com

Main Office: (408) 500-4100

Please give me your feedback at: trobertson@delmonacofoods.com
- Tim Robertson