



## **FOR IMMEDIATE RELEASE**

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## **SPICE UP YOUR THANKSGIVING WITH A TRADITIONAL SIDE DISH, UPDATED WITH AN MODERN FLAVOR**

WINSTON-SALEM, NC (October 14, 2011) – This year's Thanksgiving feast is getting a zesty update, thanks to Tim Grandinetti, special events chef for Texas Pete<sup>®</sup> Hot Sauces. The exuberant chef has taken some of the holiday's traditional dishes and modified them with his characteristic "flavor bomb" flair.

One of the newly developed recipes featured for Thanksgiving is a Sweet Potatoes dish with "torched" Texas Pete<sup>®</sup> Fiery Sweet Pecan-strewn Marshmallows. Forward-thinking home chefs are sure to receive kudos for bringing this new out-of-the-box recipe to the Thanksgiving table.

### **Sweet Potatoes with "torched" Texas Pete<sup>®</sup> Fiery Sweet Pecan-strewn Marshmallows**

Sweet Potatoes

4 Sweet Potatoes  
6 Tbsp. Butter  
1 Egg  
1/2 cup Brown Sugar  
1 tsp. Pumpkin Pie Spice  
1 Tbsp. Salt

Boil or steam sweet potatoes until tender. Drain, then transfer to large mixing bowl & add butter, egg, brown sugar, spice, & salt. Using an electric or stand mixer, beat until smooth.

Transfer to a lightly oiled baking casserole dish. Scatter a handful or two of Texas Pete® Fiery Sweet Pecan Marshmallows (recipe below) atop and cook in 325° oven for 15 minutes. Remove from oven and "torch" (evenly brown) the marshmallows with pastry torch. Alternatively - broil for 5 minutes to achieve similar results. Enjoy!

#### Texas Pete® Fiery Sweet Pecan Marshmallows

1/4 cup Texas Pete® Fiery Sweet Wing Sauce  
1/4 cup Water  
12 sheets Unflavored Gelatin Sheets  
2 cups Sugar  
2/3 cup Corn Syrup  
1/4 cup Water  
1/4 tsp. Salt  
2 Tbsp. Vanilla Extract  
Confectioner's Sugar & Cornstarch to "dust" marshmallows

Line a 9" x 9" baking pan with plastic wrap & lightly oil inside. Reserve.

In the bowl of stand mixer, soak gelatin sheets with Texas Pete® Fiery Sweet Wing Sauce & water for 10 minutes. Meanwhile, in saucepan, combine sugar, corn syrup and water, then bring to a boil. Utilizing the whisk attachment, turn the stand mixer on low for 1 to 2 minutes. Increase the mixer to high speed - start to pour the boiling syrup over the gelatin in a slow, steady stream. Add the salt and continue to mix for 12 minutes. Add the vanilla extract and continue to mix for 3 to 5 minutes.

Scrape marshmallow into reserved baking pan and spread evenly. Allow marshmallow to sit for 4 to 5 hours and/or overnight, until cooled & firmly set.

In small bowl, combine equal parts of confectioner's sugar and cornstarch. Remove marshmallow from pan & cut into equal pieces. Dredge each piece in confectioner's sugar and cornstarch mixture.

Grandinetti also developed an alternative to the traditional turkey gravy – the Texas Pete® Original Hot Sauce & Bourbon Scented Apple, Scallion, & Rosemary Jus for Poultry. And, as a special treat during the after-dinner football snack time, a new sandwich – the Texas Pete® Turkey Hot Brown featuring Roasted Tomato, Bacon, & Texas Pete® Mornay Sauce atop Cheddar & Chive Biscuits. For these recipes, visit the Texas Pete® Web site recipe page at [www.TexasPeteRecipes.com](http://www.TexasPeteRecipes.com).

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**About TW Garner Food Company ([www.texaspete.com](http://www.texaspete.com))**

Headquartered in Winston-Salem, North Carolina, TW Garner Food Company is famous for its Texas Pete® Hot Sauce, the number three brand of hot sauce in the United States. Founded in 1929 as a maker of barbecue sauce, the company now sells a full line of hot sauces, wing sauces and seafood sauces under the Texas Pete® brand, as well as salsa and tortilla strips under the Green Mountain Gringo® brand. Texas Pete® and Green Mountain Gringo® products are sold in supermarkets, military commissaries, convenience stores and restaurants throughout the United States. In 2010, Green Mountain Gringo® Salsa was named best overall salsa by [Epicurious](#), among 20 retail salsas that were tested.