

## Newest Product for Grilling: Four-Spice Tins

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BALTIMORE, June 27 /PRNewswire/ -- The hottest thing about summer is grilling with great spices. Vanns Spices of Baltimore, MD, has met grilling enthusiasts' cries with bold, fresh new summer blends, neatly packaged in their newest spice kit, Summertime Sizzlers. The kit hits the market just in time for summer and those long anticipated Fourth of July celebrations, and the spice blends are sure to make an impression in the culinary world and backyard barbeques alike.

The package includes four of the new blends, along with preparation suggestions and unique recipes so that even the novice chef can serve up some of the most flavorful, innovative pairings around.

Espresso Rub is salty, sweet, a tad hot, and bitter (from the coffee). The flavors in this blend are simple and speak for themselves. There are only 7 ingredients in the mixture, and most can be inferred

from the flavor description. While this blend works well on both chicken and steak, it is especially remarkable with duck.

Chipotle BBQ is a classic Barbeque profile: salty, sweet, and bitter, with an added smoky element. This rub is not as sweet as some barbeque rubs. Instead, its sweetness comes from the various chilies in the recipe. Other ingredients include cumin, garlic, black pepper, thyme, celery seed, and ginger. The Chipotle BBQ spice pairs best with chicken.

Quebec Steak seasoning has a kick of garlic, pepper, salt, and a little heat. It goes best with steak and can be used as a marinade for flank steak or fajitas, and doubles as a burger seasoning.

Finally, Herbs De Provence is herbaceous and floral. The savory mix of tarragon, rosemary, savory, fennel, lavender, basil is great for grilling any white oily fish like Mediterranean sea bass (loup de mer) or halibut.

Charmingly rustic tin packages containing the Summertime Sizzlers are available online at <http://www.vannsspices.com>.

Vanns Spices was founded in 1981 with an ambition to offer culinary excellence for both the cooking enthusiast and the professional chef. Guided by their commitment to taste, health and sustainability, Vanns continues to explore new products in order to provide their customers with the very best culinary experience.

For additional information concerning the new Summertime Sizzlers collection, contact Vanns Spices at 410-944-3888 or <http://www.vannsspices.com>.

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