



## April Newsletter

There are lots of great new kitchenware products in the store! Bright spring colours and designs adorn storage canisters, serving bowls, plates and mini dishes. There are also some unique gadgets to make cooking easier. Come check them out.

## New Products

The Sassafras bread dome mimics a brick oven with a dry even heat. The domed shape allows air to evenly circulate around for a uniformly browned crust. The glazed bottom won't absorb juices from foods, so it can be used for breads as well as juicy chickens and roasts. Recipes included.



Shape and Store's Burger Master is a Canadian invention that was successful on Dragon's Den! The separate compartments prevent freezer burn and keep patties from sticking together. The container acts as a cooler pack



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## Store Hours

**Tues - Sat**  
**10 - 5pm**

**Sunday**  
**11 - 5pm**

when frozen. It can also be used to freeze soups, stews, pasta sauce and cookie dough.



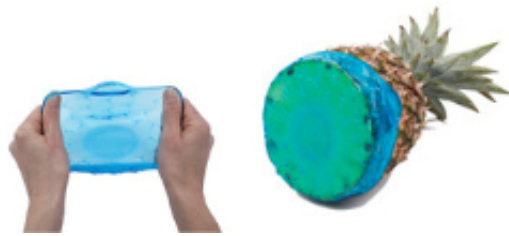
## Gurgle Pots!!

**We now have all 3 sizes: mini, small and large. Available in a variety of colours.**

UUTENSIL is a British Design company that creates innovative kitchen products. Savour has the sputnik, a flower shaped potato masher that is designed to be rotated in the bowl. The flipp turner has a strainer to help control the oil and juices. When turned over, it acts a grater for lemon zest or cheese. The swisk's flat bottom deglazes the pan while the patterned structure helps infuse flavours and get rid of lumps.



Cover Blubber by Fusionbrands is a super stretchy food saver for the fridge or freezer. It is a great replacement for plastic wrap and can be placed directly on food or containers of various shapes and sizes. Made of food safe rubber, they are available in small, medium and large.



## recipe

Prawns in Pomegranate Curry  
from *Vij's at Home*

- 36 - 42 prawns
- 1 1/2 tsp salt
- 1/2 c ghee or cooking oil
- 1 Tbsp cumin seeds
- 3 c finely chopped red onions (3 medium)
- 1 tsp turmeric
- 1 tsp ground cayenne pepper or black pepper
- 1 tsp chopped jalepeno pepper
- 1 Tbsp finely chopped ginger
- 1/2 c pomegranate or mango juice
- 1/2 c chopped cilantro

Peel prawns and devein them, if required.  
Gently rub prawns with 1/2 tsp of the salt, place them in a bowl and refrigerate them if you're not going to cook them right away.

In a large frying pan, heat ghee (or oil) on medium high for 1 minute. Sprinkle in cumin



seeds and allow them to sizzle for 45 seconds. Add onions and sauté for 8 mins, or until golden brown with with darker edges. Reduce the heat to medium add turmeric, the remaining 1 tsp of salt and cayenne (or black pepper). Stir, sauté for 1 min, then add jalapeño pepper and ginger and sauté for 1 min more.

Add pomegranate (or mango) juice and bring it to a boil, which will take less than 30 seconds. Add prawns and stir gently. Saute prawns, still stirring gently, for about 4 mins, or until orange-pink and firm when poked with a spoon. Remove from the heat and stir in cilantro.

Serves 6

### **Find Us**

1331 - 9th Ave SE  
Calgary, AB T2G 0T2

### **OUR HOURS**

Tues-Sat 10am-5pm  
Sun 11am-5pm

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