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CONTACT: Jackie Lapin
(818) 707-1473
jackielapin@cs.com

HEATING UP THE HOLIDAYS **WITH THE PIQUANT PERI-PERI CHILI**

From Halloween (October 31) to New Years (Jan 1) Nando's Exotic South African Sauces, Marinades & Condiments Adds Spice to the Holiday Menu

Whether you celebrate Hannukah, Kwanzaa, Christmas (*or even Christmas with a Latin flavor*), this year Californians can indulge their unique taste for spicier and more flavorful dishes at the holiday season.

Nando's, the South African company that has built its worldwide reputation on the distinctive flavor of the African-grown peri-peri chili pepper, has prepared a cornucopia of zesty recipes for the daring holiday chef—*more than 50!*

Imagine taste-bud tempting:

- Peri-Peri Spiced Carmel Apples, Orange and Black Peri Pepper Cookies (Halloween)
- Sweet Apricot Sweet Potatoes, Peri Rubbed Turkey, Pumpkin Apricot Pie with Peri Whip (Thanksgiving)
- Lemon Cilantro Crab Stuffed Mushroom Caps, Peri Spiced Nut Stuffing, Peri Dark Cranberry and Almond Bark (Christmas)
- Scallop Empanadas with Mango Avocado Salsa, Stuffed Peri Poblano Peppers (Caliente Christmas)
- Smoked Salmon Lemon Caper Sauce, Sweet Apricot Potato Pancakes (Hannukah)
- Peri Spiced Cornbread, Traditional Peri Peanut Soup (Kwanzaa)

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- Coconut Curry Chicken Puff Pastry, Zippy Champagne Sorbet (New Year's Eve)
- and to wake you up the right way, Peri Bloody Mary (New Year's Day.)

Distinctly different from the chilis of the American Southwest, the peri-peri chili pepper, also known as the bird's-eye pepper, is the exceptional ingredient that defines the unique and piquant taste of Nando's Marinades, Cooking Sauces and Condiments. So, while they may be imported from South Africa, they are widely available in major California supermarkets and leading club stores.

Eleven Nando's products, each delivering the savory sway of peri-peri spice, are adding a kick to everything from pasta to vegetables to salads and even desserts—they are easy to use and delicious to taste. In order to enable Nando's fans to judge the degree of tongue-tingling heat, each features a distinctive and colorful "Peri-ometer" on the bottle, measuring the temperature—from "mild" for the faint of heart to "extra hot," for those that really want to dine daringly. The flavorful Nando's products are truly a great match for America's growing love affair with everything spicy.

Far from a newcomer to epicurean renown, Nando's flavors South Africa's famous flame-grilled chicken. Nando's Chickenland restaurants originally debuted in Johannesburg in 1987, and fueled by the exotic taste of the Portuguese-African spice flavor, has heated up all over the globe, expanding to more than 31 countries on five continents by 2004.

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“Even folks who love their holiday faire on the low end of the spicy range, but want more strong and distinct flavor will be surprised at the degree of difference that Nando’s makes to a dish,” says Rob Brozin, Nando’s founder and President/CEO. “Whether you are sautéing, broiling, barbequing, sprinkling Nando’s on a baked dish, or just adding a dash of Nando’s to reawaken old recipes at the holidays, you’ll be amazed! Your family and guests will love the taste, but probably won’t be able to put their finger on what’s so unique about it. They’ll just think you’re a prize-winning gourmet cook.”

Nando’s exotic array of peri-peri-seasoned offerings include:

- Peri-Peri Condiments—Medium, Garlic, Hot and Extra Hot
- Marinades—Sundried Tomato and Basil, Lime and Cilantro and Barbeque
- Cooking Sauces—Roasted Reds, Curry Coconut, Fresh Lemon and Sweet Apricot

Nando’s is available in the condiment aisle at Ralph’s, Albertsons, Bristol Farms, How’s, Major Markets, and other leading grocery and specialty markets throughout Southern California. The prices are as follows area depending on the store and the region:

- Nando’s Peri-Peri Pepper Sauces From \$2.99 to \$3.29
- Nando’s Marinades From \$3.49 to \$3.69
- Nando’s Cooking & Grilling Sauces From \$3.99 to \$4.29

Nando’s holiday recipes are available on the Nando’s USA website:

www.NandosUSA.com. Holiday chefs should keep returning to site to see new recipes added monthly. With Nando’s in your kitchen – you never have to worry about a Cluck-up at mealtime.

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EDITORS NOTE: For 300 dpi downloadable photos of these recipes and products, go to www.NandosUSA.com.