



Dinner Party Movement Sparks Flavorful Celebrations

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New McCormick® Gourmet Blends Bring Global Flavor to the Table, Inspire Nationwide Dinner Party Chain

SPRING, Md., July 10, 2012 (PRNewswire) – Whether hosting a casual dinner or a special occasion, food lovers understand that sharing a meal should always be a celebration. Of course, time and inspiration are not always easy to come by, and sometimes even the most passionate cooks need a little spark. Four new McCormick® Gourmet Seasonings provide just that, with convenient, perfectly blended herbs and spices inspired by vibrant world cuisines. These all-in-one mixes provide an effortless way to experiment with new flavors, turning every meal into a memorable moment worth savoring.

"As a result of growing interest in home entertaining, cooking enthusiasts are redefining the dinner party as an informal way to celebrate food and discover new flavors," said Mark Garcia, Director of the McCormick Kitchen. "McCormick Gourmet's new blends are perfect for dinner parties because they're an easy way to create a flavorful theme and explore new cuisines. They will help you take your guests on a global taste adventure — from Flavors to the American Southwest, from Cuba to Morocco."

Ready to savor your flavor passport? Get a dinner party started with these new blends and recipes:

- **Cuban Seasoning:** A vibrant combination of onion, bell peppers, garlic, oregano and cumin, this blend adds Caribbean flair to: **Cuban Mojo Marinated Pork Tenderloin with Black Bean Avocado Salsa**, in which succulent pork is served up with bright bits of Cuban spice and a creamy salsa.
- **Moroccan Seasoning:** This rich & flavorful regional blend of cinnamon, cumin, papaya and turmeric lends authentic North African flavor to: **Easy Moroccan Chicken**, a sweetly savory take on a classic tagine featuring tender chicken thighs, creamy tomatoes and sweet raisins.
- **Southeast Seasoning:** Inspired by the flavors of the American Southwest, this versatile blend includes chipotle pepper, paprika, onion and garlic. The combination adds smoky heat to the flavorful crust of **Flery Cornmeal Crusted Steak**.
- **Tuscan Seasoning:** A robust blend of garlic, Italian herbs and sun-dried tomato, Tuscan seasoning adds sophistication to rustic **Pepperoni with Tuscan Ragu**. This dish delivers the full-bodied flavor of a classic slow-cooked Italian ragu, with aromatic veggies, fragrant seasonings and Parmesan cheese.

Join the Dinner Party Chain!

Inspired to host a dinner party of your own? Share your passion for flavor and create dinner party ideas by joining McCormick Gourmet's Dinner Party Chain. Visit facebook.com/McCormickGourmet to start planning the dinner party of your dreams. After submitting a theme — like an Asian fusion adventure or rustic Italian supper — you'll receive a recommended menu sparked by your submission. By joining the chain, you will be eligible to win exclusive dinner party prize packages worth more than \$100,000. One lucky winner will also enjoy the grand prize: a trip for two to the New York City Wine & Food Festival October 11-14, including travel, two tickets to the event, lodging and a daily agenda.

Follow the conversation and join The Dinner Party Chain at facebook.com/McCormickGourmet. Visit mccormickgourmet.com for more information about McCormick Gourmet Blends, including delicious ideas, images and recipes.

About McCormick
McCormick & Company, Incorporated is a global leader in flavor. With more than \$3 billion in annual sales, the Company manufactures, markets and distributes spices, seasoning mixes, condiments and other flavorful products to the entire food industry — retail outlets, food manufacturers and foodservice businesses. Every day, no matter where or what you eat, you can enjoy food flavored by McCormick. McCormick brings passion to flavor.™ Visit mccormick.com, mccormickgourmet.com and facebook.com/McCormickGourmet for more information.

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