

BOAT STREET PICKLES

A small, not-so-secret restaurant, the Boat Street Café is nestled into a hidden courtyard near the vibrant Seattle waterfront.

Once through the floor-to-ceiling French doors, one is charmed by the bright, sophisticated interior dressed with simple accents of French culinary treasures collected over the years by chef and owner, Renee Erickson. The black slate tables, fresh flowers, and a canopy of antique parasols draw one to the white marble-topped bar that bears many jars of pickles made in-house.

For many years, Renee has produced a variety of pickled fruits and vegetables as a way to preserve fresh, Northwest produce at the height of ripeness and flavor. This 'healthy compulsion' to pickle nearly everything soon became an integral part of what makes the Provencal-inspired cuisine of the Boat Street so memorable. The pickles have, over time, become an essential element of the Boat Street pantry and are sought out by many of the café's patrons. Renee's favorite pickles are now available for all to enjoy, anytime, anywhere.

Renee's approach to food draws inspiration from the simple, rustic cuisine of the French countryside. Her study of the cuisine of France has led her to develop clean, simple, and elegant dishes inspired by the classics. Her food is especially influenced by the region of Provence, where fresh markets and country bistros offer the freshest ingredients and the richest traditions. Renee prepares her own interpretation of this "cuisine de la Grand Mere"- in which she marries the finest and freshest seasonal products from the Pacific Northwest.



Please visit our website at www.boatstreetpickles.com for more usage tips and seasonal recipes.

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Pickled Figs



Black Mission figs bathed in a sweet syrup of red wine, cane sugar, balsamic vinegar, rosemary and sea salt; try paring with grilled steak and rosemary roasted potatoes. Also delicious with fresh goat cheeses, bleu d'auvergne, panna cotta, or old fashioned vanilla ice cream. Serve alongside a blue cheese tarte and fresh salad greens.

896919002026 UPC Net Weight 9oz Jar Size 3.5"X 2.75" X2.75" Case Size 12
Case Dimension 12" X 9"X 4" Case Weight 13.5lbs. F.O.B Seattle, Washington

Pickled Red Onion



Sweet red onions in a tangy brine of cane sugar and cider vinegar with notes of mustard seed and bay leaf; adorn a simple piece of grilled fish, or arugula salad with fresh goat cheese and a drizzle of olive oil. Also excellent with grilled sausages, hamburgers or grilled cheese sandwiches. Toss pickled red onions with blanched green beans, walnut oil and coarsely chopped walnuts.

896919002033 UPC Net Weight 8oz Jar Size 3.5"X 2.75" X2.75" Case Size 12
Case Dimension 12" X 9"X 4" Case Weight 12 lbs. F.O.B Seattle, Washington

Pickled Prunes



Large pitted prunes are plumped with a syrup of cider vinegar, cane sugar, accented with coriander, mustard seed, arbol chili, orange peel and bay leaf; a great accent to a selection of pate or as a side with roast chicken or duck. Delicious as part of an open face sandwich of toasted country bread and fresh ricotta. Arrange prunes on a platter with cornichon, pickled red onion, Dijon mustard and thick slices of country pate. For dessert serve the prunes with pound cake and cream.

89691900201 UPC Net Weight 9oz Jar Size 3.5"X 2.75" X2.75" Case Size 12
Case Dimension 12" X 9"X 4" Case Weight 13.5lbs. F.O.B Seattle, Washington

Pickled Raisins



Large golden raisins cured in a sweet and tangy syrup of cider vinegar, mustard seed, thyme, arbol chili, and bay leaf; a wonderful paring with roasted pork loin, or grilled fresh sausages. For a great side dish add the raisins to couscous pilaf or coleslaw salad with cider vinegar, olive oil and fresh parsley. Gently warm pickled golden raisins in a skillet with a spoonful of olive oil, add a splash of champagne vinegar, chopped parsley & toasted pine nuts, spoon over sea bass or sole.

896919002040 UPC Net Weight 9oz Jar Size 3.5"X 2.75" X2.75" Case Size 12
Case Dimension 12" X 9"X 4" Case Weight 13.5lbs. F.O.B Seattle, Washington

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