

Kitchen Korner

A 10-Minute Gourmet Dinner? Easy!

(NAPSA)—Whether you're a busy home cook who wants to spend more time with your family, or you live alone and want to spend more time with your friends, here's news that should go down well. An innovative cooking process and packaging process has been developed that allows gourmet entrees to be stored in the refrigerator, as opposed to the freezer, simplifying the process of readying a meal in ten minutes.

Jon Rocke, president of RMH Foods, the company which helped popularize the process says, "Consumers demand convenience, but we also offer taste and variety." The company now offers eight different premium meat meals called Quick-N-Easy Gourmet Entrees™, including Beef Pot Roast w/Gravy, Prime Rib Slice, Beef Meat Loaf with Gravy, Top Sirloin Steaks in Bourbon Sauce, Beef with Barbecue Sauce, Chicken Breasts in Tequila Lime Sauce, Pork Roast in Bourbon Sauce, and Homestyle Seasoned Pork Roast with Gravy.

The entrees are prepared with no preservatives, can be left in the refrigerator for up to 90 days, and contain a greater amount of product per containers than the competition. To prepare these



A line of premium meat gourmet entrees can be stored in the refrigerator, as opposed to the freezer, allowing home cooks to ready a meal in ten minutes.

entrees, the meat is hand trimmed of fat, cut into portions, then seasoned, weighed and vacuum-sealed to ensure the highest degree of safety, flavor and refrigerator shelf life.

The Quick-N-Easy Gourmet Entrées have won awards from the National Cattleman's Beef Association, the Taste of New York State Fair Competition and the National Pork Board. The entrees are available at leading grocery store chains and online at www.quickneasyentrees.com