

1st Cooking Contest Corner

Grill Up Something Great To Win

(NAPSA)—Grilling gurus and fans of “saucing” it up outdoors can answer that question online at www.pacefoods.com and be eligible to win prizes. Each month, one lucky winner will receive \$500 and will then be among the eight monthly winners eligible for the grand prize that will be announced in December—an outdoor kitchen that includes an ultimate built-in stainless steel grill, patio furniture, lighting, landscaping, and more with an approximate retail value of \$20,000.

All recipes must include any Pace® product and be prepared on an outdoor open flame grill. The Pace Trailgating™ Tour combines the authenticity of cowboy-style chuckwagon cooking and the time-honored tradition of tailgate barbecuing.

“Outdoor chefs love to share their ideas about the most creative ways they use Pace products, and we love to hear about them,” Chris Strauss, senior marketing manager, Pace, said. “Pace is ideal for spicing up meats and vegetables cooked over a grill. Old West cooks used tomatoes, onions, and jalapeño peppers to zest up their cooking; today’s cooks can do the same thing with Pace.”

Answers to the “What do you do with your Pace?” question range from including the sauce as a twist to traditional banana bread, to pouring it over Eggs Benedict, to eating it straight from the jar. Many people make meals with the sauces by adding flavor to meats, vegetables, eggs and much more. For example,



using Pace in Cornbread Squares adds a kick to a traditional, down-home favorite. Adding Pace to Southwestern Tacos incorporates another Western tradition—Indian frybread—to create a flavorful taco recipe.

For this third annual Internet recipe contest, cooks 18 or older may submit one entry per e-mail address per day at www.pacefoods.com, where complete contest details and rules can be found. Persons who prepare food or recipes professionally are not eligible to participate in the contest. All contest entries must be received by October 31, 2003. A panel of food experts will evaluate the entries on taste, originality, general appeal and creative use of Pace products.

The brand was born in San Antonio and its Texas heritage lives on through the vegetables used in its sauces, such as tomatoes, fresh onions and fresh, hand-picked jalapeños to ensure fresh and authentic flavor.