

# Indian Marinades Add Spice Year-Round

(NAPSA)—The sizzle of the grill is starting to fizzle, but there's still time to add some excitement to late-season burgers, steaks or chicken before the cold winter months arrive.

Patak's Foods, USA is adding some flare to grilled fare by giving barbecue chefs the ingredients they need to liven up their late-summer dishes with a new line of Indian marinades. Fusing Americans' traditional grilled dishes with a taste of India is a rising trend and lends a new pizzazz to the dinnertime menu.

"Too often we find ourselves preparing the same meals over and over because they're easy and don't take a lot of time," said Meena Pathak, director of research and development for Patak's Foods, USA. "By simply adding a new element to the usual grilled feast—like ribeye steak with a Sweet and Smoky marinade—it's easy to add new flavors to family favorites."

In a recent survey conducted by Patak's Foods, USA, 54 percent of Americans said they already prepare ethnic meals at home at least once a week. By introducing ethnic tastes to typical American grilled food, Patak's® marinades offer an ethnic twist and a little added spice



to a standard cookout. Patak's® Indian marinades are available in three varieties: Sweet and Smoky (Medium), Golden Mango (Mild) and Honey and Ginger (Mild).

But marinades do not have to go away with the dog days of summer. Adding the zesty flavors of India to a wide variety of entrees can help add flavor to the dinner table year-round. And they're easy to use—add a cup of any Patak's® marinade to one pound of beef, chicken or seafood and marinate for 30 minutes, broil and serve.

Patak's® Indian marinades are available nationwide at grocery stores and specialty food retailers, and all varieties are available in 9.7-ounce jars with a suggested retail price of \$2.50. To locate the nearest Patak's® marinades retailer, call 1-800-726-3648.