

Fresh ink

epicurious for people who love to eat

HOT OFF THE PRESS!

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Best of the Fancy Food Show

Dateline: Jacob K. Javits Center, New York, NY

The 52nd Summer Fancy Food Show kicked off on Sunday in New York and runs through 5 p.m. today. We've worked our way through dozens and dozens of good, bad, and ugly new products from the 2,200 exhibitors and more than 70 countries displaying 160,000 foods and beverages. "Antioxidant" and "organic" continue to be buzzwords, while just about everything — from noodles to pies — is coming ready-made or almost ready-made. There was an abundance of coated and flavored popcorn this year, though none of it as addictive as the cracklike Dale and Thomas that came out a few years ago (clearly some companies are trying to hitch their wagons to that sweet-and-salty gravy train). Here are our favorite new products, below. Tune in tomorrow for the bad stuff.

Peanut Better Sweet and Savory Peanut Butter Blends

Yes, Thai Ginger & Red Pepper and Deep Chocolate peanut butters sounded disgusting to us, too — until we tried them. These kosher, organic, trans-fat- and cholesterol-free spreads are the perfect grown-up sandwich spread — or condiment, or sauce ingredient...
www.peanutbetter.com

FungusAmongUs Truffle Gatherers Sauce

This salty, earthy mix of truffles, olives, capers, and anchovies stands out as a straight-from-the-jar cracker condiment or as a topper for chicken or pasta.
www.fungusamongus.com

Truffières de Rabasse Foie de Lotte Monkfish Liver

Japanese and French gourmets have long delighted in monkfish liver. Now you can, too. These picky wild fish eat only lobster and shrimp, which means their soft, rich livers, cooked in salt, pepper, and wine, taste like a mild but briny shellfish pâté — they're packed with omega 3s and 6s and don't carry the force-feeding stigma of the other kind of foie gras. www.rabasse.com; www.foie-de-lotte.com

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D'Artagnan French Kisses

We knew we could count on D'Artagnan, which celebrated its 20th birthday last year and is known for foie gras, organic meats, and game, to create yet another impossibly decadent treat. When you pop one of these bite-size morsels in your mouth, you first get a blast of alcohol and prune, then the silky foie gras mousse reveals itself and leaves a lingering richness. Serve them along with glasses of Armagnac to your favorite guests.

www.dartagnan.com

Wholesome Sweeteners Organic Blue and Raw Blue Agave Syrups

The mild, smooth flavor of these organically grown, fair-trade–certified agave syrups beats the pants off chemically, fake-tasting sugar substitutes. And with a low glycemic index of 39, we predict they'll become the sweetener of choice for sugar shunners.

www.organicsyrups.biz

Bella Cucina Aromatic Savory Salts and Antipasti

The Tuscan Rose & Pink Peppercorn and Wild Oregano & Sage salts add an exotic kick to everything from butter to pasta, and the sweet-savory roasted Piccolo Pomodoro Tomato & Basil antipasti makes a sophisticated instant party appetizer.

www.bellacucina.com

Effervé Pomegranate Blueberry Sparkling Pétillante Lemonade

Two of the world's favorite antioxidant fruits join forces (albeit in small quantities) in the latest from this French sparkling-lemonade company. The light refreshing un-cola has just the right balance of sweet and tart flavors. *www.efferve.com*

Pixie Maté Chai Latte

Maté, the little South American herb that could, is purported to deliver a caffeine kick without the coffee crash and 900 percent more antioxidants than green tea. Mixed with milk or soy, it's a creamy, dreamy delight. *www.pixiemate.com*

Torn Ranch Splendid Specialties Original Tea Cookies

These petite cookies, which are flavored with real teas from China, India, and Sri Lanka, are at once delicate and packed with authentic flavors. We loved the tropical-tasting African Rooibos with Guava and the Green Tea Jasmine. Plus, they come in cute, old fashioned canisters that make them perfect for giving (or spoiling yourself while drinking a fresh-brewed pot of tea). *www.tornranch.com*.

Xochitl Gluten-Free Totopos de Maiz Corn Chips

We thought all gluten-free chips sucked, until we tried these superthin, trans-fat–free chips. They're particularly tasty paired with Xochitl's Stone Ground Molcajete-Style Salsa. *www.salsaxochitl.com*

Edwards Serrano Ham and Surry Sausages

Rather than resting on its laurels, Edwards of Surry, Virginia (which has been around since 1926), continues to roll out great new products. Their Serrano-Style Virginia Ham,

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which is dry-cured, smoked over natural hickory wood, and aged for 10–14 months, has a complex, aged flavor, is nicely salty, and has the toothsome texture of the Italian stuff. Also try the juicy, flavorful sausages from the company's Surry Farms brand — it contains no added antibiotics, MSG, nitrates, or nitrites. www.edwardsvaham.com

Good Wives Hors D'Oeuvres

We'd gladly get hitched to spouses who turn out such delicious savory pastries. Usually prepackaged lobster is a thing to run screaming from, but the Wives' new Lobster Newburg Puffs defy all expectations with tender bits of real lobster and mushrooms in cream sauce nestled in crisp, buttery puff pastry. The Artichoke & Mixed Olive Mini Quiches were also out-of-sight. You may never make appetizers for a party again. www.goodwives.com

— The Editors

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