



#### Dinner Party Movement Sparks Flavorful Celebrations

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#### New McCormick® Gourmet Blends Bring Global Flavor to the Table, Inspire Nationwide Dinner Party Chain

SMYRNA, Md., July 10, 2012 (PRNewswire) – Whether hosting a casual dinner or a special occasion, food lovers understand that sharing a meal should always be a celebration. Of course, time and inspiration are not always easy to come by, and sometimes even the most passionate cooks need a little spark. Four new McCormick® Gourmet Blends provide just that, with convenient, perfectly-blended herbs and spices inspired by vibrant world cuisines. These all-in-one mixes provide an effortless way to experiment with new flavors, letting every meal into a memorable moment worth savoring.

"As a result of growing interest in home entertaining, cooking enthusiasts are rediscovering the dinner party as an informal way to celebrate food and discover new flavors," said Mark Garcia, Director of the McCormick Kitchen. "McCormick Gourmet's new blends are perfect for dinner parties because they're an easy way to create a flavorful theme and explore new cuisines. They will help you take your guests on a global taste adventure – from Italy to the American Southwest, from Cuba to Morocco."

Ready to amp up your dinner party? Get a dinner party started with these new blends and recipes:

- **Cuban Seasoning:** A vibrant combination of onion, bell peppers, garlic, oregano and cumin, this blend adds Caribbean flair to **Cuban Mojo Marinated Pork Tenderloin with Black Bean Avocado Salsa**, in which succulent pork is served up with bright hits of Cuban spice and a creamy salsa.
- **Moroccan Seasoning:** This Ras El Hanout-inspired blend of cinnamon, cumin, paprika and turmeric lends authentic North African flavor to **Easy Moroccan Chicken**, a sweetly savory take on a classic tagine featuring tender chicken thighs, creamy tomatoes and sweet raisins.
- **Southern Seasoning:** Inspired by the flavors of the American Southeast, this versatile blend includes chipotle pepper, paprika, onion and garlic. The combination adds smoky heat to the flavorful crust of **Flaky Cornmeal Crusted Steak**.
- **Tuscan Seasoning:** A robust blend of garlic, Italian herbs and sundried tomato, Tuscan seasoning adds sophistication to rustic **Pepperoni with Tuscan Ragu**. This dish delivers the full-bodied flavor of a classic slow-cooked Italian ragu, with aromatic veggies, fragrant seasonings and Parmesan cheese.

Join the Dinner Party Chain!

Inspired to host a dinner party of your own? Share your passion for flavor and create dinner party ideas by joining McCormick Gourmet's Dinner Party Chain. Visit [dinnerparty.com/mccormickgourmet](http://dinnerparty.com/mccormickgourmet) to start planning the dinner party of your dreams. After submitting a theme – like an Asian fusion adventure or rustic Italian supper – you'll receive a recommended menu sparked by your submission. By joining the chain, you will be eligible to win exclusive dinner party price packages worth more than \$100,000. One lucky winner will also enjoy the grand prize: a trip for two to the New York City Wine & Food Festival/October 11-14, including travel, two tickets to the event, lodging and a wine shipment.

Follow the conversation and join The Dinner Party Chain at [facebook.com/mccormickgourmet](http://facebook.com/mccormickgourmet). Visit [www.mccormick.com](http://www.mccormick.com) for more information about McCormick Gourmet Blends, including delicious ideas, images and recipes.

About McCormick  
McCormick & Company, Incorporated is a global leader in flavor. With more than \$3 billion in annual sales, the Company manufactures, markets and distributes spices, seasoning mixes, condiments and other flavorful products to the entire food industry – retail outlets, food manufacturers and foodservice businesses. Every day, no matter where or what you eat, you can enjoy food flavored by McCormick. McCormick brings passion to flavor.™ Visit [mccormick.com](http://mccormick.com), [www.mccormick.com](http://www.mccormick.com) and [facebook.com/mccormickgourmet](http://facebook.com/mccormickgourmet) for more information.

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