



For Immediate Release

**HIGH RESOLUTION RECIPE/PRODUCT PHOTOS ARE AVAILABLE  
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## **Fire up the Tastebuds As Kitchen Kettle Village Announces the Launch of Their Sizzlin' New Line of Pickle Products**

Lancaster, Pennsylvania, September 3, 2008-- Kitchen Kettle Village, located in the Village of Intercourse, PA, has transformed everybody's favorite cukes and added the "Heat" and the "Sweet" as they launch their new product line of tasty Pickles: Kickin' Pickle Chips and Sweet Pickle Chips.



The Kickin' Pickle Chips and Sweet Pickle Chips are perfect for burgers, hotdogs, sandwiches or right out of the jar, however, at-home epicureans can also try their hands at some fun and out of this world salads and appetizers (recipes for Spicy Reuben Bites and Kickin' Pickle and Watermelon Salad follow). The Pickles are available in three sizes: Pint \$5.99; Quart \$9.99; and ½ Gallon \$17.99; and may be purchased at their retail store, The Jam and Relish Kitchen, located at 3529 Old Philadelphia Pike, Intercourse, PA, on-line at <http://shop.kitchenkettle.com/> or consumers can call

toll-free at (800) 717-6198. The company also will feature favorite guest recipes on their "Kettle Talk" Blog at <http://kettletalk.com>, which launched at the end of August.

"We have been experiencing an interesting trend where our spicy food line has grown faster than any other Kitchen Kettle Village product line," observed Joanne Ladley, Synergy Conductor and Co-Owner of Kitchen Kettle Village. "It seemed only natural to add pickles to that existing mix which also includes our Jalapeno Jam, Horseradish Mustard, Hot and Spicy Grilling Sauce and Zesty Salsa."

The new pickles join Kitchen Kettle's growing array of homemade jams, jellies, relishes, butters, syrups, mustards, grilling sauces and salsas. All of their products are made by local farm women who use a small-batch, hand-stirred cooking process for peak flavor and quality control.

### *Spicy Reuben Bites*

Makes approx. 30 serving sizes

1 loaf (approx. 30 slices) cocktail size Rye Bread  
1 cup 1000 Island Dressing  
1 lb. Cooked Corned Beef (sliced)  
½ lb. – Swiss Cheese (sliced)  
One Pint **Kitchen Kettle Kickin' Pickles**

- 1) Drain **Kitchen Kettle Kickin' Pickles**
- 2) Place slices of Rye Bread on a baking sheet and spread 1 Tsp. 1000 Island dressing on each slice of rye bread.
- 3) Layer ½ slice of Corned Beef then 2 **Kitchen Kettle Kickin' Pickles** per slice of rye bread.
- 4) Top with 1/3 slice swiss cheese
- 5) Place tray under broiler for one minute or until cheese is melted and slightly browned

### *Kickin' Pickle and Watermelon Salad*

Makes 4 servings

1 cup Sour Cream  
1 tsp. lime juice  
1 tsp. chopped candied ginger  
2 Tbsp. Orange Juice  
Salt and Pepper  
8oz. Baby Spinach  
1 lb. seedless watermelon chunks or balls  
1 pint **Kitchen Kettle Kickin' Pickles**  
4 oz. Bleu Cheese Crumbles  
2 oz. Almonds or Walnuts  
1 orange cut into 8 wedges

- 1) Whisk together first five ingredients, refrigerate until 15 minutes before serving
- 2) Drain pickles and cut each chip in half
- 3) On 4 salad plates, place 2 oz. baby spinach, top with 4 oz. watermelon, 4 oz. **Kitchen Kettle Kickin' Pickles**, 1oz. bleu cheese crumbles and .5oz. nuts
- 4) Divide dressing equally between salads
- 5) Serve salad with 2 orange wedges (orange wedges should be squeezed over salad just before eating.)

Located in the beautiful Pennsylvania Dutch countryside, Kitchen Kettle Village has been entertaining visitors from all over the world for more than 50 years. With 30 unique specialty shops, 8 delicious restaurants and eateries, charming lodging, and of course, the famous Jam and Relish Kitchen, guests can watch local farm women putting up over 80 original recipes of jams, jellies, and relishes in large open kettles, take a carriage ride, or enjoy the free seasonal Festivals and year round family events. Conveniently located on Rte. 340 in the Village of Intercourse, Pennsylvania, (10 miles east of Lancaster, 2 hours from Philadelphia and Baltimore and approx. 3 hours from New York) Kitchen Kettle Village is the ideal destination for the guest who wants a tasty and authentic Village experience. For more information, please visit [www.kitchenkettle.com](http://www.kitchenkettle.com) or call (800) 732-3538 or (717) 768-8261.

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