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HOUSE FOODS AMERICA TEAMS UP WITH
NEW YORK'S LEADING CHEFS TO CREATE HOME STYLE
TOFU RECIPES FROM AROUND THE GLOBE
House Tofu International Culinary Adventure
Features Flavors from India, Italy, France, Japan, and the Caribbean

Garden Grove, California, March 23, 2009—House Foods America, Tofu specialists since 1983, has partnered with New York City's leading chefs to create a collection of New York-centric yet international home style recipes that star House Foods Tofu as a versatile, economical and nutritious globe trotter and super food. The recipes, which bring out the flavors of India, Italy, France, Japan, and the Caribbean, were created by **Fred Sabo**, executive chef at the famed **Metropolitan Museum of Art's Trustees Dining Room**; **Billy Strykowski**, executive chef of *Cooking Light* Magazine; **David DeGaeta**, executive chef of the **Tribeca Rooftop**; **Yuji Gomikawa**, executive chef of **Restaurant Associates**; and **Claude Chassagne**, chef and food consultant. Most dishes can be made in less than 40 minutes and serve a family of four for fewer than twenty dollars.

"All cooks in the know regard Tofu as a blank slate ready to take on any flavor or ingredient," said Yoko Difrancia, marketing supervisor at House Foods America Corporation. "Each chef we worked with has built on this principal, adding his signature touch to a unique, delicious dish that can be made quickly and on a budget." The innovative recipes are *Caribbean Crab and House Tofu Cakes*; *Crispy House Tofu Milanese with Roasted Lemon*; *Walnut House Tofu*; *Vegetarian Spiced House Tofu Stew*, and *House Tofu Grenobloise*.

Vegetarian Spiced House Tofu Stew by **Fred Sabo**, executive chef at the Trustees Dining Room at the Metropolitan Museum of Art: In this India-inspired flavorful dish, House Foods Extra Firm Tofu takes on the complex flavors of curry powder and coriander for a healthy and satisfying one-pot meal made in 45-minutes that will leave your guests thinking you cooked all day. Known for cooking seasonal, healthy dishes, Chef Sabo enjoys updating traditional recipes with modern touches and is

intrigued with flavors from around the world, including the spices of Asia, India, and the Mediterranean.

House Tofu Grenobloise by **Claude Chassagne**, chef and food consultant: In this recipe, House Foods Firm Tofu replaces the trout traditionally served in a grenobloise, made with brown butter, capers, parsley, lemon juice and croutons. This light and sophisticated dish, inspired by the cuisine of France's Dauphine region, can be prepared in just 20 minutes. Chef Chassagne, former chef and owner of New York's Chubo, has been a culinary professional for over 20 years, working in the kitchens of renowned restaurants in both Paris and New York.

Caribbean Style Crab and House Tofu Cakes by **David DeGaeta**, executive Chef of the Tribeca Rooftop: Chef DeGaeta transports diners to the tropics with this recipe which features the unbeatable duo of House Foods Firm Tofu and crab meat with the zesty flavors of jerk seasoning, lime, and ginger. Chef DeGaeta has entertained some of New York's most discerning palates at the Tribeca Rooftop, one of the city's premiere event spaces.

Crispy House Tofu Milanese with Roasted Lemon by **Billy Strykowski**, executive chef of *Cooking Light* Magazine: Chef Strykowski channels the flavors of Italy and lightens up the traditional Milanese with House Foods Extra Firm Tofu, resulting in a crispy, perfectly seasoned starter or main dish. Chef Strykowski's healthy and delicious recipes and helpful cooking tips have gained him a large national following.

Walnut House Tofu by **Yuji Gomikawa**, executive chef of **Restaurant Associates**: Chef Gomikawa turns to his native Japan to create an unforgettable sweet and savory textural experience featuring House Foods Soft Tofu. Restaurant Associates is the nation's premier foodservice, restaurant and catering company, operating at the nation's finest museums and performing arts centers such the American Museum of Natural History and Lincoln Center.

About House Foods America

Tofu specialists since 1983, House Foods America Corporation (HFAC) is dedicated to bringing you the most affordable, highest quality and widest range of the freshest, all-natural Tofu products. House Foods America uses only non-genetically modified soybeans grown in the US and specializes in making the best original, organic, and seasoned Tofu in five firmness levels from silken to extra firm. In a recent Tofu taste test conducted by the San Francisco Chronicle, House Foods Tofu was rated #1 and described as "creamy," "tender" and "fresh-tasting". For more information visit www.house-foods.com