



# GORJI GOURMET FOODS



## From Chef Gorji's Kitchen to Your Kitchen Make Restaurant Quality Gourmet Dishes at Home

### "We love this stuff!

Ate at the restaurant, but live in Oklahoma...so only way to bring back the memory of their great food!!

**Cliff Alexander 2019**

"Chef Gorji of Gorji Restaurant makes a killer spicy remoulade sauce. But you don't have to eat at his restaurant to enjoy it—he recently added it to his lineup of bottled products..."

**Tina Danze, Guide Daily,  
Dallas Morning News 2008**

"...In his Gorji Gourmet Pomodoro sauce he's got a right to crow. So fresh, light and intense its the stuff of sheer Italian comfort food over pasta with parmesan...other Gorji Gourmet products include the same steak primer he used to win the Texas Steak Cook-Off in 2004 and 2005..."

**Kim Pierce,  
Dallas Morning News 2006**

**C**hef Gorji, an engineer, turned chef, and restaurateur, began bottling [Gorji Gourmet Foods](#), his award-winning line of sauces, in response to demand from his restaurant's customers who described them as "Tastes Just Picked." The entire product line of Mediterranean-inspired sauces, marinades, dips, and spreads has a rich and complex flavor. Your friends and family will think you spent hours in the kitchen making them—yet it just takes minutes to add to your creations.

- Pomodoro
- Puttanesca
- Arrabiata Diavolo
- Dipping Oil & Marinade
- Pomegranate Vinaigrette
- Caesar Dressing
- Hummus
- Remoulade



## Winners of 38 Awards in Blind Tasting Food Competitions - 2015-2019

The pasta sauces, dressings, and spreads have won 38 awards in blind tasting food competitions. Arrabiata and Puttanesca have won the coveted Golden Chili award multiple times. They are sold in DFW Whole Foods, Jimmy's, Royal Blue, online at Amazon.com, [www.gorjigourmet.com](http://www.gorjigourmet.com) and at Gorji Restaurant.

### 5-Table Gorji Restaurant Named Dallas' Best Steakhouse 2021 By Dallas Observer

Gorji has helmed the New Mediterranean Cuisine [fine dining restaurant](#) for 19 years in Dallas, Texas. Innovative policies include no-tipping, not turning tables, and not accommodating young children. He has authored a cookbook, "[Zing! By Gorji—New Mediterranean Cuisine](#)," featuring his signature recipes and the winner of 5 international and domestic book awards.

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