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## **Ernest Hemingway Inspires New Line of Gourmet Flavors**

### *E.H. Gourmet Brings the Legendary Life & Work of Hemingway to the Table*

VIRGINIA BEACH, Virginia – The life and travels of American novelist Ernest Hemingway make their way to tables this summer with a line of culinary flavors from E.H. Gourmet, on sale now at [Taste Unlimited](#) gourmet food stores in Virginia.

Each flavor in the line is based on Hemingway's epic travels and exciting life. The line launches with five flavors: a zingy cocktail sauce, a sweet yet hot grilling sauce, a smoky hot sauce, a sea salt with a citrusy, garlic tang, and a distinctive Bloody Mary Mix, based on the original bloody mary from Harry's New York Bar in Paris.

- **The ISLANDS Cocktail Sauce** is based on Hemingway's years in Key West where he lived from 1931 to 1939 and wrote "The Snows of Kilimanjaro" and "The Short Happy Life of Francis Macomber," and also the novel *To Have And Have Not*, which is set in depression-era Key West. In addition to the traditional ingredients most often found in a cocktail sauce, we've added a small amount of lemon and lime zest for extra zing.
- **The HUNT Grilling Sauce** is inspired by Hemingway's adventures hunting the region of Lake Manyara, Tanzania. The sauce contains native African spices and fruits, including African bird's eye, paprika, Hoisin, which contains tamarind, mandarin oranges and mango. These native flavors have been added to a tomato and pepper base to give it a sweet flavor on the front with a little bite on the back.
- **The BULL Hot Sauce** is based on Hemingway's experience running with the bulls in Pamplona, Spain and his novels *The Sun Also Rises* and *Death in the Afternoon*. This recipe includes an infusion of smoked Spanish paprika.
- **The SEA SALT** is based on Hemingway's times in Havana, where he wrote much of *For Whom the Bell Tolls* and *The Old Man and the Sea*. This gourmet sea salt is infused with a tempting hint of citrus and a touch of garlic.
- **The SUN Always Rises Bloody Mary Mix** is based on Hemingway's ex-patriot days with other writers and artists at Harry's New York Bar in Paris, France, where the original recipe for the Bloody Mary was concocted. We have taken that original recipe and given

it a twist, adding more flavor with spices and a dollop of Dijon mustard, gives it its distinctive flavor.

For more information, visit [EHGourmet.com](http://EHGourmet.com) or [www.facebook.com/EHGourmet](http://www.facebook.com/EHGourmet)

**About E.H. Gourmet**

Designed in partnership between the foodies at [The Meridian Group](#) and the brains behind [Ashburn Sauce](#), E.H. Gourmet honors the life and travels of Ernest Hemingway through flavor.