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SAUCE GODDESS UNVEILS NEW GLUTEN FREE BIG AND TANGY COOKING SAUCE HELPING PEOPLE CREATE DELICIOUS AND HEALTHY MEALS

- Meet the Sauce Goddess and sample her secret recipe *Big and Tangy Cooking Sauce* and other new and exciting products at **Fancy Food Show in Booth 207 January 19-21 at Moscone Center**
- According to the University of Chicago, 1 out of every 133 otherwise healthy adults in the United States has celiac disease—that's nearly 3 million people.

San Diego, CA- Sauce Goddess Gourmet, LLC is premiering their latest saucy creation at the *Fancy Food Show, Booth 207, January 19-21*. **Gluten Free Big & Tangy Cooking Sauce** is loaded with black pepper, garlic and apple cider vinegar. It is all natural, preservative-free, low sugar and gluten free. The segment of the population eating gluten free products has increased during the past few years and now encompasses many millions not just people suffering from celiac disease but a wide range of diseases including: autism, osteoporosis, diabetes and rheumatoid arthritis. Even healthy people are eating gluten free.

“We have had so many requests to add a gluten free sauce to our line-up that we are excited to be launching the **Gluten Free Big and Tangy Cooking Sauce**. Sauce Goddess Gourmet took the extremely popular *Big and Tangy Steak Sauce* and made it gluten free. We also changed the name for both the gluten free version and the traditional *Big and Tangy Steak Sauce* to promote this product not only as a condiment and marinade but also as a cooking sauce,” stated President and Sauce Goddess, Jennifer Reynolds.

The change from **Big and Tangy Steak Sauce** to **Big and Tangy Cooking Sauce and Marinade** came from Sauce Goddess customers who were using this sauce to create all types of meals. Reynolds thinks she may have had it miss labeled from the start. “Big and Tangy Steak Sauce is not only great as a condiment or marinade but it makes a very flavorful meatloaf, a sassy stir fry and a great Chili especially mixed with our Latin Heat Spice Rub”, she says.

Jennifer, aka the Sauce Goddess is on a mission to help millions of people that are battling gluten intolerance create delicious and gluten free recipes quick, easy and very affordably. “Since people were using the Big and Tangy Steak Sauce to cook with it made sense to make it gluten free and promote it also as a cooking sauce. You can use a jar of *Big and Tangy* to feed at least 6 people. **Gluten Free Big & Tangy Sauce** should hit shelves by mid January.

ABOUT SAUCE GODDESS GOURMET, LLC: Sauce Goddess Gourmet is a privately owned company headquartered in San Diego, CA. Sauce Goddess is dedicated to providing all natural sauces, spices and gourmet products that can be used frequently and easily for grilling, dipping, marinating, and creating favorite recipes. Many of Sauce Goddess products are based on secret family recipes. For information, recipe ideas, and ordering visit www.saucegoddess.com.