

Either at your home or your favorite venue, we provide catering for your small events. Buffet-style or elegant table-side services start at \$15 per person.



Cooking classes are available for any age group. Let us make your bachelor party, birthday party or next girls' night out extra special!

Contact Kim Schwarzkopf at 309-292-1949 or e-mail [ASpottedApron@gmail.com](mailto:ASpottedApron@gmail.com) to schedule your next event.



Coming soon, our selection of beautifully practical and useful kitchenware, many brands locally sourced in the Midwest.

Follow us on Facebook and find us at [www.aspottedapron.com](http://www.aspottedapron.com) for more information, specials, and recipes.

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We believe delicious meals begin with delicious and high-quality ingredients. A Spotted Apron is proud to offer extra virgin olive oils from the finest groves in the Mediterranean and South America, quality balsamic vinegars from the vineyards of Italy, and spices from all over the world. Our spice blends are developed and tested in-house, without additives and preservatives.



## Spice Blends – always without additives and preservatives

- **Asian Blend** – Exotic flavors of sesame and ginger pair well with garlic olive oil and honey ginger balsamic vinegar for dressing, marinade, and seasoning
- **Baking Blend** – replace plain cinnamon with this blend in any of your cookie, bread, or dessert recipes. It will become your “secret” ingredient!
- **Bavarian Blend** – bring the taste of Bavarian Germany home to make any night an Oktoberfest celebration. Bavarian blend is great on chicken, pork, or potatoes.
- **BBQ Blend** – Sweet, smoky and a hint of spicy, use this blend to season pork, chicken or beef for that just off the grill flavor!
- **Chai Coffee** – Cinnamon, cardamom, nutmeg, and ginger spice up this Arabica coffee. Brew it up and serve it hot or iced!
- **Chinese 5 Spice** – Anise, cinnamon, clove, fennel, and Sichuan peppercorns make this exotic spice blend delicious in sauces, stir-fry, and glazes for roasting or grilling...it will be your secret ingredient in baked beans and pumpkin pie!
- **Freedom Blend** – Free from salt or pepper, use this to season your favorite meats and vegetables!
- **Mugdha’s Masala Mix** – My dear friend Mugdha shared her garam masala recipe with me. This is a pantry staple for any Indian kitchen, bursting with the exotic flavors of anise, coriander and cinnamon.
- **Greek Blend** – Bring a taste of the Mediterranean home. Make gyros, dips, dressings, and marinades!
- **Harbor Blend** – Add a touch to melted butter or warmed olive oil and brush on your favorite fish, seafood, or chicken before grilling or baking.
- **Herbes de Provence** – Lavender flowers give this blend a unique flavor to your vegetables, chicken or pork.
- **Italian Blend** – Great for pizza, dressing, or any Italian dish, it’s bursting with the flavors from Italy!
- **Lemon Pepper** – The light, citrusy flavor spices up your fish, chicken, or vegetables. Caution to those with nut allergies.
- **Montreal Steak Rub** – This rub adds rich color and flavor to your steaks, chops, or pot roast.
- **Mulling Spice** – Spice up your favorite juice or wine. Place Mulling Spice into the juice as it warms for a taste of Fall and home.
- **Pickling Spice** – Great for cucumbers, beans, asparagus, and corned beef!
- **Ranch Mix** – It’s dairy free and great for dips, dressings, and spicing up your roasted potatoes!

- **Seasoned Salt** – Get the original or smoky blend for your kitchen. Use it on anything and everything!
- **Taco Blend** – Whether you like it mild or hot, we use the highest quality chili powders that you can add to your favorite ground beef, turkey, or chicken.

## Olive Oils

- Piquet 2020 – Earthy flavor with a hint of pepper, this oil is great for cooking, dipping, and salads. Spain
- Koroneiki 2021 – Mild, fresh grass flavor with a hint of green banana. The pepper that hits the back of your tongue. Chile
- Infused - Spain
  - Butter – Vegetable-based flavor of butter...it’s even excellent on popcorn!
  - Garlic
  - Gremolata – freshness of olives, hint of garlic herbs, and the clarity of lemon
  - Lemon
  - Tuscan Herb

## Balsamic Vinegars

- Dark - Italy
  - 18-Year Style – rich enough to pour over ice cream!
  - Italian Herb
  - Hickory Smoked
  - Italian Fig
- White - Italy
  - Cranberry Pear
  - Sicilian Lemon
  - Honey Ginger

## Bulk Herbs and Spices

- Allspice, berries
- Basil
- Bay leaf, ground or whole leaf
- Cardamom, ground
- Celery seed
- Chervil
- Chile powder: mild, New Mexico Lumbre
- Chives, air dried
- Cilantro
- Cinnamon: Korintje, stick, Vietnamese

- Cloves, ground or whole
- Coriander, seeds
- Cumin
- Dill weed
- Fennel seed
- Fenugreek, ground
- Garlic powder
- Ginger
- Lavender flowers, culinary dried
- Lemon peel, dried
- Mace, ground
- Marjoram
- Mustard, ground
- Mustard, seeds
- Nutmeg, ground or whole
- Onion powder
- Orange peel, dried
- Oregano, Greek
- Paprika: domestic sweet, smoked
- Parsley
- Peppercorns: gourmet mixer, Sichuan, Tellicherry
- Pepper ground: black, white
- Red pepper flakes
- Rosemary
- Salt, kosher, course sea
- Savory
- Scallions, freeze dried
- Sesame seeds, white
- Shallots, freeze dried
- Spearmint, crushed
- Star anise
- Tarragon
- Thyme, Mediterranean
- Tomato, dried flakes
- Turmeric