



*Where to Eat's* Jill Epstein gives a hearty "Thumbs Up" to Simmer Sauces from Maine's Good Clean Food.

### **Good Clean Food**

*...a whole new "quality in a jar" food offering*

Our Jill said, "Wow!" What makes these simmer sauces for fish so special? The folks at **Good Clean Food** have three solid answers:

#### **Taste**

Great ingredients make great taste. All of the ingredients used in our artisanal sauces are chopped by hand. Our quality ingredients – ranging from fresh shallots, leeks and shiitake mushrooms to hearty, homemade chicken stock and Pantelerian capers – positively tip the flavor scale.

#### **Convenience**

Good Clean Food simmer sauces make the whole meal. We take our time so you don't have to! Our hand-crafted, small-batch preparations represent, quite literally, a day's work in a jar.

#### **Good Health**

Forget about over-salted, processed sauces for dinner. Good Clean Food's Maine-made simmer sauces are low-sodium, low-fat, and chock-full of fresh, all-natural ingredients. Our products contain no antibiotics, no additives and no GMOs.

Good Clean Food simmer sauces make great meals for busy adults and are "kid-friendly" as well.

**- WhereToEatONLINE**