



Good Clean Food's Simmer Sauces for Seafood named an "Editor's Pick" in July 2007 issue of *TASTE of the Seacoast's* "What's Cookin'" E-mag.

[Read the review](#)

Fast Slow Food

Good Clean Food's simmer sauces were developed by owner and founder Kurt Shisler who spent "two years perfecting the recipes, searching the world for pure authentic ingredients— capers hand-picked on the Mediterranean island of Pantelleria, kombu [an edible kelp] harvested from the sub-arctic waters of Japan, and seasonal produce from local organic farmers." The result? A line of excellent sauces designed to provide a great meal in the time it takes to simmer a piece of fish. I've sampled their Scandinavian Dill, Mediterranean and Creole Sauces. My only suggestion? Don't limit yourself to simmering! I grilled salmon steaks and served the Scandinavian Dill sauce on the side. The Mediterranean sauce ended up as part of an impromptu eggplant and sun-dried tomato and feta lasagna ... Check out www.goodcleanfood.net

– Jean Kerr
Editor, *TASTE of the Seacoast* magazine