



Gameday grub reaches a whole new level

By AMY SOWDER

Don't be just a fan.

Win your own fans during these NFL and college football-filled weekends with the Game Day Basket from Katchkie Farms in Kinderhook, NY.

Your friends and family can pack some good taste in with their tailgating chips, burgers and dogs with this premium package of pickled jalapeños, salsa, Katchkie ketchup and Bob-A-Que Sauce.

For those home games, you can help your hosts add some artisanal advantage to their halftime spread with these organic, small batch products.

These Katchkie Pickled Jalapeños are a sought-after snack with a bite that can spike the intensity of game day grub.

The Katchkie Ketchup balances the essence of tomatoes with the sweet and tangy notes of brown sugar and ancho chili zest. Mix it into your meatloaf, douse your French fries with it and add dollops to your burgers. Florence Fabricant of The New York Times found it much more ketchupy than your typical store-bought ketchup. "All the qualities of ketchup are ramped up, making it more textured than Heinz, spicier and a bit sharper," she wrote.

Farmer Bob Walker grows the certified-organic tomatoes that go into the jar of Bob-A-Que Sauce. At 6 foot 3 inches, you can bet he works up a big appetite. Long days on the farm come to a close with the sun setting over the pond

and the sound of a sizzling hot grill. He also puts apples, green bell peppers, ground mustard and tamarind in that sauce.

The Katchkie Salsa keeps it simple. This mild salsa has the zing of those same quality tomatoes, onion, cilantro, jalapeño pepper, lime and cumin.

As they're licking their lips and groaning with pleasure, you can tell those who receive these carefully crafted condiments all about Katchkie farm.

Katchkie sits on 60 acres in the Hudson Valley, growing produce and making foods that celebrate local flavors while supporting sustainable agriculture and good earth practices. What began as a way to use a bumper crop of "thunder-fertilized" cucumbers from Katchkie's first harvest, has grown into an

annual preservation of the season's bounty.

Restaurants known for locally-sourced food, such as the much-hyped 61 Local in Brooklyn, carry Katchkie products.

And you can feel altruistic about this artisanal array of food. A portion of the farm's profits goes to support the programs of The Sylvia Center, a nonprofit organization committed to educating children about food and nutrition through hands-on experiences on the farm.

Price: \$35. Find it: americasfarmstand.com.



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