

GRUNDS

G O U R M E T

Sauces · Relishes · Chutneys

Grunds Artisan line of sauces, chutneys, relishes & now spice rubs were born from the necessity to find something different. The products were the result of the Grund family needing to satisfy their palates with chilli sauces, relishes and chutneys. Not being able to purchase these products anywhere near their home town of Kimba, in rural South Australia, they would stock up when in Adelaide in the early 1980's. They then decided to grow their own ingredients on their farm and make their own unique products. After 25 years of making, tasting and mastering the family recipes, their delicious products are now sought after throughout Australia .

Packed full of flavour the recipes have been refined over decades to arrive at a product with a unique flavour that is typically "Grunds".

Now located in the Adelaide Hills, they are now extremely fortunate to be able to source there fresh produce here in South Australia, an area that yields the highest quality ingredients.

Our line of condiments are preservative free, all but two are gluten free & they are vegan friendly.

Artisan: (of food or drink) made in a traditional or non-mechanized way using high-quality ingredients.



170gms
11/2017
Made in South Australia from locally sourced ingredients

GRUNDS GOURMET

RUBBED 'n' DANGEROUS SPICE RUB

Rub it Leave it Cook it Leave it Eat it!



GRUNDS GOURMET

TRINIDAD SCORPION

★★★★★ EXTREMELY HOT

www.grundsgourmet.com

170gms
11/2017
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GRUNDS GOURMET

EGGPLANT CHUTNEY

★★★☆☆ MEDIUM HOT

170gms
10/2017
Made in South Australia from locally sourced ingredients

GRUNDS GOURMET

PIG 'n' CHOC SPICE RUB

GRUNDS GOURMET

CHILLI SAUCE

GRUNDS GOURMET

WORCESTER SAUCE

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Green Tomato Relish: Developed from an old family recipe. A thick, chunky relish made with green tomatoes. Sweet but not too sweet with a hint of spice.

Ingredients: Tomatoes, onion, vinegar, sugar, salt, spices, xanthan gum

Caramelised Apple Relish: Developed from an 'old family recipe'. refined over time to provide you with a dark rich flavour. Sweet with a touch of spice.

Marries perfectly with white meat. Divine on pork. Perfect on a cheese platter.

Ingredients: Apples, raisins, garlic, sugar, salt, vinegar.

Tomato Relish: Developed from an old family recipe & refined to suit our taste. Thick & chunky relish like Nanna used to make, just not as sweet with a little more spice!

Ingredients: Tomatoes, onion, vinegar, sugar, salt, spices, xanthan gum





Tomato Sauce: A deep, rich complex sauce with flavours you just wont find in store bought sauce.

Ingredients: Tomatoes, onions, apples, garlic, ginger, sugar, salt, vinegar, spices.

Smoked Chipotle BBQ Sauce: Using half smoked & hard smoked Chipotle chillies our BBQ Sauce has a deep, rich smokey flavour that you will love. Perfect for marinating or as a condiment on the table. You'll be back for this one!

Ingredients: Tomatoes, apples, plums, raisins, garlic, chilli, stout, vinegar, smoke concentrate, organic food acid (acetic acid), sugar, salt, spices.





GRUNDS
GOURMET

**TOMATO
SAUCE**

www.grundsgourmet.com



GRUNDS
GOURMET

**SMOKED
CHIPOTLE
BBQ SAUCE**

www.grundsgourmet.com

Worcestershire Sauce: Sweet & savoury with a mild spice.

Ingredients: Vinegar, plums, sugar, garlic, ginger, chilli, spices.

Chilli Sauce: The mildest of our Chilli sauce range but still offering good heat. Use it on anything!

Ingredients: Chilli, onion, apple, capsicum, tomato, garlic, mustard, ginger, vinegar, sugar, salt.

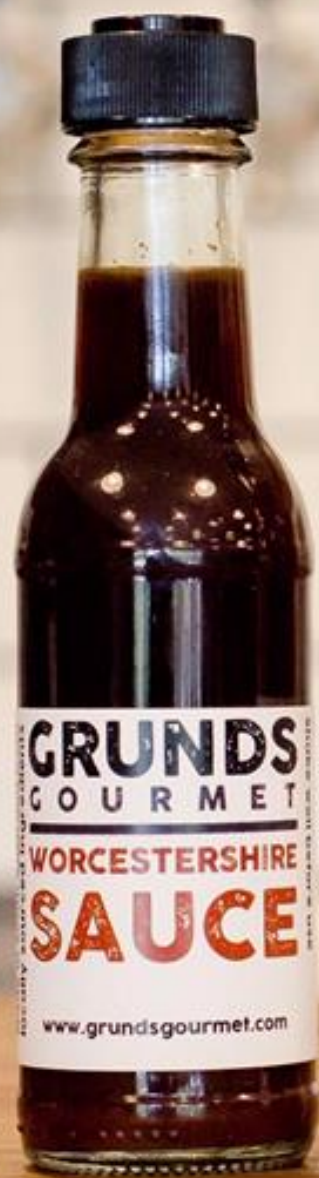
XXX Chilli Sauce: Habaneros! Starting to get serious with the heat factor now. We use only Habaneros for our XXX Sauce. Enjoy.

Ingredients: Habanero chillies (100%), vinegar, garlic, sugar, salt, wine, xanthan gum.

Trinidad Scorpion Chilli Sauce: Using the fiery Trinidad Scorpion Chilli this sauce is full of flavour & really packs a punch. For the serious chilli lover! Handle with care!

Ingredients: Trinidad Scorpion Chillies, onion, apples, capsicum, tomato, garlic, mustard, ginger, vinegar, sugar, salt.





Eggplant Chutney: Fried spices & chilli with eggplant. Perfect!

Ingredients: Eggplant, vinegar, canola oil, chilli, sugar, salt, garlic, spices.

Chilli Relish: A relish that packs a punch with a moderate heat & plenty of garlic. A teaspoon of this & your stir fry comes to life!

Ingredients: Chilli, capsicum, garlic, vinegar, sugar, salt





Rubbed 'n' Dangerous Dry Spice Rub: Rub it cook it leave it eat it!

This is our mantra...as little as a few minutes before cooking. Longer for more depth of flavour.

Perfect for low n slow!

This is our spicier dry rub that is fantastic on white meat ,seafood & vegetables.

All our spices are dry roasted to bring out there flavour

Pig 'n' Chook Dry Spice Rub: Rub it, cook it, leave it, eat it!

This is our mantra. As little as a few minutes before cooking, longer for a greater depth of flavour.

A nice smokiness with a little sweetness. All our spices are dry roasted first to really bring out there flavour.

Perfect for low n slow.

Fantastic on any white meat (chicken, pork etc) Takes your seafood to the next level!

Sprinkle it on popcorn or sweetcorn for something different.

Sheep 'n' Cow Dry Spice Rub: Rub it, cook it, leave it, eat it!

This is our mantra...as little as a few minutes before cooking or longer for a greater depth of flavour.

This is the saltier of our rubs. Perfect for any red meat...makes your steak sing!

Beef ribs....perfect for low n slow.

Perfect on vegetables, Sprinkle it on your eggs for something else!

Great sprinkled on chips or wedges.

Don't be afraid to experiment with this rub.





NEW to our Grunds Gourmet range

Hot Wing Sauce

Our take on the famed Buffalo wing sauce.....but ours is better.

Spicy notes from a habanero base. Buttery with vinegar accents giving you a perfect wing sauce.

Also good on seafood.



NEW to our Grunds Gourmet range

Triple Stout BBQ sauce

This rich complex BBQ sauce is fantastic as a marinade whether it be on beef ribs or chicken it won't disappoint.

Or just lather it over your steak or favourite protein.

Using Fox Hat's Phat Mongrel stout with hints of roasted malt, caramel aroma. Strong flavours of espresso, cocoa, with a sweet roast malt.

Giving this BBQ sauce a depth of flavour quite unique.



NEW to our Grunds Gourmet range
Blue Gum Honey BBQ sauce
Sourcing Blue Gum honey from renowned bee keeper L & L Crane & sons.
The only sweetness shining through in this sauce is from blue gum honey.
Subtle flavours with that hint of blue gum honey on the back palate.
A truly unique set of purely Australian flavours that will keep you coming back for more!

