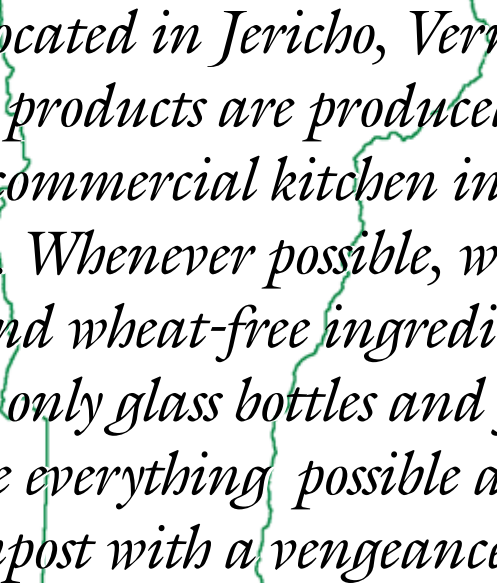




It's Arthur's Fault!®

Product List



We're located in Jericho, Vermont and our products are produced in a licensed commercial kitchen in small batches. Whenever possible, we use local and wheat-free ingredients. We use only glass bottles and jars, recycle everything possible and compost with a vengeance.

www.itsarthursfault.com

Savory Sauces & Marinades

Low Sodium • Natural • No Preservatives

NEW!

Arturo's Balsamico

A classic Italian style
Balsamic Vinaigrette.

In Modena, Italy, balsamic vinegar begins life as prized red wine. Years in wooden barrels allow water to evaporate slowly. The flavors concentrate, intensify and become more robust.

Our Balsamico has extra virgin olive oil, roasted garlic for sweetness and complexity, with herbs and spices which makes the flavors so bold it should always be drizzled, never poured.

Ingredients: Extra virgin olive oil, Modena balsamic red wine vinegar, fresh roasted California garlic, Florida lemon juice & zest, Spanish capers (pickled in water, vinegar and salt), fresh ground black peppercorns, raw cane sugar, dried parsley, sea salt, dried basil, dried oregano and red pepper flakes.

Produced in a facility where nuts are present.

Black Bean & Garlic Sauce

Packs a Punch! Black beans give a thickness to this spicy sauce that juggles soy sauce, red chilies and tons of garlic.

After a three year hiatus, this multi-cultural sauce has returned. A sauce for garlic lovers that has its roots in asia, but goes equally well with Hispanic or middle eastern cooking. Add to frozen broccoli before microwaving or any stir-fry. Add lemon juice, hot sauce or add to salsa. Be creative and let me know how you use it.

Ingredients: Cooked black beans, tamari soy sauce (water, organic soybeans, salt, organic alcohol), fresh ginger, fresh garlic, rice wine vinegar, brown sugar, rice wine, red chilies, ground black peppercorns and sea salt.

Produced in a facility where nuts are present.

Blood Orange Vinaigrette

For a fruit with one of the shortest growing seasons, we process all we can and have it for you till it's gone.

Whether it's the incredible color or the intense flavor that almost tastes like a berry, I'm very passionate about blood oranges. Here is a wonderful way to enjoy their incredible flavor. My favorite is a spinach salad with strawberries.

Ingredients: Extra virgin Italian olive oil, red wine vinegar, Californian blood orange juice & zest, frozen orange juice concentrate, wildflower honey, cane sugar, shallots, Dijon mustard (water, vinegar, mustard seed, salt, white wine, fruit pectin, citric acid, tartaric acid, sugar and spice), white peppercorns and sea salt.

Produced in a facility where nuts are present.

BOURBON BBQ SAUCE

A Southern style bbq sauce with tomatoes, caramelized onions and real Kentucky bourbon.

This sauce became such a hit in my BBQ classes, I started making it for everyone. Ideal for slow cooking ribs, pork, beef and chicken. Sear on the grill or in the oven at 500°F for 12 minutes. Reduce heat to low or 250°F, apply the sauce and cook 1-4 hours until done.

Ingredients: yellow onions, organic salsa (organic tomatoes, organic tomato paste, organic jalapeño peppers, organic onions, organic cilantro, salt, organic sugar, organic vinegar, organic cumin, organic garlic, organic cayenne pepper, citric acid), corn syrup, canned peeled tomatoes, pure cane sugar, Kentucky bourbon, organic tamari soy sauce (water, organic soybeans, salt, organic alcohol), molasses, garlic, grapeseed oil, red chilies, fresh ground black peppercorns, fresh ground cumin seed and dried cilantro. *Contains soybeans. Produced in a facility where nuts are present.*

Pineapple Pepper Cho Cho

Sweet pineapple, tamari soy sauce, roasted onions and fresh ground black pepper make our Polynesian style dipping sauce a new favorite.

With Pan American's China Clipper flying across the Pacific in the early 1930's, an interest in exotic Polynesia started and "Don the Beachcomber" opened a trendy eatery in Hollywood. After Hawaii achieved statehood in 1959, themed restaurants flourished and the Tiki Gods still grace us with the foods started then.

Ingredients: onions, brown sugar, rice wine vinegar, organic tamari soy sauce (water, organic soybeans, salt, organic alcohol), pineapple juice, corn syrup, frozen pineapple juice concentrate, crushed pineapple, tomato paste, garlic, grapeseed oil, molasses, tomato paste, arrowroot, orange juice and zest, black pepper, red chilies and salt. *Contains soybeans. Produced in a facility where nuts are present.*

Cranberry Maple Vinaigrette

One of our bestsellers it works as a salad dressing or doubles as a glaze for pork or chicken. It has the new health food wonder oil - grape seed oil blended with just enough Pure Organic Vermont maple syrup to balance out tart cranberries and a final pop from champagne vinegar.

This was created for a catered event to go with a mixed green, grilled pear, chèvre and pralined pecan salad. That is only one option. The maple syrup seems to add just the right sweetness. The many ways to use it, I'll leave up to you. Enjoy!

Ingredients: Italian grapeseed oil, champagne wine vinegar, Dijon mustard (water, vinegar, mustard seed, salt, white wine, fruit pectin, citric acid, tartaric acid, sugar and spices), Walker's Organic Vermont Maple Syrup, shallots, cranberries, Florida lemon juice & zest, fresh ground white peppercorns and sea salt. *Produced in a facility where nuts are present.*

Garlic Caper Marinade

An undeniably flavorful mix of roasted garlic, capers, herbs and spices blended to make a marinade perfect for garlic lovers.

What better flavors than capers and roasted garlic! Use this to marinate veggies, mushrooms, meat, poultry or fish for the grill or saute' veggies and serve over pasta with grated cheese. Add plain yogurt for a creamy salad dressing. When you're almost finished, add some oil & vinegar to get out every last drop.

Ingredients: Extra virgin olive oil, red wine vinegar, fresh roasted California garlic, Florida lemon juice & zest, Spanish capers (pickled in water, vinegar and salt), fresh ground black peppercorns, raw cane sugar, dried parsley, sea salt, dried basil, dried oregano and red pepper flakes. *Produced in a facility where nuts are present.*

Grapefruit Vinaigrette

Bright and citrusy with traditional French flavors of extra virgin olive oil, white wine vinegar, shallots, Dijon mustard and wildflower honey to balance the tart edge.

One day my wife bought a few too many grapefruit, I had to use them up. As they say, necessity is the mother of invention. Use in salads just pour or add a little plain yogurt for a creamy version. Use it as a quick marinade with chicken, fish or pork.

Ingredients: Extra virgin olive oil, fresh grapefruit juice and zest, white wine vinegar, orange juice, shallots, wildflower honey, Dijon mustard, herbs, spices and salt.

Contains sulfites. Processed in a facility where nuts are present.

MEDITERRANEAN HONEY LEMON MARINADE

Our multi-tasking marinade that works as a marinade, dressing or great straight out of the bottle for bread dipping.

Looking at a few bottles of honey and a large bag of lemons on our counter, I was inspired with the idea for this marinade. Use it on chicken, fish and veggies or as a salad dressing. Mix in plain yogurt for a creamy version.

Ingredients: extra virgin Italian olive oil, wildflower honey, juiced & zested Florida lemons, French white wine vinegar, California white wine (*contains sulfites*), fresh & roasted California garlic, oregano, sea salt and white peppercorns. *Contains sulfites.*

Produced in a facility where nuts are present.

Peanut Saté Sauce

"Incredible."
Mark Pendergrast,
Wine Spectator Magazine.

A spicy blend of peanut butter, ginger and spices. Excellent on meat, vegetables and noodles. Hot or cold. This is can be used right out of the jar as a condiment or for Hunan noodles. Separation is normal, we use natural ingredients and no emulsifiers.

Ingredients: Teddie's peanut butter (*roasted peanuts, salt*), freshly ground ginger, organic tamar soy sauce (*water, organic soybeans, salt, organic alcohol*), rice wine vinegar, cane sugar, corn syrup, molasses, spices, ground chili peppers, garlic, black peppercorns, cumin seed and sea salt. *Contains peanuts and soybeans.*

Produced in a facility where nuts are present.

Rodeo BBQ Sauce

Our smokey, southwestern style bbq sauce with mild New Mexican dried red chilies and Vermont roasted coffee.

A few years ago my wife spent a great deal of time in New Mexico and became addicted to the cuisine. During our vacation I was inspired by their chilies and remembered a recipe that I hadn't used in years. Use this as a BBQ sauce, condiment, mix in hamburgers, with rice and beans or even with chips.

Ingredients: Tomato puree, onions, Vermont Roasted Coffee, dried New Mexican Red Chilies, organic tomatoes, organic jalapeno peppers, organic tomato paste, organic cilantro, garlic, apple cider vinegar, tomato paste, grapeseed oil, herbs, lemon juice and zest, cumin, salt and citric acid.

Processed in a facility where nuts are present.

Sesame Ginger Marinade

It starts with tons of fresh ginger, sesame oil and other ingredients for an Asian style marinade.

How do you get your children to eat fish? While living in San Francisco, I made this for ahi tuna and my daughters enjoyed it so much they won't eat fish without it. Use it with pork, chicken, beef or grilled veggies. Also try it as a salad dressing or on sandwiches, plain or mixed with mayonnaise or plain yogurt.

Ingredients: Toasted sesame seed oil, rice wine vinegar, fresh ginger, organic tamar soy sauce (water, organic soybeans, salt, organic alcohol), pure cane sugar, red chiles, molasses, fresh ground black peppercorns, garlic and salt. Contains soybeans.
Processed in a facility where nuts are present.

Tonkatsu Sôsu

Our Japanese style steak sauce, it starts off with a sweetness from cloves and progresses to a very strong, bold flavor from tamarind that finishes with a real kick at the back of your throat from dried red chilies.

My variation of a traditional Japanese sauce used on pork cutlet (Tonkatsu) or chicken (Kushikatsu). A mild, slightly sweet, exotic blend of flavors. Use it on beef, chicken, game, rice, in stir fries, as a steak sauce or marinade.

Ingredients: organic tamar soy sauce (water, organic soybeans, salt, organic alcohol), cane sugar, tomato paste, rice wine, rice wine vinegar, Dijon mustard (water, vinegar, mustard seed, salt, white wine, fruit pectin, citric acid, tartaric acid, sugar and spices), corn syrup, rice wine vinegar, molasses, mustard seed, water, salt, red chili peppers, onion, tamarind, shallots, California white wine (contains sulfites), garlic, black peppercorns, ginger, fennel, cinnamon, anise seed, anchovies and clove.

*Contains soybeans & sulfites.
Produced in a facility where nuts are present.*

White Wine & Dill Marinade

A very light, French style marinade it can be used a multitude of ways.

When you're in the mood for something a little French. Marinate chicken, fish or veggies for roasting or grilling. Add to scrambled eggs, an omelet, yogurt or sour cream for a sauce, boiled potatoes or even instant mashed.

Ingredients: California chardonnay white wine (contains sulfites), extra virgin olive oil, French white wine vinegar, fresh roasted California garlic, roasted Vidalia® onion, cane sugar, white peppercorns, sea salt, dill, parsley, rosemary and thyme. Contains sulfites.
Produced in a facility that contains nuts.

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Sweet Sauces

Nothing Artificial • No High Fructose Corn Syrup • Vermont Ingredients

Apple Cider Caramel Sauce

The taste of Vermont's fall apple picking season reduced down into a 12 ounce jar!

One morning I came up with the concept for this sauce, something to go on an apple pie or a cobbler with vanilla ice cream and enhance the experience. Also use it for fresh fruit. Drizzle it on slices of apple for instant caramel apples. You might just eat it out of the jar. Reheat gently, for a few seconds in the microwave.

Ingredients: Shelburne Orchard's apple cider, Monument Farms Dairy heavy cream, light brown and granulated cane sugar, corn syrup, Cabot® unsalted butter, vanilla extract and cinnamon.

Produced in a facility where nuts are present.

EXPRESSO HOT FUDGE SAUCE

"To make your ice cream sparkle." Featured in The New York Times Holiday Gift Guide.

I've captured the intense flavor of dark chocolate covered espresso beans in this sauce. My wife's two favorite flavors can now cover your ice cream or just keep it in the fridge and grab a spoonful when your inner chocaholic voice screams for a fix.

Ingredients: Dutch process cocoa, Monument Farms Dairy heavy cream, cane sugar, corn syrup, Cabot® unsalted butter, espresso coffee (water, Vermont roasted espresso coffee beans) and vanilla extract.

Processed in a facility where nuts are present.

Ginger Caramel Sauce

One of our most unique sauces. It borders the sweet & savory taste buds simultaneously.

I was looking at a huge box of fresh ginger while making a caramel and thought of all the possibilities. Reheat gently and use with apples, bananas and other fruits. Use as a glaze on pork or chicken, Bake with it on coffee cakes and pies. Roasted winter squash or pumpkin too. On ice cream after an Asian meal. The variations are endless!

Ingredients: Light brown sugar, pure cane sugar, corn syrup, fresh Monument Farms Dairy cream, Cabot® unsalted butter, fresh ginger and rice wine vinegar.

Produced in a facility where nuts are present.

Hot Fudge Sauce

Our decadent ice cream sauce has only the best ingredients. Give it a try and you'll understand why it's a best seller!

Enjoy the rich flavor of Dutch Cocoa with just enough sweetness and a buttery smooth texture. Made especially for friends and family. Reheat gently in hot water or a few seconds in the microwave.

Ingredients: Dutch process cocoa, Monument Farms Dairy heavy cream & whole milk, corn syrup, cane sugar, Cabot® unsalted butter, pure vanilla extract and sea salt.
Processed in a facility where nuts are present.

NEW! Maple Crème Caramel

Described by our fans as maple cream brûlée by the spoonful. Use it wherever you normally drizzle maple syrup.

Enjoy the rich flavor of Vermont maple syrup, cream and butter. Serve over ice cream, pancakes, waffles, fruit, roast pumpkin or butternut squash. Pour over pound cake or mix with nuts, be creative. Reheat in boiling water or for a few seconds in the microwave.

Ingredients: Monument Farms Dairy heavy cream, pure cane sugar, corn syrup, Walker's Pure Organic Vermont Maple Syrup, Cabot® unsalted butter and brown sugar.
Produced in a facility where nuts are present.

Old Fashioned Caramel Sauce

Vermont cream and butter make our classic caramel an all around favorite.

Enjoy the rich flavor of caramel the way it tasted in ice cream parlors a hundred years ago. Serve over grilled pears, bananas or peaches. Pour over pound cake or mix with nuts, be creative. Reheat in boiling water or for a few seconds in the microwave.

Ingredients: Pure cane sugar, Monument Farms Dairy heavy cream, corn syrup, Cabot® unsalted butter, molasses and vanilla extract.
Produced in a facility where nuts are present.

Penuche Caramel Sauce

Featured in The New York Times Holiday Gift Guide "For those who want old-timey flavor"

Made popular for fundraising at woman's college's, Penuche Fudge spread throughout New England in the 1890's. The deep rich caramelized flavor of the brown sugar goes well with ice cream, pies, cakes and as a glaze on roasted pumpkin, meats and chicken. Reheat in boiling water or for a few seconds in the microwave.

Ingredients: Pure cane brown sugar, corn syrup, Monument Farms Dairy heavy cream, corn syrup, Cabot® unsalted butter, molasses and vanilla extract.
Produced in a facility where nuts are present.

Spiced **NEW!**
Pumpkin
 Caramel Sauce

The taste of pumpkin pie, spiced up just a touch, and made perfect to drizzle over all your favorite sweets and treats.

The beauty of fall in Vermont. Orange is everywhere, on the trees and in the fields. The flavors of the season are timeless. Enjoy on ice cream, drizzle on fresh fruit or use as a glaze on pork, roast pumpkin or squash. Of course, always good spooned right out of the jar. Warm for a few seconds in the microwave or in hot water. Enjoy!

Ingredients: Pure cane brown sugar, corn syrup, Monument Farms Dairy heavy cream, Cabot® unsalted butter, pumpkin, molasses, vanilla extract, cinnamon, ginger, allspice, nutmeg and rice wine vinegar. Produced in a facility where nuts are present.

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