



FEATURING:

*Our Exclusive
All-Natural Brands...*



9 WORLD-CLASS MEDAL
AWARDS-WINNING
MUSTARD BLENDS



SENSATIONALLY SWEET
DESSERT TOPPINGS
AND SAUCES



SAVORY, ROBUST
MARINADES AND
FINISHING SAUCES

FOUND IN SELECT STORES
FROM COAST TO COAST

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4125 S 68th E Avenue, Suite E
Tulsa, OK 74145



Howdy Y'all, and Welcome to Daddy Cook's Big Flavor Country!

Since 2007, Gourmet Temptations has been in the business of cookin' up mustards and sauces that go far beyond traditional, major-brand offerings. We're very proud of the fact that we use all-natural ingredients in our selection of products, simply because that's the only way we would have it. As the old saying goes... "the pie is only as good as what goes in the filling."

A Little Background About GT

Like all humble mom-n-pop food ventures, we began our journey in the kitchen. Hovering over a plate of nicely cooked sausages —and being from Mississippi— we thought that there's just got to be a better condiment worthy of gracing those delicious links. Of course, it didn't take long before we were digging through the "icebox" and conjuring up our own special mustards. And, after a few dozen more bouts of mixing and sampling, we figured maybe other folks would enjoy our recipes, too. After all, we were raised that it's polite to share.



Our core team consists of John and "Mama" Earle Gibson, and our son and trained culinary chef Clint "Daddy" Cook. All dedicated "foodies" in our own right, it was Clint who lent his expert hand at devising unique flavor combinations that wake up any home-cooked meal. GT's mustard blends have won many world-class medals, including the coveted Grand Champion award (2011), and is featured in the National Mustard Museum's *The Art of Mustard* book.

From On the Road to On Your Shelf

We spent our first 12 years traveling around the western US and selling our handcrafted goods at country fairs, food expos, festivals, you name it. One year, we attended over fifty shows (*yes, 50!*), getting our Southern-inspired, made in America products in folks' mouths.

Then, during one of those events, we landed our first wholesale account for a little sausage market up in northern California. Yay! From there, we began picking up more and more wholesalers and specialty food stores... and a fun little business was born.

We appreciate you taking time to sample our selection of gourmet mustard and sauce blends, and feel that both your store and your customers will enjoy having a little taste of Big Flavor Country as much as we do. We're always here for you, so just pick up the phone and say, "Howdy Mama... gimme some of that mustard!"



*Our award-winning mustard blends
come in a variety of 13 amazing flavors.*

Proud to be





HANDCRAFTED MUSTARD BLENDS AND SAUCES

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DADDY COOK'S 5-STAR GOURMET MUSTARD BLENDS

Our handcrafted mustards are perfect for making delicious marinades, sauces, and vinaigrettes, and can be used traditionally to create truly gourmet sandwiches, appetizers, dips and rubs. Daddy Cook's has a full line of unique mustard blends... all bursting with robust flavors, and are all-natural, low sugar, low sodium, and fat-free with a 2-year shelf life.

We're proud to have won a whole slew of medals in the National Mustard Museum's annual [World-Wide Mustard Competition](#) including:

★ 2011 Grand Champion ★

★ 2011, 2016, 2020, 2021 Gold Medal in the Exotic Category ★
Entry: **EXOTIC GINGER CURRY**

★ 2017 Gold Medal in the Garlic Category ★

★ 2014 Bronze Medal in the Garlic Category ★
Entry: **HONEY ROASTED GARLIC ONION**

★ 2012 Silver Medal in the Fruit Category ★

Entry: **BLOOD ORANGE SANGRIA**

★ 2012 Silver Medal in the Pepper Hot Category ★

Entry: **HEAVEN 'N' HELL**

★ 2014 Bronze Medal in the Pepper Hot Category ★

Entry: **SMOKIN' JALAPENO**

★ 2023 Bronze Medal in the Exotic Category ★

Entry: **BLEU CHEESE PECAN BALSAMIC**

Please visit our website at gourmettemptations.com to learn about our other amazing mustard blends and sauces, and discover yummy recipes that both our family and customers have contributed. You can also order directly from our website, and we really do appreciate your business.

We have a mustard blend for everyone's taste! A few of our additional flavors include:
Toasted Sesame • Lemon Caper • Prickly Pear Margarita • Cranberry Chardonnay • Tequila Honey Lime
Sunrise Bloody Mary • Burgundy Peppercorn

We love hearing from our customers!

Email us directly at: gourmettemptations@comcast.net or call (415) 302-0218