

Braswell's

SELECT



Buyer's Guide

Easy · Elegant · Entertaining



Welcome to Braswell's

Our mission at Braswell's has always been to provide outstanding gourmet foods that give at-home cooks the opportunity to create restaurant quality appetizers, entrées and desserts affordably, in the comfort of their own homes.

We use only the finest quality ingredients and make every effort to source those that are grown as close to home as possible. Simple ingredients, mixed together with care and expertise, is a direct result of the more than seventy years of experience that Braswell's enjoys. We go to great lengths to create and use distinctive packaging that is not only beautiful in design, but practical because it's reusable.

We hope that this Buyer's Guide shows you all of the care, attention to detail and commitment to excellence that goes into making each and every product. Thank you for your interest in Braswell Food Company. We look forward to providing you with the best foods that can be produced and a level of service that is beyond comparison.

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Over 70 years of Exceeding Expectations

In 1946, young Albert Braswell returned from World War II with a GI Bill and no job. Using his mom's recipe, he began selling pear preserves out of the back of his truck. Over seventy years later, Braswell Food Company has grown into a true Southern tradition and one of the country's largest producers of specialty preserves, dressings, and condiments. All of our products are made in small batches, using only the finest all natural ingredients available.

Braswell's believes strongly in using packaging that is not only beautiful, but reusable and friendly to our environment as well. Preserves in European drinking glasses, dressings in Italian inspired wine carafes – it's a perfect combination of practicality, functionality and great taste. Braswell's products have received numerous awards, including several NASFT sofi™ awards for product and packaging excellence.

Everyone's Talking about Braswell's!

“Braswell's Select Fig Preserves -
Best of the South!”

Southern Living Magazine

“Braswell's has been pleasing Southern
palates since 1946.”

Taste of the South Magazine

Braswell's Select...Not only is it recyclable,
it's reusable. It's better for the environment
to have it in glass.”

Chef Sara Moulton, Good Morning America

“The company's all-natural line of salad
dressings come in perfectly Southern flavors,
such as Vidalia Onion & Summer Tomato and
Peach Vanilla. The attractive bottles have one
brilliant feature: They're reusable!”

Fancy Food & Culinary Products Magazine



Old Fashioned Quality Packaged in Old Fashioned Glassware.

Albert Braswell founded our company in 1946 with a harvest of local pears and figs from his WWII buddy in California and his mom's recipes of famous preserves, jams and jellies, fruit butters and marmalades. More than seven decades later, we have kept our homemade quality while expanding our extensive product line. We're proud to be using our trademark Old Fashioned Glass that can be enjoyed for years after the delicious preserves are gone. It's elegant, friendly to the earth and the preserves always taste just as good as you remember.

**Naturally Good
Small Batch Quality**



Preserves, Jams, Jellies, Fruit Butters and Marmalades



Apple Butter
Item #2008 Net Wt. 12.5 oz.



Balsamic Sweet Onion Jam
Item #2035 Net Wt. 13 oz.



Gold Sofi™
Award Winner



Blackberry Butter
Item #2231 Net Wt. 12.5 oz.



Blackberry Preserve
Item #2049 Net Wt. 13 oz.



Blueberry Preserve
Item #2037 Net Wt. 13 oz.



Brandied Pear Preserves
Item #2061 Net Wt. 13 oz.



Cranberry Bourbon Jalapeno Jam
Item #2057 Net Wt. 13 oz.



Cranberry Preserve
Item #2003 Net Wt. 13 oz.



Fig Preserve
Item #2050 Net Wt. 13 oz.



Mango Jalapeno Jam
Item #2058 Net Wt. 13 oz.



Meyer Lemon Blood Orange Pepper Jelly
Item #2088 Net Wt. 13 oz.



Orange Marmalade
Item #2004 Net Wt. 12.5 oz.



Peach Apricot Preserve
Item #2038 Net Wt. 13 oz.



Peach Butter
Item #2009 Net Wt. 12.5 oz.



Pumpkin Butter
Item #2005 Net Wt. 12.5 oz.



Raspberry Pomegranate Preserve
Item #2066 Net Wt. 13 oz.



Red Pepper Jelly
Item #2002 Net Wt. 13 oz.



Red Raspberry Preserve
Item #2055 Net Wt. 13 oz.

Silver Sofi™ Award Winner



Seedless Black Raspberry Preserve
Item #2060 Net Wt. 13 oz.



Rhubarb Ginger Preserve
Item #2040 Net Wt. 13 oz.



Rhubarb Raspberry Jam
Item #2001 Net Wt. 13 oz.



Spiced Apple Preserve
Item #2070 Net Wt. 13 oz.



Smoked Onion Pepper Jam
Item #2062 Net Wt. 12.5 oz.

NEW



Strawberry Preserve
Item #2080 Net Wt. 13 oz.



Strawberry Serrano Jam
Item #2059 Net Wt. 13 oz.



Sweet Potato Butter
Item #2044 Net Wt. 12.5 oz.



Tart Cherry Preserve
Item #2045 Net Wt. 13 oz.



Triple Berry Preserve
Item #2077 Net Wt. 13 oz.



Preserves and Jams in Highball Glassware

We discovered this 15 oz. highball glass in France and immediately knew that it would be a perfect big brother to our 13 oz. Old Fashioned Glass. From that morning taste of ice cold milk to the nightcap that sends you smiling to bed, you will find many perfect uses for this glass once the delicious preserves and jams are gone.



Balsamic Sweet Onion Jam
Item #2085



Gold Sofi™
Award Winner



Blueberry Preserve
Item #2015



Fig Preserve
Item #2000



Peach Apricot Preserve
Item #2088



Raspberry
Pomegranate Preserve
Item #2089



Seedless Black
Raspberry Preserve
Item #2010



Strawberry
Preserve
Item #2030



Tart Cherry
Preserve
Item #2095

Preserves, Jams in Footed Glassware

We searched long and far for this beautiful footed juice glass before finding it in Europe. Our glassware has a beautiful shape and demure profile that makes it a perfect container for our favorite preserves, jams, honeys, mustards and relishes.



Balsamic Sweet
Onion Jam
Item #1977



Gold Sofi™
Award Winner



Blueberry
Preserve
Item #2366.6



Chocolate
Strawberry Preserve
Item #2396.6



Seedless Black
Raspberry Preserve
Item #2365.6



Fig
Preserve
Item #2363



Orange Apricot
Preserve
Item #1979



Peppermint
Fudge Sauce
Item #2394.6



Raspberry Peach
Champagne Preserve
Item #1982



Red
Raspberry Jam
Item #1961



Red Pepper
Jelly
Item #2384



Silver Sofi™
Award Winner



Strawberry
Preserve
Item #1976



Sweet
Potato Butter
Item #2368.6



Tart Cherry
Preserve
Item #2385





Why reusable carafes?

Braswell's is committed to providing our customers with great tasting, naturally good products that are packaged in a manner that combines beauty with earth friendliness. Braswell's Carafe Dressings are a collection of unique recipes, like Vidalia® Onion Peppercorn, Extra Virgin Italian and Peach Vanilla – that use iconic Italian inspired glass serving carafes as containers. Our Carafe Dressings are ready to serve on any table and have the added value of being used again and again as a container, decorative accessory or any way that your imagination sees fit! Recycling is great, but reusing is even better, especially when it's done with taste and style.

REUSE • REDUCE • RECYCLE

Carafe Dressings



Balsamic
Herb
Vinaigrette
Item #2900 9 fl.oz.



Creamy
Vidalia Onion
Dressing
Item #2911 9 fl.oz.



Extra
Virgin Italian
Dressing
Item #2917 9 fl.oz.



Miso Sesame
Scallion
Vinaigrette
Item #2922 9 fl.oz.



Peach
Vanilla
Dressing
Item #2906 9 fl.oz.



Raspberry
Vinaigrette
Item #2909 9 fl.oz.



Red Pepper
Jelly
Vinaigrette
Item #2924 9 fl.oz.



Vidalia® Onion
Peppercorn
Dressing
Item #2912 9 fl.oz.



Vidalia® Onion
Summer Tomato
Dressing
Item #2915 9 fl.oz.



Vidalia® Onion Peppercorn Coleslaw with Cranberries

Combine 1 lb. bag of shredded cabbage,
½ cup shredded carrots, ½ cup
cranberries, ½ cup slivered almonds,
and 1 ½ cups Braswell's Vidalia® Onion
Peppercorn Dressing. Chill for at least two
hours before serving.



Wine Sauces

Perfectly packaged in our reusable wine carafe, these top shelf sauces are the secret ingredients to keep on hand for whenever you want to bring that fine dining experience home in your kitchen. Braswell's Cabernet, Merlot and Pinot Noir dress your beef like never before.



Cabernet
Steak Sauce

Item #2885 Net Wt. 11 oz.



Merlot Wine
Steak Sauce

Item #2888 Net Wt. 11 oz.



Pinot Noir
Steak Sauce

Item #2894 Net Wt. 11 oz.

REUSE • REDUCE • RECYCLE

Mustards and Relishes

Braswell's mustards have been known for years for their excellent flavor. Made with whole grain or Dijon mustard, they're then infused with strong ingredients boldly taking them to the next level. We round out the line with some hometown favorites that we've been making since the 1940's - Pepper Relish and Sweet Vidalia® Onion Relish. All packaged in our reusable juice glasses, you'll be enjoying these products for years to come.

Relishes



Sweet Pepper Relish
Item #2376.6



Vidalia® Onion Relish
Item #2378.6



Chipotle Mustard
Item #2374.6 Net Wt. 9 oz.



Champagne Dill Mustard
Item #2370.6 Net Wt. 9 oz.



Dill Pickle Mustard
Item #2371.6 Net Wt. 8.5 oz.



Hot Horseradish Mustard
Item #2372.6 Net Wt. 9 oz.



Truffle Mustard
Item #2373.6 Net Wt. 9 oz.



Wasabi Mustard
Item #2375.6 Net Wt. 9 oz.

Braswell's Select Seafood Collection

No matter where you live, Braswell's Select Seafood Collection gives you the sauces, seasonings, marinades and glazes needed to prepare meals and appetizers that taste like they were ordered off of a fine dining menu in the islands. Seafood is Hot! More people than ever are buying expensive cuts of fish, premium fresh shrimp and crab. Braswell's Select is the best collection of chef inspired accompaniments that help home cooks prepare their seafood with ultimate taste and style.



Caesar Marinade
Item #0599SC
12 fl. oz.



Cherry Balsamic Grilling Sauce
Item #0465SC
12 fl. oz.



Citrus Pineapple Seafood Marinade
Item #0500SC
12 fl. oz.



Coastal Ketchup
Item #0447SC
12 fl. oz.



Creamy Cucumber Crab Cake Sauce
Item #1880SC
12 fl. oz.



Fish Taco Marinade
Item #0411SC
12 fl. oz.



Good & Evil Hot Sauce
Item #582SC
5 fl. oz.



Ginger Teriyaki Sautee
Item #0451SC
12 fl. oz.



Key Lime Seafood Marinade
Item #1635SC
12 fl. oz.



Orange Chipotle Salmon Sauce
Item #4290SC
12 fl. oz.



Sesame Ginger Marinade
Item #715SC
12 fl. oz.



Shanghai Honey Grilling Sauce
Item #0414SC
12 fl. oz.



Savory Soy Marinade
Item #0402SC
12 fl. oz.



Sweet Bourbon Glaze
Item #1869SC
12 fl. oz.



Sweet Honey Dijon Marinade
Item #0401SC
12 fl. oz.



Tangerine Honey Grilling Glaze
Item #0412SC
12 fl. oz.



Tangy Lemon Caper Sauce
Item #1720SC
12 fl. oz.



Tartar Sauce
Item #0449SC
12 fl. oz.



Seafood Sauces, Seasonings & Dips



Horseradish
Seafood Dip
Item #1153SC
Net Wt. 9 oz.



Seafood
Mango Salsa
Item #0532SC
Net Wt. 9.5 oz.



Seafood
Cocktail
Sauce
Item #1147SC
Net Wt. 11 oz.



Seafood
Remoulade
Dip
Item #1154SC
Net Wt. 10.5 oz.



Blackened
Seafood
Seasoning
Item #4165SC
Net Wt. 5.25 oz.



Fin-N-Fish
Seasoning
Item #4161SC
Net Wt. 5.25 oz.



Jamaican Jerk
Seasoning
Item #4163SC
Net Wt. 6 oz.



Savory Salmon
Seasoning
Item #4171SC
Net Wt. 6.25 oz.

Artisan Honeys in Footed Glassware



Wild Berry Honey

Item #2382.6



Cinnamon Honey

Item #2379.6



Ginger Honey

Item #2386.6



Orange Blossom Honey

Item #2381.6



Tea Time Honey

Item #2384.6



Wildflower Honey

Item #2383.6

REUSE • REDUCE • RECYCLE

Vidalia® Onion Tomato Cocktail Party Meatballs

Directions:

Pour contents of one 1 lb. bag of frozen meatballs into crockpot and set on high heat. Add one 9 oz. carafe or 12 oz. bottle of **Braswell's Vidalia® Onion Summer Tomato Dressing**, stir and cover until thoroughly heated. Turn crockpot setting to warm for serving.



Ginger Peach Chicken Breasts

Ingredients:

- 4 (5 oz.) boneless skinless chicken breasts
- 2/3 cup **Braswell's Select Peach Apricot Preserves**
- 1/3 cup **Braswell's Chipotle Mustard**
- 1/4 cup low sodium chicken stock
- 1 tbsp. grated peeled ginger root or 1 tsp. ground ginger

Directions:

HEAT a large nonstick skillet coated with cooking spray over medium-high heat. Cook chicken about 5 minutes per side until browned and cooked through. Remove to plate; cover with foil and keep warm. **STIR** remaining ingredients into skillet. Boil about 5 min. until slightly thickened. **ADD** chicken to skillet. Heat through.

Customer Service Information

To Place an Order

Our Customer Service Department can be reached at (800) 673-9388 from 8:30 a.m. to 5:00 p.m. EST. Monday through Friday. Orders may be faxed 24 hours a day to (912) 489-1572 or emailed to customerservice@braswells.com. Sorry, we do not split cases.

Terms of Sale

Terms may be established by completing a Braswell's credit application. Terms are granted based on past credit history, length of time in business, and any history with Braswell Food Company. We also accept Visa, American Express, Discover or Master Card. Orders may also be prepaid with a money order, cashier's check or company check. A \$25.00 charge will be applied for all returned checks.

Braswell Foods reserves the right to hold any order if there is an unpaid balance. Accounts with a delinquent balance will be re-evaluated and may revert to prepaid order status. Please allow 1-3 business days (after receipt) for payments to post.

Free/Discounted Shipping Program

Free shipping when ordering at least 360 units (thirty 12-pack cases or sixty 6-pack cases, or combination of two case packs to reach 360 units). Braswell's will pay 50% of the freight when ordering 120 – 354 units. (10-29 12 pack cases)

Braswell's

SELECT



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www.braswells.com
Call Toll Free (800) 673-9388

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