

Media Contacts:
Heidi Nelson or Amy Wood
Harvest PR, 503.274.0086

TEXAS FINE-DINING CHEF REVEALS THE PREMIUM, LOCAL INGREDIENT HIS PATRONS NEVER TASTE: COTTONSEED OIL

CORDOVA, Tenn. and GRUENE, Texas – (Nov. 23, 2009) – Ordering off the Chef’s Feature Menu at Gruene Onion Grill, in historic Gruene, Texas, ensures patrons taste the freshest food available. One of its preferred ingredients which can’t be seen or tasted on its own but is crucial to elevating the flavors of the menu, is a premium cooking oil.

Since opening in 2004, Gruene Onion Grill has cooked exclusively with cottonseed oil, says Executive Chef and owner Richard Decker.

Trans fat was becoming the buzz word in the industry at the time, Decker recalls. “It was important to find a vegetable oil that was *trans* fat free without compromising flavor. Cottonseed oil was the only choice. Plus, it’s produced locally.”

The fine-dining restaurant, revered for its artistry and commitment to featuring locally purveyed foods, offers an impressive food and beverage collection, from handmade martinis to classically prepared entrees, all made from scratch.

“We don’t use anything that is pre-made. Even our dressings and desserts are made on site,” Decker says. “We buy local and use the best ingredients.”

Cottonseed oil is unique because it doesn’t impart its own flavor, he notes. “The flavor of the food shines rather than being masked by the oil. While a ‘premium’ oil, cottonseed is the only cooking oil I will consider. Besides being *trans* free, it has a long fry life and the food tastes like it should.”

Historically consumed primarily by snack food manufacturers, cottonseed oil is becoming more popular in fine-dining establishments because of its neutral flavor and naturally high stability.

About the Gruene Onion Grill

The Gruene Onion Grill, located in the outskirts of Gruene in New Braunfels, Texas, is a fine dining restaurant with adjoining martini bar. The restaurant serves weekend brunch, lunch and dinner. The Gruene Onion Grill is known to use fresh ingredients for great flavors. For more information, visit [HYPERLINK "http://grueneoniongrill.com/"](http://grueneoniongrill.com/) grueneoniongrill.com.

About the National Cottonseed Products Association

NCPA is the national trade association for the cottonseed processing industry. In addition to the U.S. cottonseed crushing industry, association membership includes refiners, who process cottonseed oil into semi-finished and finished products, dealers and brokers who market cottonseed products, and other

firms that provide goods and services to the industry. For more information, visit HYPERLINK "http://www.cottonseed.com/" [cottonseed.com](http://www.cottonseed.com) and HYPERLINK "http://www.cottonseedoiltour.com/" [cottonseedoiltour.com](http://www.cottonseedoiltour.com).

###