

Sukhi's in the Press

San Francisco Chronicle

"...The Chronicle Food staff was wowed by the Vindaloo version, which is one of six in the product line."

-What's New, San Francisco Chronicle
May 10, 2006

Top-Ranked Indian Simmer Sauce
(Sukhi's Tikka Masala Curry Paste).

-Taster's Choice, San Francisco Chronicle
May 31, 2006

Then, there is Sukhi Singh, whose efforts to bring the varied and complex flavors of



Indian cuisine into our lexicon have been so unstinting that she has achieved one-name icon status—and is known simply as "Sukhi" to her customers and supplier partners."

- "Easing Into Indian" Food Service Director Magazine. May '06.

"They've all been inspired, and many of their chefs have been mentored, by a former educator and private school operator-turned-entrepreneur by the name of Sukhi Singh."

- "Sukhi-The Secret Ingredient" Food Service Director Magazine. Aug. '05.



"I'm afraid my beloved Madhur Jaffrey cookbooks are getting dusty and it's all Sukhi's fault... Obviously, I'm ready for the informercial: Sukhi changed my life."

-Sara Deseran, "Curry in a Hurry" San Francisco Magazine. May 1999



"We love the ones [chutneys and pickles] made by local Indian cook Sukhi Singh... we're particularly fond of the carrot pickle and tamarind chutney."

- "World's Fare" 7x7 Magazine March 2003

"Sukhi's Spicy Treat Punjabi Mix is the perfect blend of spicy and crunchy."

- "Spice it Up" 7x7 Magazine July 2005

Customer Comments

"I found your commitment to us and your own standards impressive, it was clear to me that you really wanted us to have the best product product possible and were prepared to work with us to make sure we had it right!"

-Christine West, General Manager, Marriott at Visa.



"She's made it very seamless for these products to be served within (the parameter of) Parkhurst's creed. The result is the true flavor of the dish and not an approximation."

-Donald Bowman, Executive Chef at Philadelphia University, a Parkhurst client.



"Sukhi's is amazing... It's the most successful new product line we've introduced in the last year."

-Tina Friedman, Whole Foods Prepared Foods Coordinator, Northern California.



"Sukhi gives authority and consistency, as well as very high quality."

-John McLean, Vice President and chef de cuisine for the Sports and Entertainment Group of Levy Restaurants.



"As we now embark on providing this variation of cuisine to our clientele, we are grateful to the in-depth guidance that Sukhi provided to our team of chefs."

-Rick Bird, Regional Executive Chef, ARAMARK Corporation.



"[Sukhi's Indian sauces and spices] are easy to use and you don't need any special cooking equipment. Our customers think our chefs are trained in India but it's really Sukhi's sauces."

-Gary W. Beitch, Director Dining Services, International House Berkeley.



"In my profession as a Culinarian, I look at all food products with a critical eye. I find your product line to be extremely well crafted. It is bursting with rich exotic and well balanced flavor components that provide my customers with great satisfaction."

-Bradley Wallace, Executive Chef/General Manager, Eurest Dining Services.



"Our vegetarian and meat eating clientele adore the Indian products we serve... Some say our quality can compete with the Indian restaurants in the area. That is quite a testimony and it is all due to you and your product line."

-Annette Pettit, Sr. Assoc. Director, Cal Poly Pomona Foundation.

