



## ANGEL GREGORIO

**Join us in celebrating the Black community, rejoicing in Black culture and amplifying Black voices—past, present and future. We're excited to partner with Angel Gregorio, the Spice Queen, and offer two of her recipes inspired by Black history and culture.**

### MEET ANGEL

Angel is a mother, home cook, activist and educator with a knack for blurring the line between food and fashion. In 2015, she walked by a vacant storefront with no plan or desire to be a small business owner but decided to turn it into a spice shop. Today the hip, quaint and comfortable atmosphere known as The Spice Suite acts as a dream incubator and haven for curious culinarians all over the country.

Her love for fashionable flavors and natural talent in the kitchen have landed her in the Top 40 of MasterChef's Season 8.

**[Learn More About Angel & The Spice Suite](#)**

### BLACK HISTORY & THE CONNECTION TO FOOD

Food is not only life-sustaining, but it also plays an important role in culture and identity by connecting people's values of community and fellowship. Additionally, it transcends people, languages and borders.

Black people across the diaspora have a long history of culinary expertise—from showing the world how to properly season food using spices that were once a form of currency to transforming food scraps into beautiful dinners.

In celebration of Black food culture, Nordstrom will be featuring recipes created by Angel—including her Soul Food Stew in our restaurants and a Jerk Tuna & Shrimp Pasta Salad in our specialty coffee bars—from February 1-28.

### INSPIRATION BEHIND THE FEATURED DISHES

Angel's business motto is "food is fashion" and nothing says this better than layering in textures, flavors and colors.

"Stew is calming and soothing. As a woman who's always on the go, it's nice to have something comforting to eat and retreat from the stresses of the day," she said. "This Soul Food Stew is quintessential Blackness, with things like collard greens, corn and black-eyed peas. The addition of Chilean sea bass adds a bit of luxury. A pasta salad is a staple at any Black person's BBQ and like potato salad, it varies. The Jerk Tuna & Shrimp Pasta Salad combines the light freshness of summer and the hearty warmth of a dish that can be enjoyed year-round. My West Indian husband gave me the thumbs up to put my American twist on a jerk dish created in my DC kitchen. It's the combination of everything and everyone I love in a bowl."

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## QUALITY PRODUCE

NPC, LLC looks to partner with growers, shippers and packers across the world that are focused on sustainable innovation and being good stewards of the land while using biodegradable and sustainable packing and shipping materials. Best-in-class food safety standards and controls, along with mandating diligent protocols concerning ethical charter on responsible labor practices, helps ensure an equitable and sustainable food supply system. Growers and shippers enjoy the benefits of consistent and predictable demand, while food service clients enjoy a stable price supported by a regular supply of fresh, sustainable produce.

## FARM TO FORK

More than just a link in the fresh produce supply chain, NPC, LLC serves growers, shippers, distributors and food-feeding organizations through the strategic use of sophisticated technology and old-fashioned collaboration. They call their philosophy From Farm to Fork™: Integrity, Food Safety and Everything in Between. The process begins with a commitment to grower-producers and a shared interest in supporting sustainable farming of safe, high-quality produce and positive grower return on investment. They serve their distributor partners by working closely with them to provide the most cost-effective loads and schedules possible. They serve food providers by ensuring that each link in the produce chain delivers on their original promise: trust through transparency.

## OUR PARTNERSHIP

NPC manages 500+ fresh produce commodities for Nordstrom within 26 regional distribution houses. All produce houses, as well as growers, meet strict food safety standards to qualify for servicing Nordstrom's fresh produce needs. At Nordstrom, we use the freshest produce to create the wonderful dishes on all our menus. Throughout the year, NPC makes visits to many suppliers, growers, processors and distribution houses, and our Nordstrom chefs have the opportunity to see the From Farm to Fork philosophy in action firsthand. These trips to the fields showcase the expertise and commitment to quality produce while being very hands-on at the farms!

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## NORDSTROM MAKERS CHOCOLATES

**Our artisanal Makers chocolates are made exclusively for Nordstrom by Sweet Shop USA. The cocoa is sourced through Callebaut from farmers supported by the Cocoa Horizons Foundation, which is an impact-driven program focused on cocoa farmer prosperity that helps build self-sustaining farming communities that protect nature and children.**

### SWEET SHOP USA

Sweet Shop USA, celebrating 50 years of handmade chocolates, was founded in Fort Worth, Texas, in 1972 and is a family-owned chocolate manufacturer dedicated to preserving the craft of American handmade chocolates. Located in Mount Pleasant, Texas, the 80,000-square-foot factory makes Sweet Shop USA the largest handmade chocolate manufacturer in the country. Sweet Shop USA has been producing Nordstrom Makers chocolates with the finest ingredients and cocoa sourced through Callebaut. Take home a box of our Nordstrom Makers chocolates, available in our restaurants and specialty coffee bars.

### SUSTAINABILITY & COCOA HORIZONS

Callebaut sources 100% sustainable cocoa for their finest Belgian chocolates and is committed to a deforestation-free, carbon-positive cocoa supply chain. Cocoa Horizons focuses on activities and farmer training to help increase carbon sequestration, reduce carbon emissions and ensure deforestation-free sourcing. Together with their partners, Cocoa Horizons takes a long-term view, working with farmers to improve cocoa production practices while contributing solutions in four key areas: child protection, women's empowerment, education and health.

[Learn More](#)

### SWEET SHOP GIVES BACK PROGRAM

Sweet Shop USA is proud to have provided thousands of people with access to clean water since 2018. As part of the Sweet Shop Gives Back program, the company has donated proceeds to serve the needs of the African countries of Rwanda and Burundi—nations where many do not have regular access to clean, safe water. Estimates show that only 60% of the people of Burundi have access to clean, safe water and that over 2 million people in the country spend more than 30 minutes every day just gathering water. When you purchase Nordstrom Makers chocolate you are helping to provide clean drinking water to people in need in East Africa. The Sweet Shop Gives Back program is pleased to have supported the funding of four water wells since 2018 and has continued its pledge of support for more wells in 2022.

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# Nordstrom Chef's Recipe

## SIGNATURE SPICE BLENDS

### FROM OUR KITCHEN TO YOURS

Food has the unique power to bring everyone together.

Our handcrafted spice blends are meticulously developed to showcase modern twists on classic flavor profiles. These blends are designed to simplify the life of the home cook with quick and easy marinades and recipes.

This month we are featuring our **Sweet Spice BBQ**, a traditional barbecue blend balanced with smoky alderwood, sea salt and brown sugar. Try it in the Soul Food Stew, available in our restaurants in partnership with Angel Gregorio.

### AVAILABLE SPICES

Cajun Blackening

Salt & Pepper Crush

Tuscan Lemon & Herb

Korean BBQ

5-Alarm Island Jerk

Sonora Southwest

Truffle Parmesan

Citrus Honey Ancho

Sweet Spice BBQ

Alderwood Smoked Sea Salt



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**Single Jar: \$7-\$9**

**5-Pack: \$30-\$35**

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