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**Dream Foods International Introduces Low-Cost  
*Volcano Lemon Burst®* and *Volcano Lime Burst®* Holiday Recipes.**

Santa Monica, CA, November 23, 2009 -- Dream Foods International, LLC ([www.dreamfoods.com](http://www.dreamfoods.com)), a specialized importer of not-from-concentrate citrus varietal juices, proudly announces its exclusive and economic *Volcano Lemon Burst®* and *Volcano Lime Burst®* Holiday Recipes.

"Times are tough all across the board and those of us that decide to stay in and celebrate at home in order to economize don't want to compromise on quality when we serve our family and friends. The cocktails and desserts included in our new *Volcano Lemon Burst®* and *Volcano Lime Burst®* Holiday Recipes are going to help those feeling the economic crunch," asserts Adriana Kahane, President and Founder of Dream Foods International. "In addition, I think people who hand their friends a *Volcano Limoncello Burst®* are going to be surprised at the great response to this after-dinner liqueur." Dream Foods has a wide variety of recipes on their website, [www.dreamfoods.com](http://www.dreamfoods.com), including great recipes for the holidays.

**A Recipe that Combines Exoticism and Freshness:**

*Volcano Lemon Burst®* and *Volcano Lime Burst®* are bottled in an artisan factory, near Sicily's famed Mount Etna Volcano. The lemons come directly from the rich soil of Sicily, while the limes are part of a fragrant variety from Mexico. "These recipes provide incredible refreshment with fresh citrus taste that capture the spirit of the holiday season. From our famed **Lemon Bursting Bars** to our delicious **Volcano Limoncello Burst®**, there is a recipe to enhance every meal during the holiday season," declared Kahane.

**LEMON BURSTING BARS**

- 4 tbs. *Volcano Lemon Burst®*
- 1 box lemon cake mix
- 3 eggs
- 1 ½ cups granulated sugar

Cream softened butter and sugar. Beat in one egg at a time. Stir in cake mix and *Volcano Lemon Burst®* until blended. Bake in 9x13" pan, lined with foil and buttered, at 350° for 25-30 minutes. Let cool in pan and cut into squares. Keep in tightly covered container after bars cool completely.

**LIME EXPLOSION HONEY CHICKEN**

- ¼ cup *Volcano Lime Burst®*
- 2 tbs. honey
- ½ tsp. salt
- ¼ tsp. ground red hot peppers
- 1 lb. chicken pieces

Combine all ingredients. Brush over chicken. Bake at 450° for 25-30 minutes. Turn and baste with juices every 10 minutes. Broil 3-4 minutes or until brown.

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### **VOLCANO LIMONCELLO BURST®**

1 ½ squeeze bottles of *Volcano Lemon Burst*® (300ml - 10.1 ounces)  
1 cup organic sugar  
2 cups water  
2 cups plain vodka (80 proof)

Heat the water and melt the sugar in it to obtain a clear syrup. Don't let it boil. Set aside and let it cool. Mix together the syrup with vodka and squeeze in the *Volcano Lemon Burst*®. Stir the Limoncello Burst and refrigerate it before drinking. Do not add ice. The final liquor has a mild alcoholic content (35-40 proof). Add an extra cup of vodka and another ½ squeeze bottle of *Volcano Lemon Burst*® (100ml), to increase that to approximately 45-55 proof. This liqueur will freeze if put into the freezer, unlike higher proof liqueurs.

### **LAVA RUM PUNCH**

½ cup *Volcano Lime Burst*®  
3 cups pineapple juice  
2 cups *Italian Volcano*® *Blood Orange Juice*  
1 cup dark rum  
1 ½ cups grenadine  
Combine juices, rum, grenadine, and serve.

### **VOLCANO LEMON BURST® COOKIES**

1 ½ sticks butter or margarine, softened (12 tbs. or 6 oz.)  
4 tbs. *Volcano Lemon Burst*®, at room temperature  
2 ¼ cups all-purpose flour  
1 cup powdered sugar, sifted  
¼ tsp salt

Preheat oven at 350°. In a mixing bowl, combine butter or margarine and *Volcano Lemon Burst*®. In another mixing bowl, combine flour, sugar, and salt. Mix wet ingredients with dry ingredients just until moistened. Spoon dough into a cookie press with desired template in place. Press cookies about 2" apart onto lightly greased or sprayed baking sheets. Bake 10 to 12 minutes, or lightly browned.



## ITALIAN VOLCANO® CITRUS-MARINATED ROASTED TURKEY

### *Italian Volcano® Citrus Marinade:*

5 cups *Italian Volcano® Tangerine Juice*, or *Italian Volcano® Blood Orange Juice*

16 cloves garlic, crushed

1 tbs. red pepper flakes

8 sprigs fresh rosemary

8 sprigs fresh thyme

2 tbs. whole black peppercorns

½ cup extra-virgin olive oil

1 (12 to 14 lb.) turkey

1½ tsp. kosher salt

Coarsely ground black pepper

### **Instructions**

1. Combine all *Italian Volcano® Citrus Marinade* ingredients in disposable aluminum roasting pan, large enough to hold the turkey and to allow the marinade to rise high enough to coat about half the turkey. Rinse turkey well and pat dry. Sprinkle with salt and pepper. Place in marinade. Cover and refrigerate at least 2 hours, or overnight, turning turkey several times to evenly marinate.
2. Preheat oven to 450°F.
3. Remove turkey from marinade and place in a roasting pan. Strain marinade, reserving solids and liquid. Stuff solids into the cavity of the turkey. Pour liquid around turkey in pan. Roast 15 minutes. Reduce oven temperature to 350°F and continue roasting, basting turkey every 30 minutes with pan juices, until internal temperature reaches 180°F on a meat thermometer, about 15 to 20 minutes per pound. Let turkey stand 10 minutes before carving. Serves 12.

## ITALIAN VOLCANO® TANGERINE MIMOSA

3 cups *Italian Volcano® Tangerine Juice*

1 (750ml) bottle sparkling white wine, chilled

Divide juice among 6 stemmed glasses and top off with sparkling wine. Serves 6.



## ITALIAN VOLCANO® BLOOD ORANGE JELLY WITH BRANDIES WHIPPED CREAM

Yield: makes 6 servings

Active time: 1 hr

Total time: 9 hr

2( ¼ oz.) envelopes unflavored gelatin

½ cup water

4 cups *Italian Volcano® Blood Orange Juice*

3 tbs. sugar

Sprinkle gelatin over water in a large bowl and let soften 1 minute.

Bring 1 cup juice just to a boil and add to gelatin mixture. Add sugar and a pinch of salt, stirring until sugar and gelatin are dissolved. Stir in remaining 3 cups juice. Pour mixture into mold. Chill uncovered and let set about 8 hours.

To unmold, dip mold into a bowl of hot water for just a few seconds. Shake mold from side to side, then invert onto a serving plate.

### About Dream Foods International, LLC

Dream Foods International, LLC distributes super premium, organic, kosher, not-from-concentrate, glass-bottled juices under the *Italian Volcano®* brand. This line includes organic blood orange, tangerine and lemon juices from Sicily, along with the bestselling *Volcano Lemon Burst®* and *Volcano Lime Burst®* squeeze bottle juices. Consumers can buy Dream Foods International's products at the website [www.mybrands.com](http://www.mybrands.com) by searching under the brand name Volcano, or they can register on the company's website at [www.dreamfoods.com](http://www.dreamfoods.com) to get recipes and to find retailers in their area.

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