

Seven New Truffle-Flavored Food finds

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We Can't Get Enough of These Truffle-Infused Grocery Finds

This funky flavor has been popping up in all sorts of unexpected places. We sniffed out what's good in the newest truffle-flavored trend.

By [Tara Cox](#) October 27, 2020

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Trufflin Black Truffle Ranch



This creamy **Trufflin Black Truffle Ranch** (\$19.99) blends two strong flavors into one powerfully tasty condiment. Great as a dip for veggies and chicken or for artfully squeezing on a sandwich, its distinct flavor will elevate whatever you pair it with. If ranch isn't your thing, Trufflin also makes black truffle-infused honey, sriracha, and buffalo sauce.

Eastern Standard Provisions Let's Get Saucy Gourmet Soft Pretzel Gift Pack



You'll want to spend all winter snacking on the **Eastern Standard Provisions Let's Get Saucy Gift Pack** (\$42.99)—a delicious snack box complete with soft pretzels and truffle dips from Sabatino Tartufi. The truffle mustard dip provides a nice spin on the classic mustard and pretzel pairing while the truffle hot sauce brings a little more zing to snack time.

Foodgod Truffle Ketchup



Made with white truffles, **Foodgod Truffle Ketchup** (\$19.95) is so unapologetically truffly and unstoppably addictive you may never go back to plain old ketchup again. Try it with tots for a match made in heaven—trust me, I did some heavy research on that one.

Wisconsin Marieke Gouda Truffle



Marieke Gouda Truffle (\$16.59) is an award-winning, hand-crafted gouda that marries harmoniously with black truffles to create a light and sophisticated flavor profile. Enjoy it on its own or as a standout on your cheese board.

D'Artagnan Truffle Turkey Breast



Who needs a truffled topping when the turkey itself is made with truffles? All-natural and antibiotic-free, **D'Artagnan Truffle Turkey Breast** (\$54.99) is first coated with truffles, then cooked sous-vide style, infusing it with the truffle's essence while preserving the meat's juiciness. The subtle truffle flavor makes this a versatile bird that works just as easily as the main course as it does for sandwiches, salads, pot pies, or snacking.

TRUFF Hot Sauce Variety Pack



Never eat flavorless food again. The **TRUFF Hot Sauce Variety Pack** (\$69.99) gives you three delicious truffle-infused hot sauces to drizzle over any food: regular black truffle hot sauce, extra-hot black truffle hot sauce, and white truffle hot sauce. All three blend spicy and earthy flavors for a whole new experience that might ruin regular hot sauce for you. (P.S.— You can also buy each flavor on its own.)

Wood River Creamery Black Truffle Gruyere Cheese



At first taste, the **Wood River Creamery Black Truffle Gruyere Cheese** (\$4.29 for 8 ounces) barely exposes the truffles held within its dense creaminess. But soon enough, the funkiness reveals itself and slowly builds up to a robust, earthy, and delicious finish. The cheese makes for a heavy-duty lifter on a charcuterie plate, but we also like Wood River's other serving suggesting of shredding it on pasta.

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Rach's Letter From Our Summer 2022 Issue

Ch-ch-ch-changes!

By Rachael Ray

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Credit: Paola + Murray

I just got a new personal email address for the first time in decades. I finally switched from AOL to Gmail! (I know, I know.) It feels weirdly freeing and delightful, an acknowledgment that I'm doing different things now. I changed it because things in my world are changing!

One *big* change: This is the final issue of this magazine. I think it's so rich with beauty and emotion and food and fun, and I was proud to put it out into the world. I love the talented editors who made it. But things end. We had a great run over 16 years, racking up awards and industry accolades. And most important, we helped you get a healthy, delicious dinner on the table. Words can't express how honored I am that you welcomed us into your kitchen every night, and how grateful I am that you stuck with me all these years! You are why I do what I do, period.

What's next? Well, I have many new projects coming up (see below for one), a whole bunch of new ball games, and it's super exciting. Follow me [@rachaelray](#) to keep up.

In the meantime, this issue is here, and it's jam-packed. I may have mentioned once or a thousand times that I have mixed feelings about summer. I will never be on board with heat and humidity. But what makes me love the season in spite of all that sweat is the abundance of fresh, right-from-the-ground ingredients—and the opportunity to share with you my vision for what to do with them. When it comes to cooking for and with your loved ones, the universe, the soil, maybe God himself is giving you a huge leg up this time of year.

We're our best selves when we share food with one another. In summer, we also share the warmth of the sun and the cool of the water. We become children again and play more and live outside more and feel more alive. I want you to use the recipes and ideas in this issue to play, to run and jump and feel free of all your pressures and just be. As I've said since the first issue, my goal for this magazine, its purpose, was to encourage people to take a bite out of life itself. So that's your homework. Go do it. I will too.

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— Rach

Credit: Giulia Venanzi/Courtesy of A+E Networks

Come See Me in My Happy Place

When I was a little girl, my fairy tales were *real* tales of my grandpa's childhood in Sicily. Growing up, we weren't poor, but we were check-to-check people, and my goal in life was to someday save enough money to buy some land in Italy. And four years ago I did—a beautiful spot in Tuscany with meticulously kept grapes, herbs, and olive trees. Today it's our home away from home. **Tune in to Rachael Ray's Italian Dream Home Monday nights at 9 p.m. on the FYI Network, or stream it at [aetv.com](https://www.aetv.com)**, to see how the dream, four and a half years in the making, became reality.

This article originally appeared in our Summer 2022 issue. Get the magazine [here](#).