



Contact: Kimberly Tantillo  
PO Box 15  
Northport, NY 11768  
631.261.6914  
kimberly@tantillofoods.com

**FOR IMMEDIATE RELEASE**

**Tantillo Foods Introduces Dipping Oils to Product Line Up**

FOR IMMEDIATE RELEASE (NEW YORK, NY – July 20, 2011) Tony Tantillo and Tantillo Foods have added more items to their product line up: three dipping oils. Each with their own distinct flavor, these oils give a new culinary experience to any cook.

Each dipping oil is a blend of sesame oil and extra virgin olive oil, and infused with a blend of herbs, oils and different flavorful essences. The garlic oil is seasoned with a fresh sprig of rosemary, garlic flavor, marjoram, thyme, basil, crushed red pepper and black pepper. The lemon dipping oil is blended with balsamic vinegar, lemon essence, thyme and black pepper. Red pepper is the third flavor for this new line up, and has crushed red pepper, basil, and a floating chili pepper in the bottle.

The dipping oils hold true to their name, and are best when paired with a loaf of bread. They are also delicious as a marinade for meat, poultry or fish, and pair great with pasta and salad.

After his start in the Bay Area television market and achieving remarkable success, Tony Tantillo relocated to New York in 2000. He is now the local food editor for WCBS Channel 2 News. Every Sunday at 7 and 9 am, Tony presents his Tony's Table segments. Monday through Friday he appears on the noon and five o'clock news with fresh produce tips and new, appetizing recipes.

Tony is also on the local CBS news stations in: Chicago (WBBM-TV), Pittsburg (KDKA-TV), Philadelphia (KYW-TV), San Francisco (KPIX-TV), Los Angeles (KCAL and KCBS), Miami (CBS4) and Boston (WBZ). He gives his morning drive tip of the day on KBLX 102.9 FM in San Francisco, in addition to being syndicated on 110 other radio stations, including Sirius and XM.

For more information please contact: Kimberly Tantillo, at [kimberly@tantillofoods.com](mailto:kimberly@tantillofoods.com)

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