



*“The Finest
Specialty Foods”*



ONLINE ORDERING IS QUICK & EASY AT ELKI!

Go to www.ELKI.com or <http://wholesale.elki.com> and Sign In.

All you need is your wholesale customer number to start ordering online! Only verified wholesale customers will have access to wholesale pricing.

- Add items to your online basket or use our [Quick Order Form](#) and simply enter the item number and case quantities.
- Your previous orders will be saved in your account under "Order History" (find at the bottom of our website). You can simply tweak a past order and resubmit for a quick replacement order!
- You will receive an order confirmation and a tracking number once your order has been shipped.

Try it now! It is the easiest way to order!

If you are interested in opening a wholesale account, please contact our sales department at 425-261-1002 or orders@ELKI.com.

We are available Mon - Fri 8am - 4:30pm PST

ELKI Corporation
6101 23rd Drive West
Everett, WA 98203

While you're at www.ELKI.com, sign up to receive emails on our new product introductions and promotions!

Find us on  





This isn't your typical tapenade. Our tapenades are truly an appetizer in a jar! Most tapenades consist of blended black olives and olive oil...not ELKI's! Our Mediterranean-inspired tapenades are a culinary, chunky mix of black olives, roasted red peppers, tomatoes, capers, balsamic vinegar, Dijon mustard, garlic and spices. As one of our top sellers, our tapenades are a must have!

Suggested Uses:

- Spread on crusty French bread or an ELKI cracker. Mix with a creamy cheese to create your own flavorful gourmet topping.
- Enjoy in hot or cold pasta dishes.
- Use on seafood, grilled chicken, flank steak or vegetables.
- Mix with feta and additional fresh cut herbs, serve with toasted baguette slices.



Black Olive Tapenade (95E) 10 oz. jar



Green Olive Tapenade (96E) 10 oz. jar





Artichoke Lemon Asiago Pesto
(444E) 10 oz. jar



Basil Pesto
Parmesan & Romano
(445E) 10 oz. jar



Asparagus & Italian Cheese Pesto
(449E) 9.9 oz. jar

ELKI uses only the best quality ingredients along with bold flavors and textures in our exclusive line of pestos.

Suggested Uses:

- Use as a pizza topping, a bread dipper or a panini spread.
 - Mix with your favorite hot or cold pasta dishes.
 - Use as a topping with grilled chicken or on flank steak.
 - Add our Artichoke Lemon Pesto to your favorite artichoke party dip.
 - Use in a warm or chilled salad or spread it on a platter topped with cherry tomatoes, mozzarella & fresh basil for a pesto caprese.
- It's healthy & delicious!





Basil Pesto Black Olive & Feta
Crostini Spread
(302E) 10 oz. jar



Black Olive & Feta
Crostini Spread
(303E) 10 oz. jar



Sun Dried Tomato & Parmesan
Crostini Spread
(304E) 9.9 oz. jar



Caramelized Red Pepper
Crostini Spread
(308E) 12.7 oz. jar



Caramelized Jalapeño Pepper
Crostini Spread
(309E) 12.7 oz. jar

Who doesn't love a crostini topped with a blend of flavorful, high quality, gourmet ingredients? ELKI's line of crostini spreads are an exciting, unique category & a perfect complement to our crackers! We've done all the work for you, mixing top quality ingredients with a special variety of flavors & textures. Enjoy!

Suggested Uses:

- Spread on a grilled panini with smoked turkey & camembert cheese.
- Mix with cream cheese & serve with ELKI crackers for an easy appetizer.
- Mix with risotto, quinoa, or hot or cold pasta.
- Add to a grilled burger, steak, chicken or seafood.
- Scoop into mushroom caps for your next party!

Loaded with bold, flavorful, caramelized red peppers and jalapeños, these pepper spreads are an unforgettable condiment you can use on almost anything! Use like a pepper jelly, but skip all the fillers! This is a unique product because each jar is loaded with just the ingredients you would want in a true, authentic pepper spread. You're going to be hooked!

Suggested Uses:

- Spread on an ELKI cracker or pour over cream cheese and serve with crackers.
- Enjoy in a grilled turkey panini with smoked gouda.
- Use on a grilled burger or hot dog.
- Toss with BBQ sauce and meatballs for a little extra kick.
- Mix with ELKI's Thai Sweet Chili Sauce & toss with grilled prawns.
- Heat & use as a glaze with smoked sausage bites.
- Serve with baked brie or creamy goat cheese.



Our vegetables are grilled over an open flame to create a wonderful smoky flavor. Create a beautiful antipasti platter with a mix of our fire grilled vegetables, meats, cheeses & crusty French bread. Enjoy in a grilled panini, mix with pasta, salad, sauces or diced in an omelet. Every year we plant seeds for harvest in August/September. Then we fire grill them over an open flame for the best flavor. It's "Farm to Table" at its best!

Suggested Uses:

- Use on pizza, in a salad or use as the main ingredient in your next artichoke dip.
- Mix with your favorite hot or cold pasta dishes.
- Enjoy over grilled chicken with feta cheese, sundried tomatoes and fresh basil.
- The flavor of these marinated artichokes will bring your next antipasti platter to a new level.



Fire Grilled Mini Artichoke Hearts (144E) 10 oz. jar



Fire Grilled Mixed Vegetables (145E) 10 oz. jar



Fire Grilled Artichoke Hearts (146E) 10 oz. jar



Clove & Oregano Artichoke Hearts (148E) 12 oz. jar



Bay Leaf & Chili Pepper Artichoke Hearts (149E) 12 oz. jar



Fire Grilled Asparagus Spears with Red Chili Peppers (99E) 7.5 oz. jar



Grilled Asparagus Spears with Red Chili Peppers (100E) 7.5 oz. jar



Tomato Bruschetta
(90E) 12 oz. jar



Artichoke Tomato Bruschetta
(91E) 12 oz. jar



Artichoke Bruschetta
(92E) 12 oz. jar



Asparagus Asiago Bruschetta
(93E) 12 oz. jar



Tomato Olive
3 Pepper Bruschetta
(101E) 12 oz. jar

Our Mediterranean-inspired bruschettas shine with impeccable freshness and the hearty texture of artichokes, tomatoes, asparagus & smoky peppers, mixed with herbs & spices. They're incredibly versatile and perfect for easy entertaining. Truly a customer favorite and pantry staple. The best recipes start with superior ingredients, picked at the peak of flavor.

Suggested Uses:

- Spread on a toasted baguette or ELKI cracker.
- Mix into a hot or cold pasta dish.
- Use as a pizza topping or on seafood and grilled meats.
- Enjoy in an omelet or panini.



Artichoke, Sweet Red
Pepper Bruschetta
(87E) 9.9 oz. jar



Sweet Red Pepper &
Jalapeño Bruschetta
(89E) 9.9 oz. jar

This hugely popular ELKI line is a MUST HAVE in your stores! Our gourmet crackers are a delicious thin and crisp treat, right from the box or perfect served with hors d'oeuvres and a multitude of ELKI condiments! **Perfect for gift baskets too!** ELKI's gourmet crackers are revered for having just the right amount of flavor, crisp texture, bold eye catching packaging & a great price point. Top with ELKI's bruschettas, tapenades, pestos or your favorite cheese or spread.

Thin & Crisp

Voted **"OUTSTANDING COOKIE/CRACKER" AWARD** from the **National Association for the Specialty Food Trade.**



Sesame Water Crackers (221E) 4.4 oz.



Sundried Tomato (226E) 5.3 oz.



Garlic & Herb (223E) 5.3 oz.



Spring Onion (222E) 5.3 oz.

Cracker Box Display:
All our cracker boxes are designed for vertical or horizontal display!

Garlic & Herb (233E) 2.2 oz.



Water Crackers (229E) 2.2 oz.

Water Crackers (220E) 4.4 oz.



Sesame Water Crackers (231E) 2.2 oz.



Spring Onion (232E) 2.2 oz.



Boysenberry
(12E) 13.4 oz. jar



Apricot
(15E) 13.4 oz. jar



Blackberry
(20E) 13.4 oz. jar



Strawberry
(21E) 13.4 oz. jar



Raspberry
(22E) 13.4 oz. jar



Wild Blueberry
(23E) 13.4 oz. jar

For over 180 years, ELKI's Scandinavian Delight Spreads have been made in exactly the same way, from the same time-honored traditional recipes. Is it any wonder they have a truly delicious homemade taste? Starting with choice, ripe fruit and fresh berries, picked wild and by hand whenever possible, these spreads are prepared slowly and gently, without boiling. This allows the fruit and berries to retain more of their natural flavor, color and sweetness and requires substantially less sugar to be added than regular preserves. Large morsels of fruit or whole berries infuse each jar.



Lingonberry
(24E) 13.4 oz. jar



Orange
(14E) 13.4 oz. jar



Raspberry/Rhubarb
(34E) 13.4 oz. jar



Black Currant
(28E) 13.4 oz. jar



Strawberry/Rhubarb
(30E) 13.4 oz. jar

Easy to hold oval jar with an easy to open lid.





Cilantro Lime Salsa (800E) 16 oz. jar



Peach Salsa (801E) 16 oz. jar



Corn & Black Bean Salsa (802E) 16 oz. jar



Chipotle Salsa (803E) 16 oz. jar



Pineapple Chipotle Salsa (804E) 16 oz. jar

Our all natural line of authentic salsas are loaded with fresh ingredients! They're a true pantry staple & perfect for a quick snack or to liven up a great meal. Other salsas are made with previously frozen ingredients. Our salsas are unique because we use fresh (never frozen) tomatoes, peppers, onions, garlic & other ingredients. You can truly taste the difference!

Suggested Uses:

- Serve with tortilla chips or create a layered Mexican dip.
- Use with grilled chicken, meats, seafood, taco salad, in a southwestern style omelet, mixed with rice or risotto.
- Serve over enchiladas, burritos, nachos and quesadillas.





Smoky Garlic Mozzarella Dip
(660E) 10 oz. jar



Cucumber Wasabi Dip
(661E) 10.75 oz. jar



Smoky Bacon Cheddar Dip
(663E) 10.5 oz. jar



Chipotle Black Bean Dip
(664E) 11.5 oz. jar

ELKI's versatile Specialty Dips are perfect for easy entertaining, to dress up a delicious snack at home or to enjoy at a tailgate party or summer picnic! Originally designed to go with chips, our Specialty Dips and Spreads have a multitude of exciting uses.

Suggested Uses:

- Use as a dip for chips, fries, pretzels, vegetables or chicken wings.
- Spread on a roast beef sandwich or wrap.
- Mix into an egg salad or mix into a baked potato & top with bacon crumbles.
- Add our Smoky Bacon Cheddar to BBQ burgers & hot dogs.
- Dip sushi into the Cucumber Wasabi Dip.
- Enjoy our Chipotle Black Bean in a zesty 7 layer Mexican Dip.





Thai Peanut
(722E) 10 oz. jar

Thai Sweet Chili
(723E) 10 oz. jar



Authentic, delicious, packed with flavor & perfectly balanced are the words we hear to describe our Asian Sauces. Each sauce is made with the finest ingredients & blended together to create these versatile sauces and dips.

Thai Peanut Suggested Uses:

- Enjoy on an Asian style pizza.
- Use as a dip for chicken satay, beef skewers or with prawns.
- Mix with sesame oil and use as a salad dressing.
- Toss with noodles, shredded chicken, vegetables & top with chopped peanuts.

Thai Sweet Chili Suggested Uses:

- Enjoy as a dip for spring rolls, dumplings or egg rolls.
- Use as a dip for sushi or with stir-fry.
- Mix with ELKI's red pepper spread to create a delicious dressing.



"The Finest Specialty Foods" The ELKI Story...

In the beginning...

Since I was a young girl, I have had a passion for great food. Little did I know my passion for the food world would be fulfilled by a company my father, Gunnar Lie, started "unintentionally" in 1984. My father already had a successful kitchenware business, Norpro Inc., which he loved. He had no intention of starting another business until a couple of people from Scandinavia asked him to help them market their homemade, high quality preserves from Denmark. After tasting these special preserves, he agreed to take them to a gourmet products trade show. Little did he know, this little line of preserves would be a huge hit! Customer demand was so high they kept telling him to just send the preserves as soon as he got them in stock. You see, this line is manufactured in Denmark; however the fruit and berries in each jar come only from the very best regions of the world that have the perfect harvesting conditions for the best quality, best tasting fruit and berries. For instance, we use navelina oranges from southern Spain and our lingonberries are hand-picked in Denmark and Finland. Our wild blueberries are special, small blueberries that grow by the polar circle and flourish in 24 hour sunlight. This is the same time honored tradition you receive today in each jar of Scandinavian Delight Preserves. This quality and taste captured a following and ELKI WAS BORN!

Looking back...

As a little girl, I was raised with a love of good food. This passion led to a love of entertaining and cooking as an adult. My family still jokes that I have my dinner planned before I've eaten breakfast. Growing up with a father in the kitchenware business, I had the opportunity to earn "fun" money or "candy" money by assembling kitchen tools for \$.05 per piece. My mother also owned a beautiful kitchen store. My sister and I loved being there and serving hot cider during the holidays in our traditional Norwegian holiday dresses called Bunads. This industry has been in my blood since day one and I'm grateful for the joy of good food and entertaining.

The story continues...

My father realized he needed to start a new company for this line. He named the company ELKI after my sister and I...Elizabeth and Kirsten. Years went by and the Scandinavian Delight Preserve sales grew and grew. During a summer break in college, I helped out at ELKI and realized I really wanted to be a part of this industry. In 1995, fresh out of college with a degree in business administration and marketing, I began full-time work at ELKI. I have always laughed about the fact that I didn't even have an inbox when I started, but I drove to work each day full of excitement and passion for gourmet foods, cooking and entertaining. I was excited to get started developing new product lines with innovative flavors. After a few incredible and fun years, I bought the company from my father in 2000. It's been an exciting and fun adventure from day one. I truly believe I have the best job in the world, working with incredible products, loyal customers and an amazing staff who make ELKI what it is today. There is hardly a week that goes by where ELKI doesn't receive an email, letter or phone call stating that it's great to know "customer service is still alive" or "everyone at ELKI is so positive and happy, are you all really like that?" The answer is YES!

ELKI today...

Since entering ELKI in 1995, I quickly realized that using only high quality ingredients to create the finest products had to remain our continued focus. Today, ELKI has earned a solid reputation in the gourmet food industry. We have won several National Awards for our food products and beautiful packaging. ELKI sells to numerous specialty shops, kitchen stores, delis, upscale grocery and gift basket companies across the United States and worldwide. Our mission is to continue introducing the finest gourmet foods while maintaining our reputation as one of the best in service. ELKI's attitude toward customer service, backed by a commitment to create the finest products, has resulted in numerous product lines and a base of customers who are dedicated to ELKI and our products. Today we are both importing and creating original recipes domestically.

ELKI has been exhibiting its products for 35 years at the Fancy Food Shows, both in San Francisco and New York to industry buyers. We also exhibit at a variety of regional shows with our team of sales reps and distributors across the country and internationally.

In 2013 ELKI moved into a beautiful, new facility to accommodate more space for growth. ELKI continues to grow its product assortment, always remembering our core values and commitment to use high quality ingredients and create product lines with both classic and innovative flavors. Our goal has been to create foods with the perfect balance of texture, color and layering of flavors, resulting in products that you crave and can't stop thinking about.

We value our amazing employees, our incredible team of sales people and our wonderful, loyal customers who make our job exciting, motivating us to continue our passion every day.

Sincerely,





“The Finest Specialty Foods”



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EDITION: 2022-2023