

## Inside Trader Joe's Podcast Transcript — Episode 74: Summer Shopping List 2024

*[Light upbeat music.]*

Matt: Oh yes. It's my favorite sound of summer.

Tara: This?

*[Diving board and pool splash.]*

Matt: That's a good one, but it's not my favorite.

Tara: Oh, okay. This.

*[Baseball hit, crowd cheering.]*

Alex: Nope, Tara. I think Matt's favorite sound of summer might be this.

*[Sizzling burgers on the grill.]*

Matt: Yes, that's it.

Tara: Aha! Alex, can you be our backyard chef on this episode?

Alex: Absolutely. Grill's fired up and ready.

Matt: You know, never mind the sound. I just want to taste those burgers. Let's go *Inside Trader Joe's*.

*[Theme music begins with two bells at a neighborhood Trader Joe's.]*

Tara: I'm Tara Miller, director of words and phrases and clauses.

Matt: And I'm Matt Sloan, the culture and innovation guy at Trader Joe's.

Tara: This is our Summer Shopping List Episode, and we do have some really tasty new burgers on the list. And we'll get to those with Alex.

Matt: And we also have cheese for those burgers, two types, salads, new and returning drinks, desserts, you name it.

Tara: Oh gosh. Where do we even start?

Matt: I like to go back to feedback on this show and it seems that we've gone to the dogs, so why not just go right there?

*[Dog barking and panting.]*

Tara: Oh, that's another good sound.

Matt: The Trader Joe's Foley artists. They're getting quite a workout with this episode.

*[Theme music ends. Light upbeat music begins.]*

Tara: Brand new into stores: Surf's Pup Dog Treats.

Matt: Surf's Pup Dog Treats.

Tara: First of all, cutest name ever. And when you look at the treats themselves, perhaps cutest dog treats ever.

Matt: They look like cookies.

Tara: Tell everybody about the shape.

Matt: This is straight from the box. Ruff-riffic Hawaiian shirt, flippity floppity. So, a shirt shape, a flip flop shape, hibiscus blossom (that's right, a flower shape), and TJ shortboard, which is not so much a surfboard as maybe a skim board looking thing.

Tara: So, those are out, like those are in stores right now, limited availability. And we do that so that we can then bring in additional dog treats and we don't clutter the shelves with too many all at once.

Matt: Here's what we say, "Made with savory pork, nutty sweet potato, and tropical coconut, Surf's Pup Dog treats are crunchy whole wheat biscuits worth barking about."

*[Sniffing.]*

Matt: They smell alarmingly like graham crackers to me.

Tara: Let me try one.

Matt: Maybe it's wishful.

Tara: You eating it?

*[Dramatic tympani roll.]*

Matt: Here goes nothing, people.

Tara: Okay.

*[Cookie bite snap.]*

Matt: Wow. That's toothsome.

Tara: (laughs) That was a good, that was a good snap.

Matt: Okay, I'm glad I'm not a dog for a whole bunch of reasons, but they're very mild.

Tara: Yeah?

Matt: I don't know what I was expecting.

Tara: Do you taste pork?

Matt: Nope.

Tara: Do you taste sweet potato?

Matt: I taste wheat.

Tara: Okay.

Matt: It's like a wheaty, it's like Hardtack. I was gonna go back for seconds, but then I read that this product is intended for intermittent or supplemental feeding only. So, I guess I'll just hold off at one. Surf's Pup, not as bad as I thought it was gonna be.

Tara: Okay.

Matt: A little bland. I think dogs will love this.

Tara: Dogs don't mind bland necessarily.

Matt: And crunchy.

Tara: I'm going to sneak this box home for my dogs.

Matt: So, now I have dog breath.

Tara: Okay, so I have the perfect next product. Let's talk about Vidalia onions.

Matt: These actually might have a breath angle because the people at the Vidalia Onion Marketing Board, and there is such a thing, they've promulgated this reputation that Vidalias are the sweetest onions in the world. I don't know if that's true. I will say that they are fantastic to eat raw. You can cook them, you don't need to. But I think Vidalia onions are really about place. It's really about a certain set of counties in Georgia, here in the US, growing this hybrid of onion, low sulfur compounds in the fields, in the soil, and this sweet hybrid variety of onion, an amazing flavor. This is the classic raw onion to go on a burger.

Tara: Yeah. You can cook them, and I have cooked them, but they are the best onion, in my opinion, to go on a burger.

Matt: And that crunch, the texture, the flavor, everything perfect, even the size and the shape. If you look at a Vidalia onion, it's a little flatter, it's a little broader, it's not spherical. That's a carryover from one of its onion parents, the Bermuda onion. So, it's perfectly sized. A great slab slice right on top of that burger.

Tara: Little known fact; they're a good source of vitamin C. I didn't know that.

Matt: Fascinating.

Tara: Yeah.

Matt: Take that, scurvy.

Tara: Okay, that's the best thing to talk about during a food podcast.

Matt: Next up, rickets. Okay. What's on our list now?

Tara: (laughs) Since we're sort of in the world of produce with onions, I would like to talk about a rotational program that we have in our produce section, chopped salad kits. We love chopped salad kits. Our customers love chopped salad kits, and the refrigerated produce section is not huge, we only have so much space there, so we've decided to do this thing where we have a chopped salad kit for a few months, and then we rotate it out and

rotate in another chopped salad kit, and then we have that for a few months. We rotate that out. And so on.

Matt: Sure. It's like how a menu might change over time at your favorite bistro. And the first up, I think this is in stores now.

Tara: I think it's in stores till around the end of July.

Matt: The Peanut and Crispy Noodle Salad Kit. I think chopped salads are all about texture. This peanut and crispy noodle one is no exception. Cabbage is a mainstay of these chopped salads because of the crunch it provides because of how well it holds up. It's a nice balance flavor-wise, between a little sweet, a little bit bitter, carrots, romaine, celery, green onions, there's crunchy noodles, and then there's sort of a peanut and lime dressing on this one.

Tara: It's a great dressing. It's got that real richness that you expect from a peanut dressing, and the lime just makes it vibrant, has really bright flavor. This is a favorite of mine, and I'm gonna be sad when it's gone in August, but...

Matt: We're gonna have something for you.

Tara: It is a Sweet Chili Mango Salad Kit coming in August. A slightly different mix of vegetables, which I think is really cool. It has broccoli and cauliflower and cabbage and kale. And they're all chopped, very small so they're super easy to put on a fork. But it also has sunflower kernels and toasted quinoa and brussels sprouts and a little radicchio and then it has dried mango.

Matt: Little like chopped up bits?

Tara: Yep. The dressing is reminiscent of a Thai sweet chili sauce. It's not a hot, spicy dressing. It's really delicious.

Matt: That sounds like a great summer side.

Tara: Yeah, again that one should be in stores around the beginning of August. I think that's the plan. So, those are the summer selections in the rotating chopped salad offerings.

*[Music transition.]*

Tara: But then in the fall, Miso Crunch Salad Kit. It'll have umami and a little savory aspect to it.

Matt: And that's coming for fall.

Tara: Sometime in November. So, the Sweet Chili Mango will go through, you know, late summer, early fall, and then the Miso Crunch version.

Matt: And miso is interesting because it adds rich depth of savory flavors. You talked about umami. That is absolutely here.

Tara: To recap on the rotating chopped salads.

Matt: Yes, please. We need the calendar of events.

Tara: So, right now at Trader Joe's is the Peanut and Crispy Noodle Salad.

Matt: Got it.

Tara: In June/July. Next up, end of July/early August is the Sweet Chili Mango Chopped Salad Kit.

Matt: Looking forward to it.

Tara: Okay. And then later on, probably end-ish of November, the Miso Crunch. We wanna introduce people to as many flavors and possibilities as we can.

Matt: The point being we're always working on new recipes for new salads for you.

Tara: We've done, kind of, the pre-dinner. That salad is like your first course for dinner. So, I'm thinking if you're having a summer barbecue, what are your main courses? You might do veggies on the grill, you might do seafood on the grill. You might skewer up some chicken. What if that chicken were already skewered up for you?

*[Music transition.]*

Matt: That sounds like a dream come true. That sounds like a grilling situation that requires maybe no actual grilling?

Tara: The Grilled Chimichurri Chicken Thigh Skewers. They're not only skewered and seasoned, they're fully cooked.

Matt: And they're coming back.

Tara: We introduced these last year for summer. All you have to do is heat them.

Matt: You know, chimichurri sauce I think of Argentinian cuisine. The bright vinegar based sauce with lots of, just tons of fresh, chopped herbs, parsley, cilantro maybe, garlic, lots of garlic. These chicken thighs are delicious. They are already cooked. You can reheat them on the grill or in an oven. What about an air fryer? Skewers in the air fryer? Is that asking for a disaster?

Tara: No, I bet it's asking for delicious. I'm excited about these skewers coming back. These replaced an older version of chicken skewers that we had had a number of years ago. I think people had just gotten a little bored with. And then these came in last year and people went really crazy for them. Loved them, and they sold really quickly and they're back. They're really flavorful on their own, but if you really want to amp up the chimichurri, we do have Chimichurri Sauce.

Matt: That's true, we do.

Tara: In our refrigerated case, and it's delicious. Side note, it's a really good dip for potato chips, the Chimichurri Sauce.

Matt: Really?

Tara: Like a kettle cook chip, basic, salted, potato chip.

Matt: Wow.

Tara: Is really, really, really good.

Matt: I think that's gonna be an intense flavor situation.

Tara: Yeah, it's awesome. Okay, I think that we should take a little break, go outside and see how Alex is doing at the grill.

*[Music transition. Loud barbeque sizzling.]*

Matt: For those of you listening, there is a team of Foley artists with their hands crunching crisp rice.

Tara: Okay. No, we're gonna be honest. No Foley artists at the grill. This is actual grill sound.

Matt: But you know, but if we were gonna come to you in smell-a-vision, this is smelling delicious here. Um, some grilling, like the classic aroma, but I'm, there's a burger here that has stuff in.

Tara: Yeah.

Matt: A turkey burger.

Tara: I know. I'm excited.

Alex: So, we're cooking two different proteins here. We're cooking a beef patty and also a turkey patty. For the turkey patty, I'm going to lightly just grease the grill just, so it doesn't stick.

*[Flare-up of sizzle.]*

Matt: Holy smokes.

Tara: Literally.

Alex: I'm telling ya, watch your eyebrows.

Tara: Yeah.

Matt: I heard that no eyebrows is a style thing now.

Tara: Well, I'm gonna hope to keep my eyebrows.

*[Another flare-up.]*

Tara: Stand back.

Alex: Okay, so I just put the patties on. I'm gonna lightly season both of them just with a little bit of salt and pepper. That's all they need. They'll be delicious and full of flavor.

Tara: So, let me ask you, when you season burgers like this and they're already on the grill, do you then season them again after you flip them? Or no?

Alex: You know, it's all the personal preference.

Tara: Okay.

Alex: I'm okay with just seasoning one side. I actually like to taste the beefy, meaty flavor. I don't think it needs much more than that. Um, so I'm just seasoning one side, but...

Tara: Okay.

Matt: If someone's like a cracked pepper fan, maybe go pepper on both sides.

Alex: Yeah, you could, you could season the first side before you put it on the grill and then season the second half once you put it on.

Tara: All right. So, the burgers are on the grill and...

Matt: Over medium heat.

Alex: Yep.

Matt: So, it's been just a moment so they're not really starting to render. Because flare-up is a problem when you're cooking over actual fire, right? When the fat renders, it melts, it goes down to the flame and it shoots up a flame.

Alex: Yep.

Matt: Not exactly what you want to have happen.

Alex: No, no. And actually, the juices dripping down and then kind of steaming up, gives the burgers flavor, but the fire and flare-ups that'll burn your burger, that's the flavor you definitely don't want. With the turkey, we wanna make sure it cooks all the way through, so we're okay going a little bit lower and slower. And these beef patties are one-third pound patties, so, same thing. We wanna make sure it cooks through before we start kind of building up a crust on the outside.

Tara: Okay.

Matt: So...

*[Birds chirping.]*

Tara: What are we talking about here? What's on the grill?

Alex: Yeah. Okay, so two burgers. Two burgers coming soon. Two burgers I'm very excited about. The first one is a Beef Burger. It's a blend made from three different cuts of meat, whole muscle cuts of meat, not just your standard frozen trim and scraps. Our vendor is forming these patties delicately rather than stamping them out. So, it's a kind of a loose formed patty. It tastes like something you bake at home. It's got a little bit higher fat percentage than a typical burger just because it's made from these cuts. Um, but that means lots of flavor. A very forgiving burger, very delicious burger.

Matt: When you say forgiving, what about a maybe a higher fat content makes it forgiving?

Alex: Yep. Well, you got the extra fat in there, which kind of gives you a layer of protection from drying out a burger.

Matt: That's what I keep telling everybody.

Tara: (laughs)

Matt: Yeah. Okay. And so, you said this is from three specific cuts. What are those cuts? Because there's a specific recipe.

Alex: That's it. Yep. It's made specifically for us. It's our own recipe. It's a blend of chuck, brisket, and picanha.

Matt: Picanha.

Tara: What's picanha?

Matt: What is picanha?

Alex: Picanha, also known as a coulette or a sirloin cap, comes from the, as it, the name kinda suggests, the top of the sirloin. It is an awesome cut of meat, um, known all over the world. It has this fat cap on it, which gives this cut an amazing beefy flavor and some awesome juicy fattiness. When it's blended up into a burger, we found that it just gave some awesome flavor notes.

Matt: And as a steak itself the, when I've seen it, the steak is not particularly marbled. It's quite lean. But as you mentioned, there's that cap, that concentration of fat above it, um, does give a lot of flavor. So, with something like this it's gonna be ground up.

Alex: That's right.

Matt: And you said chuck and brisket. You're choosing them for, I'm assuming, flavor, first and foremost.

Alex: Correct. Yeah. And as we're also, you know, trying to get a reasonable fat percentage here, which is naturally falling around 75% lean protein to 25% fat, um, which we found is, of course, great for grilling, great for pan frying, and great for flavor. Both of these burgers should be in stores early June.

Tara: Okay.

Matt: And we're hoping that it has a moniker along the lines of a CBP Burger (chuck, brisket, picanha burger), but these kinds of products, those labels are overseen by the USDA. And so, at issue for right now is whether or not that name, picanha, is in enough use and is understood by the general public to be acceptable. We're hoping it is and we're gonna stay tuned on that.

Alex: That's it. Just know that this is a special blend of delicious beef and we're excited for you guys to try it.

Tara: And it's, it, you said it's one-third pound burgers. That's a good size burger. Like if I go out to a restaurant and order a really nice burger, it's gonna be about that size, right?

Alex: Yeah.

Tara: Like a big burger.

Alex: It's a hearty burger. It's enough to fill a bun, for sure.

Tara: Yeah.

Alex: If you're crazy like me, you can double it up, but you certainly don't have to. With the third pound burger, it's kind of the perfect size for grilling.

Tara: And how does it come packaged?



Alex: Four patties per package, so you get just over a pound of meat for \$9.99.

Tara: Four patties for \$9 99?

Alex: That's right.

Tara: Wow. That's a good deal.

Alex: We're excited for them.

Tara: Okay.

Alex: I think it's time for flip. I see a little bit of juices coming to the top of the patties, which usually indicates that we're ready to flip it.

Tara: Oh, good tip.

*[Loud sizzling.]*

Tara: Alex, tell us about the Turkey Patty.

Alex: This is a turkey patty made from 100% turkey thigh meat. It's blended with bell peppers and caramelized onion. There's red and green bell peppers in it. Something that's kind of designed to be ready to go on the grill. Super flavorful, super easy. I love turkey burgers, but I can say I hate making turkey burgers from scratch. It's always a sticky goopy mess. It gets all over your hands. You have to, like, run to the sink, try to wash your hands with turkey all over them. Um, and so this is really designed so you can really enjoy cooking and eating turkey burgers.

Tara: Why the peppers and onions?

Alex: So, this actually came from a recipe that I always liked making at home. We play with a few different formulations, a few different flavor profiles, and we all thought that this one was the winner. It's amazing. It's got kind of, you know, the sweetness from both the peppers and the onions and the juiciness from the turkey thighs. And it's really one of the best turkey burgers we've ever had.

*[Music transition.]*

Matt: And both of these burgers, these pre-formed patties, they're gonna be in the fresh meat section?

Alex: That's right. We're actually gonna try to launch both of these at the same exact time.

Tara: Is the Turkey Patty seasoned with anything else or is it basically just the peppers and the caramelized?

Alex: Nope, just the peppers and the onions.

Tara: That's it.

Alex: That's it.

Tara: Oh, the Turkey Patties, they're also in a pack of four?

Alex: They're in a pack of four. These are one-quarter pound patties, so you get one pound for \$5 99, four patties.

Tara: Wow. That's also a very good deal. So, there's your, there's your barbecue. You get four of the beef and four of the turkey, and your guests will be incredibly satisfied all the way around.

Alex: We got a little flare up here right now. I'm gonna move this patty over.

Tara: Okay.

*[Sizzling flare-up.]*

Tara: I really like our, uh, our brioche buns for burgers. I mean, we have, we have burger buns for sure. The brioche buns are kind of my all-purpose buns, so you know, whether it's a chicken salad sandwich or a burger.

Alex: Is it too soon to talk about a product we might have coming?

Tara: Which one?

Alex: We have some potato buns coming.

Tara: Are they coming this summer?

Matt: That's our hope.

Tara: Is it?

Matt: Yeah.

Alex: So, these burgers are just about done. I think it's time to top it with cheese if you're going to do that.

Tara: Oh yeah. There are a couple of cheese items that we wanted to mention during this podcast. And one is the um, Hatch Green Chili Unexpected Cheddar Spread.

Alex: Oh.

Tara: Right? And I don't know that I would put that directly on the burger.

Matt: Probably just on the bun.

Alex: On the bun.

Tara: Spread it on the bun.

Alex: Yeah.

Tara: And I'm thinking with the turkey burger especially.

Matt: Sure.

Tara: That would be amazing.

Alex: Yeah, it'd be great.

Matt: We introduced that last year, late summer. It was a hit, wonderful flavors, not over the top spicy, more of a chili, green chili flavor. Great as a dip. Great on sandwiches. Great in a wrap. All over the place. This is gonna be amazing on a burger.

Tara: Yeah.

Matt: And then for a classic slice to go on a burger, we have a new jack cheese that it, it has basil and garlic, those pesto flavors coming through.

Tara: Yeah.

Matt: That will make a burger go from sort of basic, to interesting. A little bit of an Italian angle flavor-wise on there. Delicious.

Tara: Yeah. So, instead of pepper jack, it's, it's like...

Matt: Basil, garlic jack.

Tara: Basil, garlic jack.

Matt: Pesto jack.

Tara: Pesto jack. All right let's get to these burgers. I wanna try these.

Alex: Which one should we try first?

Matt: Plain.

Tara: Plain.

Alex: Alright. Let's do it.

Tara: Okay. Ooh. Perfectly cooked, Alex.

Alex: Oh, thank you.

Matt: This does have the flavor of a nice steak.

Tara: Mm-hmm.

Alex: Yeah. It's delicious.

Tara: And also, the texture is really nice. It eats like a burger you would form at home. A lot of times pre-made burgers are super pressed. It's a very dense texture.

Alex: Yeah. A lot of thought and care went into how these burgers are formed to make sure that we can replicate that 'at home' experience.

Tara: How do you do that at scale though?

Alex: If you wanna get technical, a little ball of meat goes through this progressively tighter space that very gently forms it into a pressed patty.

Tara: That that's pretty cool.

Matt: It's the right amount of pressure, consistently delivered, time and time, burger after burger.

Alex: That's right.

Tara: That's really good. Those are coming...

Alex: Early June.

Tara: Early June.

Matt: Early June.

Tara: Okay. So, by the time this airs, these should be in stores.

Alex: That's right.

Tara: Okay. Now let's go for the turkey, turkey burger with bell peppers and caramelized onions, yeah?

Alex: Yep.

Tara: Also, very well cooked. Super juicy.

Alex: These are great.

Tara: That's a really good turkey burger.

Matt: Yeah. Different texture.

Tara: Mm-hmm.

Matt: Um, really nice flavors from those peppers and onions.

Tara: Oh, that's really good. Yeah, I wish we had some of this, um, Unexpected Cheddar with Hatch Chilies. I think that would be an amazing complement to those flavors.

Alex: Now I think we all have something to look forward to when these launch then.

Matt: Burger time.

Tara: Alex, once again, thank you so much for joining us and for feeding us.

Alex: Well, you know where to find me next time.

Tara: Thank you.

*[Transition. Music transition.]*

Tara: Okay. Matt, the burger break was fantastic.

Matt: Looking at this list, what is left? Sweet treats.

Tara: Sweet treats.

Matt: It's true.

Tara: The first one you might think is a savory treat, but it really is a sweet treat. Bacon and Eggs Shaped Sweet Gummy Candies. And their package looks like a roadside diner sign.

Matt: Gummy fried eggs and gummy bacon.

Tara: They're so cute. Are these little like foamy gummies?

Matt: Yeah, there's a style. Style of gummies known as foamy.

Tara: Mm.

Matt: There are textural differences. The bacon is a different texture. Not like the foamy gummy egg.

Tara: It's chewier.

Matt: Mm-hmm.

Tara: It's really interesting eating these because you look at them and you think, "Oh, it's gonna taste like eggs," and then you eat them and it's like, "No. It tastes like sweet gummy candy."

Matt: So, those are fun.

Tara: These are in stores at the beginning of June, so they're in the store by the time this podcast reaches listeners and they will not be around forever. Oh my God. Love those.

*[Music transition.]*

Matt: Next up is something that feels like a long time coming. A little bit of a mainstay at regular grocery stores. Freezer Pops.

Tara: Mm-hmm.

Matt: You take them home, you pop 'em in the freezer, and then you have frozen freezer pops. You know them maybe by those little cute otters in some places, but these freezer pops, they're made with juice, sweet juices like grape juice and other juice flavors.

Tara: There are three flavors. There's a cherry limeade, an orange, and a berry. They are a 100% juice and they are organic. So yeah, they're not health food. They're not like...

Matt: This is a treat.

Tara: This is a treat. But it is 30 calories per pop. Okay, and six grams of sugar, but it's not added sugar, it's juice. The bag, you'll notice when you see them in the store says, "Shake, freeze, squeeze, enjoy." The shake is because they are 100% juice, they tend to settle, right?

Matt: Oh wow. So, some particulates in there.

Tara: Yeah. So, before you put the package in your freezer, shake it. Just shake the bag a little bit so that all of those juices get jostled around a little bit and they, they come together.

Matt: Jostled Juices is a whole new store that we should open.

Tara: It is.

Matt: It's tagline could be, "Shaken, not stirred."

Tara: You wanna try one?

Matt: Sure.

Tara: Okay.

Matt: I'm intrigued by cherry limeade.

Tara: Okay. Every package has 10 freezer pops, and they're perforated. So, you just pull 'em apart.

Matt: Perforated pops.

Tara: I'm gonna try the berry. You just snip off the top and push it up. Cheers.

Matt: Cheers.

Tara: That's really good.

Matt: This is a full-on nostalgia situation.

Tara: Mm-hmm. Like, you're at: the beach, you're at a picnic, you're sitting out by the pool, you're in the park.

Matt: You're seven.

Tara: No, you're 55.

Matt: So, the cherry limeade is quite tart in a refreshing way.

Tara: And the berry is too, like, not overly sweet. They just taste like juice.

Matt: Yeah.

Tara: So, is it wrong that I want to make a margarita out of this? Like that...

Matt: That sounds like a lot of work.

Tara: No, it doesn't. You just...

Matt: Really?

Tara: You just put in a blender.

Matt: Okay.

Tara: Super easy.

Matt: Better than the air fryer.

Tara: (laughs) Oh my gosh. Those are really good.

Matt: Those are good. You got a bunch of people by the pool. You got a bunch of people doing yard work...

Tara: Mm-hmm.

Matt: And you need to give 'em a little high five, you can finish this.

Tara: Mm-hmm.

Matt: So, in your future is a Freezer Pop if you finish raking and mowing everything.

Tara: Yeah.

Matt: That's good.

Tara: I'm a fan of these.

Matt: And no crazy colors of synthetic natures. No weird fake flavors.

Tara: Nope. There is vegetable juice added for color. On the orange one there's a little turmeric added for color, but there are no synthetically derived colors here.

Matt: Groovy.

Tara: That's a good word.

*[Music transition.]*

Matt: Alright. Let's go from things you can freeze to things which are already frozen.

Tara: Excellent.

Matt: An ice cream filled mochi. We have a new flavor, coffee.

Tara: Why have, why are we just having coffee now?

Matt: I don't know, but I'm glad we finally got around to it. This seems like a long time coming. Thank goodness it's here.

Tara: Same.

Matt: If you're a fan of our ice cream mochi, this is what you would expect size-wise. Six mochi in the package.

Tara: They're a good size mochi ice cream.

Matt: Simple coffee flavor.

Tara: A nice chewy mochi exterior, not too thick.

Matt: Yeah.

Tara: Kind of a really nice thickness.

Matt: Thin mochi wrapper. Yes.

Tara: I really like the flavor of the coffee ice cream inside. This is not intended to be an everyday product, right?

Matt: Get it while you can.

Tara: Okay.

Matt: And if anyone who's over helping you swim in the pool is gluten-free, these are gluten-free. Who knew?

Tara: You know, we do get a lot of requests from people to have more gluten-free options. We do the work to make that happen. It's not always possible, right? Not every supplier is able to guarantee gluten-free because of cross contamination in their facilities. Because they make things with wheat.

Matt: Sure.

Tara: And you can't contain all of those particulates easily. It's a lot of work and it's not even always possible. So, when we do work with a supplier that can do gluten-free, we'll always do the work on the back end to make sure that we have the certification so that we can put it on the label. We don't put it on the label unless we have those guarantees from our suppliers.

Matt: Correct. Certified as such.

Tara: Yes.

Matt: Certified.

*[Music transition.]*

Tara: Okay, we're nearing the home stretch here, Matt.

Matt: And it's the part of the program where I propose we talk about something that's not brand new and yet is amazing. I'm talking about this Raspberry Croissant Carré, and Carré in French just means square. Just think of this as just one gigantic, beautifully large croissant, a raspberry croissant. It's ready to go. You can heat it if you like. Easy to slice. Summertime gathering. It would work well for breakfast, for brunch, for lunch, for après barbecue, all of the above.

Tara: I have one here. I put it in the oven for a few minutes. I have not had one of these heated. I've had them straight out of the little tin, and they're always satisfying. But I'm kind of curious what a little heat does so, Matt Sloan, you're gonna get the first piece.

Matt: Wow. Thank you so much. So, lots of layers as you would expect. Layers and layers and layers of buttery pastry.

Tara: And that's really what a laminated dough is, right? Laminated just means folded over itself over and over and over again, with butter.

Matt: Over and over and over. Yeah.

Tara: Okay.



Matt: There is nothing wrong with that.

Tara: But I do have one complaint. It's not a square.

Matt: No, it's a rectangle.

Tara: So, we called it a square, but it's a rectangle.

Matt: Maybe we meant it's a square deal.

Tara: One of the things I like about this is the crunchy sugar on the top. It just adds a nice little textural element.

Matt: Man. So good. You'll see it in the bakery section at your Trader Joe's where there's lots of other things going on, but this is worthy of your attention.

Tara: That's a dessert or a sort of brunch presentation. Six people for \$5 99.

Matt: All of the expert work has gone into it before it gets to you. So, you just have to serve it.

Tara: Yeah.

Matt: Easy. You know, at the top of the show, I did mention drinks. And so, we have before us our final product. And it's a drink makin' thing.

Tara: Which means you've gotta do a little work, the result is worth every moment of that little work.

Matt: It's a new flavor of an instant boba kit. This one being tropical green tea. It's got passion fruit, mango, green tea. Of course, it's got those big tapioca pearls in there. That's what makes it boba, everybody. Come on.

Tara: Much like the other boba kit that we have in our freezers every day, I believe that's an everyday product.

Matt: Yep.

Tara: This one is a limited time summer entry. You take the little packet of boba mix, you put it in the microwave, you heat it up, and then you add it to a glass, and add your favorite beverage. You can make it with water, you can make it with tea, you can make it with sparkling water. You might pay \$6 or \$7 for each at a boba shop, and you can make this in your kitchen. If you put this in the microwave, it takes about 45 seconds to heat it up, and then what you do with it after that probably takes another 15 or so seconds.

Matt: This comes to us from Taiwan.

Tara: In the box there are four pouches of tropical green tea boba mix, and four paper straws wrapped in paper.

Matt: Boba-fied straws. So, they're large enough to deal with those tapioca pearls and they're ingeniously angled on one end. And I always wondered why was that? It's because, so that when it's in the cup, it doesn't rest flat on the bottom so that there's space for the tapioca pearls to come up through the straw. Whoever thought of that is really sharp.

Tara: The first time I ever had one of those straws, I put it in the wrong way. Again, just for summer. Has just arrived at your neighborhood Trader Joe's.

Matt: You know, you can have friends over and have boba on the veranda. You can make it at home.

Tara: You can.

*[Closing music begins.]*

Matt: That is a great list of stuff for the summer.

Tara: Yeah, it's about 15 great reasons to love summer at Trader Joe's.

Matt: Now, of course, this podcast would've been hours long if we covered every single new summer product at Trader Joe's so, consider this a good start. Did we cover 15 products?

Tara: We did.

Matt: Wow.

Tara: Hey, and speaking of new, we keep planning new episodes of *Inside Trader Joe's*, so we hope you'll click on that free subscribe or follow button, so you'll get them when they arrive.

Matt: It *is* free and worth every penny.

Tara: Until next time, thanks for listening.

Matt: And thanks for listening.