



HOLIDAY NEWZZZZZZ: 58% OF AMERICANS WILL NAP ON THANKSGIVING DAY ACCORDING TO DUNKIN' DONUTS SURVEY

CANTON, MA (November 19, 2009) – Are you able to keep yourself running throughout the entire Thanksgiving Day, or is a post-meal nap a highlight of your holiday? Blame the tryptophan in turkey, a long drive through holiday traffic or maybe a desire to avoid certain relatives, but more than half of American adults will nap this Thanksgiving, according to a recent independent survey commissioned by Dunkin' Donuts.

Dunkin' Donuts, America's all-day, every day stop for coffee and baked goods, conducted the survey of more than 500 Americans age 18 and older this week. According to the results, 58% of U.S. adults who participate in Thanksgiving will take a nap during the holiday. The findings also include the following additional sleepy statistics:

- Sixty percent of adult males will take a Thanksgiving Day nap, compared to 56% of adult females.
- Among those who are napping, the majority prefer to nap after Thanksgiving dinner (76%) versus before the meal (24%).
- More than half (56%) of U.S. adults who are not able to nap on Thanksgiving envy those who can nap. The majority of these envious adults are women (70%).

Keep You Running through the Holidays

Many Dunkin' Donuts restaurants will be open until 2:00 p.m. on Thanksgiving and all restaurants throughout the country will be open on "Black Friday," November 27, to help keep shoppers running as they hit the stores to find the perfect gift for everyone on their shopping list. Some Dunkin' Donuts restaurants will actually be opening earlier than 5:00 a.m. to help guests get a great start to the holiday shopping season.

Cooking with Coffee

If you're looking for a way to keep everyone at your Thanksgiving celebration up and running, Dunkin' Donuts' Executive Chef Stan Frankenthaler offers a few simple recipes featuring Dunkin' Donuts' famous coffee or espresso.

According to Frankenthaler, a three-time James Beard Award nominee and co-author of "The Occidental Tourist," a New York Times Editors' Pick, "Most people think of coffee as the drink served at the end of the meal. But coffee can actually play a starring role as an ingredient in every course of your holiday feast, adding excitement and flavor to the usual holiday fare."

To give your traditional holiday meal a jolt, try these delicious recipes that can be served together as a full meal or alone as a singular dish:

ESPRESSO WITH WARMED EGGNOG

For an 8-oz serving (1 mug)

? cup Golden Eggnog

? cup minus 1 tablespoon Dunkin' Donuts espresso (approximately 1 shot)

2 tablespoon spiced rum (optional)

Cinnamon (optional)

Heat eggnog in a microwave-safe container for about 1 minute. Add the shot of espresso and the warmed eggnog to your mug. If desired, add spiced rum. Stir and dust with cinnamon.

COFFEE BROWN SUGAR GLAZED SHRIMP WITH GINGER AND CHILI FLAKES

This is a glaze for shrimp, scallops, chicken tenders and other skewered items for the grill whether cooking indoors or out.

1 - 1 1/2 lb jumbo shrimp (16-20 count), peeled with tail on

1 cup spring mix or baby greens

1 bunch cilantro, leaves picked and washed

3/4 - 1 cup baby tomatoes

3/4 - 1 cup sugar snap peas or snow peas or sliced cucumber

1 lime, cut into wedges

Glaze:

1/2 cup Dunkin' Donuts large espresso

1 cup dark brown sugar

1 T fresh ginger, minced

1/2 - 1 tsp red chili flakes (adjust based on palate for spice)

Combine espresso and brown sugar in a small saucepan and bring to a boil; boil one minute. Remove from heat and add ginger and chili flakes. Steep until cooled.

Coffee Balsamic Vinaigrette:

1 T olive oil

1 T shallots, julienned

2 T brown sugar

1/4 cup brewed Dunkin' Donuts coffee

1/4 cup Balsamic vinegar

1/2 cup olive oil
Kosher salt
Black pepper

Heat one tablespoon of olive oil and sauté shallots. Add brown sugar and allow to dissolve. Add coffee, Balsamic vinegar and swirl in remaining olive oil. Season with salt and pepper.

To serve:

Skewer shrimp onto bamboo skewers and brush both sides with some of the glaze; refrigerate. Heat grill or grill pan that has been brushed clean. Combine greens and herb leaves and toss with some vinaigrette and portion onto center of plates. Toss veggie accompaniment with a little vinaigrette and divide around the small salads. Brush shrimp skewers with a plain oil and season; place on grill or grill pan. After 1 minute brush again with glaze and flip to second side. After an additional minute brush again - press shrimp to judge firmness and doneness; shrimp should be opaque and firm to gentle pressure. Remove and arrange around salad.

Garnish with lime wedges if desired.

Serves 4-6 as an appetizer

SIRLOIN STEAK WITH COFFEE RUB

4 each 10-12 oz sirloin steaks
Coffee Rub
1/4 cup ground Dunkin' Donuts original blend coffee, ground
1 tablespoon cumin seed - cracked
1 tablespoon chopped garlic
1 tablespoon coarse cracked black pepper
2 teaspoon chili powder
2 teaspoon dried oregano
2 teaspoon kosher salt

Combine ingredients for coffee rub in a mixing bowl. Rub steak on all sides. Marinade steaks 2-24 hours in refrigerator until ready to cook. Lightly oil before grilling. Heat grill to medium high flame. Cook steaks 4-5 minutes per side or to internal temp of 120 degrees for medium.

CAFE AU LAIT GANACHE TART

16 oz dark chocolate (Guittard Chocolate recommended)
? cup Dunkin' Donuts French Vanilla coffee, brewed
? cup heavy cream
1 pint fresh strawberries
4 each baked puff pastry shells, cooled and centers removed
1 pint whipped cream

Melt chocolate in stainless steel bowl over a hot water bath. Whisk brewed coffee into pre-melted hot chocolate. When chocolate and coffee mixture is smooth with no lumps (if lumps occur, heat chocolate mixture in microwave for 10 seconds to bring temperature up again in appropriate vessel) add cold unwhipped heavy cream to chocolate mixture and whisk smooth. Reserve on the side. Wash and dry strawberries, remove stem and dice into 1/4 inch cubes. Place 3 strawberries in each pastry shell. Evenly distribute the chocolate mixture between the four shells, taking precaution not to over-fill. Top with whipped cream before serving.

*Ganache can be made in advance, and rewarmed the day of service.

MOCHA TRIFLE

This trifle combines melted dark chocolates with Dunkin' Donuts espresso and chunks of chocolate cake or brownies.

8 oz semi-sweet chocolate
4 oz dark chocolate
1/2 cup Dunkin' Donuts espresso
6 egg yolks
1/4 cup dark brown sugar
1 1/2 tsp cornstarch
2 cups whipping or heavy cream
2 - 3 T confectioner's sugar
2 of your favorite brownie or chocolate cake squares, cut into large dices and sprinkled with 2 T dark rum
2-3 toffee chocolate bars, coarsely chopped
1 cup whipping cream for garnish

Melt chocolates together over a double boiler or in microwave. Combine espresso, egg yolks, sugar and cornstarch in stainless bowl and whisk until smooth. Place over double boiler and cook, while constantly whisking, until thickened, fluffy and very warm to the touch. Fold in melted chocolate and remove from heat.



Allow to cool to room temperature. Fold in whipped cream.

In a trifle bowl, place a layer of mocha mousse in bottom. Next, drop in a layer of brownies or cake. Follow with another layer of mousse. Next sprinkle a layer of half the broken toffee chocolate bars. Add another layer of mousse, followed by another layer of cake or brownies. Finish with remaining mousse. Place in refrigerator to cool. If desired, add additional whipped cream over top. Sprinkle very top with the other half of the broken toffee chocolate bars. Store in refrigerator until ready to serve.

Serves 6

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About Dunkin' Donuts

Founded in 1950, Dunkin' Donuts is America's favorite every day, all-day stop for coffee and baked goods. Dunkin' Donuts is a market leader in the regular/decaf coffee, iced coffee, hot flavored coffee, donut, bagel and muffin categories, and the largest coffee and baked goods chain in the world. Dunkin' Donuts has earned the No. 1 ranking for customer loyalty in the coffee category by Brand Keys for three years running. The company has more than 8,800 restaurants in 31 countries worldwide. In 2008, Dunkin' Donuts' global system-wide sales were \$5.5 billion. Based in Canton, Massachusetts, Dunkin' Donuts is a subsidiary of Dunkin' Brands, Inc. For more information, visit www.DunkinDonuts.com.

About the Dunkin' Donuts Survey

Penn, Schoen and Berland Associates conducted a quantitative online flash poll among 501 members of the general population who are 18-49, representative of the US population (gender, age, race and region) and who participate in Thanksgiving. The poll was conducted November 16-17, 2009 to examine behaviors around Thanksgiving. The margin of error for the overall audience is +/-4.38% and larger for sub-groups.

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