

THE MAYO



MIX-IN TOOL

START WITH 8 OZ. OF MAYONNAISE and add a pinch of tarragon, a splash of lime, a bit of saffron... Simply mix it up any way you like. Browse below by cuisine type and find recipes perfect for your operation.

ASIAN

Asian Five-Spice	1 oz. soy sauce	1 tsp. five-spice powder	--
Asian Sesame	2 oz. hoisin sauce	2 Tbsp. toasted sesame seeds	--
Chili Garlic	1 Tbsp. Asian chili garlic sauce	--	--
Red Thai	2 Tbsp. red curry paste	--	--
Wasabi	2 Tbsp. prepared wasabi	--	--
Wasabi Lime	1 Tbsp. prepared wasabi	1 oz. lime juice	--
Wasabi Mango	2 Tbsp. prepared wasabi	4 oz. mango, diced	--

MEDITERRANEAN

Apple Tarragon	2 oz. frozen apple juice concentrate, thawed	1 Tbsp. tarragon, chopped	
Black Olive	2 oz. black olives, chopped	--	--
Citrus Basil	1 Tbsp. lemon zest	1 Tbsp. orange zest	1 Tbsp. basil, chiffonade
Cucumber Dill	4 oz. cucumber, chopped	1 Tbsp. dill, chopped	--
Cucumber, Dill & Yogurt	4 oz. cucumber, chopped	4 oz. plain yogurt	1 Tbsp. dill, chopped
Lemon Basil	2 Tbsp. lemon zest	1 Tbsp. lemon juice	1 Tbsp. basil, chiffonade
Olive, Feta & Dill	2 oz. pitted mixed olives, chopped	2 oz. feta cheese, crumbled	1 Tbsp. dill, chopped
Roasted Garlic	2 Tbsp. roasted garlic puree	--	--
Roasted Garlic & Basil	2 Tbsp. roasted garlic puree	1 Tbsp. basil, chiffonade	--
Roasted Garlic & Lemon	2 Tbsp. roasted garlic puree	1 tsp. lemon zest	--
Roasted Garlic, Basil & Tomato	2 Tbsp. roasted garlic puree	1 Tbsp. basil, chiffonade	2 Tbsp. sun-dried tomatoes, chopped
Roasted Garlic, Lemon & Capers	2 Tbsp. roasted garlic puree	1 tsp. lemon zest	2 Tbsp. capers, chopped
Roasted Tomato	4 oz. roasted tomatoes, chopped	--	--
Roasted Tomato & Basil	4 oz. roasted tomatoes, chopped	1 Tbsp. basil, chiffonade	--
Saffron Garlic	2 tsp. garlic, chopped	¼ tsp. saffron, diluted	--
Tomato Tarragon	4 oz. ketchup	1 Tbsp. tarragon, chopped	

ITALIAN

Lemon, Capers & Parsley	2 Tbsp. lemon zest	2 Tbsp. capers	1 Tbsp. parsley, chopped
Roasted Tomato Black Pepper	4 oz. roasted tomatoes, chopped	¼ tsp. black pepper	--
Giardiniera	4 oz. Italian giardiniera, chopped	--	--

AFRICAN

Harissa	1 tsp. harissa	--	--
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MEXICAN-HISPANIC

Chipotle Barbecue	4 oz. Knorr® Chipotle Barbecue Sauce	--	--
Chipotle Lime	1 Tbsp. chipotle paste	2 Tbsp. lime zest	--
Cilantro	2 oz. cilantro, chopped	¼ tsp. cracked black pepper	1 tsp. lime juice
Mango Habañero	4 oz. Knorr® Mango Habañero Sauce	--	--
Roasted Corn & Cilantro	4 oz. roasted corn kernels	2 Tbsp. cilantro, chopped	--
Salsa	4 oz. salsa	2 Tbsp. cilantro, chopped	--
Tequila Lime	2 Tbsp. tequila	2 Tbsp. lime juice	--

AMERICAN

Buffalo Bleu	4 oz. bleu cheese, crumbled	2 Tbsp. hot sauce	--
Cajun	1 tsp. Cajun spice	--	--
Cranberry	2 oz. cranberry sauce	--	--
Creole	4 oz. Knorr® Creole Sauce	--	--
Creole Mustard	2 oz. Knorr® Creole Sauce	2 Tbsp. Creole mustard	--
Honey & Black Pepper	2 oz. honey	2 Tbsp. cracked black pepper	--
Horseradish Grainy Mustard	2 Tbsp. whole-grain mustard	2 Tbsp. horseradish	--
Roasted Red Pepper	4 oz. roasted red peppers, chopped	--	--
Roasted Red Pepper & Basil	4 oz. roasted red peppers, chopped	1 Tbsp. basil, chiffonade	--

CARIBBEAN

Citrus	1 Tbsp. lemon zest	1 Tbsp. orange zest	--
Jamaican Jerk	4 oz. Knorr® Jamaican Jerk Sauce	--	--
Lemon	2 Tbsp. lemon zest	1 Tbsp. lemon juice	--
Mango	4 oz. diced mango	--	--

INDIAN

Cumin	2 Tbsp. cumin seeds, toasted, ground	--	--
Citrus Dill	1 Tbsp. lemon zest	1 Tbsp. lemon juice	1 Tbsp. dill, chopped
Curried Apple	2 oz. frozen apple juice concentrate, thawed	1 Tbsp. curry powder	--
Green Peppercorn	1 Tbsp. green peppercorns, in brine, drained, crushed	--	--



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