

## Dips

### Warm Spinach Artichoke & Crab Dip



#### Ingredients:

|  |             |
|--|-------------|
| 14 oz. jar Artichoke Hearts, drained & chopped | 1 ea.       |
| Frozen Spinach, chopped, drained               | 10 oz. pkg. |
| Lump Crabmeat, cooked, cleaned                 | 3 oz.       |
| Ventura Mayonnaise                             | 1 cup       |
| Parmesan Cheese, grated                        | 1 cup       |
| Monterey Jack Cheese, shredded                 | 2 ½ cups    |
| Cayenne Pepper                                 | ¼ tsp       |

#### Methods:

1. Preheat oven to 350 degrees.
2. Lightly grease a 1 quart baking dish.
3. In a medium bowl, combine all ingredients except a half cup of the Jack cheese.
4. Transfer mixture to the prepared baking dish and sprinkle the remaining ½ cup of shredded Jack cheese.
5. Bake in preheated oven until cheese has melted approximately 15 minutes.
6. Slightly cool and serve warm with an assortment of crackers and soft breads.

### Dispelling The "Food Safety Mayo Myth"

Unsafe homemade mayonnaise recipes gave birth to the myth that mayonnaise causes food poisoning. Homemade mayonnaise recipes almost always call for raw eggs. But, scientists now know that salmonella bacteria can sometimes contaminate uncooked shell eggs.

Ventura Foods' Mayonnaise is carefully formulated with acidic ingredients and pasteurized eggs under rigorous quality control procedures that make it an extremely unlikely source for bacteria that causes food poisoning. Vinegar, lemon juice and salt provide flavor and an unfriendly environment in which harmful bacteria cannot grow. Furthermore, there is evidence that the acid environment will actually kill bacteria. The eggs used in Ventura Foods' Mayonnaise products must meet high quality standards including pasteurization treatments to ensure microbiological safety.

Many low-acid foods like chicken, ham or potatoes are susceptible to the growth of bacteria and are often mixed with mayonnaise. Mishandled, these foods can create a favorable medium for food contamination. There are many potential sources of bacterial contamination in the on-site preparation of "homemade" recipes, including the various ingredients of these recipes and other foods and surfaces in the kitchen that could serve to cross-contaminate. It is for this reason that the use of a commercially manufactured mayonnaise is encouraged for restaurant use.

Source: *The Association for Dressing and Sauces*

# Premium Mayonnaise Recipes

*Flavored Mayonnaise*

*Salads*

*Dips*



Presented By

 **Ventura Foods, LLC**

# Flavored Mayonnaise

## Apple Horseradish Mayo

### Ingredients:

|                              |         |             |          |
|------------------------------|---------|-------------|----------|
| Ventura Mayonnaise           | 4 cups  | Lemon juice | 3 tbsp.  |
| Apple, grated (Granny Smith) | 1 cup   | Salt        | to taste |
| Horseradish, prepared        | 1½ cups |             |          |



### Methods:

1. Place all ingredients in a food processor and blend until evenly combined.
2. Cover and refrigerate at 40°F until ready for use.



## Citrus Cilantro Mayonnaise

### Ingredients:

|                     |           |                         |          |
|---------------------|-----------|-------------------------|----------|
| Ventura Mayonnaise  | 2 cups    | Cilantro, fresh chopped | 1 bunch  |
| Sour cream          | 2 cups    | Salt and pepper         | to taste |
| Orange zest, grated | 2 oranges |                         |          |

### Methods:

1. In a large mixing bowl, combine all ingredients.
2. Cover and refrigerate at 40°F until ready for use.

## Avocado Mayonnaise

### Ingredients:

|                        |         |              |         |
|------------------------|---------|--------------|---------|
| Ventura Mayonnaise     | 3 cups  | Lemon juice  | 2 tbsp. |
| Sour cream             | 1 cup   | Salt, Kosher | 2 tsp.  |
| Avocado, pulp or fresh | 1 cup   |              |         |
| Garlic, chopped        | 1 tbsp. |              |         |



### Methods:

1. Place all ingredients in a food processor and blend until evenly combined.
2. Cover and refrigerate at 40°F until ready for use.

## Tarragon Garlic Mayonnaise

### Ingredients:

|                    |        |                       |        |
|--------------------|--------|-----------------------|--------|
| Ventura Mayonnaise | 4 cups | Black pepper, cracked | 1 tsp. |
| Garlic, roasted    | ½ cup  | Lemon juice           | 1 tsp. |
| Tarragon, chopped  | ¼ cup  |                       |        |

### Methods:

1. Place all ingredients in a food processor and blend until evenly combined.
2. Cover and refrigerate at 40°F until ready for use.



# Dips

## Smoked Salmon and Dill Dip

Yield: 2 cups



### Ingredients:

|                    |        |                      |          |
|--------------------|--------|----------------------|----------|
| Sour cream         | ¾ cup  | Prepared horseradish | 1 tsp.   |
| Ventura Mayonnaise | ¾ cup  | Fresh dill, minced   | 2 tbsp.  |
| Smoked salmon      | 3 oz.  | Kosher salt          | to taste |
| Lemon juice        | 1 tsp. | Ground black pepper  | to taste |

### Methods:

1. In food processor, process sour cream, mayonnaise, salmon, lemon juice and horseradish until smooth and creamy, scraping down sides once or twice.
2. Remove from bowl and combine with fresh minced dill.
3. Season with salt and pepper. Store in refrigerated cooler at 40°F or below for at least 2 hours until ready to serve. Can be held for up to 2 days.

## Hot Artichoke Parmesan Dip

### Ingredients:

|                         |            |                 |        |
|-------------------------|------------|-----------------|--------|
| Artichoke hearts        | 16 oz. can |                 |        |
| Ventura Mayonnaise      | 1 cup      | Garlic, chopped | 1 tsp. |
| Parmesan cheese, grated | 1 cup      | Paprika         | 1 tsp. |



### Methods:

1. Drain artichoke hearts and chop them up.
2. Mix with all of the other ingredients except the paprika.
3. Place into an oven proof casserole dish, sprinkle paprika on top before baking.
4. Bake in pre-heated oven 350°F for 20-25 minutes until heated through.
5. Serve with warm crusty French loaf.



## Louisiana Spinach and Crab Dip

### Ingredients:

|                     |         |                        |         |
|---------------------|---------|------------------------|---------|
| Ventura Mayonnaise  | 1 cup   | Spicy brown mustard    | 1 tbsp. |
| Cream cheese        | 8 oz.   | Tabasco® pepper sauce  | 2 tsp.  |
| Horseradish, grated | 3 tbsp. | Lump crab meat, picked | 1 cup   |
| Parsley, chopped    | 2 tbsp. |                        |         |

### Methods:

1. In a large bowl, combine all ingredients except crab meat. Blend well.
2. Gently fold in crab meat, just until combined.
3. Garnish with sliced scallions.
4. Serve with crisp vegetables or sliced baguette.

## Salads & Dips

### Creamy Greek Pasta Salad

Yield: 20 Servings

#### Ingredients:

|                                    |         |  |         |
|------------------------------------|---------|--|---------|
| Pasta of choice, 1 – 1½", uncooked | 8 oz.   | Cucumber, peeled, sliced and quartered | 2 cups  |
| Parsley, chopped                   | 2 tbsp. | Feta, crumbled                         | 1 cup   |
| Oregano, dried                     | 1 tbsp. | Kalamata olives, pitted and halved     | 1 cup   |
| Garlic, finely chopped             | 1 tbsp. | Pepperoncini, sliced crosswise         | 12 each |
| Lemon juice                        | ¼ cup   | Ventura Mayonnaise                     | 1 cup   |
| Red onion, chopped                 | 1 cup   | Salt and pepper                        | 2 tsp.  |
| Tomato, diced                      | 2 cups  |  |         |

#### Methods:

1. Cook pasta, drain, cool and lightly toss with oil to prevent sticking.
2. Combine mayonnaise, lemon juice, parsley and oregano together with salt and pepper.
3. Combine cooled pasta with remaining ingredients, add dressing and toss well until thoroughly combined.
4. Garnish with additional toppings if desired.
5. Cover and chill at 40°F for at least an hour before serving.

### Horseradish Dipping Sauce



#### Ingredients:

|                       |        |
|-----------------------|--------|
| Ventura Mayonnaise    | 3 cups |
| Grainy Mustard        | 1 cup  |
| Sour Cream            | 1 cup  |
| Horseradish, prepared | 1 cup  |

#### Methods:

1. Mix all ingredients together and blend until smooth.
2. Transfer to an appropriate storage container, cover, label, date and refrigerate until needed.

## Flavored Mayonnaise

### Chipotle Mayonnaise

#### Ingredients:

|                                 |        |               |          |
|---------------------------------|--------|---------------|----------|
| Ventura Mayonnaise              | 4 cups | Cumin, ground | 2 tsp.   |
| Chipotle peppers in adobo sauce | ½ cup  | Salt          | to taste |



#### Methods:

1. Place all ingredients in a food processor and blend until evenly combined.
2. Cover and refrigerate at 40°F until ready for use.

### Louisiana Hot Mayonnaise

#### Ingredients:

|                    |        |                      |          |
|--------------------|--------|----------------------|----------|
| Ventura Mayonnaise | 4 cups | Worcestershire sauce | 1 tbsp.  |
| Dijon Mustard      | ½ cup  | Red pepper flakes    | 1 tbsp.  |
| Red pepper sauce   | ¼ cup  | Salt and pepper      | to taste |
| Lemon juice        | ¼ cup  |                      |          |

#### Methods:

1. In a large mixing bowl, combine all ingredients.
2. Cover and refrigerate at 40°F until ready for use.



### Garlic Basil Mayonnaise

#### Ingredients:

|                    |         |                             |          |
|--------------------|---------|-----------------------------|----------|
| Ventura Mayonnaise | 4 cups  | Lemon juice                 | 2 tbsp.  |
| Dijon Mustard      | 1 tbsp. | Lemon basil, tightly packed | ½ cup    |
| Garlic, chopped    | ½ cup   | Salt and pepper             | to taste |

#### Methods:

1. Finely chop basil leaves and combine with remaining ingredients until well combined.
2. Cover and refrigerate at 40°F until ready for use.



### Creamy Mustard Dill Sauce

#### Ingredients:

|                    |         |                 |          |
|--------------------|---------|-----------------|----------|
| Ventura Mayonnaise | 3 cups  | Grainy mustard  | ¾ cup    |
| Sour cream         | 1 cup   | Brown sugar     | 1 tbsp.  |
| Dry mustard        | 1 tbsp. | Salt and pepper | to taste |
| Lemon juice        | 2 tbsp. |                 |          |

#### Methods:

1. In a large mixing bowl, combine all ingredients.
2. Cover and refrigerate at 40°F until ready for use.



## Flavored Mayonnaise

### Spicy India Mayonnaise

#### Ingredients:

|                    |         |                           |         |
|--------------------|---------|---------------------------|---------|
| Ventura Mayonnaise | 4 cups  | Garam Marsala             | 1 tbsp. |
| Curry powder       | 2 tbsp. | Cayenne red pepper powder | 2 tbsp. |



#### Methods:

1. In a large mixing bowl, combine all ingredients.
2. Cover and refrigerate at 40°F until ready for use.

### Jalapeno Mayonnaise

#### Ingredients:

|                       |            |
|-----------------------|------------|
| Ventura Mayonnaise    | 80 fl. oz. |
| Fresh Jalapeno Pepper | 32 oz. wt. |
| Pickle Relish         | 16 oz. wt. |



#### Methods:

1. In a large mixing container, thoroughly combine all ingredients.
2. Transfer to an appropriate storage container, cover, label, date and refrigerate until needed.

### Red Pepper Aioli Mayonnaise

#### Ingredients:

|                                 |                |                  |         |
|---------------------------------|----------------|------------------|---------|
| Ventura Mayonnaise              | 4 cups         | Lemon juice      | 2 tbsp. |
| Red peppers, roasted and seeded | 3 each (1 cup) | Parsley, chopped | 2 tbsp. |
| Garlic, chopped                 | ¼ cup          | Kosher salt      | 2 tsp.  |

#### Methods:

1. Place all ingredients in a food processor and blend until evenly combined.
2. Cover and refrigerate at 40°F until ready for use.



### Herb Mayonnaise

#### Ingredients:

|                    |            |  |          |
|--------------------|------------|--|----------|
| Ventura Mayonnaise | 2 ½ quarts | Herbs, fresh, chopped (flat parsley, Tarragon and chervil) | 1 cup    |
| Sour Cream         | 1 ¼ quarts | Black Pepper   | to taste |
| Lemon Juice        | 8 fl. oz.  | Shallots, minced   | ¼ cup    |
| Lemon Zest         | ¼ cup      | Salt   | to taste |

#### Methods:

1. Thoroughly combine all ingredients.
2. Transfer to an appropriate storage container, cover, label, date and refrigerate until needed.



## Salads

### California Chicken Salad

#### Ingredients:

|   |          |
|---|----------|
| Skinless, boneless chicken breast, cooked and cubed | 4 cups   |
| Celery, diced                                       | ½ cup    |
| Fresh tarragon, chopped                             | 1 tsp.   |
| Apples, small diced                                 | 1 cup    |
| Almonds, slivered or sliced                         | ¾ cup    |
| Dried cranberries, plumped                          | 1 cup    |
| Ventura Mayonnaise                                  | 1 cup    |
| Lemon juice   | 2 tbsp.  |
| Salt  | 1½ tbsp. |
| Pepper  | 1 tbsp.  |



#### Methods:

1. In a large mixing bowl, combine all ingredients together, except salt and pepper, until well combined.
2. Add seasoning and taste.
3. Cover and chill at 40°F until ready to serve, at least one hour. This composed salad will work great as an addition to any green salad or on any bread of choice.

### Bacon Blue Cheese Potato Salad

Yield: 5 pounds

#### Ingredients:

|                       |         |                                |          |
|-----------------------|---------|--------------------------------|----------|
| Red potatoes          | 5 lbs.  | Green onion, sliced            | ½ cup    |
| Bacon, cooked         | 1 lb.   | Vinegar                        | ¼ cup    |
| Blue cheese, crumbles | 1½ cups | Parsley, chopped               | ¼ cup    |
| Ventura Mayonnaise    | 1 cup   | Black pepper, coarsely cracked | 1½ tbsp. |
| Whole grain mustard   | 2 tbsp. | Kosher salt                    | 1½ tbsp. |
| Celery, diced         | 1½ cups |                                |          |



#### Methods:

1. In a large pot, cover potatoes with water and cook until fork tender; cool for 20 to 30 minutes.
2. Chop bacon into ¼ inch pieces.
3. Combine mayonnaise, mustard and vinegar.
4. Cut potatoes into quarters and combine with dressing.
5. Add remaining ingredients and toss well.
6. Store covered in a refrigerated cooler at 40°F until ready to serve.