

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

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.