



BRILLIANT BBQS

*Keep outdoor dining
simple & casual*



REUBEN HOTDOG

with
Ballymaloe Relish



INGREDIENTS:

(Serves 4)

- 4 sausages or hotdogs
- 4 hotdog buns or crusty rolls
- 75g Sauerkraut
- 60g Swiss cheese grated
- 4 tbsp Ballymaloe Mayo
- 2 tbsp Ballymaloe Relish

A classic Reuben sandwich has corned beef on rye bread with sauerkraut and Swiss cheese; we've created a Ruben hot dog, adding all the best bits including a Ballymaloe Relish mayo.

MADE USING:

Ballymaloe Original Relish
Available in: 5kg, 3kg, 1.35kg,
35g and 27g dip pots

Ballymaloe Mayo
Available in: 2.8ltr



CHICKEN DRUMSTICKS

*with
Pepper Mayo*

INGREDIENTS:

(Serves 4)

- 16 chicken drumsticks
- 4 tbsp Ballymaloe Mayo
- 4tbsp Ballymaloe Pepper Relish

TO PREPARE

Mix the Ballymaloe Mayo and Pepper Relish to create a dipping sauce.

Cook the drumsticks on the BBQ and serve with the dip.

You can also use Ballymaloe Pepper Relish as a glaze for chicken – baste the meat in the relish for the final moments on the BBQ'



MADE USING:

Ballymaloe Pepper Relish
Available in: 2.75kg & 1.3kg

Ballymaloe Mayo
Available in: 2.8ltr

BBQ RIBS

with Ballymaloe
Steak Sauce



INGREDIENTS:

(Serves 4)

- 1 kg pork ribs
- Ballymaloe Steak Sauce

TO PREPARE

Sticky yummy BBQ ribs, these ribs are par-boiled before the BBQ'ing so you won't have to wait long!

Boil the ribs in a large pot of boiling water for ten minutes.

Cool and leave in the fridge until you're ready.

BBQ the ribs for 6- 7 minutes, on each side, on a hot BBQ, baste the ribs with Ballymaloe Steak Sauce for the final few moments of cooking time.

MADE USING:
Ballymaloe Steak Sauce
Available in: 1.4kg



LAMB KOFTAS

*with Ballymaloe
Mint Jelly*


**GLUTEN
FREE**



INGREDIENTS:

(Makes 12)

- 500g lean lamb mince
- 2 tbsp Ballymaloe mint jelly
- 1 spring onion, finely chopped
- 1 garlic clove, crushed
- 1 tbsp sunflower oil
- Sea salt and freshly ground black pepper

MADE USING:
Ballymaloe Mint Jelly
Available in: 1.5kg



POTATO SALAD

2 ways!

BALLYMALOE BALSAMIC AND RED ONION POTATO SALAD

INGREDIENTS:

- 250g cooked warm baby potatoes
- 35g thinly sliced red onion
- 1 generous tablespoon of Ballymaloe Balsamic Dressing
- Maldon sea salt and freshly cracked black pepper

BALLYMALOE HONEY AND MUSTARD AND SPRING ONION POTATO SALAD

INGREDIENTS:

- 250g cooked warm baby potatoes
- 40g thinly sliced spring onion (green and white parts)
- 1 generous tablespoon of Ballymaloe Honey and Mustard Dressing
- Maldon sea salt and freshly cracked black pepper

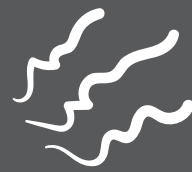
Enjoy!



MADE USING:

- Ballymaloe Honey & Mustard Dressing
 - Balsamic & Irish Apple Cider Vinegrette
- Both available in: 960ml & 2.5ltr

HAVE YOU TRIED TURNING UP THE HEAT WITH OUR NEW FIERY RELISH?...



Our range of relishes
work perfectly with
beef, chicken, veggie
and vegan burgers



MADE USING:

Ballymaloe Fiery Relish, Available in: 1.2kg

Ballymaloe Original Relish, Available in: 5kg/3kg/1.35kg

Ballymaloe Pepper Relish, Available in: 2.75kg/1.3kg

SPICY SUMMER ICE POPS

*with Ballymaloe
Pepper Relish*

INGREDIENTS:

(Makes 12 mini ice pops)

- 1 litre tomato juice
- 3 heaped tbsp of Ballymaloe Pepper Relish
- Juice of 1 lemon
- 1 tbsp Worcestershire sauce
- Salt and pepper
- 1 head of celery
- Vodka – Optional

TO PREPARE

Add the lemon juice, Ballymaloe Ballymaloe Pepper Relish and Worcestershire sauce to the tomato juice. (Add the vodka if using). Check for seasoning.

Pour the mix into an ice pop mould. Cut the celery to measure and place one stick into each slot, this way you have an edible ice pop handle. Place in freezer for 4 hours or until frozen through.



MADE USING:

Ballymaloe Pepper Relish

Available in: 2.75kg & 1.3kg



**“AT BALLYMALOE FOODS, WE ARE
COMMITTED TO PRODUCING GREAT TASTING,
HIGH QUALITY SAUCES THROUGH CAREFUL
INGREDIENT SELECTION AND COOKING IN
GENTLE, TRADITIONAL METHODS”**



For Foodservice Sales and queries, please contact Donnacha Ryan
E: donnacha@ballymaloefoods.ie Tel: +353 (0)86 602 6969

Ballymaloe Foods, Little Island, Co. Cork, Ireland. T45 PR68
www.ballymaloefoods.ie

