



➤ OUR *Export* RANGE ◀



The story of BALLYMALOE FOODS



1964

Myrtle and Ivan Allen opened the doors of their home Ballymaloe House as a restaurant. The house then became a country hotel, taking in guests from around the world.



1975

A self-taught cook, Myrtle Allen was the first woman in Ireland to win a Michelin Star for her simple cooking using the best of natural ingredients sourced from neighbouring farms and producers.



1983

The business expanded and the family opened an internationally-renowned Cookery School, delivering a first class culinary education to some of the most famous chefs in Ireland.



1990

Yasmin, Myrtle's third daughter saw the love and adoration guests of the restaurants had for their tomato relish. She decided to start a business of her own in 1990 producing it for sale locally.



Rosaleen, Yasmin and Maxine Hyde.

2020

We have been making Ballymaloe Original Relish for over 30 years, using the original recipe of tomatoes, vinegar, sultanas and a secret blend of spices. We are the number 1 relish brand in Ireland and are now exporting our artisanal award-winning sauces to over 10 different countries.



2021

We are committed to producing great tasting, high quality sauces through careful ingredient selection and cooking in gentle, traditional methods. We always avoid adding artificial additives or preservatives to our products.

OUR Foodservice RANGE



Original Relish

Weight: 5kg
Units per case: 1



Original Relish

Weight: 3kg
Units per case: 4



Original Relish

Weight: 1.35kg
Units per case: 4

Bursting with flavour, Ballymaloe Relish transforms a simple sandwich and livens up burgers, bagels, eggs, cheese, charcuterie and much more!



Pepper Relish

Weight: 2.75kg
Units per case: 4



Pepper Relish

Weight: 1.3kg
Units per case: 4



Fiery Relish

Weight: 1.2kg
Units per case: 4



Burger Sauce

Weight: 960ml
Units per case: 6



Cranberry Sauce

Weight: 3kg
Units per case: 4



Cranberry Sauce

Weight: 1.35kg
Units per case: 4



Steak Sauce with Irish Stout

Weight: 1.4kg
Units per case: 4



Mint Jelly

Weight: 1.5kg
Units per case: 4



Mini Jar Range: Original Relish, Pepper Relish, Mint Jelly, Steak Sauce with Irish Stout and Cranberry Sauce.

Weight: 35g
Units per case: 60 (of one type)



Original Relish Dip Pot

Weight: 27g
Units per case: 75

Discover our *pasta sauces and dressings* ranges on www.ballymaloefoods.ie

OUR Retail RANGE



Original Relish

Weight:	Units per case:
210g Jar	8
310g Jar	12
350g Smooth	12



Pepper Relish

Weight:	Units per case:
195g Jar	8
280g Jar	12
325g Smooth	12



Fiery Relish

Weight:	Units per case:
182g Jar	10



Steak Sauce with Irish Stout

Weight:	Units per case:
250g Bottle	10
375g Squeeze	12



Cranberry Sauce

Weight:	Units per case:
210g	12



Mint Jelly

Weight:	Units per case:
220g	12



Bramley Apple Sauce

Weight:	Units per case:
200g	12



Ham Glaze

Weight:	Units per case:
245g	12



Mini Jar Gift Box

Weight:	Units per case:
35g x 6	8



2 Jar Gift Box

Weight:	Units per case:
210g x 2	6

"At Ballymaloe Foods, we are committed to producing great tasting, high quality sauces through careful ingredient selection and cooking in gentle, traditional methods."



Pairing SUGGESTIONS



Original Relish

It just tastes so much better than ketchup! Made using our secret blend of tomatoes, vinegar, sultanas and spices, our chunky relish can be used as a condiment or sauce with so many hot or cold dishes. You only need a small spoon of our Relish to bring your food to life.

- Goes nicely with: Gourmet burgers, sandwiches, bagels, hot dogs and wraps.
- Condiment of choice for grilled meats & BBQs, cheese and eggs.



Pepper Relish 🌶️ & Fiery Relish 🌶️

Ballymaloe Pepper Relish and Ballymaloe Fiery Relish are made using a mix of tomatoes, red jalapeno peppers and crushed chilis. With different spice intensity, they are so versatile and work with so many different dishes.

- Goes nicely with: Gourmet burgers and Tex-Mex cuisine (nachos, tacos, burritos & fajitas).
- Adds a delicious kick of spice and flavour to vegan & veggie food.



Steak Sauce

Ballymaloe Steak Sauce is made with Dungarvan Stout Beer and a blend of spices for a distinctive and indulgent alternative to traditional BBQ sauces.

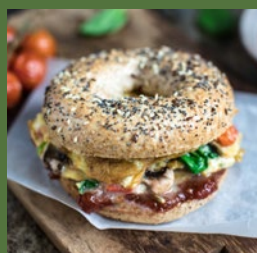
- Goes nicely with: Steaks and grilled meats, beef burgers, hot sandwiches with beef or chicken and roasted vegetables.
- It can be used as a glaze towards the end of cooking of meats or to caramelize onions!



Burger Sauce

We have combined the much-loved taste of Ballymaloe Original Relish, with a gourmet mayonnaise and mustard and a blend of spices, to bring you our vintage burger sauce that is a cut above the rest.

- Goes nicely with: Gourmet burgers (beef, chicken, or fish), hot dogs, hot sandwiches and bagels.
- Delicious when eaten cold with seafood as a Marie-Rose sauce.



Meat Sauces

- **Cranberry Sauce** goes perfectly with roast turkey or chicken and is also great with cheese and sandwiches.
- **Mint Jelly** which goes a long way to bringing out the flavour of lamb.
- **Apple Sauce** is a classic accompaniment to roast pork, pork chops and more.
- **Ham Glaze** is thick and rich enough to coat meat while maintaining a sweet and subtle flavour.



WHY CHOOSE Ballymaloe?



**MADE USING
100% NATURAL
INGREDIENTS**



**AWARD
WINNING
SAUCES**



**GENERATIONS
IRISH FAMILY
BUSINESS**

OUR Secret

- ✓ Carefully selected ingredients
- ✓ Artisanal cooking methods
- ✓ 100% natural products
- ✓ Secret family recipe since 1964
 - ✓ Gluten Free
 - ✓ Vegan Friendly
 - ✓ Halal certified

Want to stock our range?



For more information about our export range or to request samples,
feel free to contact our export manager Alexandra Dirand.

Email: alexandra@ballymaloefoods.ie Tel: +353 (0)86 031 5661

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www.ballymaloefoods.ie



Scan this QR code to watch
a 2 min video and find out
how Ballymaloe sauces can
help you stand out!

