





# The story of BALLYMALOE FOODS



## 1964 WHERE IT STARTED

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 MICHELIN STAR

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 COOKERY SCHOOL

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 BALLYMALOE FOODS

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 THE N.1 RELISH BRAND

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 OUR PROMISE

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:** 1



Original Relish (Chunky)

**Weight:** 1.35kg  
**Units per case:** 4



Original Relish (Smooth)

**Weight:** 960ml  
**Units per case:** 6

**NEW**  
Deli Range



Pepper Relish 🌶️

**Weight:** 2.75kg  
**Units per case:** 1



Pepper Relish 🌶️

**Weight:** 960ml  
**Units per case:** 6

**NEW**  
Deli Range



Fiery Relish 🌶️🌶️

**Weight:** 960ml  
**Units per case:** 6

**NEW**  
Deli Range



Burger Sauce

**Weight:** 960ml  
**Units per case:** 6

**NEW**  
Deli Range



Irish Stout Sauce

**Weight:** 960ml  
**Units per case:** 6

**NEW**  
Deli Range



Tropical Mango Relish

**Weight:** 1.25kg  
**Units per case:** 4

**NEW**  
Product



Red Onion Relish

**Weight:** 1.3kg  
**Units per case:** 4

**NEW**  
Product



Cranberry Sauce

**Weight:** 3kg  
**Units per case:** 1



**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)

Discover our **pasta sauces and dressings** ranges on [www.ballymaloefoods.ie](http://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 Squeezy	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

Ballymaloe Original Relish is chunky sauce made with sweet pickled tomatoes and a secret blend of spices.

It can be used hot or cold, as an ingredient or as a condiment on the side of the plate.

Once tried, you'll want to use it on everything and never use Ketchup again!

Perfect for:

- Gourmet Burgers
- Sandwiches & Wraps
- Eggs & Breakfast dishes
- Grilled meats & BBQ
- Cheese



## 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 very versatile and work with many different dishes:

- Tex-Mex cuisine (nachos, tacos, burritos & fajitas)
- Gourmet burgers
- Vegan & veggie dishes

## Irish Stout Sauce

Ballymaloe Irish Stout 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 & Roasting 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?



Secret family recipe since 1964



Award winning sauces



Made using 100% natural products



Vegan Friendly



Carefully selected ingredients



Gluten Free



3 generations Irish family business



Halal certified



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

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