



Authentic

Regional Flavors...

Open. Pour. Create!

KNORR® Ready-To-Use Sauces help you menu distinctive regional cuisine with ease.

Menu ideas perfect with any of our Regional Sauces

- Signature soup or chili
- Trio of sauces for appetizers
- One-of-a-kind sandwich spread
- Glaze for local seafood
- Regional twists on classics



Chipotle Barbecue

A balance of spicy and tangy featuring the smoky flavor of chipotle peppers.



STARTER:	Drizzle sauce atop corn chowder or KNORR® Potato Soup; garnish with crisp bacon
SIDE:	Mix with potato salad; garnish with bacon
SIDE:	Blend sauce with cooked white beans; perfect alongside smoked beef or pork
SALAD:	Mix with equal parts Hellmann's® Creamy Ranch Dressing as a signature dressing for a Southwestern salad
ENTRÉE:	Blend with equal parts KNORR® Demi-Glaze; glaze or baste beef or pork
ENTRÉE:	Grill portobello mushrooms and fill with a mixture of sauce, caramelized onion and cheddar cheese
ENTRÉE:	Layer sauce within your favorite breakfast burrito
ENTRÉE:	Brush pizza crust with sauce; top with grilled chicken, red onion and blend of cheeses; bake
DIPPING SAUCE:	Blend with equal parts Hellmann's® Real Mayonnaise for one-of-a-kind flavor; great on grilled chicken sandwiches or with chicken tenders

Creole

A real Louisiana-style blend of spices, onion, peppers and celery.



STARTER:	Add to your favorite gumbo recipe for a kick of real Louisiana flavor
STARTER:	Glaze blackened scallops with sauce
SIDE:	Toss with sautéed okra or your favorite vegetable
SIDE:	Add to red beans and rice
SALAD:	Mix with red wine vinegar and olive oil for a zesty vinaigrette
ENTRÉE:	Add to sautéed shrimp with green and red peppers
DIPPING SAUCE:	Fold into Hellmann's® Real Mayonnaise for a great fried appetizer dipping sauce



Caribbean Jerk with Papaya Juice

Exotic herbs and spices blended with papaya juice, lime juice and traditional Caribbean flavors.

STARTER:	Coat popcorn shrimp; garnish with cilantro, avocado and diced tomato and serve in a lettuce wrap
SIDE:	Top tortilla chips with corn, black beans, grilled chicken, jack cheese and sauce; bake
SIDE:	Brush sliced pineapple, mango and papaya then grill; serve warm with a dollop of cream and mint
SALAD:	Marinate and grill chicken and asparagus; serve atop greens garnished with fresh tomatoes
ENTRÉE:	Glaze chicken, beef or shrimp skewers; top with mango salsa
ENTRÉE:	Place sauce on pizza crust; top with jack cheese, chicken, roasted corn, tomatoes and cilantro; bake
DIPPING SAUCE:	Blend equal parts sauce and Hellmann's® Real Mayonnaise for a creamy-cool dipping sauce; great with chicken or vegetable skewers



Jamaican Jerk

Allspice, pineapple juice and chipotle peppers star in this refreshing sauce.

STARTER:	Drizzle or blend with KNORR® Clam Chowder, Potato Soup or Chicken Pot Pie Filling
STARTER:	Add a splash of sauce to Bloody Mary mix; prepare drink and serve cold
SIDE:	Blend with potato salad, chopped green onion and sliced hard-cooked egg
SALAD:	Blend with cole slaw, chopped mango or pineapple
ENTRÉE:	Add to meatloaf recipe; bake as normal
ENTRÉE:	Marinate steak, chicken or pork; grill; slice to fit mini rolls
ENTRÉE:	Blend equal parts sauce and KNORR® Hollandaise; great for eggs, vegetables and seafood
DIPPING SAUCE:	Blend with equal parts cocktail sauce or Hellmann's® Ketchup; serve with shrimp or fish



Dijon & Honey

A balanced blend of tangy Dijon mustard, natural honey, pineapple juice, onion and garlic.

STARTER:	Toss with wings or chicken tenders
STARTER:	Coat diced potatoes with mixture of egg and sauce; bake
SIDE:	Blend into prepared chicken, pasta or potato salad
SIDE:	Add to baked beans; garnish with crumbled bacon
SALAD:	Blend 2 parts sauce to 1 part oil and poppy seeds for a homemade honey poppyseed dressing
ENTRÉE:	Glaze grilled or oven-roasted chicken; slice thin and serve on baguette with Hellmann's® Real Mayonnaise
ENTRÉE:	Add to stir-fried rice with egg, green onion, bean sprouts and vegetables
DIPPING SAUCE:	Blend equal parts sauce and Hellmann's® Ketchup with crushed red pepper flakes; serve with chicken tenders or chicken wings



TOGETHER, WE COOK.™

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WITH **KNORR®**

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