

# RECIPE PLAYBOOK

GAME DAY WINNERS FROM COACH MAYO



# RECIPES



**BEEF BURGER**



**CILANTRO & LIME DIP WITH GOCHUJANG CHICKEN WINGS**



**CRISPY CHICKEN BURGER**



**SHRIMP TACOS**





# GET GAME DAY READY WITH COACH MAYO'S TOP PICKS

Training is in session to prep your menus with winning dishes that will make mouths water. We're here with some game day classics – burgers, wings and handhelds plus a little extra flavor to set your menu apart.



# BEEF BURGER

## INGREDIENTS

### For the Avocado Green Goddess dressing:

Fresh parsley	1 cup
Fresh chives	1 cup
Tarragon	1/4 cup
Leaves fresh mint	3
Hellmann's Real Mayonnaise (for burger patty)	4 1/4 cups
Tabasco	2 tsp
Juice and zest of lemon	1
Ripe avocado	1
Season to taste	

### For the burger:

Lean minced beef	1.75 lb
Hellmann's Real Mayonnaise	1/3 cup
Burger buns	6
Hellmann's Real Mayonnaise (for buns)	1/4 cup
Salt and pepper to taste	
Tomato	
Lettuce	
Red onions	

## METHOD

### For the Avocado Green Goddess dressing:

Add all ingredients into blender and blend it until smooth.

### For the burger:

1. Add Hellmann's Real Mayonnaise, a pinch of salt and pepper into lean minced meat. Mix all together.
2. Shape that mixture into patties.
3. Grill the patty to well-done.
4. Spread a thin layer of mayo on the bun's surfaces and toast them.
5. Dress both surfaces of the buns with the Avocado Green Goddess dressing.
6. Stack the burger with beef patty, tomato, lettuce, red onion.
7. Serve with fries & mayo dip!



**RICH TASTE &  
CREAMY TEXTURE**  
LOVED BY CHEFS & GUESTS



# CRISPY CHICKEN BURGER

## INGREDIENTS

Large chicken thighs deboned and skinned 10  
Brioche buns 10

### For the marinade:

Hellmann's Extra Heavy Mayonnaise 2/3 cup  
Pickled juice 1/2 cup  
Smoked paprika 2 tsp  
Cayenne pepper 1 tsp  
White pepper 1 tsp  
Salt 1 tsp

### For the chicken dredge:

Plain flour 1 2/3 cups  
Smoked paprika 2 tsp  
Cayenne pepper 1 tsp  
White pepper 1 tsp  
Salt 1 tsp

### For the pickle:

Cucumber 1  
Water 3/4 cup  
White wine vinegar 1/3 cup  
Sugar 1/4 cup  
Salt 1 tsp  
Dill 1/2 cup

### For the coleslaw:

Hellmann's Extra Heavy Mayonnaise 2 cups  
Red cabbage 1  
Red onions 2  
Carrots 2  
Juiced lemon 1

### For the sauce:

Honey 1/3 cup  
Hot sauce or siracha 1/3 cup

## METHOD

1. Brine the chicken in a mix of the Hellmann's Extra Heavy Mayonnaise, pickle juice and spices. Leave in a fridge for 12-24 hrs.
2. To make the pickles – heat the water, vinegar, salt and sugar. Pour over slices of cucumber then add the dill.
3. To make the slaw add thinly sliced cabbage to a bowl and add half the salt. Allow to sit for 20-30 mins then squeeze out the moisture and rinse.
4. Combine the remaining ingredients to form the slaw and set aside until ready to serve.
5. Mix the honey with the hot sauce.
6. Heat oil to 170°C, create the dredge from the flour and the spices.
7. Fry in batches for 8-10 minutes or until internal temperature reaches 73°C.
8. Toast the brioche buns and build the burger with chicken, slaw, pickles and hot sauce.



**MAXIMUM STABILITY**  
IN ALL APPLICATIONS



# CILANTRO & LIME DIP WITH GOCHUJANG CHICKEN WINGS

## INGREDIENTS

### For the dip:

- Hellmann's Extra Heavy Mayonnaise 1 cup
- Cilantro leaves 1 cup
- Spinach leaves 1/3 cup
- Lime juice 1
- Salt and pepper to taste

### For the wings:

- Chicken wings 2.2 lb
- Hellmann's Extra Heavy Mayonnaise 1 cup
- Gochujang paste 1/4 cup
- Honey 1/4 cup
- Green onion, sliced

## METHOD

### For the wings:

1. Marination mixture: mix mayo and Gochujang paste and honey and whisk them until blended.
2. Rub the wings into the marination mixture. Leave in the fridge overnight.
3. Pre-heat oven to 180°C.
4. Lay the wings into tray and bake them in oven for 25 mins at 180°C or until slightly charred and cooked through.

### For the dips:

1. Puree all ingredients in a blender until smooth.

### To serve:

1. Topping the wings with some green onion.
2. Serve with the dip.



**MAXIMUM STABILITY**  
IN ALL APPLICATIONS



# SHRIMP TACOS

## INGREDIENTS

Small flour tortillas 8  
Olive oil, for cooking

### For the shrimp:

Shrimp, peeled and deveined 1 lb  
BBQ seasoning 2 tbsp

### For the crema verde:

Hellmann's Real Mayonnaise 1/2 cup  
Lime juice 1  
Jalapeño, seeded and chopped 1  
Fresh cilantro 1/4 cup  
Salt to taste

## METHOD

### For the shrimp:

1. Season shrimp with BBQ seasoning.
2. Heat olive oil in a skillet and sauté shrimp until pink and cooked through.

### For the crema verde:

1. Blend Hellmann's Real Mayonnaise, lime juice, jalapeño and cilantro until smooth.
2. Adjust seasoning with salt as needed.

### To serve:

1. Warm tortillas and layer with shrimp.
2. Drizzle generously with crema verde.
3. Garnish with extra cilantro if desired.



**RICH TASTE &  
CREAMY TEXTURE**  
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**GAME ON.  
MAYO ON.**

**COACH  
MAYO**

**HELLMANN'S**  
