

# HELLMANN'S RECIPE BOOK



# GREEN CHILI AIOLI

Inspired by Ecuadorian flavors, this smooth green chili aioli is fresh, creamy, and lightly spicy, delivering a bright kick that instantly lifts any dish without overpowering it.

## INGREDIENTS

- 3 cups Hellmann's Real Mayonnaise
- 2 jalapeños, seeded and stemmed
- ¼ cup white onion, chopped
- 1 cup cilantro
- 3 garlic cloves
- 2 tbsp fresh lime juice
- ¼ cup baby spinach (for color)
- Salt and black/white pepper, to taste

## BEST PAIRINGS

- Ceviche or other citrusy seafood dishes
- Skewers, asado, steak sandwiches
- Patacones / tostones and other fried plantain bites
- Roasted corn or elote-style sides
- Rice bowls and grilled veggie plates

## METHOD

1. If using whole ají dulce peppers, roast them, cool slightly, and remove stems/seeds; wash cilantro, peel garlic, and juice the lime.
2. Blend ají dulce (purée or roasted peppers), cilantro, garlic, and lime juice until very smooth (about 1–2 min).
3. Let the blended base sit 10 min, then strain or spoon off any excess liquid if needed.
4. Whisk the ají-cilantro base into the mayonnaise until fully incorporated and uniform.
5. Add salt, mix well, and adjust with a little more lime or mayo to taste.
6. Cover and refrigerate at least 30 min before serving.



# SWEET AJI PEPPER & CILANTRO AIOLI

Inspired by Paraguayan flavors, this vibrant green aioli is smooth, lightly sweet, and refreshingly zesty, bringing a fresh herbal lift that brightens every bite while letting the main ingredient shine.

## INGREDIENTS

- 3½ cups Best Foods Mayonnaise
- ½ cup ají dulce purée  
(or about 10 roasted whole ají dulce peppers)
- 2 tbsp fresh lime juice
- 1 cup cilantro
- 2 garlic cloves
- 1 tsp salt

## BEST PAIRINGS

- Grilled seafood
- Grilled or crispy chicken
- Fries and yuca fries
- Burgers and sliders
- Roasted or charred vegetables
- Empanadas, arepas, or flatbreads (dip/spread)
- Eggs and breakfast items

## METHOD

1. Roast ají dulce peppers if using whole, then cool and remove stems/seeds; wash cilantro, peel garlic, and juice the lime.
2. Blend ají dulce (purée or roasted peppers), cilantro, garlic, and lime juice on high until fully smooth (about 1–2 min).
3. Let the blended base rest 10 min, then strain or spoon off any excess liquid if it looks watery.
4. Whisk the ají-cilantro base into the mayonnaise until completely uniform.
5. Add salt, mix, and adjust with a little more lime or mayo to taste.
6. Cover and refrigerate at least 30 min before serving.



# AJVAR AIOLI

Inspired by Croatian coastal flavors, this ajvar aioli is creamy, smoky, and gently tangy, bringing a bold roasted-pepper character that adds instant depth and warmth to any bite.

## INGREDIENTS

- 3 cups Hellmann's Mayonnaise
- 1 cup ajvar spread (roasted red pepper + eggplant)
- 1 tbsp fresh lemon juice
- 1 garlic clove
- Salt and black/white pepper, to taste

## BEST PAIRINGS

- Grilled meats (lamb, pork, sausages)
- Kebabs / skewers
- Roasted vegetables
- Fries or wedges
- Burgers & sandwiches
- Seafood (grilled fish, shrimp)
- Flatbreads / pita dips

## METHOD

1. In a bowl, whisk together the mayonnaise and ajvar spread until smooth and fully combined.
2. Add the lemon juice and whisk again until the color and texture are uniform.
3. Grate or finely mince the garlic, add it to the bowl, and mix thoroughly.
4. Taste and adjust with a little more lemon or mayo if needed.
5. Cover and refrigerate at least 30 minutes before serving.



# AL PASTOR AIOLI

Inspired by Mexican flavors, this aioli is creamy, smoky, and sweet-tangy, delivering a bold chili kick with a tropical lift that makes any bite feel instantly more vibrant.

## INGREDIENTS

- 3 cups Hellmann's Real Mayonnaise
- 1/4 cup chipotle in adobo sauce
- 1/2 cup pineapple chunks with juice, blended
- 2 tsp achiote paste
- 3 garlic cloves
- 1 tsp ground cumin
- 1 tsp apple cider vinegar
- Salt, to taste

## BEST PAIRINGS

- Tacos (especially al pastor, pollo, pork)
- Tortas & sandwiches
- Grilled meats / skewers
- Fries or yuca fries
- Quesadillas & nachos
- Burgers & sliders
- Roasted corn or grilled veggies

## METHOD

1. Add chipotles in adobo, pineapple (with juice), achiote, garlic, cumin, and apple cider vinegar to a blender and blend until fully smooth.
2. Scrape into a bowl, add the mayonnaise, and whisk until completely uniform in color and texture.
3. Taste and adjust spice by adding a little more adobo or chipotle if desired.
4. Cover and refrigerate at least 30 minutes before serving.



# PIRI PIRI

Inspired by Portugal's iconic piri piri flavors, this creamy mayo blends harissa, smoked paprika, oregano, and lemon for a smoky, citrusy heat that elevates grilled meats and seafood.

## INGREDIENTS

- 3 cups Hellmann's Real Mayo
- 1 cup sauce, harissa
- 2 tsp smoked paprika (spice, paprika smoked)
- 2 tsp dried oregano
- ¼ cup bottled lemon juice

## BEST PAIRINGS

- Grilled chicken piri-piri
- Roast pork sandwiches
- Grilled sardines
- Prawns or seafood skewers
- Roasted potatoes
- Grilled vegetables
- Steak sandwiches

## METHOD

1. Add mayonnaise to a bowl.
2. Stir in harissa until fully incorporated.
3. Mix in smoked paprika, oregano, and lemon juice.
4. Whisk until smooth and evenly combined.
5. Taste and adjust spice or acidity if needed.



# CACIO & PEPE AIOLI

Inspired by Italy's classic cacio e pepe, this aioli is creamy, boldly peppery, and deeply savory, delivering that unmistakable Roman comfort vibe in a versatile sauce form.

## INGREDIENTS

- 3 cups Hellmann's Garlic Aioli
- 2 cups pecorino romano, grated
- 3 tbsp black pepper, freshly ground

## BEST PAIRINGS

- Chicken sandwiches or cutlets
- Fried pasta bites (ravioli, lasagna squares)
- Roasted vegetables (mushrooms, cauliflower, broccoli)
- Burgers & sliders
- Garlic bread / focaccia dip

## METHOD

1. In a bowl, whisk the garlic aioli with the grated pecorino until smooth and fully incorporated.
2. Add the freshly ground black pepper and mix until evenly distributed.
3. Taste and adjust pepper or cheese intensity if needed.
4. Cover and refrigerate at least 30 minutes before serving.



# CHORIZO PARRILLERO AIOLI

Inspired by Argentine parrilla culture, this aioli is smoky, savory, and rich, bringing the bold, grilled character of chorizo into a creamy sauce that adds instant depth to any bite.

## INGREDIENTS

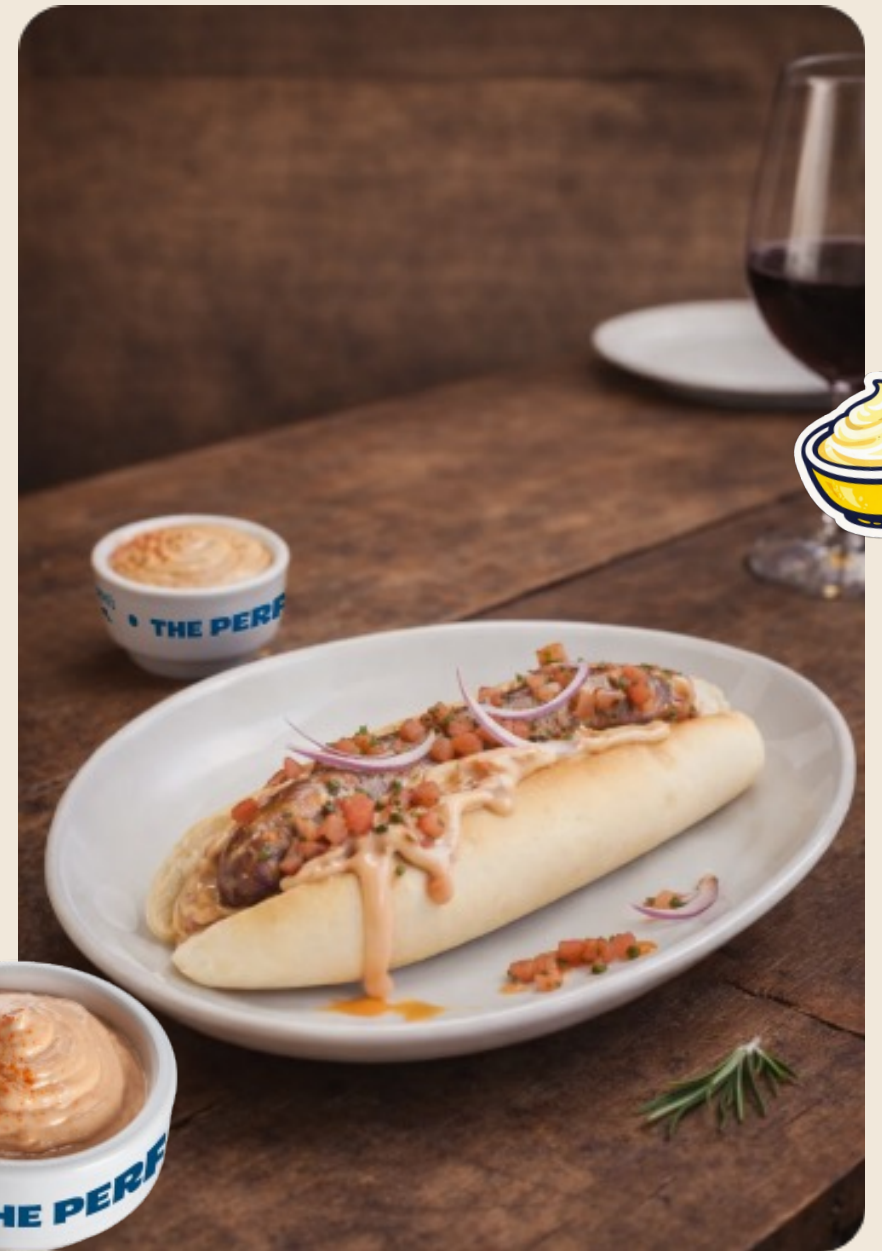
- 2¾ Hellmann's Real or Extra Heavy Mayonnaise
- 4 oz ground chorizo  
(Don Quijote brand w/ smoked paprika)
- 1 tbsp garlic purée (1:1 fresh garlic to water)

## BEST PAIRINGS

- Choripán or any grilled sausage sandwich
- Burgers & sliders
- Steak or grilled beef cuts
- Empanadas
- Roasted potatoes / fries
- Grilled vegetables
- Wraps or toasted sandwiches

## METHOD

1. Warm the ground chorizo in a pan or oven for 5–8 minutes until it releases some fat, then let it cool slightly.
2. In a bowl, whisk the mayonnaise and garlic purée until smooth.
3. Add the cooled chorizo (with a bit of its rendered fat for flavor) and mix until fully uniform.
4. Taste and adjust garlic or chorizo intensity if needed.
5. Cover and refrigerate at least 30 minutes before serving.



# FONDUE AIOLI

Inspired by Swiss fondue, this aioli is creamy, savory, and gently tangy, with a subtle wine-and-thyme warmth that turns any bite into a cozy, alpine-style comfort moment.

## INGREDIENTS

- 3½ cups Hellmann's Real Mayonnaise
- 1 cup gruyère cheese, grated
- 3 tbsp Maille Dijon Originale
- 4 tbsp sauvignon blanc
- 3 tsp dried thyme

## BEST PAIRINGS

- Burgers & sliders
- Fries / potato wedges
- Bread service or pretzels
- Roast beef or ham sandwiches
- Grilled chicken
- Roasted vegetables
- Fried pickles or crunchy bar snacks

## METHOD

1. In a bowl, whisk the mayonnaise, Dijon, and sauvignon blanc until smooth.
2. Fold in the grated gruyère and dried thyme, mixing until fully uniform.
3. Taste and adjust Dijon or wine brightness if needed.
4. Cover and let rest in the fridge for at least 1 hour before serving.



# FRITESSAUS AIOLI

Inspired by Dutch fritessaus tradition, this aioli is creamy, briny, and bright, with a punch of tangy umami that makes fried snacks and comfort bites instantly more addictive.

## INGREDIENTS

- 3 cups Hellmann's Real Mayonnaise
- 8 tbsp lemon juice
- 3 pickled white anchovies, chopped
- 1 cup capers, drained and chopped

## BEST PAIRINGS

- Fries / chips
- Bitterballen or croquettes
- Fried fish or seafood bites
- Breakfast sandwiches
- Burgers & sliders
- Roasted potatoes
- Crispy veggie snacks (cauliflower, zucchini, onion rings)

## METHOD

1. In a bowl, whisk the mayonnaise and lemon juice until smooth and fully combined.
2. Fold in the chopped pickled anchovies and capers, mixing until evenly distributed.
3. Taste and adjust acidity with a touch more lemon or richness with a bit more mayo if needed.
4. Cover and refrigerate at least 30 minutes before serving.



# CHIPPY SAUCE

Inspired by Scotland's chippy tradition, this creamy mayo blends with HP sauce for a tangy, malty, slightly sweet finish that pairs perfectly with fried favorites.

## INGREDIENTS

- 3 cups Hellmann's Real Mayo
- 1 cup sauce, HP

## BEST PAIRINGS

- Fish & chips
- Fried haddock or cod
- Sausage supper
- Steak pie
- Crispy fries
- Chicken goujons
- Chip butties

## METHOD

1. Add mayonnaise to a bowl.
2. Stir in HP sauce until fully smooth and evenly colored.
3. Mix thoroughly to ensure a uniform texture.
4. Taste and adjust balance if needed.



# SMOKY CHIPOTLE HABANERO AIOLI

Inspired by Ghanaian boldness and heat, this aioli is smoky, punchy, and deeply savory, with a fiery chili backbone and an umami edge that makes every bite feel richer and more addictive.

## INGREDIENTS

- 3 cups Hellmann's Spicy Mayonnaise
- 2l oz chipotle in adobo sauce (about 3 x 7 oz cans)
- 1 habanero, seeded
- 15 g dried bonito flakes
- 1 tbsp smoked paprika
- 1 tbsp fresh ginger, grated
- 2 tsp ground black pepper

## BEST PAIRINGS

- Fried or grilled chicken
- Seafood (shrimp, grilled fish, calamari)
- Sandwiches & wraps
- Fries or plantain chips
- Burgers & sliders
- Roasted vegetables
- Rice bowls / grain plates

## METHOD

1. In a small bowl, mix the chipotle in adobo with the bonito flakes and let sit 5 minutes.
2. Transfer that mixture to a blender with the spicy mayonnaise, seeded habanero, smoked paprika, grated ginger, and black pepper.
3. Blend on high until completely smooth (about 2 minutes).
4. Taste and adjust heat with a bit more adobo or habanero if desired.
5. Cover and refrigerate at least 30 minutes before serving cold.



# GOCHUJANG SESAME AIOLI

Inspired by Korean flavors, this aioli is creamy, spicy-sweet, and deeply umami, with a roasted chili kick and sesame warmth that instantly elevates savory bites.

## INGREDIENTS

- 3 cups Hellmann's Real Mayonnaise
- ¾ cup gochujang
- 2 tbsp fish sauce
- 1 tbsp sesame oil

## BEST PAIRINGS

- Bulgogi or grilled beef
- Fried chicken / chicken sandwiches
- Dumplings (mandu)
- Kebabs or skewers
- Fish tacos or grilled seafood
- Rice bowls / bibimbap-style plates
- Fries or crispy appetizers

## METHOD

1. Whisk the mayonnaise and gochujang in a bowl until smooth and fully combined.
2. Add the fish sauce and sesame oil, then whisk again until the color and texture are completely uniform.
3. Taste and adjust heat with a bit more gochujang or loosen with a touch more mayo if needed.
4. Cover and refrigerate at least 30 minutes before serving.



# HOGAO AIOLI

Inspired by Colombia's classic hogao, this aioli is savory, gently spiced, and comfortingly rich, bringing a warm, home-style depth that instantly rounds out and elevates any dish.

## INGREDIENTS

- 3 cups Hellmann's Extra Heavy Mayonnaise
- 1 cup scallions, chopped
- 2 garlic cloves, minced
- 2 cups tomatoes, diced
- 1 tsp ground cumin
- ½ tsp ground pepper
- 1 tsp salt
- 1 tbsp vegetable oil

## BEST PAIRINGS

- Arepas or empanadas
- Grilled chicken or pork
- Patacones / fried plantain
- Fries or yuca fries
- Rice bowls & beans
- Burgers & sandwiches
- Roasted vegetables



## METHOD

1. In a small saucepan, cook the scallions, garlic, tomatoes, cumin, pepper, salt, and vegetable oil over low heat until the tomato liquid reduces and the mixture slightly thickens (about 15 min).
2. Let the hogao base cool to room temperature.
3. Whisk the cooled hogao into the mayonnaise until completely uniform.
4. Taste and adjust seasoning if needed.
5. Cover and refrigerate at least 30 minutes before serving.



# KRIOL SOFRITO AIOLI

Inspired by Cabo Verde's Kriol tempero traditions, this aioli is smoky, softly sweet, and deeply savory, bringing a warm, home-style depth that pairs beautifully with seafood and comforting bites.

## INGREDIENTS

- 2 ⅔ cups Hellmann's Real or Extra Heavy Mayonnaise
- ½ cup roasted sweet peppers
- ½ cup white/Spanish onion
- 8 garlic cloves
- 2 tbsp extra virgin olive oil (EVOO)

## BEST PAIRINGS

- Grilled or fried seafood
- Fishcakes / croquettes
- Calamari or shrimp bites
- Chicken skewers or grilled chicken
- Fries or yuca fries
- Roasted vegetables
- Bread or flatbread dips

## METHOD

1. Toss the onion and garlic with EVOO and roast at 450°F / 230°C until soft and nicely charred (not burnt), then cool slightly.
2. Blend the roasted onion-garlic, roasted sweet peppers, and mayonnaise until completely smooth.
3. Taste and adjust with a touch more mayo or peppers if needed.
4. Cover and refrigerate at least 30 minutes before serving.



# WORLD CUP TARTAR SAUCE

This aioli is a creamy, sharply tangy tartar-style sauce, packed with briny capers and crunchy pickles for a bright finish that cuts through rich, fried, or grilled bites.

## INGREDIENTS

- 4 cups Hellmann's Real Mayonnaise
- ¾ cup non-pareil capers, coarsely chopped
- ¾ cup cornichons/gherkins, finely chopped
- ¾ cup fresh chives, snipped
- 3 tbsp cornichon brine (from the jar)

## BEST PAIRINGS

- Fish & chips
- Fried fish sandwiches
- Crab cakes / fish cakes
- Fried prawns or calamari
- Potato wedges or fries
- Grilled white fish
- Roasted vegetables or veggie fritters

## METHOD

1. Add the mayonnaise to a large bowl.
2. Stir in chopped capers, chopped cornichons, chives, and cornichon brine until evenly combined.
3. Taste and adjust with a little more brine or capers if you want it tangier.
4. Serve right away or cover and refrigerate until needed (keeps 3–5 days cold).



# ZESTY MANUKA HONEY AIOLI

Inspired by New Zealand's fresh coastal flavors, this aioli blends creamy richness with a hint of smoke, bright citrus, and a smooth touch of golden honey.

## INGREDIENTS

- 3¾ cups Hellmann's Mayonnaise
- 2 tbsp Manuka honey
- 1 tbsp lemon juice + grated lemon zest
- 2 tsp smoked paprika
- 3 tbsp scallions, sliced

## BEST PAIRINGS

- Fish & chips / fried seafood
- Kumara (sweet potato) fries
- Grilled lamb or roast meats
- Burgers & sliders
- Fried chicken or chicken sandwiches
- Roasted vegetables
- Grilled or flatbread spread

## METHOD

1. In a medium size bowl combine all the ingredients.
2. With large spoon or whisk, mix ingredients thoroughly.
3. Set aside for 15 minutes to allow flavors to set.



# SMOKY BOURBON BACON AIOLI

This USA-inspired aioli is rich, smoky, and sweet with a warm bourbon finish, creating a bold, comfort-food sauce that instantly adds depth and indulgence to any bite.

## INGREDIENTS

- 3 cups Hellmann's/Best Foods Real Mayonnaise
- ½ cup maple syrup
- ¼ cup bourbon
- ¼ cup cooked bacon, finely chopped

## BEST PAIRINGS

- Sweet potato fries
- Fried chicken sandwiches
- Pulled pork / BBQ meats
- Burgers & sliders
- Waffles or breakfast sandwiches
- Roasted or grilled corn
- Onion rings / fried appetizers

## METHOD

1. Whisk the mayonnaise, maple syrup, and bourbon in a bowl until smooth and fully combined.
2. Fold in the chopped cooked bacon and mix until evenly distributed.
3. Taste and adjust sweetness or bourbon intensity if needed.
4. Cover and refrigerate at least 30 minutes before serving.





# AJI CHOMBO

Inspired by Panama's bold, tangy table sauces, this creamy mayo blends Dijon, vinegar, turmeric, and Scotch bonnet for a sharp, vibrant heat with warm spice notes.

## INGREDIENTS

- 3 cups Hellmann's Real Mayo
- 1 tsp scotch bonnet pepper (pepper, scotch bonnet)
- 1 tsp turmeric powder
- ½ cup distilled white vinegar
- ½ cup mustard (Maille Dijon)

## BEST PAIRINGS

- Fried chicken
- Grilled pork chops
- Beef empanadas
- Patacones
- Yuca fries
- Grilled sausages
- Sandwiches and burgers

## METHOD

1. Add mayonnaise to a bowl.
2. Whisk in Dijon mustard and vinegar until smooth.
3. Stir in turmeric and scotch bonnet, mixing evenly.
4. Taste and adjust heat or acidity if needed.



# LEMONGRASS & TOMATO CHUTNEY AIOLI

Inspired by Australia's Outback spirit, this creamy, tangy aioli blends light spices, lemongrass, and chutney for a bold, sun-kissed twist to coastal and grilled favorites.

## INGREDIENTS

- 3¾ cups Hellmann's Mayonnaise
- 2 tbsp spicy tomato chutney
- 1 tsp lemongrass purée
- 2 tsp lemon juice
- 1¼ tsp parsley, chopped

## BEST PAIRINGS

- Grilled white fish (barramundi, snapper)
- Calamari or prawn bites
- Crab cakes / seafood fritters
- Grilled lamb skewers
- Wagyu or beef burgers
- Roasted vegetables
- Fries or potato wedges

## METHOD

1. Whisk the mayonnaise, spicy tomato chutney, lemongrass purée, and lemon juice in a bowl until smooth and fully combined.
2. Fold in the chopped parsley and mix until evenly distributed.
3. Let the aioli rest 15 minutes in the fridge to allow flavors to meld.
4. Taste and adjust with a touch more lemon for brightness or chutney for extra kick if needed.
5. Cover and refrigerate at least 30 minutes before serving.



# GRAVLAXSAS

Inspired by Nordic flavors, this creamy mayo blends fresh dill, Dijon mustard, and red wine vinegar for a sharp, herbaceous finish that complements seafood and simple roasted dishes.

## INGREDIENTS

- 3 cups Hellmann's Real Mayo
- ¼ cup dill, chopped
- ½ cup mustard (Maille Dijon)
- 2 tbsp red wine vinegar

## BEST PAIRINGS

- Smoked salmon or gravlax
- Poached or grilled salmon
- Shrimp sandwiches
- Fish cakes
- Boiled potatoes
- Roast beef sandwiches
- Open-faced Nordic toasts



## METHOD

1. Add mayonnaise to a bowl.
2. Stir in Dijon mustard and red wine vinegar until smooth.
3. Fold in chopped dill and mix evenly.
4. Taste and adjust acidity or mustard intensity if needed.



# PASSION FRUIT AIOLI

Inspired by Brazil's tropical flavor tradition, this aioli is creamy, bright, and lightly sweet, with a refreshing maracujá lift that makes savory dishes feel lighter and more craveable.

## INGREDIENTS

- 3 cups Hellmann's Real or Extra Heavy Mayonnaise
- 4 oz sweetened passion fruit pulp
- 1 oz garlic purée (1:1 fresh garlic to water)

## BEST PAIRINGS

- Lime-garlic grilled shrimp
- Citrus-grilled white fish
- Mojo / mild peri-peri chicken
- Sweet BBQ pork
- Cheese empanadas / pastries
- Patacones or yuca fries
- Tropical ceviche bowls

## METHOD

1. Whisk the mayonnaise and garlic purée in a bowl until smooth.
2. Add the passion fruit pulp and whisk again until fully uniform in color and texture.
3. Taste and adjust balance with a little more pulp for tang or mayo for a softer profile if needed.
4. Cover and refrigerate at least 30 minutes before serving.



# ROMESCO AIOLI

Inspired by Spain's classic romesco, this aioli is creamy, nutty, and smoky-sweet, with roasted-pepper depth and subtle heat that lifts tapas and grilled dishes.

## INGREDIENTS

- 2 cups Hellmann's Real Mayonnaise
- 1 cup Hellmann's Chipotle Aioli
- 1 cup piquillo peppers
- 1 cup manchego cheese, grated
- 1 cup marcona almonds

## BEST PAIRINGS

- Grilled seafood (prawns, octopus, white fish)
- Patatas bravas
- Roasted or grilled vegetables
- Grilled chicken
- Steak or pork chops
- Sandwiches & bocadillos
- Croquetas

## METHOD

1. Blend the piquillo peppers and marcona almonds until smooth (leave a slight texture if preferred).
2. Transfer to a bowl and whisk in the Real Mayonnaise and Chipotle Aioli until fully uniform.
3. Fold in the grated manchego and mix until evenly distributed.
4. Taste and adjust with a touch more mayo for softness or peppers for extra sweetness if needed.
5. Cover and refrigerate at least 30 minutes before serving.



# SAUCE EPIS

Inspired by Haiti's bold flavors, this creamy mayo blends lime, clove, parsley, and scotch bonnet for a bright, aromatic heat that lifts grilled and fried dishes.

## INGREDIENTS

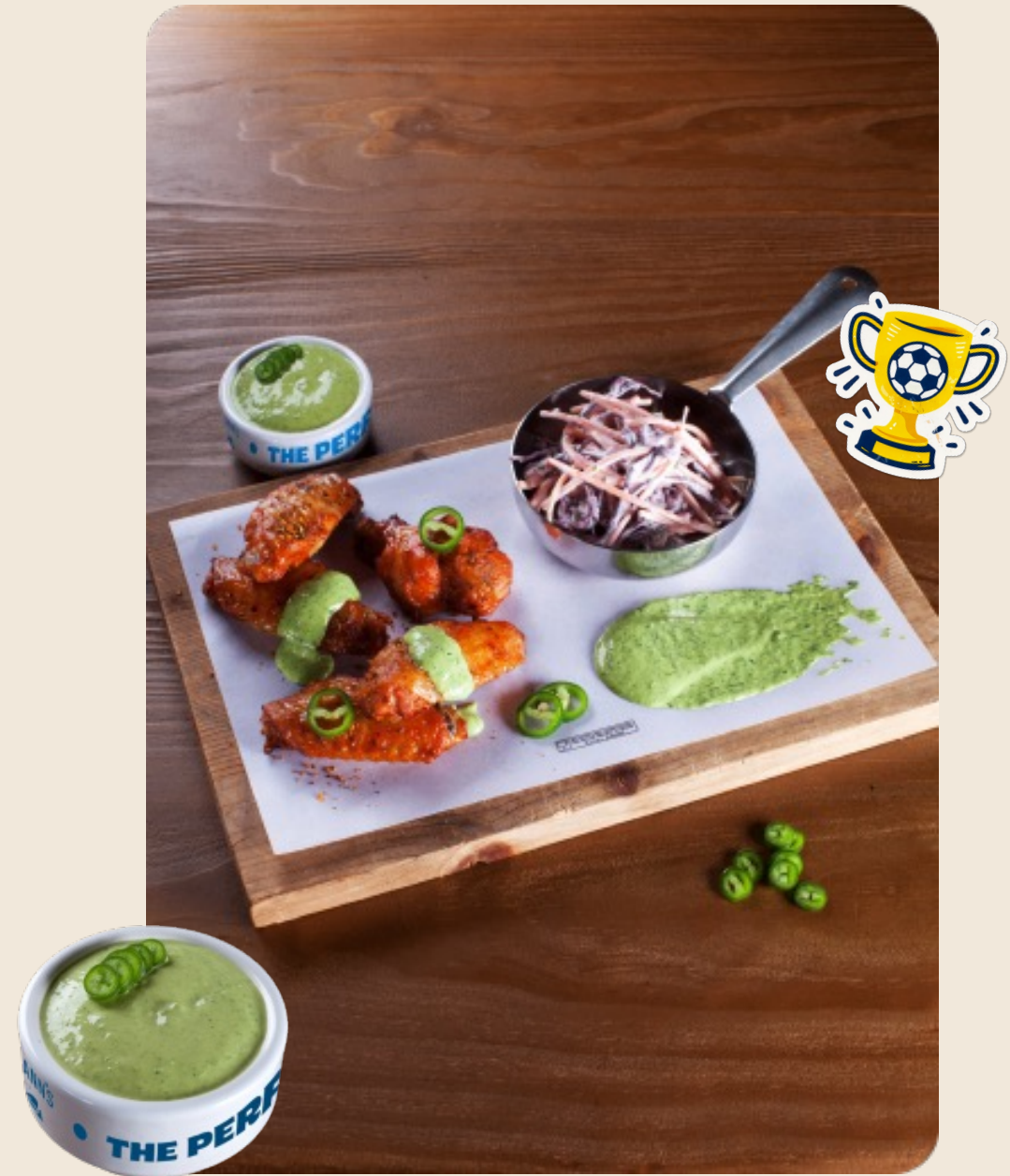
- 3 cups Hellmann's Real Mayo
- ½ cup bottled lime juice
- 1 tsp clove (spice)
- ½ cup parsley, chopped
- 1 tsp scotch bonnet pepper (pepper, scotch bonnet)

## BEST PAIRINGS

- Grilled chicken or griot
- Fried plantains
- Fried fish or snapper
- Rice and beans
- Grilled shrimp
- Tostones
- Caribbean-style sandwiches

## METHOD

1. Add mayonnaise to a bowl.
2. Stir in lime juice and mix until smooth.
3. Add clove and scotch bonnet, blending evenly.
4. Fold in chopped parsley and mix to combine.
5. Taste and adjust heat or acidity if needed.



# DATE & TAMARIND AIOLI

Inspired by Saudi Arabian flavor traditions, this aioli is creamy, warmly spiced, and subtly sweet, blending date richness with bright lemon and a gentle aromatic heat.

## INGREDIENTS

- 3 cups Hellmann's Real Mayonnaise
- ½ cup date & tamarind chutney (Ashoka brand)
- 3 garlic cloves, finely chopped (or 1 tbsp)
- 2 tsp shatta pepper paste
- 2 tbsp fresh lemon juice
- 2 tbsp fresh mint, chopped

## BEST PAIRINGS

- Shawarma wraps / pita sandwiches
- Grilled lamb or chicken kebabs
- Roasted eggplant or veggie platters
- Chickpea fritters / falafel
- Grilled or fried fish
- Flatbreads & mezze dips
- Spiced grain or lentil salads

## METHOD

1. Whisk the mayonnaise, date-tamarind chutney, garlic, lemon juice, and shatta paste until smooth and fully combined.
2. Fold in the chopped mint and mix until evenly distributed.
3. Let the aioli rest 10 minutes to meld flavors.
4. Taste and adjust with a little more lemon for brightness or shatta for extra heat if needed.
5. Cover and refrigerate at least 30 minutes before serving.



# SHITO AIOLI

Inspired by Côte d'Ivoire's fresh, ginger-forward flavors, this aioli is creamy, zesty, and vibrantly spiced, with bright green chili heat and an aromatic punch that wakes up any bite.

## INGREDIENTS

- 3 cups Hellmann's Real Mayonnaise
- 2 tbsp fresh lime juice
- 2 jalapeños, seeded
- ½ habanero, seeded
- 1 garlic clove
- 1 tbsp fresh ginger, grated
- 1 tsp paprika

## BEST PAIRINGS

- Grilled or jerk-style chicken
- Fried plantains / plantain chips
- Sandwiches & wraps
- Grilled shrimp or fish
- Fries or yuca fries
- Roasted vegetables
- Fried appetizers / snack platters

## METHOD

1. Add the lime juice, jalapeños, habanero, garlic, ginger, and paprika to a blender and blend until very smooth.
2. Whisk the blended base into the mayonnaise until fully uniform in color and texture.
3. Taste and adjust heat or acidity with a bit more habanero or lime if needed.
4. Cover and refrigerate at least 30 minutes before serving.



# SAFFRON CARDAMOM AIOLI

Inspired by Qatari flavors, this aioli is creamy, aromatic, and lightly citrusy, with warm cardamom and a luxurious saffron glow that adds an elegant Middle Eastern twist to savory dishes.

## INGREDIENTS

- 2 cups Hellmann's Extra Heavy Mayonnaise
- 1 tbsp lime zest
- 1 tsp ground cardamom
- 1 pinch saffron, bloomed in 1 tbsp hot water

## BEST PAIRINGS

- Grilled lamb or chicken kebabs
- Shawarma wraps / pita sandwiches
- Grilled shrimp or white fish
- Steamed mussels
- Roasted cauliflower, carrots, or eggplant
- Rice dishes (machboos-style bowls)
- Falafel or mezze platters

## METHOD

1. Bloom the saffron in hot water for 2 minutes, then let it cool slightly.
2. Whisk the mayonnaise, lime zest, cardamom, and bloomed saffron (with its water) until fully smooth and evenly colored.
3. Taste and adjust with a little more lime zest or cardamom if needed.
4. Cover and refrigerate at least 30 minutes, ideally overnight for best color and flavor.



# SMOKEY SUMAC & MINT AIOLI

Inspired by Jordanian flavors, this aioli is creamy, citrusy, and brightly spiced, with a vibrant sumac tang and fresh mint lift that adds a clean, Levantine twist to savory bites.

## INGREDIENTS

- 4 cups Hellmann's Real Mayonnaise
- 1 tbsp sumac
- 1 tbsp smoked paprika
- 1 tbsp fresh mint, finely chopped
- 3 tbsp fresh lemon juice + zest (1 lemon)

## BEST PAIRINGS

- Grilled lamb or chicken
- Kofta / kebab skewers
- Falafel & mezze plates
- Shawarma or pita sandwiches
- Grilled fish or shrimp
- Roasted eggplant / veggies
- Fries or fried snacks

## METHOD

1. Whisk the mayonnaise with sumac, smoked paprika, lemon zest, and lemon juice until smooth and fully combined.
2. Fold in the chopped mint and mix until evenly distributed.
3. Taste and adjust with a bit more lemon for brightness or sumac for extra tang if needed.
4. Cover and refrigerate at least 30 minutes before serving.



# SPICY PERI PERI AIOLI

Inspired by South African peri-peri tradition, this aioli is creamy, fiery, and fresh, delivering a bright herb lift and a bold chili kick that instantly energizes grilled and fried favorites.

## INGREDIENTS

- 3½ cups Hellmann's/Best Foods Real Mayonnaise
- 1 cup cilantro
- ½ cup peri-peri sauce

## BEST PAIRINGS

- Peri-peri chicken or grilled chicken
- Grilled prawns / seafood
- Burgers & sliders
- Fries or tater tots
- Steak or grilled meats
- Sandwiches & wraps
- Roasted vegetables

## METHOD

1. Blend the cilantro and peri-peri sauce until smooth.
2. Whisk the blended base into the mayonnaise until fully uniform.
3. Taste and adjust heat with a bit more peri-peri or soften with more mayo if needed.
4. Cover and refrigerate at least 30 minutes before serving.



# TRUKI PAN

Inspired by Curaçao's Truk'i Pan street food culture, this bold mayo blends garlic aioli, spicy mayo, jerk seasoning, and vinegar for a smoky, tangy Caribbean kick.

## INGREDIENTS

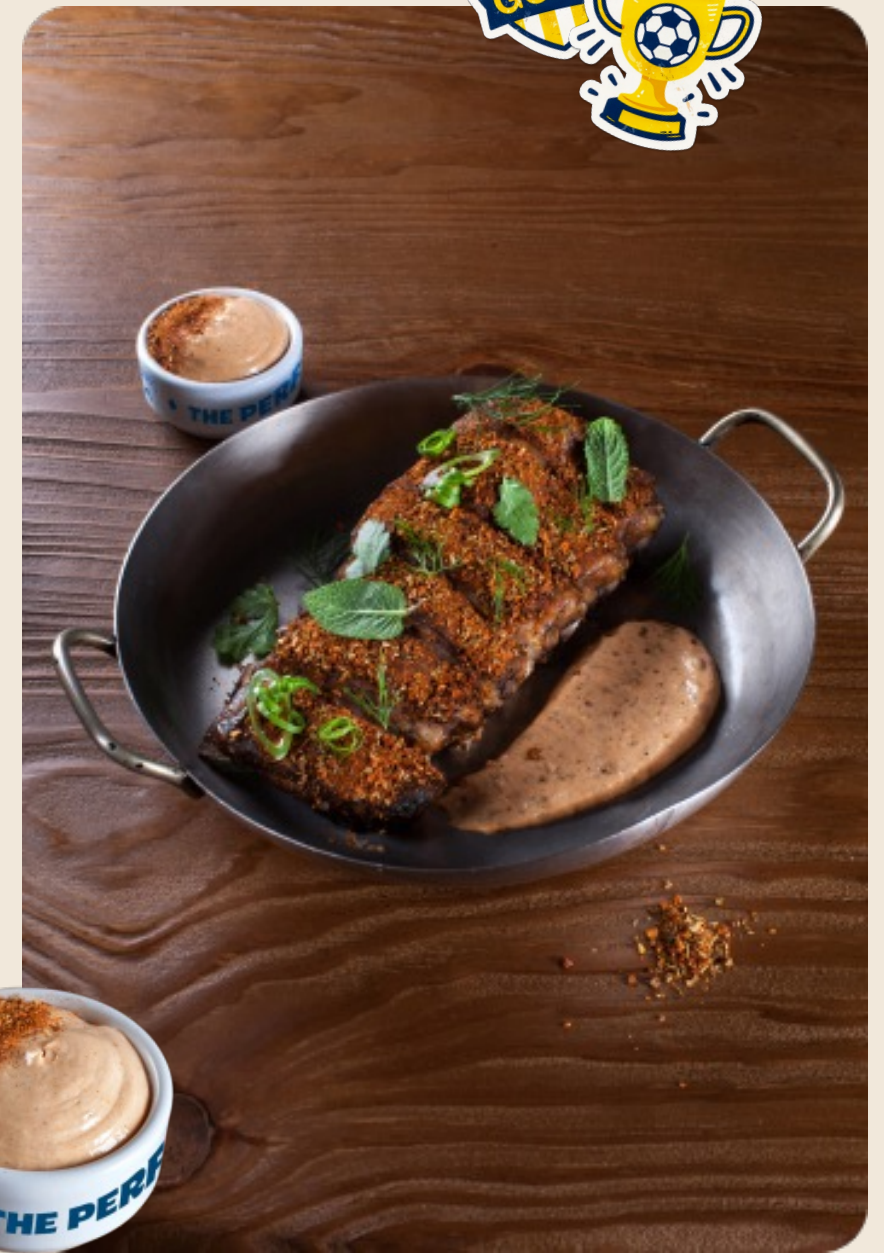
- 2 cups garlic (aioli, Hellmann's)
- 2 tbsp jerk seasoning (spice)
- 2 tbsp distilled white vinegar
- ¼ cup scallions, sliced (scallion, sliced)
- 2 cups mayo (Hellmann's spicy)

## BEST PAIRINGS

- Grilled chicken sandwiches
- BBQ pork or pulled pork sliders
- Fried fish sandwiches
- Grilled sausages
- Plantain chips
- Loaded fries
- Street-style wraps

## METHOD

1. Add the garlic aioli and spicy mayonnaise to a mixing bowl and whisk until fully blended.
2. Sprinkle in the jerk seasoning and mix thoroughly to evenly distribute the spices.
3. Pour in the white vinegar and whisk until smooth and cohesive.
4. Fold in the sliced scallions and stir gently to combine.
5. Taste and adjust spice level or acidity if needed before serving.



# SUMAC & APRICOT AIOLI

Inspired by Uzbekistan's Silk Road flavors, this aioli is creamy, warm, and gently spiced, blending aromatic cumin and dried apricot notes with a soft, savory richness for a distinctive, craveable lift.

## INGREDIENTS

- 2½ cups Hellmann's Real Mayonnaise
- ½ cup Hellmann's Garlic Aioli
- ¾ cup dried apricots, finely chopped
- ¼ cup sumac powder
- 1 tbsp ground cumin

## BEST PAIRINGS

- Grilled lamb or beef kebabs
- Samsa or other savory pastries
- Roasted carrots, squash, or eggplant
- Chicken skewers or grilled chicken
- Rice pilaf / plov-style bowls
- Flatbreads or pita dips
- Fries or crispy potato bites

## METHOD

1. Soak the dried apricots in warm water for 30 minutes, drain well, and chop very finely.
2. Whisk the Real Mayonnaise and Garlic Aioli until smooth and combined.
3. Add the chopped apricots, sumac, and cumin, then mix until fully uniform.
4. Taste and adjust with a touch more sumac for tang or mayo for softness if needed.
5. Cover and refrigerate at least 30 minutes before serving.



# ROASTED GARLIC GRAVY AIOLI

Inspired by Canada's poutine-style comfort, this aioli is creamy, savory, and richly umami, blending deep gravy warmth with a smooth, indulgent finish.

## INGREDIENTS

- 1/4 cups Hellmann's Real Mayonnaise
- 1 tbsp roasted garlic, mashed
- 3 tbsp fresh lemon juice (1 lemon)
- 2 1/2 cups Knorr turkey gravy, prepared and cooled
- 2 tbsp fresh thyme, chopped
- 2 tbsp fresh chives, chopped

## BEST PAIRINGS

- Poutine, fries, or tater tots
- Burgers & sliders
- Grilled sausages or hot dogs
- Roast or fried chicken sandwiches
- Steak bites or brisket
- Roasted potatoes
- Crispy fried snacks (croquettes, onion rings)

## METHOD

1. Whisk the mayonnaise, roasted garlic, and lemon juice until smooth.
2. Add the cooled turkey gravy and whisk, breaking up any lumps, until mostly smooth.
3. Stir in the chopped thyme and chives until evenly distributed.
4. Taste and adjust with a touch more lemon or mayo if needed.
5. Cover and refrigerate at least 30 minutes before serving.



# HARISSA & PRESERVED LEMON AIOLI

Inspired by Moroccan flavor traditions, this aioli is creamy, bold, and bright, balancing smoky harissa warmth with the salty-citrus punch of preserved lemon for a vibrant, craveable finish.

## INGREDIENTS

- 3 $\frac{1}{8}$  cups Hellmann's Real Mayonnaise
- $\frac{3}{8}$  cups harissa paste
- 12 oz preserved lemon peel, finely chopped
- 4 roasted garlic cloves

## BEST PAIRINGS

- Grilled chicken or lamb kebabs
- Shawarma-style wraps / pita sandwiches
- Roasted vegetables (carrot, cauliflower, eggplant)
- Couscous or grain bowls
- Grilled shrimp or white fish
- Fries or crispy potatoes
- Falafel / mezze platters

## METHOD

1. Mash the roasted garlic into a smooth paste.
2. Mix the garlic paste with the harissa and chopped preserved lemon until evenly combined.
3. Whisk that base into the mayonnaise until fully uniform in color and texture.
4. Taste and adjust with a little more harissa for heat or mayo for softness if needed.
5. Cover and refrigerate at least 30 minutes before serving.



# CHERMOULA

Inspired by North Africa's chermoula, this creamy mayo blends fresh herbs, lemon, and warm cumin for a bold, aromatic lift ideal with grilled meats, seafood, and vegetables.

## INGREDIENTS

- 3 cups Hellmann's Real Mayonnaise
- ¼ cup parsley, chopped
- ¼ cup cilantro, chopped
- ¼ cup bottled lemon juice
- 1 tbsp ground cumin
- 1 tbsp granulated garlic

## BEST PAIRINGS

- Grilled chicken skewers or shawarma
- Lamb kofta or merguez sausages
- Grilled prawns or seafood brochettes
- Roasted cauliflower or carrots with spices
- Crispy potatoes or patatas bravas
- Falafel wraps or flatbread sandwiches
- Grilled vegetable paninis

## METHOD

1. Add mayonnaise to a bowl.
2. Mix in parsley, cilantro, lemon juice, cumin, and garlic until smooth.
3. Taste and adjust seasoning if needed.
4. Chill 30 minutes before serving.



# ROF HERB AIOLI

Inspired by Senegal's classic rof herb sauce, this aioli is creamy, vibrant, and gently fiery, with a fresh green lift and a warm chili edge that brings West African energy to everyday dishes.

## INGREDIENTS

- 3 1/2 cups Hellmann's Real Mayonnaise
- 4 cups parsley, chopped
- 4 roasted garlic cloves
- 1 white onion, chopped
- 2 habanero chiles, seeded (to taste)
- 1 tbsp lemon juice
- Salt and pepper, to taste

## BEST PAIRINGS

- Grilled fish or seafood
- Jollof rice / rice bowls
- Grilled chicken or chicken sandwiches
- Lamb or beef skewers
- Fried plantains / plantain chips
- Fries or crispy potatoes
- Roasted vegetables or mezze plates

## METHOD

1. Blend the parsley, roasted garlic, onion, habanero, lemon juice, salt, and pepper until very smooth.
2. Whisk the blended herb base into the mayonnaise until fully uniform.
3. Taste and adjust heat, salt, or lemon as needed.
4. Cover and refrigerate at least 30 minutes before serving.



# HARISSA RED AIOLI

Inspired by Tunisia's "red cuisine," this aioli is creamy, vibrant, and warmly spiced, combining harissa depth with citrusy preserved lemon for a bold, lively finish.

## INGREDIENTS

- 4 cups Hellmann's Real Mayonnaise
- ¼ cup harissa paste
- 2½ tbsb tomato paste
- 2½ tbsb preserved lemon paste

## BEST PAIRINGS

- Fried snacks & appetizers
- Grilled skewers (lamb, chicken, veg)
- Sandwiches & wraps
- Grilled or fried seafood
- Roasted vegetables
- Couscous or grain bowls
- Fries or crispy potatoes

## METHOD

1. Whisk the mayonnaise, harissa, tomato paste, and preserved lemon paste until smooth and fully uniform.
2. Taste and adjust with a bit more harissa for heat or mayo for softness if needed.
3. Cover and refrigerate at least 30 minutes before serving.



# UMEBOSHI-MINT RANCH

Inspired by Japan's bright, punchy condiments, this aioli is creamy, tangy, and refreshing, with umeboshi's salty-sour pop and a clean shiso lift that feels unexpectedly addictive.

## INGREDIENTS

- 3½ cups Best Foods Ranch (prepared)
- ¼ cup umeboshi paste
- 2 tbsp fresh mint, finely chopped

### Ranch base (if you need to make it):

- ½ gal Best Foods Mayonnaise
- ½ gal buttermilk
- 1 packet Hellmann's Original Ranch mix

## BEST PAIRINGS

- Karaage or fried chicken bites
- Tempura vegetables or shrimp
- Grilled salmon or white fish
- Rice bowls (poke/donburi-style)
- Crispy fries or potato wedges
- Sandwiches & wraps
- Fresh veggie sticks / salad dips

## METHOD

1. If making ranch from scratch, whisk mayonnaise, buttermilk, and ranch mix until smooth, then chill.
2. In a bowl, whisk the ranch with umeboshi paste until fully combined and uniform.
3. Fold in the chopped mint and mix evenly.
4. Taste and adjust with a little more umeboshi for tang or ranch for softness if needed.
5. Cover and refrigerate at least 30 minutes before serving cold.



# ROTE GRUTZE

Inspired by Austria's rote grütze, this creamy mayo blends sweet raspberry and red wine vinegar for a balanced sweet-tangy finish that lifts crispy and roasted dishes.

## INGREDIENTS

- 3 cups Hellmann's Real Mayonnaise
- $\frac{3}{4}$  cup jam (raspberry)
- $\frac{1}{4}$  cup red wine vinegar

## BEST PAIRINGS

- Crispy chicken tenders or schnitzel
- Turkey or ham sandwiches
- Roast pork sliders
- Baked brie or mild cheeses
- Pretzels or soft bread rolls
- Sweet potato fries
- Charcuterie boards

## METHOD

1. Add the mayonnaise to a bowl.
2. Whisk in the raspberry jam until smooth and evenly combined.
3. Add the red wine vinegar and mix until fully incorporated.
4. Taste and adjust sweetness or acidity if needed.
5. Chill 30 minutes before serving.





# RUSTIC VEGGIE AIOLI

Inspired by Uruguay's fresh criolla tradition, this aioli is creamy, bright, and veggie-forward, delivering a tangy, lightly seasoned lift that feels made for sharing around the grill.

## INGREDIENTS

- 2 cups Extra Heavy Mayonnaise
- ½ cup red onion, chopped
- ¼ cup red bell pepper, chopped
- ¼ cup green bell pepper, chopped
- ¼ cup scallions, chopped
- ½ cup tomatoes, diced
- ¼ cup white vinegar
- 1 tsp ground black pepper
- 1 tsp ground cumin

## BEST PAIRINGS

- Choripán or grilled sausage sandwiches
- Burgers & sliders
- Grilled beef or chicken cuts
- Empanadas or savory pastries
- Fries, yuca, or fried snacks
- Grilled vegetables
- Wraps & casual sandwiches

## METHOD

1. Combine all the chopped vegetables, vinegar, black pepper, and cumin in a bowl and mix well.
2. Let the mixture sit 15 minutes to lightly marinate and release excess liquid.
3. Drain off the extra veggie liquid so the base isn't watery.
4. Fold the marinated veggie mix into the Extra Heavy Mayonnaise until fully combined.
5. Taste and adjust seasoning with more pepper, cumin, vinegar, or salt if needed.
6. Cover and refrigerate at least 30 minutes before serving.



# SAUCE ARACHIDE

Inspired by Cameroon's peanut sauces, this creamy arachide mayo combines roasted peanuts, tomato, and warm spices for a rich, nutty finish ideal with grilled meats and vegetables.

## INGREDIENTS

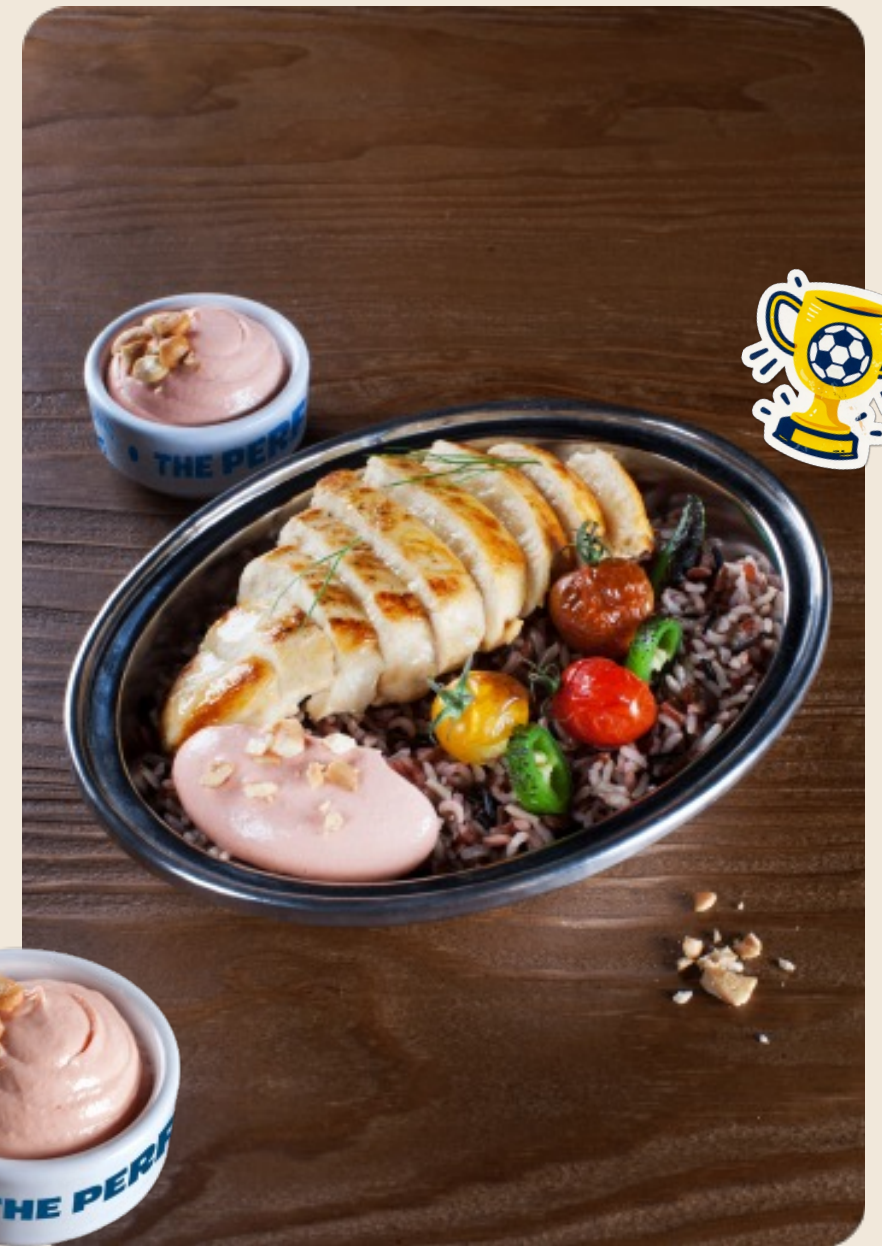
- 3 cups Hellmann's Real Mayonnaise
- ¼ cup peanuts (chopped)
- ¼ cup tomato paste
- 1 tbsp granulated garlic
- 1 tbsp onion powder
- 2 tsp ground ginger

## BEST PAIRINGS

- Grilled chicken thighs or drumsticks
- Beef skewers or suya-style meats
- Fried plantains
- Roasted sweet potatoes
- Grilled corn
- Vegetable fritters
- Wraps or flatbread sandwiches

## METHOD

1. Add the mayonnaise to a bowl.
2. Stir in chopped peanuts and tomato paste until evenly combined.
3. Mix in garlic, onion powder, and ground ginger.
4. Blend until smooth and uniform.
5. Taste and adjust seasoning if needed.
6. Chill 30 minutes before serving.



# PARSLEY CUMIN AIOLI

Inspired by Egyptian flavors, this aioli is creamy, herbal, and gently spiced, delivering a fresh parsley lift with warm cumin depth that brightens dishes while keeping them comfort-forward.

## INGREDIENTS

- 4 cups Hellmann's Real Mayonnaise
- 4½ cups parsley
- 1¼ tsp ground cumin
- 3 small garlic cloves
- ½ tsp sea salt
- 1 tbsp lemon juice

## BEST PAIRINGS

- Grilled meats (lamb, chicken, kebabs)
- Shawarma or pita sandwiches
- Grilled or fried fish
- Roasted vegetables
- Salads & grain bowls
- Falafel or other street-food bites

## METHOD

1. Blanch the parsley in boiling water, then shock in ice water and squeeze out as much moisture as possible.
2. Blend the parsley, garlic, cumin, salt, and lemon juice until smooth.
3. Whisk the blended base into the mayonnaise until fully uniform.
4. Taste and adjust salt, cumin, or lemon if needed.
5. Cover and refrigerate at least 30 minutes before serving.



# FRENCH ONION

Inspired by classic French onion flavors, this creamy mayo blends savory onion notes with a touch of vinegar for balance, adding comfort-driven depth to sandwiches and grilled dishes.

## INGREDIENTS

- 3 cups Hellmann's Real Mayo
- 3 tbsp Lipton French onion soup mix
- 20 grams water
- 10 gram distilled white vinegar

## BEST PAIRINGS

- Steak sandwiches
- Roast beef sliders
- Grilled burgers
- Crispy chicken sandwiches
- Potato wedges or fries
- Roasted mushrooms
- Vegetable crudités

## METHOD

1. Add mayonnaise to a bowl.
2. Stir in the French onion soup mix until evenly distributed.
3. Add water and vinegar, mixing until smooth and fully combined.
4. Let sit a few minutes to allow the onion flavors to hydrate and develop.
5. Taste and adjust acidity if needed before serving.



# CURRYWURST

Inspired by Germany's iconic currywurst sauce, this creamy mayo blends curry powder and ketchup for a sweet, spiced, and mildly tangy profile. Bold and comforting, it pairs perfectly with sausages and crispy bites.

## INGREDIENTS

- 3 cups Hellmann's Real Mayo
- ¼ cup curry powder
- ¾ cup ketchup (Sir K)

## BEST PAIRINGS

- Bratwurst or currywurst
- Grilled sausages
- Crispy pork schnitzel
- Fries or potato wedges
- Chicken tenders
- Street-style hot dogs
- Grilled vegetable skewers

## METHOD

1. Add mayonnaise to a bowl.
2. Mix in curry powder until evenly incorporated.
3. Stir in ketchup and whisk until smooth and uniform in color.
4. Taste and adjust curry intensity or sweetness if needed.



**THANK YOU**

