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StokesTM



Tips and Twists

CHILLI JAM



- Round off your **chilli con carne or bolognese sauce** with a good spoonful of Chilli Jam.
- Mix in a generous squeeze of lime juice and a good drizzle of olive oil with Chilli Jam in a bowl to create a **salad dressing with a zesty spring**.
- Or, thin out with a splash of fruity white wine to create a dressing for full flavoured salads, **or even a dip!**
- Mix 1 part Chilli Jam to 2 parts Stokes Real Mayonnaise for a luscious dip for **prawns and calamari**.
- Stir into your **summer pasta sauces** for a sweet, warm flavour.
- **Brush over roast pork** for the last 30 minutes for a sweet and spicy glaze!
- **Chilli chicken drumsticks** - marinate your drumsticks in a mix of fresh ginger, garlic, soy sauce and a little brown sugar. Cook in a medium hot oven. Coat each drumstick with Chilli Jam and finish in their final cook.
- **Chilli salsa** - finely chopped tomatoes, cucumber, spring onions, sweet red peppers. Combine in a bowl with a dash of orange juice, dark soy sauce and 2 tbsp Chilli Jam. It's great with burgers, bangers and bacon baps.
- Add a teaspoon to **hot chocolate** for a real winter warmer!

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telephone 01394 462150 or email sales@stokessaucuses.co.uk



Made by Stokes Sauces at Rendlesham Hall, Suffolk, IP12 2RG



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REAL MAYONNAISE



- **Bloody Mary Rose Sauce** - mix 1 part Stokes Real Mayonnaise to 2 parts Stokes Bloody Mary Ketchup. Perfect as a prawn cocktail. Delightful as a dip.
- **Classic Devilled Eggs** - halve hard boiled eggs and scoop out yolk. Mash the yolks with mayo, mustard and parsley until smooth. Pipe into egg white halves and sprinkle with paprika for delicious 'Devilled Eggs'.
- **Dressing** - 2 glugs of red wine, 1 tbsp Stokes Real Mayonnaise, 1 heaped tsp English Mustard, 1 tsp wholegrain mustard, fresh ground pepper, a good glug of a good Greek Olive Oil, Balsamic Vinegar, Cider Vinegar and some White Wine Vinegar to taste. We prefer to use the Aspsall range. Shake vigorously.
- Add mayo to your **crab cake** recipe for a creamy centre!
- **Tuna Melt** - add chopped spring and red onion, crème fraîche and tinned tuna to Stokes Real Mayonnaise and spread onto toast. Sprinkle with cheese, then grill until the cheese bubbles and browns.
- For a **speedy Mediterranean pasta** salad, add our mayo to cold pasta with tomatoes, peppers, olives, anchovies and artichokes; finish with a drizzle of good olive oil.

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BROWN SAUCE

- Add to your **pork mince burger** mix for a richly seasoned flavour.
- Top **cheese on toast** with a splash. Better still add some nice Wiltshire ham to the bread and cheese on top of that – then spot with Stokes Brown Sauce.
- Add Stokes Brown Sauce to a simmering **onion gravy**. The date purée, black treacle and our unique blend of spices takes bangers and mash to new flavoursome heights.
- **Stir fried prawns in brown sauce** - mix 1 tbsp Stokes Brown Sauce, 2 tbsp Stokes Tomato Ketchup, 2 tsp soy sauce, 2 tbsp sugar, a thumbsize of grated ginger and a dash of dry sherry for this rich stir fry marinade and sauce.
- Add a dollop or three to your **bubble 'n' squeak**.
- **A marinade for chicken or pork** – mix 3 tbsp Stokes Brown Sauce with a glass of red wine, a shake or two of Worcestershire sauce, 2 grated garlic cloves and a grated thumbsize of fresh ginger.
- Spread on a **bacon sandwich** – even better with a fried egg in there too.
- Mix a couple of tablespoons in a bowl with a pinch of oregano, a dollop of tomato ketchup, a splash of olive oil and grated ginger for a great **marinade for spare ribs**.

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RED ONION MARMALADE



- **Red onion tartlets** - roll out a sheet of puff pastry; cut circles with a 7cm cutter and prick the base. Spoon in the marmalade with a sprig of thyme on top and bake for 15 minutes at 200°C.
- Mix equal amounts of Stokes Red Onion Marmalade and Stokes Cranberry Sauce and spoon onto **cream cheese spread on crostini**. Try mixing it with Stokes Fig Relish as an alternative tasty combination.
- Make your own **red onion mash** by adding a generous spoonful or two of Stokes Red Onion Marmalade to your mashed potato.
- At Christmas add a pinch of ground spices – cinnamon, nutmeg and cloves for **a delicious seasonal twist**. Great with cheese or under a blanket of cheese on toast.
- **Posh burger sandwich** – Cook the burgers until browned and cooked through. Toast slices of crusty bread and spread Stokes Red Onion Marmalade generously on the top side of the crusty bread. To assemble the sandwich add some lettuce, the cooked burger, some cheese and then the lid with the Red Onion Marmalade – and enjoy.
- A slice of your favourite bread, **mature cheddar cheese** and Stokes Red Onion Marmalade.

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