



Spice Club integration **Chili powder:**

### **Classic Hummus with a twist (DEMO)**

#### **Ingredients:**

- 1 can (15 oz) chickpeas, drained
- ¼ cup tahini
- 2–3 tbsp lemon juice
- 1 t cumin
- ½ t chili powder
- 1 clove garlic
- 2–3 tbsp olive oil
- Salt to taste

#### **How to Make:**

1. Blend chickpeas, tahini, lemon juice, spices and garlic until smooth.
  2. Slowly add olive oil until creamy.
  3. Taste and season with salt.
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## **Basic Pesto (DEMO)**

### **Ingredients:**

- 2 cups fresh basil leaves
- ¼ cup pine nuts or walnuts
- ½ cup grated Parmesan
- 2 cloves garlic
- ½ cup olive oil
- Salt to taste

### **How to Make:**

1. Blend basil, nuts, Parmesan, and garlic until chunky.
  2. Slowly stream in olive oil until smooth.
  3. Season with salt.
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## **Honey Mustard Spread**

### **Ingredients:**

- ¼ cup Dijon mustard
- 2 tbsp honey
- 1 tbsp mayonnaise (optional for creaminess)

### **How to Make:**

1. Whisk ingredients in a bowl until smooth.
2. Store in a jar in the fridge for up to 2 weeks.

## **Simple Herb Butter (Compound Butter)**

### **Ingredients:**

- ½ cup unsalted butter, softened
- 1 tbsp fresh herbs (like parsley or chives), chopped
- Pinch of salt

### **How to Make:**

1. Mix butter, herbs, and salt until fully combined.
2. Shape into a log using plastic wrap, refrigerate until firm.

## **Quick Fruit Jam (No Pectin Needed)**

### **Ingredients:**

- 2 cups berries (strawberries, blueberries, raspberries)
- ¼ cup honey or sugar
- 1 tbsp lemon juice

### **How to Make:**

1. Simmer berries, honey/sugar, and lemon juice in a small pot.
  2. Cook until thickened (about 10–15 minutes).
  3. Cool and store in the fridge up to 1 week. Want seedless? Run through a sieve or fine mesh strainer.
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# Simple Mayo-Based Spread Variations

## Garlic Herb Mayo

- **Ingredients:**
    - ½ cup mayonnaise
    - 1 clove garlic, minced or grated
    - 1 tbsp fresh chopped herbs (parsley, dill, chives)
  - **How to Make:** Mix together until smooth. Great for sandwiches or veggie dip.
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## Spicy Sriracha Mayo

- **Ingredients:**
  - ½ cup mayonnaise
  - 1–2 tbsp sriracha sauce (adjust to taste)
  - Squeeze of lime juice (optional)
- **How to Make:** Stir ingredients together. Use as a sandwich spread, burger topping, or drizzle on roasted veggies.

## Honey Mustard Mayo Spread

- **Ingredients:**
    - ½ cup mayonnaise
    - 1 tbsp Dijon mustard
    - 1 tbsp honey
  - **How to Make:** Whisk until blended. Perfect for chicken sandwiches or wraps.
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## Lemon Dill Mayo

- **Ingredients:**

- ½ cup mayonnaise
- 1 tbsp lemon juice
- 1 tsp lemon zest
- 1 tbsp chopped fresh dill

- **How to Make:** Mix everything until smooth. Pairs well with fish, veggies, or as a light salad dressing.
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## Roasted Red Pepper Mayo

- **Ingredients:**

- ½ cup mayonnaise
- 2–3 tbsp finely chopped or blended roasted red peppers
- Pinch of smoked paprika

- **How to Make:** Stir together. Spread on sandwiches or use as a dip for fries.
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## Cajun Mayo

### Ingredients:

- ½ cup mayonnaise
- 1–2 tsp Cajun seasoning (store-bought or homemade)
- Optional: A squeeze of lemon juice

### How to Make:

1. Stir mayonnaise and Cajun seasoning together until fully mixed.
2. Taste and adjust spice level as needed.
3. Use as a dip for fries, spread for sandwiches, or topping for grilled meats.

**Tip:** If using store-bought Cajun seasoning, check the label for added salt—adjust to taste.

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## Pesto Mayo

### Ingredients:

- ½ cup mayonnaise
- 2–3 tbsp prepared basil pesto

### How to Make:

1. Mix pesto into mayonnaise until smooth and evenly blended.
2. Use on sandwiches, wraps, grilled vegetables, or as a dip.

**Flavor Note:** Pesto mayo works especially well with grilled chicken or roasted vegetables. You can use store-bought or homemade pesto.