



Expanded Uses Guide

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The Mayo That Makes the Difference



The superior performance of Hellmann's® Mayonnaise makes it the choice for sandwiches, bound salads, dressings and dips, but there are all kinds of other uses that can help your dishes stand apart.

Hellmann's® Extra Heavy Mayonnaise

Inspiration	How	Why
1. Quiche Base	You can lower the amount of eggs and eliminate the cream in quiche when you use mayo instead.	It adds a rich mouthfeel and tanginess from the vinegar, and it's a good alternative to heavy cream.
2. Crab/Seafood Cakes	Add to the mixture before forming into patties and reduce the number of eggs.	It adds moisture and flavor to crab/seafood cakes, and oil will not seep out during cooking.
3. Savory Vegetable Pie	Layer vegetables in the base of the pie crust, then combine mayo with cheese, hot sauce and seasonings. Spread over the vegetables and bake until brown and bubbly.	Due to the eggs in the mayo, the topping will puff slightly and act as a binder to help keep the filling in place.
4. Turkey Meatballs/ Burgers	Add mayo in place of eggs to the raw meat before forming into meatballs or burger patties.	Makes up for the lack of natural fat, keeps the meat moist and also helps bind the meat together due to the higher egg content. Plus, it adds flavor and keeps meat juicy.
5. Traditional Breading Process	Use in place of the flour and egg wash in a standard 3-stage breading process on proteins.	Use this method to make up for the lack of natural fat, keep the meat moist, and help bind the meat together. Plus, it adds flavor and keeps the meat juicy.
6. Biscuits	Use mayo instead of butter, and replace buttermilk with plain milk.	This eliminates the need to have buttermilk on hand.
7. Chocolate Cake	Cut back on eggs and butter. No need to cream the butter and sugar. Refer to Hellmanns.com for specific recipe.	It creates rich mouthfeel and imparts moisture, plus the cake will not dry out.