



# UFS HOCKEY MAYOLIS RECIPES

Hellmann's is uniting Canadians with two of their favorite things: hockey and great food. Our chefs have crafted a unique lineup of Mayolis, each inspired by a Canadian hockey team and its city. It's the ultimate way to enjoy gameday while celebrating hometown pride!



## Toronto Centre Ice Maple-Bacon

**YIELD: 500 ml**

QUANTITY	INGREDIENTS	METHOD	APPLICATIONS
400 ml.	Hellmann's Real Mayo	In a bowl, whisk together Hellmann's Real Mayonnaise, garlic, lemon juice, bacon, maple syrup, and Knorr Dijon Mustard, until well combined.	<ul style="list-style-type: none"> <li>• Chicken and Smoked Gouda Panini with Maple-Bacon Mayoli</li> <li>• Sweet Potato Waffle fries with Maple-Bacon Mayoli</li> </ul>
4 g.	Garlic, roasted, mashed		
5 ml.	Lemon, juice		
80 g.	Bacon, cooked, crumbled		
50 ml.	Maple Syrup		
20 ml.	Knorr Dijon Mustard		

## Montreal Everything but the Zamboni Bagel

**YIELD: 500 ml**

QUANTITY	INGREDIENTS	METHOD	APPLICATIONS
375 ml.	Hellmann's Real Mayonnaise	In a bowl, whisk together Hellmann's Real Mayonnaise, garlic, lemon juice, and cream cheese until well combined. Stir in Everything Bagel Spice Seasoning.	<ul style="list-style-type: none"> <li>• Braised Brisket Sandwich with caramelized onions, roasted red peppers and Everything Bagel Mayoli</li> <li>• Everything Bagel Breakfast Bowl with poached egg, avocado, smoked salmon</li> </ul>
4 g.	Garlic, roasted, mashed		
5 ml.	Lemon, juice		
125 ml.	Cream Cheese, plain		
3 Tbsp.	Everything Bagel Spice Seasoning		



## Ottawa 1st Round Draft Pick Gravy

**YIELD: 500 ml**

QUANTITY	INGREDIENTS	METHOD	APPLICATIONS
150 ml.	Hellmann's Real Mayonnaise	In a bowl, whisk together Hellmann's Real Mayonnaise, and garlic. Add prepared Knorr Turkey Gravy and whisk, breaking up lumps, until almost completely smooth. Stir in chives and thyme.	<ul style="list-style-type: none"><li>• Poutine Burger with cheese curds, lettuce, and tomato</li><li>• Thanksgiving Turkey Pressed Sandwich with stuffing and caramelized onions</li></ul>
4 g.	Garlic, roasted, mashed		
275 ml.	Knorr Turkey Gravy, prepared as per package directions, cooled		
2 g.	Thyme, fresh, chopped		
2 g.	Chives, fresh, chopped		

## Winnipeg Penalty Kill Honey Dill

**YIELD: 500 ml**

QUANTITY	INGREDIENTS	METHOD	APPLICATIONS
375 ml.	Hellmann's Real Mayonnaise	In a bowl, whisk together Hellmann's Real Mayonnaise, garlic, lemon juice, honey, and dill.	<ul style="list-style-type: none"><li>• Crispy Chicken sandwich with bacon, lettuce, and tomato</li><li>• Spicy crispy potato bites with dipping sauce</li></ul>
4 g.	Garlic, roasted, mashed		
5 ml.	Lemon, juice		
75 ml.	Honey		
2 g.	Dill Weed, dried		

## Calgary Double Overtime Hot BBQ

**YIELD: 500 ml**

QUANTITY	INGREDIENTS	METHOD	APPLICATIONS
375 ml.	Hellmann's Real Mayonnaise	In a bowl, whisk together Hellmann's Real Mayonnaise, garlic, lemon juice, bbq sauce, and hot sauce.	<ul style="list-style-type: none"><li>• Pulled pork wrap with crispy onions, and coleslaw</li><li>• Grilled Chicken Wings with dipping sauce</li></ul>
4 g.	Garlic, roasted, mashed		
10 ml.	Lemon, juice		
125 ml.	BBQ Sauce (sweet and smooth)		
1 tsp.	Hot Sauce		



## Edmonton Power Play Sesame Oil and Green Onion

**YIELD: 500 ml**

QUANTITY	INGREDIENTS	METHOD	APPLICATIONS
80 g.	Green Onion, chopped,	In a food processor, blend green onion, ginger, and ponzu and sesame oil.  Add Hellmann's Real Mayonnaise, garlic, and lemon juice to blender and pulse until combined.	<ul style="list-style-type: none"> <li>• Hoisin duck wrap with cucumber and cabbage</li> <li>• Gochujang Burger with kimchi and bacon</li> </ul>
2 g.	Ginger, grated		
10 ml.	Ponzu		
10 ml.	Sesame Oil, toasted		
375 ml.	Hellmann's Real Mayonnaise		
4 g.	Garlic, roasted, mashed		
5 ml.	Lemon, juice		

## Vancouver Wasab-eh' Face Off Mayoli

**YIELD: 500 ml**

QUANTITY	INGREDIENTS	METHOD	APPLICATIONS
450 ml.	Hellmann's Real Mayonnaise	In a bowl, whisk Hellmann's Real Mayonnaise, garlic, lemon juice, wasabi paste, and Ponzu sauce until combined.	<ul style="list-style-type: none"> <li>• Terriyaki Mushroom Bao Bun</li> <li>• Grilled Salmon Noodle Bowl with cabbage and nori</li> </ul>
4 g.	Garlic, roasted, mashed		
15 ml.	Lemon, juice		
6 g.	Wasabi Paste		
20 ml.	Ponzu Sauce		

