



Relish48®



# **RELISH THE CHANCE TO IMPROVE YOUR CUSTOMER EXPERIENCE**



Don't serve your customers bland, tasteless food!  
Try our authentic and delicious range of relishes, pickles & peppers  
to add pep and zing to your fare.



# WELCOME TO THE WORLD OF LIVELY, ZINGING FOOD WHICH SINGS WITH FLAVOUR AND HAS YOUR CUSTOMERS CLAMOURING FOR MORE

The world is awash with bland food. Which is why we created our unique range of relishes, peppers & pickles - all made using traditional family recipes and guaranteed to give your menu, dishes and food products the X factor.

We know our full-bodied, premium products can rescue people from a world of dull and tasteless fare. Enormously versatile and packed with flavour, each condiment is designed to spice up every kind of food.



## Does Your Fast Food, Street Food, Coffee Shop Menu need a Makeover?

We have the solutions to pep up your burgers, hot dogs, salads, pizzas, pastas, spicy food, sandwiches, wraps and light lunches. Let our condiments work its magic, giving texture and flavour to food which could otherwise be bland.

## Is your Pub, Club, Restaurant or Hotel Crying Out for more Creative Dishes?

Our quality relishes, peppers and pickles can be incorporated in a wide selection of sophisticated and contemporary menu options. Meat, poultry, seafood or vegetarian. If it's savoury, we've got it covered!

## Are you ready to tantalise your customers with authentic and versatile condiments?

Our delicious products are made to family recipes in North America since 1948 using traditional production methods and techniques. Authentic flavours. A rich taste sensation with a multitude of uses.

# BIG JARS, BIG FLAVOURS

A lot of thought, time and hard work has gone into creating the ultimate range of products.

- The bulk of our crop ingredients are still hand-picked.
- Packed and processed by hand, ensuring high and consistent quality.
- Made for the needs of the Catering and Food Service Industry.
- Large 4 Kilogram sized packaging.



# Mild Yellow Relish



Our authentic mild yellow relish is a real winner.

Also known as hot dog relish or mustard relish, it's delicious and guaranteed to spice up a range of dishes.

This is definitely our most popular topping. Mild, fruity and irresistible with a hint of mustard.

Our mild yellow relish has become a universal favourite.

It has a multitude of uses and is perhaps the most versatile of all our toppings.

An essential addition to sausages, hot dogs and burgers, look beyond fast food to a range of creative recipe options.

- Mix it into green or potato salads
- Try it in chicken, pork, tuna, ham or cheese sandwiches
- It's a succulent addition to wraps and focaccias
- Bring meat dishes to life with a side of mild yellow relish
- Perk up white fish dishes with crunch and bite
- Add it to a basic meatloaf for satisfying flavour
- Use it as a quick and tasty dip with corn chips

**Sandwiches:** When it comes to sandwich-making, our unique mild yellow relish truly comes into its own. Add it to these intriguing sandwich combinations:

- Corned beef and watercress
- Roast beef and rocket
- Tuna, iceberg lettuce and tomato

**Cheese:** Mild yellow relish is the perfect companion to cheese dishes, with the vinegar tang of the relish balancing the richness of the cheese.

- Add it to toasted cheese sandwiches
- Pile it on creamed cheese on toast
- Provide as a side dish on cheese platters
- Use it as a sweet, tangy pizza topping

**Egg:** Egg dishes call out for condiments.

- Yummy with omelettes and scrambled egg
- Try devilled eggs with hot dog relish!
- Mix relish with chopped hard-boiled eggs and mayonnaise for a great sandwich filling - just add crunchy lettuce
- Toss relish through a hard-boiled egg salad

**Hot Meaty Snacks:** Mild yellow relish is the ultimate pairing for, of course, hot dogs and other tasty treats! Smother it on burgers, sausages, chicken breasts and bacon sandwiches for extra bite.

**Vegetarian Perfection:** Having trouble finding tasty vegetarian options for your customers?

Let mild yellow relish work its magic, giving texture and flavour to food which could otherwise be bland.

Serve with veggie burgers, chick pea salads and vegetarian frittatas and quiche.



# Hot Pepper Relish



Some like it hot, and there's nothing more delicious than our hot pepper relish. Spicy but not crazy hot. Use it to add interest to meat, fish, pasta and cheese dishes.

We're sure you have customers who love nothing better than a dish with a bit of a kick in it. Our hot pepper relish is a sure winner for people who look for food with some heat. But hot pepper relish isn't just hot. It has a rich, satisfying flavour and texture which is the perfect accompaniment to a wide range of hot and cold dishes. Just a small amount will add a bit of punch to your savoury lunches, dinners and snacks.

**Tips for using Hot Pepper Relish:** Say farewell to dull and lacklustre food. When your customers ask for real bite, you know how to provide it!

**Hot and Cold:** Why not pair hot pepper relish with cool or chilled food? This gives the dish a nice balance, and avoids overheating. Think food straight from the fridge like cheeses (hard and soft), tomatoes, salad, chopped hard-boiled egg, cold meats, smoked salmon and salami. It makes a great side dish for snacks, light lunches and takeaways.

**Barbecued and Chargrilled Food:** It's yummy with kebabs, skewered meats, barbecued chicken, chargrilled steak and vegetables, burgers and hot dogs.

**Sandwiches:** Add to a cream cheese and ham filling, or add hot pepper relish to your BLT wrap.

**Stirfries:** How about an eggplant, squash and capsicum stirfry with onion, olive oil and hot pepper relish?

**Appetisers:** Serve hot pepper relish with toast or crackers and a pot of cream cheese for a spicy and delicious starter. Or serve it as a fiery dip with antipasto, or a platter of corn chips and chopped raw vegetables.

**Pork:** Hot pepper relish is awesome with all kinds of pork, ham and bacon dishes.

**Pastries:** Serve with:

- Meat, poultry, fish or vegetable spring rolls
- Meat and vegetable pies
- Sausage or cheese rolls
- Quiches



# Bread & Butter Pickles



Just like Grandma used to make, our sliced bread and butter pickles can be used on hot dogs, sausages, burgers and sandwiches – or straight out of the jar.

If you thought you'd got pickles covered, you might want to think again. Our bread and butter pickles are classic, delightfully sweet and sure to turn pickle sceptics into pickle fans! Sliced cross-cut and bottled, they are just like Grandma used to make – but ready to be used in new and exciting ways. Pickles open up a whole new world to those working in the food industry. Check out a wealth of ways to use our bread and butter pickles to offer your customers the best and latest menu options. Or eat them straight out of the jar! - Consider some of these suggestions:

**Hot Dog and Burger Topping:** There's nothing better than the sweet-sour tang of fresh, quality pickles when you bite into your hot dog or burger. It's a timeless and perennial favourite.

**Friend to fish and chips:** Replace the traditional pickled onion with bread and butter pickles to sweeten up fish and chips.

Or use them to make a fresh, zesty tartare sauce which brings fish alive.

**Fried Pickles:** Yum. Coat them in fine breadcrumbs, and fry until golden.

**Dressed Salmon Salad:** Sprinkle a smoked salmon and avocado salad with diced pickles, olive oil and chopped dill.

**Breakfast and Brunch:** Brighten up egg benedict by chopping pickles and combining with Hollandaise sauce.

**German Potato Salad:** Dress your potato salad with vinegar and delicious, sliced bread and butter pickles instead of mayonnaise.

**Tuna Combo:** It's impossible to beat the pairing of tuna and bread and butter pickles. Whether it's in salad or a sandwich, it makes the palate sing.

**Turkey Twin:** Served with turkey on a rye or wholemeal sandwich, bread and butter pickles deliver a healthy and delicious lunch.

**Cheese, Biscuits and Pickles:** Want an easy appetiser? Pop rich, mature cheddar on a cracker and top with a bread and butter pickle slice. Add them to your cheese platter, antipasto and canapes.

**Spanish Style Tapas:** Bread and butter pickles are the perfect accompaniment to a tapas spread including olives, cheese, pulled pork, samosas, arancini and cold meats.



# Corn Relish



A universal favourite, our corn relish is traditionally made to spice up chicken, pork, tuna, bacon, hot dogs, burgers, sandwiches or wraps.

The Relish48 corn relish is a far cry from the processed versions found on the supermarket shelf. It's a whole-corn, full-bodied relish with authentic, traditional texture and flavour. Retaining the golden hue and goodness of whole corn kernels, our corn relish is a rich taste sensation with a multitude of uses.

### **Where Corn Relish originates**

Corn relish is a dish traditionally found in the southern states of America. The original version was made with capsicum, peppercorns, sugar and cider vinegar, and likely to be served as a side dish with staple foods like ham and boiled potatoes. Now it's popular around the world as a tasty, versatile addition to a range of hot and cold foods. The scrumptious Relish48 recipe relies on premium ingredients and subtle blending, giving our corn relish a unique flavour. - It's the real deal!

### **How do I use Relish48 Corn Relish?**

There are plenty of ways to introduce our corn relish to your customers.

- Crunchy topping for hot dogs, sausages and hamburgers
- Side relish for roast dinners
- Enhanced flavour for chicken and pork dishes
- Mixed with cream cheese for a delicious dip
- Your own take on chicken and sweetcorn soup
- Baked in savoury pumpkin or zucchini muffins
- Added to cheese and vegetable bakes
- A yummy side dish for your salad bar or buffet
- A sweet twist for wraps, sandwiches and focaccias
- Blended into salad dressings
- Fried with egg and flour as tasty corn fritters or pancakes
- Mixed into vegetarian patties
- Added to capsicum, chilli, coriander and lime as a great salsa
- Try a salsa of black beans, corn relish, diced tomato and chopped peppers
- Cold chicken and sweetcorn salads
- Indian-style potato and sweetcorn samosas
- The highlight of any vegetarian dish
- Sweet, crunchy addition to tuna bakes
- Perfect complement to white fish served with white sauce
- Baked into chicken and sweetcorn pies.
- Stir fried with red and green capsicum and yellow squash

We told you it was versatile!



# Sliced Jalapeno Peppers



Packing a real wallop, our sliced jalapeno peppers make a tasty addition to salsa, Mexican food and any savoury dish crying out for a peppery punch.

Our jalapeno peppers pack quite a punch, and are one of the most versatile items any chef, vendor or restaurateur can have on their shelf or counter. Sliced, pickled and ready to go, these authentically delicious peppers can spice up numerous food products and dishes. The jalapeno may not be the hottest chilli pepper in the world, but it is likely to be the most popular and multi-purpose!

**Jalapenos – The Mexican Way** - While jalapenos can be found in many cuisines from around the world, they have a very special place in the Mexican heart and diet. Our jalapeno peppers can be used in these much-loved Mexican dishes, including:

**Spicy Guacamole Dip:** Combine fresh avocados with jalapeno, coriander, onion, tomato and lime.

**Tomato Salsa:** Chopped tomatoes and pickled jalapeno form the basis of this universally popular dip, often served with corn chips.

**Enchiladas:** A great family breakfast, brunch or dinner, enchiladas show off pickled jalapenos through a tasty combination of beans, eggs, beef and cheese packed into a corn tortilla.

**Burritos:** Served in soft flour tortillas, burritos combine pickled jalapeno with beef/chicken, tomato, onions and kidney beans.

**Chilli Con Carne:** Rich and satisfying, this classic Mexican dish thrives on jalapeno.

**Nachos:** Everyone loves them. Create a giant stack of corn chips dressed with salsa, guacamole, sour cream and pickled jalapeno.

**Jalapenos – For Everything Else!** There are plenty of ways to create tasty and appealing dishes using pickled jalapenos. They're just so easy to use.

- Add spice to omelettes
- Perk up hot dogs and burgers
- Make delicious pasta sauces with olives and tomatoes
- Pop into toasted cheese or tuna/beef/cheese sandwiches
- Serve with cream cheese on crackers or toast
- Rustle up a zingy pizza along with cheese, tomato and herbs

**Jalapeno Poppers:** Why not create your own version of the Italian jalapeno popper? Roll bacon strips around some sliced jalapenos, then top with cream cheese and grated hard cheese. Bake for your customers to enjoy.





# Burger Relish



In a rich tomato base, our burger relish can be popped on top of burgers and hot dogs, smothered on egg dishes and lavished on bacon and pork chops.

There's nothing like a robust, tomato-based relish to jazz up some of the most enduringly popular food in Australia today – hamburgers, sausages, hot dogs and a range of other meat-lover dishes.

There's something about this tempting red relish that keeps us coming back for more.

We think your customers will keep coming back for more too, if you start serving up this classic topping in your pub, café, restaurant, stall or food truck.

## **Why our Burger Relish is so popular**

Let's be clear. The Relish48 burger relish is not tomato ketchup. It's not tomato sauce. And it's not tomato pickle either. It's an intriguing combination of all three, with some secret ingredients slipped in.

Your customers get to experience a chunky, brightly coloured and supremely tasty relish with the taste buds as winners.

- It's a feast for the eyes as well as the palate
- It's made to a traditional recipe with premium ingredients
- It's chunky, authentic and zinging with flavour
- It's sweet and sour all at the same time!
- It's not quite like any other relish you've tried

## **Dishes which cry out for Burger Relish**

So, our burger relish is best buddy with a wealth of sizzling burger, sausage, frankfurter, bacon and yummy fried or barbecued meat dishes. Yet it can be used with many other foods – just use your imagination!

- Smother it on tasty pork chops
- Lavish it on scrambled eggs, poached eggs, fried eggs or omelettes
- Spread it freely on sandwiches – ham, bacon, sliced chicken, turkey and corned beef
- Tuck it into toasted focaccias
- It's a perfect pie companion – chunky beef and veg, chicken and mushroom or the traditional sausage roll
- Add as a side dish to quiches and frittatas
- Spice up vegetarian dishes with a big-flavoured, veggie-based relish

Forget the Aussie meat pie with a squelch of tomato sauce on top. Your pies deserve a burger relish with big heart and even bigger flavour.







# Sweet Green Relish

Rich, green and super-tasty, our cool, cucumber-based sweet green relish is the perfect accompaniment for burgers, meat dishes, sandwiches and salads.

A popular condiment in the United States of America, sweet green relish is a great addition to any table. Our unique version of this American classic can certainly do wonders for your menu.

**Sweet:** Its sweet, irresistible flavour keeps you coming back for more.

**Green:** The bright, appealing colour lifts a boring plate.

**Relish:** It's a chunky, substantial and super tasty topping.

If you're tired of serving up drab and muted dishes, this refreshing green relish can bring new verve and energy to your food.

**It's goodness in a Jar:** One of the best things about our sweet green relish is that it's packed with goodness. Our relish is made using the freshest produce and ingredients, all processed by hand to seal in the goodness. Cucumber based, it's a great way to eat your greens!

**How can sweet green relish enhance your food?** This relish can be used in numerous ways, depending on your preference.

**Meat Dishes:** Sweet green relish is one of the original American hot dog toppings, and it's just as popular today. Smother it on hot dogs, barbecue sausages, lamb and pork chops, steak and burgers for a sweet, tasty treat.

**Appetisers:** Get a little inventive. Sweet green relish is a superb addition to a range of lunch, appetiser and starter dishes. The rich green colour highlights and brightens your food, making it more appealing to customers.

- Use it to garnish meatballs with pepper sauce
- Add to ham and asparagus wraps
- Pair with baked camembert rounds or wedges
- Cool down spicy chorizo sausage
- Beautiful with ham and caramelized onions

**Sandwiches and Crackers:** Spread on chunky wholemeal or rye sandwiches for a nutritious treat. Pop cream cheese on a cracker and a dollop of sweet green relish on top.

Sweet green relish can be a key ingredient in your tartare sauce or potato salads, and is increasingly used in Australian restaurants.



# Hot Pepper Rings



Hugely versatile and a food industry favourite, our hot pickled pepper rings pep up lots of tasty snacks – sausages, burgers, pizza, sandwiches and salads.

If your customers can take the heat, there's nothing better than our hot pickled pepper rings to add pizzazz to your menu. An extremely versatile product, these pepper treats are highly effective in zinging up a range of popular foods. If fast food is your business, you'll love their simplicity:

- Decorate your hot dogs
- Pile on top for a Big Pepper burger
- Meltingly good with cheeseburgers
- Yummy with a BLT sandwich
- Slip inside a melted cheese toasty
- Pep up the cheese and tomato on a margherita pizza

They can be eaten straight from the jar for customers who like their food to pack a punch! Pickled peppers are also creeping into the menus of eating establishments around the country, leaving plenty of scope to experiment.

- Enhance the flavour of sweet and sour chicken dishes
- Chop and blend into a pasta sauce for extra bite
- Pop them into tacos for a fiery taste sensation
- Add them to a cheese platter
- Delicious served with pork chops and fried potatoes
- Stir through pasta, olive, bean and chorizo salads
- Give roasted vegetables a lovely zip

**Colour as well as Flavour:** Great food relies as much on visuals as it does on flavour.

The yellow, orange and red shades of our vibrant pickled peppers can pick up the dullest dish and run with it. See for yourself how these hot pickled pepper rings brighten burgers, hot dogs and pizzas, introducing much-needed colour as well as impressive heat. They also make a highly appealing side plate for sit-down meals.

**Give it a Kick:** When food requires bite, there's nothing better than hot pickled pepper rings.

Made for Mexican-themed food, blend them into popular fare like enchiladas, burritos, chilli con carne and guacamole. Why not chop them up and mix into tomato salsa? Serve with corn chips. Or try a nachos stack layered with guacamole, chopped tomatoes and melted cheese.





Relish48<sup>®</sup>



**READY TO TANTALISE YOUR CUSTOMERS  
WITH AUTHENTIC, DELICIOUS PEPPERS,  
RELISH AND PICKLE PRODUCTS?**

Contact Us. We will happily discuss your needs.

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