

Different Ways to Eat Bodega™ Foods Piquillo Relish

Have it on a sandwich – add it to chicken salad, ham and cheese, turkey, etc.

Mix equal parts Bodega Foods Piquillo Relish and mayonnaise together.
Spread on sandwich.

Serve it alongside a cheese, and/or preserved, cured meat platter.

Mix it in ground beef or pork.

Use for meatloaf or sausage roll filling.

Serve it on the side of a meat pie or an empanada.

Eat it with any kind of cooked pork dish (i.e. chops, tenderloin, ham, etc.).

Serve with grilled sausages.

Serve with roasted chicken or turkey.

Pair with lamb and game meats.

Serve it with pate.

Warm goat cheese or brie, pour Bodega Foods Piquillo Relish over it and serve.

Place a block of cream cheese on a plate and spoon Bodega Foods Piquillo Relish over it. Serve with crackers and a small spreading knife.

Pulse cream cheese and chutney together in a food processor or blender. If it seems too thick, add a splash of milk. Serve with crackers and a small spreading knife.

Mix it with Greek yogurt to make a dip.

Puree it and glaze meat, poultry, roasted sweet potatoes, butternut squash, etc. Dilute the resulting paste slightly with water as needed.

Puree it and use as a dipping sauce for tempura, eggs rolls, samosas, etc.

Puree it and add it to salad dressing.

Serve it with a grilled cheese sandwich.

Use a combination of crackers. Spread a layer of Bodega Foods Piquillo Relish on crackers. Top with thin slices of cheese. A tangy cheese such as cheddar is a good choice. Broil just until the cheese melts and starts to bubble. Serve hot.

Serve it on a burger or hot dog.

Combine equal parts Bodega Foods Piquillo Relish and salsa with a handful of fresh cilantro or parsley in a blender or food processor. Pulse a few times—you don't want it to be totally smooth, but rather to still have some texture. Adjust salt to taste. Serve with tortilla chips.

