- MINOR'S -BASES

PLUS-ONE INSPIRATION MATRIX

Elevate dipping sauces, aiolis, spreads, cold dips, chicken salad, salad dressings and more.

MINOR'S [®] BASES												
1 CUP	BEEF	CHICKEN	CRAB	НАМ	LOBSTER	MUSHROOM	PORK	SHRIMP	VEGETABLE	LOW SODIUM BEEF	LOW SODIUM CHICKEN	LOW SODIUM VEGETABLE
ΜΑΥΟ	1 tsp	1 tsp	1 tsp	1 tsp	1 tsp	1 tsp	1 tsp	1 tsp	1 tsp	2 tsp	2 tsp	2 tsp
MUSTARD	_	_	_	1 tsp	_	_	1 tsp	_	_	_	2 tsp	2 tsp
КЕТСНИР	1 tsp	1 tsp	_	_	_	2 tsp	1 tsp	_	_	2 tsp	2 tsp	2 tsp
ИОСІД	_	_	_	1 tsp	_	_	1 tsp	_	_	_	2 tsp	2 tsp
SALSA	_	-	_	1 tsp	_	_	1 tsp	_	1 tsp	_	2 tsp	2 tsp
BBQ	1 tsp	1 tsp	_	1 tsp	_	_	1 tsp	_	_	2 tsp	2 tsp	2 tsp
TARTAR	_	-	1 tsp	_	1 tsp	_	_	1 tsp	_	2 tsp	2 tsp	2 tsp
RANCH/CREAMY DRESSINGS	_	1 tsp	_	1 tsp	_	_	_	_	1tsp	_	2 tsp	2 tsp
VINAIGRETTE	_	-	-	2 tsp	_	1 tsp	_	1 tsp	2 tsp	_	2 tsp	2 tsp
1000 ISLAND	1 tsp	-	_	-	1 tsp	_	_	_	1tsp	2 tsp	2 tsp	2 tsp
SOUR CREAM	1 tsp	1 tsp	1 tsp	2 tsp	1 tsp	—	_	_	1 tsp	2 tsp	2 tsp	2 tsp
OIL	2 tsp	2 tsp	2 tsp	2 tsp	2 tsp	_	2 tsp	2 tsp	2 tsp	2 tsp	2 tsp	2 tsp
BUTTER	1 tsp	1 tsp	1 tsp	1 tsp	1 tsp	1 tsp	1 tsp	1 tsp	2 tsp	2 tsp	2 tsp	2 tsp
BASIC SPREAD*	1 tsp	1 tsp	1 tsp	1 tsp	1 tsp	1 tsp	1 tsp	1 tsp	1 tsp	2 tsp	2 tsp	2 tsp
CREAM CHEESE	1 tsp	1 tsp	1 tsp	1 tsp	1 tsp	1 tsp	1 tsp	1 tsp	1 tsp	2 tsp	2 tsp	2 tsp

*BASIC SPREAD = 2/3 CUP MAYONNAISE + 1/3 CUP SOUR CREAM + 1 TSP LEMON JUICE





For more product information and inspiration, please visit minorsfoodservice.com or call 1-800-288-8682.



It's true. MINOR'S® Ready-to-Eat products can be enjoyed the moment they're opened. We've done the legwork for you, taking all the necessary measures to ensure absolutely no prep is needed to achieve the safety, quality and flavor you'd expect in your own kitchen. Simply scoop, mix and serve up something extra special—in minutes.

47% of operators say that trend-forward sauces, condiments, and dressings help them differentiate from competitors.¹



MINOR'S [®] BASES											
	BEEF	CHICKEN	CRAB	НАМ	LOBSTER	MUSHROOM	PORK	SHRIMP	VEGETABLE		
МАҮО	Savory Mayonnaise SERVING SUGGESTION: Turkey Club	Buttermilk Chicken Salad Dressing SERVING SUGGESTION: Chicken Salad Sandwich	Louis Sauce SERVING SUGGESTION: Chilled Crab	Smoky Aioli SERVING SUGGESTION: Chicken Cordon Bleu Sandwich	Lobster Mayonnaise SERVING SUGGESTION: New England's Best Lobster Roll	Savory Garlic-Thyme Aioli SERVING SUGGESTION: Forest Mushroom Flatbread	Rustic Sandwich Spread SERVING SUGGESTION: Philly-Style Roast Pork and Broccoli Rabe Sandwich	Spicy Creole Remoulade SERVING SUGGESTION: Chilled Shrimp	Herb Mayonnaise SERVING SUGGESTION: Grilled Vegetable Focaccia		
MUSTARD	_	_	_	Smoky Mustard SERVING SUGGESTION: Cuban Sandwich	_	_	South Carolina Mustard Sauce SERVING SUGGESTION: Chopped Pork Sandwich	_	_		
KETCHUP	Blue Ribbon Ketchup SERVING SUGGESTION: House-Cut Yukon Gold Fries	-	-	-	-	Umami Ketchup SERVING SUGGESTION: Stacked Burger topped with Crispy Shoestring Fries	-	-	-		
ΝΟΓΙΟ	_	_	_	Smoky Dijon Sauce SERVING SUGGESTION: Southern Deviled Eggs Garnished with Crisp Country Ham	_	_	Maple Dijon Sauce SERVING SUGGESTION: Crispy Pork Loin Sandwich	_	_		
BBQ	Savory BBQ Sauce SERVING SUGGESTION: BBQ Brisket Burnt Ends	-	-	Blue Ribbon BBQ Glaze SERVING SUGGESTION: Spicy Smoked Pork Chops	_	_	Secret House BBQ Sauce SERVING SUGGESTION: Pulled Pork Sandwich	_	_		
TARTAR	_	_	Lemon Caper Tartar Sauce SERVING SUGGESTION: Crab Cakes	_	Signature Dipping Sauce SERVING SUGGESTION: Lobster and Corn Fritters	_	_	Maryland Spiced Tartar Sauce SERVING SUGGESTION: Local Beer-Battered Shrimp	_		
CREAMY DRESSINGS	Thousand Island Sauce SERVING SUGGESTION: Chopped Steak on Grilled Rye with Caramelized Onions	Ranch Slaw SERVING SUGGESTION: Nashville-Style Hot Chicken Sandwich	-	-	-	-	-	-	Green Goddess Dressing SERVING SUGGESTION: Raw, Pickled and Roasted Vegetable Platter		
VINAIGRETTE	_	Wasabi Peanut Dressing SERVING SUGGESTION: Asian Chopped Chicken Salad	Lemon Chive Vinaigrette SERVING SUGGESTION: Crab Avocado Salad	Sherry Vinaigrette SERVING SUGGESTION: Arugula, Peach, Prosciutto and Candied Pecan Salad	Coconut Curry Vinaigrette SERVING SUGGESTION: Lobster Mango Salad	Fines Herbes Vinaigrette SERVING SUGGESTION: Roasted Mushroom and Grain Salad	_	Pernod Vinaigrette SERVING SUGGESTION: Shrimp, Citrus and Fennel Salad	Cider Vinaigrette SERVING SUGGESTION: Roasted Root Vegetable and Ancient Grain Salad		
SOUR CREAM	Savory Horseradish Sauce SERVING SUGGESTION: Roast Beef on Weck	Creamy Chicken Salad Dressing SERVING SUGGESTION: Chicken Salad with Walnuts, Celery, Grapes and Apple	Fresh Crab Salad Dressing SERVING SUGGESTION: Crab Salad with Dill and Cucumber	Deli-Style Creamy Salad Dressing SERVING SUGGESTION: Ham Pasta Salad	Lobster Tarragon Sauce SERVING SUGGESTION: Lobster and Artichoke Flatbread	-	-	Cilantro Shrimp Sauce SERVING SUGGESTION: Grilled Shrimp Tacos with Cabbage and Radish	Gorgonzola Dip SERVING SUGGESTION: Housemade Black Pepper and Rosemary Chips		
BUTTER	Green Peppercorn Compound Butter SERVING SUGGESTION: NY Strip Steak	Herb Butter SERVING SUGGESTION: Roast Chicken	Buttered Lump Crab Ragout SERVING SUGGESTION: Pan-Roasted Halibut	Smoky Molasses and Red Chile Butter SERVING SUGGESTION: Grilled Pork Tenderloin	Lobster Butter SERVING SUGGESTION: Flat Iron Steak with Poached Lobster	Herbed Mushroom Butter SERVING SUGGESTION: Roasted Beef Tenderloin	Bourbon Apple Butter SERVING SUGGESTION: Pan-Roasted Pork Porterhouse	_	Curry Compound Butter SERVING SUGGESTION: Caramelized Cauliflower Steak with Raisins and Pine Nuts		
CREAM CHEESE	Signature Blue Cheese Spread SERVING SUGGESTION: Dry-Aged Beef Burgers with Onion Jam and Arugula	Creamy Buffalo Spread SERVING SUGGESTION: Crispy Chicken Sandwich	Creamy Crab Filling SERVING SUGGESTION: Spicy Crab Wontons	Smoky Pimento Cheese Spread SERVING SUGGESTION: Crispy Grilled Cheese Sandwich	Creamy Saffron Spread SERVING SUGGESTION: Lobster and Sweet Pea Crostini	Garlic, Mushroom and Herb Spread SERVING SUGGESTION: Grilled Zucchini and Bell Pepper Sandwich	Ham and Scallion Cream Cheese SERVING SUGGESTION: Ham and Cheese Panini	Cajun Cream Cheese Spread SERVING SUGGESTION: Shrimp Flatbread	Horseradish Caraway Cream Cheese SERVING SUGGESTION: Roasted Red and Yellow Beet Salad		