

in the KITCHEN



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DRESSINGS AND SAUCES



Maple Bacon Balsamic Dressing

Like to grill? This sauce is thick, rich and zesty with bits of real bacon, onion, spices and a dash or two of smooth bourbon. Slather it on racks of ribs or serve it on the side as a dip. One taste, and you'll want more!



Maple Chipotle Grille Sauce

Sauce This versatile Curried Mango Grille Sauce adds a savory flavor enhanced by the mellow, sweet mango, add to grilled vegetables and meats. Great when used as a dipping sauce for shrimp!

Boozy Baon BBQ Sauce

Like to grill? This sauce is thick, rich and zesty with bits of real bacon, onion, spices and a dash or two of smooth bourbon. Slather it on racks of ribs or serve it on the side as a dip. One taste, and you'll want more!

Curried Mango Grille Sauce

Sauce This versatile Curried Mango Grille Sauce adds a savory flavor enhanced by the mellow, sweet mango, add to grilled vegetables and meats. Great when used as a dipping sauce for shrimp!





Hot Pepper Jelly
 Sauce This versatile Curried Man-
 go Grille Sauce adds a savory flavor
 enhanced by the mellow, sweet man-
 go, add to grilled vegetables and meats.
 Great when used as a dipping sauce for
 shrimp!



DIP, SPREAD, *and drizzle it!*

Horseradish Aioli
 The intense kick of flavor in this creamy aioli
 makes it the perfect topping for a delicious roast
 beef sandwich. Use it for dipping golden brown
 French fries or spoon over fresh asparagus for
 great flavor.

Greek Dressing
 Our Classic Greek Dressing is one that deserves
 a standing ovation for such a role. Based on the
 traditional flavors of olive oil, vinegar, garlic, lem-
 on, feta cheese and spices, this dressing makes
 your Greek salad noble.!

Srirach Aioli
 If the combination of sun-ripened chilis and
 garlic sounds good to you, then it may be time to
 fire up your taste buds.



Perfection IN EVERY POUR!



Sriracha Teriyaki Sauce

Sriracha is a spicy and popular dipping sauce in Thailand made from sun-ripened chilis and garlic. We combined Sriracha with soy sauce and a touch of honey to create a mellower yet flavorful version to use as a marinade for your favorite pork or seafood dish. Great for dipping too!

Roasted Garlic Peanut Sauce

This Roasted Garlic Peanut Sauce is a richly flavored and complex sauce that is perfect for dipping grilled chicken, shrimp or beef skewers. Toss our Roasted Garlic Peanut Sauce with noodles, shredded chicken, julienned carrots and chopped peanuts for an Asian style salad.

Bourban Molasses BBQ Sauce

A lot of thought and culinary craftsmanship went into our version of what a thick, succulent barbecue sauce should be; the kind you find at a good local barbecue joint. Slow pouring, smooth bourbon flavors, with the finish of thick molasses; this is a “stick to your ribs” kind of sauce.



Caramelized Onion Mustard

We add hand-caramelized onions to a robust base of Dijon mustard to create a zesty and unique combination of flavors. This Caramelized Onion Mustard tastes amazing on sandwiches, burgers, hot dogs, in vinaigrettes and it's great for creating your own culinary creations.



Bourban Molasses Mustard

Old Southern style bourbon meets hearty New England style coarse ground mustard in Stonewall Kitchen Bourbon Molasses Mustard. A pairing perfectly matched for baked beans, potato salad, or a traditional boiled dinner. The smooth, mellow bourbon adds a depth of flavor that is only increased by the sweetness of the molasses. The possibilities are only limited by your imagination.



TACO BOUT' *tasty*

Habanero Mango Aioli

Kick-up-your-heels version with habanero and red peppers. We mix in the subtle sweetness of mango to make this a perfect “south of the border” spread for sandwiches. Dollop on top of nachos or use as a dipping sauce for French fries or fresh veggies.

Mango Lime Salsa

This spicy, fruity blend of fresh mango and lime will turn any dish into an exciting new favorite. Unique and bright tasting, our Mango Lime Salsa has great zesty kick that goes with everything from crispy tortilla chips and Tex-Mex cooking to grilled chicken and seafood!



Ghost Pepper Salsa

From the moment you open this jar you'll know this salsa is not for the timid. Fired up with a tasty combination of hot and spicy peppers, big ripe tomatoes, onions, spices and more, there is no doubt, this salsa may be the hottest salsa you have ever tried. It delivers a deliciously smoky and powerful hit of heat.



Choc Peanut Butter Sauce
We blended two all-time favorites together to create this unique, rich and creamy dessert sauce. Similar to the classic peanut butter cup, this Chocolate Peanut Butter Sauce adds a distinct and yummy element to ice cream, baked treats or as a dipping sauce for chunks of fresh fruit!



Cinnamon Pear Jam
Juicy, fragrant pears are perfectly matched with cozy cinnamon spice in this sweet, well-balanced jam. With a rustic texture that's like homemade, it's delightful when added to baked goods, spread on muffins or used as a topping for fluffy pancakes and waffles.



Bourban Bacon Jam
We believe most things are better with a few pieces of bacon or a splash of good bourbon, so naturally we set out to combine these two crowd favorites into a single jam. The resulting spread is sweet and smoky, finishing with a caramel bite from the bourbon. Tender apples, maple syrup, onions and shallots round out the recipe.



Fig and Ginger Jam
This delightful blend of rich figs, tart lemons and lively ginger make our Fig & Ginger Jam a great choice for topping on scones or breakfast breads. Add deep and interesting flavors to your sautés, or use as a flavorful base for marinades and glazes.



Sweet little jars SIMPLY IRRESISTIBLE

Sea Salt Caramel

Delectably smooth, richly sweet and unexpectedly captivating with a pop of salty, our Sea Salt Caramel Sauce takes desserts to a whole new level. Pour it over ice cream, dip fresh cut fruit into it or slather it over pound cake. It's a remarkable treat that you'll crave after every meal.

Choc Peanut Butter Sauce

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