Great summer dishes inspired by Henderson’s Relish

Inside are some tasty recipes created by Jason Horton and Darren Silverwood from the Rutland Hotel, but we’re sure you have many of your own.

Our relish is a blend of tamarinds, cayenne pepper, vinegar, garlic and cloves. It adds spice and savour to any dish.

Initially it was used as an accompaniment to the local meat and potato pie but now it also enhances, stews, soups, casseroles, marinades, spaghetti bolognese, stir fry, chilli con carne, barbeques, bloody mary’s, cooked breakfasts, cheese on toast, fish and chips and much more!

Henderson’s Relish is vegetarian and gluten free.

Our Relish won the Vegetarian Society’s Award for ‘Best store cupboard ingredient’.

Get in touch

Henderson’s (Sheffield) Ltd
2A Parkway Rise
Sheffield S9 4WQ
Telephone: 0114 242 5724
Email: sales@hendersonsrelish.com
www.hendersonsrelish.com

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‘Hendo’s’, ‘the Black Stuff’, ‘Relish’ is today a Sheffield institution, adding spice and savour to any dish.
### Henderson’s Marinade

**Ingredients**
- 100ml Olive oil
- 2 tsp English mustard
- 4 tsp Henderson’s Relish
- 2 sprigs Thyme
- 1 bay leaf
- ½ tsp salt
- ½ tsp pepper

**Method**
- Combine all ingredients together
- Pour over any meat, poultry, fish or vegetables
- Leave in fridge for a minimum of 6 hours or overnight for a fuller taste.

**Suggestions**
- Marinate beef burgers
- Marinate sausages
- Marinate pork chops
- Marinate drumsticks
- Marinate Mediterranean vegetable and halloumi kebabs

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### Henderson’s Mayonnaise

**Ingredients**
- 6 tbsp mayonnaise
- 3 tbsp Henderson’s Relish
- 1 tsp chopped parsley
- 1 tsp chopped coriander
- 1 tsp chopped mint
- ½ tsp salt
- ½ tsp pepper
- 1 lemon zest
- 1 lime zest

**Method**
- Zest the lemon and lime into a bowl
- Add the mayonnaise
- Stir until mixed together
- Add Henderson’s Relish
- Mix together
- Add chopped herbs

**Suggestions**
- Make your own Sheffield coleslaw, simply add grated carrot, finely chopped onion and thinly slice white cabbage, or try a potato salad, mix cooked new potatoes, and sliced red onion together.
- Try as a dip with crudites (batons of vegetables such as carrots, peppers, cucumber).
- Also try on your ‘sarnies’.

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### Henderson’s Strawberries

**Ingredients**
- 200g fresh strawberries
- 100ml water
- 130g sugar
- 2 tsp Henderson’s Relish

**Method**
- Wash and quarter strawberries, place to 1 side
- Make a stock syrup by adding water and sugar in a pan, bring to boil, turn down heat and cook for 1 more minute until slightly thick
- Pour Henderson’s Relish onto strawberries
- Cover bowl with cling film and allow strawberries to macerate in the cooling syrup

**Suggestions**
- Serve topped with a sweet whipped cream, covered in clotted cream, or turn into eton mess by adding meringue and cream together with strawberries, or turn into strawberry sauce by blending and straining to a smooth consistency.

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### Henderson’s Flatbread

**Ingredients**
- 250g plain flour
- ½ tsp salt
- 50g softened butter
- 2 tbsp Henderson’s Relish
- 1 tbsp olive oil

**Method**
- Sieve flour
- Add salt
- Add softened butter, crumble together by pressing butter and flour through fingers with thumbs
- Slowly add milk followed by Henderson’s Relish and olive oil
- Knead together making sure nothing sticks to the bowl
- Lightly flour work surface
- Break off dough, into palm size and roll into a ball
- Flour rolling pin, pressing evenly weighted and either side roll out dough, turn dough slightly after each roll to keep circular
- Roll out until thin, roughly 1/8 of an inch
- Heat a frying pan until red hot
- Fry flat bread 2 minutes either side