

Recipes Using Mayonnaise

Neighbors, Inc., South St. Paul, MN 55075



Menu Makers Mayonnaise Dip

You will need:

1 cup mayonnaise	1 cup chopped sweet onion (Vidalia)	$\frac{1}{4}$ tsp. garlic salt
1 tbsp. grated Parmesan cheese	1 cup shredded Swiss cheese	minced fresh parsley

Instructions:

- In a large bowl, combine mayonnaise, onion, Parmesan cheese and garlic salt.
- Stir in Swiss cheese. Spoon into a 1-quart baking dish.
- Bake, uncovered, at 325 degrees F. until golden brown, about 40 minutes.
- If desired, sprinkle with parsley. Serve with crackers.

Menu Makers Mayonnaise Cornbread

You will need:

$\frac{1}{2}$ cup mayonnaise	1 (8.5 oz.) box corn muffin mix	1 egg, slightly beaten
1 (11 oz.) can Mexican style corn, drained		

Instructions:

- Preheat oven to 400 degrees F. Spray 8-inch cake pan with cooking spray. Set aside.
- Combine all ingredients in a medium bowl until moistened. Spread evenly into prepared pan.
- Bake 25 minutes or until toothpick inserted in center comes out clean.
- Serve warm or let cool on a wire rack.
- Tip: To make mini-muffins, spray mini-muffin pans with no-stick cooking spray and fill 2/3 full with batter. Bake at 400 degrees F for 12 minutes or until toothpick comes out clean. Let stand 5 minutes before removing from pan.

Menu Makers Mayonnaise Curry Salad

You will need:

$\frac{1}{2}$ cup mayonnaise	$\frac{1}{2}$ cup sour cream	4 cups cubed cooked chicken
1 (20 oz.) can pineapple tidbits	1 cup halved seedless grapes	$\frac{1}{2}$ tsp. curry powder
fresh cilantro leaves, optional	Bibb lettuce leaves, optional	

Instructions:

- In a large bowl, combine the chicken, pineapple and grapes.
- In a small bowl, combine mayonnaise, sour cream, and curry powder. Pour over chicken mixture.
- Toss to coat. Cover and refrigerate until serving. Top with cilantro and serve in lettuce leaves.

Menu Makers Mayonnaise Chicken

You will need:

$\frac{1}{2}$ cup mayonnaise 4 boneless, skinless chicken breast halves 1 $\frac{1}{4}$ cups Italian seasoned dry bread crumbs

Instructions:

- Preheat oven to 425 degrees F. Brush chicken with mayonnaise.
- Coat chicken with bread crumbs. Arrange chicken on baking pan.
- Bake 20 minutes or until chicken is thoroughly cooked
- Tip: For a super quick chicken parmesan, during the last 5 minutes of cooking time, top the with tomato sauce and shredded mozzarella cheese.

Menu Makers Corn Bake

You will need:

1 cup mayonnaise 6 cups frozen corn 1 tsp. cayenne pepper $\frac{1}{4}$ tsp. salt
6 tbsp. chopped green onion, divided $\frac{1}{2}$ cup grated Parmesan cheese lime wedges

Instructions:

- Preheat oven to 350 degrees F. Mix together the first 5 ingredients and 4 tbsp. of green onions.
- Transfer to a greased 1-1/2 quart baking dish. Sprinkle with cheese. Bake, covered, for 20 minutes.
- Uncover, bake 15 - 20 minutes longer until bubbly and lightly browned.
- Sprinkle with remaining green onions. If desired, serve with lime wedges.

Menu Makers Mayonnaise Grilled Cheese

You will need:

$\frac{2}{3}$ cup mayonnaise 4 slices of bread of choice 1 tsp. butter pepper (optional)
4 or more slices of Cheddar, American, or cheese of choice

Instructions:

- Place two slices of bread on cutting board and spread mayonnaise on top side of each.
- This is key to a golden, delectable crunch. Heat a (nonstick) skillet over medium heat.
- Place butter on skillet. When it melts, place 1 slice of bread, mayonnaise side down on the skillet.
- Top with a few slices of cheese of choice. Season with pepper, optional.
- Top with second slice of bread, mayonnaise side up. Flip when underside is golden brown, about 4 min.
- Add more butter to skillet. Gently press down on sandwich to encourage even browning.
- This also the cheese melt. Cook until second side is golden brown and cheese is melted.

Menu Makers Mayonnaise Chocolate Cake

You will need:

1 cup mayonnaise 2 cups flour $\frac{2}{3}$ cup unsweetened cocoa powder
1 $\frac{1}{4}$ tsp. baking soda 1 $\frac{1}{4}$ tsp. baking powder 3 eggs
1 $\frac{2}{3}$ cups sugar 1 tsp. vanilla extract 1 $\frac{1}{3}$ cups water

Instructions:

- Preheat oven to 350 degrees F. Grease & lightly flour 2 9-inch round pans or 1 9x13-inch cake pan.
- Combine flour, cocoa, baking soda and baking powder in medium bowl. Set aside.
- With an electric mixer on high speed, beat eggs, sugar, and vanilla in a large bowl.
- Beat for 3 minutes or until light and fluffy. At low speed, beat in mayonnaise until blended.
- Alternately beat in flour mixture with water, beginning with and ending with the flour mixture.
- Pour into prepared pan(s). Bake 30 minutes or until toothpick inserted in middle comes out clean.
- Baking time may be less than 30 minutes depending on accuracy of oven.
- Cool 10 minutes on wire racks. Remove from pans and cool completely. Frost, if desired.