



# For Chefs, By Chefs

## NEW Club House® Crushed Thai Style Chili Flakes

Crafted with chefs in mind, our new Club House® Crushed Thai Style Chili Flakes makes it easy for operators to add vivid flavour and fierce heat to menu dishes.



Sambal Badjak



### Sambal Badjak

**Usage Tip:** Use this on fried rice or as a condiment for an instant spicy kick.

#### Ingredients:

- 1 Cup **French's® Crispy Fried Onions**
- ½ Cup Tomatoes, quartered
- ⅓ Cup Shallots, sliced
- ¼ Cup Avocado Oil
- 3 Tbsp **Club House® Crushed Thai Style Chili Flakes**
- 1 Tbsp **Thai Kitchen® Red Curry Paste**
- 1 Tbsp Garlic, chopped
- 1 Tbsp Brown Sugar
- 1 Tbsp Lime Juice
- To taste **Club House® Mediterranean Sea Salt**



#### Directions:

1. In a pot with boiling water, add chilies, tomatoes, shallots and garlic, cook for 7 minutes.
2. Strain and transfer to food processor. Pulse a few times until it forms a thick, vibrant chunky paste.
3. In a wok, heat avocado oil over high heat. Add red curry paste and chili mixture. Fry for 4 minutes.
4. Add brown sugar and crispy fried onions. Fry for 4 more minutes.
5. Season to taste with salt and finish with lime juice. Store in an air-tight container in the fridge.

## Plus-One Recipe Ideas:

Dial up your menu with these easy combos, featuring ingredients you already have in your back of house.



### Thai Chili Honey

**BillyBee Honey® + Club House® Crushed Thai Style Chili Flakes**



1 cup + 1 tsp

It's great drizzled on fried chicken.



### Thai Chili Pineapple Dipping Sauce

**Frank's Red Hot® Stingin' Honey Garlic + Club House® Crushed Thai Style Chili Flakes + diced pineapple**



1 cup + 1 tsp + ¼ cup

The perfect dipping sauce for steamed dumplings, shrimp or spring rolls.



### Thai Chili Oil

**Grapeseed oil + Club House® Crushed Thai Style Chili Flakes**



1 cup + 1 tbsp

Use as a finishing drizzle on vegetable stir fry.



Contact your Club House® sales representative today or visit us at [ClubHouseforChefs.ca](http://ClubHouseforChefs.ca) to discover a fresh array of flavour profiles, ingredient combinations, recipes and more.

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