



For Chefs, By Chefs

NEW Club House® Crushed Jalapeño Pepper

Crafted with chefs in mind, our new **Club House® Crushed Jalapeño Pepper** makes it easy for operators to add bold, distinctive earthy green flavour and moderate heat to menu dishes.



Guacamole



Guacamole

Usage Tip: For extra kick and a touch of smokiness, add this convenient ingredient to your guacamole.

Ingredients:

- 3 each Avocados, ripe, diced
- ¾ Cup Tomato, diced, seedless
- 1 Tsp **Club House® Crushed Jalapeño Pepper**
- 2 Tsp Lime juice, fresh, divided
- 1 each Garlic clove, roasted
- 1 tsp Salt, coarse



Directions:

1. Combine one tsp of lime juice and the **Club House® Crushed Jalapeño** and allow to hydrate for 15 min.
2. Add the roasted garlic and salt to the molcajete and muddle until making a fine paste.
3. Add the diced avocados and muddle incorporating the left-over lime juice until the desired texture.
4. Add the tomato and mix with a spoon, garnish with cilantro leaves if desired.

Plus-One Recipe Ideas:

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



Jalapeño Cream Cheese

Cream Cheese + Club House® Crushed Jalapeño Pepper



1 cup 1 tbsp

It's great smeared on bagels.



Jalapeño Mayo

Mayo + Club House® Crushed Jalapeño Pepper



1 cup 1 tbsp

The perfect dipping sauce for fried onion rings.



Jalapeño Buffalo Sauce

Cholula® Green Pepper Hot Sauce + melted butter + Club House® Crushed Jalapeño Pepper



1 cup ½ Cup 1 tbsp

It's great tossed with breaded wings.



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

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