



Unique, irresistible flavors start with GREY POUPON Bistro Sauce.

Just mix **1 cup** of GREY POUPON Bistro Sauce with 1 to 3 additional ingredients.



Name	Plus 1	Plus 2	Plus 3
Bistro Salsa Dip	1 tsp. Ground cumin	¼ cup Prepared Salsa	
Pesto Bistro Dip	¼ cup Prepared pesto	2 Tbsp. Sour Cream	
Blue Cheese – Bacon Bistro Dip	1 ½ Tbsp. Crumbled blue cheese	1 Tbsp. OSCAR MAYER Bacon pieces, cooked	1 tsp. Chives, finely sliced
Lemon Bistro Dip	2 tsp. Lemon zest & juice	1 Tbsp. Old Bay Seasoning	1 tsp. Cracked black pepper
Mediterranean Bistro Dip	2 Tbsp. Sun-dried tomatoes, finely chopped	2 Tbsp. Kalamata olives, finely chopped	1 tsp. Fresh oregano, chopped
Peanut – 5-Spice Bistro Dip	2 Tbsp. Prepared peanut sauce	1 tsp. Five-spice	2 tsp. Toasted sesame seeds
Spicy Soy Bistro Dip	2 tsp. Sriracha sauce	2 tsp. Soy Sauce	2 tsp. Scallions, sliced thin
Hoisin Bistro Dip	¼ cup Hoisin Sauce		
Bistro BBQ Sauce	1 cup BULL'S-EYE Original Barbeque Sauce		
Sweet Bistro Sauce	2 Tbsp. Honey		
Jerked Bistro Sauce	2 Tbsp. Jerk seasoning		
Balsamic Bistro Sauce	2 Tbsp. Balsamic vinegar		
Spicy Orange Bistro Sauce	1 Tbsp. Sriracha sauce	¼ cup Orange marmalade	
Coconut-Curry Bistro Sauce	2 Tbsp. Curry Powder	2 Tbsp. Coconut milk	
Chipotle-Orange Bistro Spread	1 Tbsp. Chipotle peppers, pureed	2 Tbsp. Orange marmalade	
Mango Ginger Bistro Spread	½ cup Mango chutney	1 tsp. Ground ginger	
Pineapple Bistro Fig Spread	2 Tbsp. Pineapple, chopped	2 Tbsp. Fig jam	
Roasted Red Pepper Bistro Spread	¼ cup PHILADELPHIA Cream Cheese	1 Tbsp. Roasted red peppers, finely chopped	
Tapatio Bistro Spread	1 Tbsp. TAPATIO Hot Sauce	1 Tbsp. Fresh parsley, chopped	
Peach Habanero Bistro Spread	2 Tbsp. Peaches, finely chopped	½ tsp. Habanero pepper, finely diced	1 tsp. Fresh thyme, chopped
Bistro Relish Spread	2 Tbsp. Cornichons, finely chopped	1 Tbsp. Capers, finely chopped	1 Tbsp. Celery seeds, crushed