

DIRTY MARTINI SAUCE

This Dirty Martini Sauce delivers a creamy, flavour-packed blend of Blenders Real Mayonnaise with chopped olives, pickled gherkins, capers, and blue cheese. Enhanced with brines and fresh dill, it's a versatile addition to menus—ideal for sandwiches, dips, dressings, or as a finishing sauce that adds bold, briny depth to a variety of dishes.



PREP TIME
10 MIN



COOK TIME
NA



SERVINGS
6-8

Ingredients

- 150g Blenders Real Mayonnaise
- 80g green olives, finely chopped, plus extra for garnish
- 50g kalamata olives, finely chopped, plus extra for garnish
- 80g pickled gherkins, finely chopped
- 80g capers, finely chopped
- 50g crumbled blue cheese
- 1 tbsp cream cheese
- 1 tbsp crème fraîche
- 1 tbsp olive brine
- 1 tsp caper brine
- 1 tsp pickle brine
- Worcestershire sauce, to taste
- ½ tsp garlic powder
- ¼ tsp black pepper
- 10g fresh dill, finely chopped, plus extra for garnish
- Salt, to taste

Allergens

- Milk, Eggs, Mustard, Sulphites, Fish

Method

1. In a mixing bowl, whisk together Blenders Real Mayonnaise, crème fraîche, and cream cheese until smooth.
2. Stir in the finely chopped green olives, kalamata olives, pickled gherkins, and capers.
3. Add olive brine, caper brine, pickle brine, Worcestershire sauce, garlic powder, and black pepper. Mix well.
4. Fold in the crumbled blue cheese gently to combine.
5. Season with salt to taste and stir in the chopped fresh dill.
6. Transfer the sauce to a serving dish and garnish with extra olives and fresh dill.
7. Serve chilled with crackers, breadsticks, fresh vegetables, or as a sandwich spread or finishing sauce.