

## News

## Chef Secrets: Chris Santos Hearts Kewpie Mayo

by James Mulcahy

Put down that jar of Hellmann's! If you want to incorporate Mayo into your summer dishes – maybe you should reach for something a little more exotic (and much cuter – check out that logo – awwww). For this edition of Chef Secrets, [Chris Santos](#) of [Beauty & Essex](#) and [Stanton Social](#) tells us about some kick-ass Japanese mayo. Brace yourselves – bacon is involved. Take a look:

"At my restaurants I often use Kewpie Mayo for the Asian-inspired dishes, and at home I use it as a replacement to regular old mayonnaise. Kewpie Mayo is the Japanese mayo made with a blend of apple and malt vinegar, and it's a richer product so you don't have to use as much of it. I also love the slightly sweet flavor.



At [Beauty & Essex](#) I mix it with miso paste and sambal chili to make a dipping sauce for the salt and pepper shrimp, and throw it with some jalapenos for the lobster tacos. My favorite, however, is blending Kewpie Mayo with my other go-to ingredient – Bacon Salt. The bacony mayonnaise works on so many things – thinned out with lime juice for Mexican-style corn, in potato salad for a smoky take on the classic, or as a spread for the ultimate BLT."

So – who wants bacon mayo!? The correct answer = everyone.

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