**Ketchup Tips & Plus Ones**

BBQ Ketchup

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| A picture containing text  Description automatically generated | Add the sweet and smoky flavor of true southern barbecue to ketchup with this quick plus one. Combine one cup of [French’s® Tomato Ketchup](https://www.mccormickforchefs.com/products/frenchs/frenchs-tomato-ketchup?utm_source=word-doc&utm_medium=download-flyer&utm_id=2022-KetchupTipsTricks) + one tablespoon of [Grill Mates® Mesquite Seasoning](https://www.mccormickforchefs.com/products/grill-mates/mesquite-seasoning?utm_source=word-doc&utm_medium=download-flyer&utm_id=2022-KetchupTipsTricks). |

**Curried Ketchup**

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| A picture containing diagram  Description automatically generated | Add the authentic tastes of Indian and Southeast Asian cuisine to ketchup with this [Curried Ketchup](https://www.mccormickforchefs.com/recipes/sauces-condiments-and-spreads/curried-ketchup?utm_source=word-doc&utm_medium=download-flyer&utm_id=2022-KetchupTipsTricks) recipe. Simply mix one cup of [French’s Tomato Ketchup](https://www.mccormickforchefs.com/products/frenchs/frenchs-tomato-ketchup?utm_source=word-doc&utm_medium=download-flyer&utm_id=2022-KetchupTipsTricks) + one tablespoon of [McCormick® Culinary Curry Powder](https://www.mccormickforchefs.com/products/mccormick-culinary/curry-powder?utm_source=word-doc&utm_medium=download-flyer&utm_id=2022-KetchupTipsTricks). |

OLD BAY® Ketchup

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| Diagram  Description automatically generated | Create a ketchup that is sweet, spicy, and savory all at once with the unique seasoning consumers love! Simply mix one cup of [French’s Tomato Ketchup](https://www.mccormickforchefs.com/products/frenchs/frenchs-tomato-ketchup?utm_source=word-doc&utm_medium=download-flyer&utm_id=2022-KetchupTipsTricks) + one tablespoon of [OLD BAY Seasoning](https://www.mccormickforchefs.com/products/old-bay/old-bay-seasoning?utm_source=word-doc&utm_medium=download-flyer&utm_id=2022-KetchupTipsTricks). |

Sriracha Ketchup

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| Diagram  Description automatically generated | Give ketchup an extra kick with an exciting blend of sun-kissed chili peppers, robust jalapeños and smoked paprika. Just mix one cup of [French’s Tomato Ketchup](https://www.mccormickforchefs.com/products/frenchs/frenchs-tomato-ketchup?utm_source=word-doc&utm_medium=download-flyer&utm_id=2022-KetchupTipsTricks) + one tablespoon of [Frank's RedHot® Sriracha Chili Sauce](https://www.mccormickforchefs.com/products/franks/franks-redhot-sriracha-chili-sauce?utm_source=word-doc&utm_medium=download-flyer&utm_id=2022-KetchupTipsTricks). |

Smoky Ketchup

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| Diagram  Description automatically generated with medium confidence | Bring a sweet yet smoky flavor to ketchup without adding too much heat. Combine one cup of [French’s Tomato Ketchup](https://www.mccormickforchefs.com/products/frenchs/frenchs-tomato-ketchup?utm_source=word-doc&utm_medium=download-flyer&utm_id=2022-KetchupTipsTricks) + one tablespoon of [McCormick Culinary Smoked Paprika](https://www.mccormickforchefs.com/products/mccormick-culinary/paprika-smoked?utm_source=word-doc&utm_medium=download-flyer&utm_id=2022-KetchupTipsTricks). |