Traditional Condiments

MUSTARDS 125ml.......\$6.25 270ml......\$8.75

Maple Mustard

500ml.....\$12.25

1L.....\$20.25

This is our very first condiment release and is the engine that drives our enterprise. It is very popular, especially with those who like softer, milder and more gentle styles of Mustard. *Gluten Free

Hot Horseradish Mustard

We source very high-quality Hot Horseradish from a farm down the road from us and blend it with Hot Mustard Powder and Vinegar and finish it all with a dollop of Maple Syrup. This is PROPER Mustard with PROPER Mustardy Heat that is eye-popping yet very palatable all the same. *Vegan

Hot Jalapeño Mustard

Similar in style and texture to our HR Mustard, the heat however from this one stays on the palate and dances around super nicely with the Jalapeno/Mustard Powder doing a really balanced TANGO for the senses! *Vegan

Whole Grain Maple Mustard

Using Brown and Yellow Mustard Seed with a dollop of Maple Syrup we have crafted a perfectly balanced, sweeter style Grainy Mustard. *Vegan *Gluten Free

Classic Yellow "American" Mustard

"Take Me Out To the Ball Game!" This classic turmeric-driven beauty provides that essential "bitter vinegary" flavour profile that made most of us "Mustard Heads" from the get go, made with all natural ingredients and no junky stabilizers used in its grocery shelf counterpart. *Vegan *Gluten Free *No Carb/Keto

Whole Grain "Zero" Mustard

Our most natural and untouched product, a simple wholegrain offering with only water/vinegar and a pinch of salt, super good for you and tasty all the same!

*Vegan *Gluten Free *No Carb/Keto

Proper Dijon Mustard

All brown seeds only in this whole grain offering, snappy heat and nice and bitter. Very untouched as well and popular with the minimalist crowd.

*Vegan *Gluten Free *No Carb/Keto

Beer Mustard

Using our local craft brewer Block Three's "King St. Saison" Beer to soak our seeds in, we have come up with a "Beer Mustard that actually tastes like Beer!". This recipe was selected by a panel of judges at their brewery in St. Jacobs and brings complexity and depth with sprinklings of red chilli peppers and a twist of lime. *Vegan



Craft Ketchup

Our signature blend of locally-sourced tomatoes made low and slow with a very tomato forward expression, NO SUGAR or NO PASTE used, all natural!

*Vegan *Gluten Free

Jalapeño Garlic Ketchup

Made in the same low and slow tradition as our signature model just with a touch of spice from whole roasted Jalapenos and a heap of Garlic that gives this a "fuller and fatter" mouth feel. *Vegan *Gluten Free

Hot Craft Ketchup

This fiery lil' offering brings the heat from Scotch Bonnet and Thai Green and Red Chillies. It never gets too crazy though and levels off to a nice "tomatoey" finish!

*Vegan *Gluten Free

"Winter Is Coming" Hot Craft Ketchup

This is a seasonal release that uses a wide array of locally grown peppers like Ghost, Carolina Reaper, Dragon Toe and others, that are then smoked and made low and slow in our signature tradition. Quantities of this are VERY limited so please contact us regarding availability/getting on the waitlist for the next vintage.

*Vegan *Gluten Free*

RELISHES	
110ml Jar\$6.25	- 1
270ml Jar\$8.75	
500ml Jar\$12.25	

Mild Maple Cucumber Relish

This stuff is FRESH and LIVELY on the palate, it is an excellent all purpose condiment that screams out for a fish taco! Very healthy and showcases lots of mild peppers and onions, locally sourced of course.

Maple Zucchini Relish (Hot or Mild)

Same as above but heavier and chunkier with some local sweet corn in there to bring more weight and structure. *Vegan *Gluten Free

Hot Maple Pepper Relish

Those that know, know! This lil' doozy is one of our hotter products but is able to be spooned out in a small dollop to accompany any sandwich or cheese/charcuterie platter. There is a heat here that keeps you on your toes but allows you to enjoy the flavours too! *Vegan *Gluten Free



Hot Sauce

Our second most popular product this "Everyday" Hot Sauce was once voted "World's Best" (by my buddy hehe). Seriously though this sauce will rock your world and is 100% Unique to Kellsons as we use our Maple Mustard as the backbone of it. We use cayenne peppers (manageable heat) and blend it together with high quality olive oil, freshly squeezed lime juice and fresh garlic, very complex flavours, beautiful length on the palate as well!

*Gluten Free

BBQ Sauce (Mild or Bold)

Made with our own Craft Ketchup as a base this low and slow "Kansas" style beast is rich and velvety and engages the palate with layers of bbq flavoured goodness. Not too thick though as it showcases a great acidity from freshly squeezed lemon. This is a dipping/sauce on the side rather than a "slatherer"!

*Gluten Free

Nana's Favourite Brown Sauce

British Inspired and Blessed this Family Is, and Our Nana loves a good classic brown sauce with her full English Breakfasts (especially sausages, black pudding, not so much hehe). Modeled after the classic A1 or HP (that through mass production are a "whittled down" version of their former selves!) this sauce POPS!

With the classic Granny Smith Apple/Pitted Prune partnership this sauce delivers the goods! *Vegan *Gluten Free

SALSA&TOMATO SAUCES	
110ml Jar\$6.25	
270ml Jar\$8.75	
500ml Jar\$12.25	

Roasted Tomato Salsa (Mild, Medium or Hot)

Using select locally-sourced tomatoes, we are really well known for our "tomato forward" style of this traditional dipping sauce. We are heavy-handed with fresh garlic, onions and, in the case of the hot jalapeno peppers which we spice up with our house blend, add a splash of lime and chopped cilantro, dollop of maple syrup and "Bob's your Uncle!"

Roasted Tomato/Pasta Sauce (Mild or Hot)

Made low and slow with locally-sourced tomatoes this is a rich and warming sauce that you can put on everything from pasta to rice to asparagus. There is a real depth to this finishing sauce that highlights any dish. Bring the parmesan!!!



Maple Garlic Mayonnaise (Regular or Spicy)

Wonderfully textured and full bodied classic Mayonnaise flavours aged with garlic and lemon with a dollop of Maple Syrup to make it a true Kellsons Original!!!

FRESH DIPS & SAUCES

Canadian Maple Hummus
Canadian Maple Spicy Hummus
Tartar Sauce
Seafood Sauce (Red or Creamy/Blush, you choose!)
Chunky Blue Cheese Ranch Dip (Regular or Spicy, you choose!)

Inspired By Far Off Places...

Maple Sweet Chilli

This sauce does not have to travel here by barge, it is made right here in Drayton, Ontario, with no junky stabilizers or preservatives, and it is truly a "slam dunk" of a dipping sauce!

Sweet and Sour Maple

Same description as above (hehe!)

Chunky Maple Garlic Teryaki Sauce

Real Chunks of Ontario garlic swimming in a velvety smooth dipping sauce, sweet and balanced.

Thai Green Maple Coconut Curry

A super flavourful and deep stir fry sauce.

Just add it at the last minute and toss to give your mea a nice kick!

Thai Red Maple Coconut Curry

Same as above but is a bit thicker and has a "peanutty" twist!

Spicy Tomato Pickle

A rich and concentrated Curry style tomato sauce that simply needs to be heated and poured over your dish. The palate is complex and has a fair bit of heat and an awesome length of flavour.

SALAD DRESSINGS

330ml Bottle......\$9.75 500ml Bottle.....\$14.75 (glass or squeezie)

Maple Mustard Vinaigrette

Using our flagship product we craft this snappy and lively salad dressing that can also be used as a last minute marinade/rub for chicken, pork or fish.

Maple Onion Balsamic Vinaigrette

We blend our Onion Marmelade with fresh lemon and spices to make this fuller style salad dressing that also makes a great bread dipper!

Zesty Tomato Dressing

Made from locally sourced Tomatoes this moderately spicy dressing is an excellent topping for more than just salads, and has a great length of flavour!

Kellsons Caesar Salad Dressing (Oily or Creamy, you choose!)

Our take on a time tested classic dressing, bring on the parmesan/crisp romaine/chunky bacon bits!

DILL PICKLES (Spicy or Regular) PICKLED GREEN BEANS (Spicy or Regular)

500ml Jar\$7.50 1L Jar\$11.50

Thank you very much for taking the time to read all of our offerings and we hope you have decided to hop on board the Kellsons Flavour Train!

