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by Joyce Milne

Mississippi Comeback Sauce



Ingredients

1 cup mayonnaise, I tend to buy the cheapie C4 one for this, and not Hellmans or a more expensive brand,
1/4 cup ketchup
1/4 cup chili sauce, NOT sweet chilli sauce
1 heaped teaspoon Dijon mustard
1 teaspoon onion powder
1/2 teaspoon garlic powder
2 teaspoons Worcestershire sauce
1 teaspoon ground black pepper
1/4 teaspoon Tabasco sauce
1/4 cup light olive oil
juice of one lemon

Preparation

1 Mix the whole lot together. Simple.

Cooks Note

Comeback sauce is a very distinctive dipping sauce and or salad dressing often seen in the cuisine of central Mississippi. There are lots of variations of this sauce, the basic ingredients are chilli and mayonnaise. This sauce is lovely as a dip, or for having on the side instead of ketchup with your chips. If you thin it down somewhat (with either milk or cream) makes for a really nice salad dressing especially nice with fish.

Heres my version, will make a large mayo size jar, and keeps in the fridge for ages! Im using shop bought ketchup and mayo, but keep your eyes on the ExpatwomanFood site, I shall be adding recipes for these soon.