Best Comeback Sauce



Ingredients:

- ½ Cup Hellman's or Duke's Mayonnaise
- 2 TBLSs Heinz Ketchup or Heinz chili sauce (or 1 TBLS of each)
- ½ tsp Fresh lemon juice
- ½ TBLS Lea & Perrins Worcestershire
- ½ tsp Dijon Mustard (may substitute ½ tsp of Colman's dry mustard powder)
- ¼ tsp Smoked paprika
- ⅛ tsp Garlic powder
- ⅛ tsp Salt
- ⅛ tsp Black pepper
- ⅛ tsp Hot sauce

Method:

1. Place all ingredients in a Mason jar, cover and shake well. Refrigerate until flavors meld, at least 2 hours to overnight.
2. Serve with fried chicken tenders, chicken fingers, fish sticks, French fries, onion rings, sweet potato fries, seafood like shrimp, crab, and fish tacos, burgers, sliders, and smashburgers , Po'boys and other Southern sandwiches, roasted or grilled vegetables (especially root vegetables), and as a salad dressing or even on fried pickles.