



Big Back Sauce



Ingredients:

- 4 TBLS Melted butter
- 2 Pieces cooked bacon, crumbled
- 1 tsp Bacon grease (optional)
- 2 Cloves garlic, minced (or 1 tsp fresh garlic)
- 1 tsp Paprika (smoked or regular)
- 1 tsp Chili flakes or chili oil
- 1 TBLS Dijon mustard
- Juice of 1 lemon
- 1 TBLS Sun-dried tomatoes, chopped
- 1 TBLS Freshly grated Parmesan cheese
- ¼ Cup mayonnaise
- ¼ Cup sour cream
- 2-3 TBLS milk or buttermilk
- 1 TBLS fresh dill, chopped
- 3 TBLS fresh parsley, chopped
- 2 TBLS fresh chives, chopped
- Salt and pepper to taste

Method:

1. Combine all ingredients in a blender or food processor.
2. Blend until the mixture is well combined and reaches a smooth, creamy consistency.
3. Taste and adjust seasoning with salt and pepper as needed.
4. Refrigerate the sauce for at least 30 minutes to allow the flavors to meld before serving.