



Outback Bloom'in Onion Sauce



Ingredients:

- ½ cup mayonnaise
- 2 TBLs ketchup
- 2 TBLs creamy horseradish
- 1 tsp Worcestershire sauce
- ½ tsp paprika
- ½ tsp garlic powder
- ¼ tsp onion powder
- ¼ tsp cayenne pepper (adjust to taste)
- Salt and black pepper, to taste

Method:

1. Add mayonnaise, ketchup, and horseradish to a small bowl.
2. Stir in Worcestershire sauce, paprika, garlic powder, onion powder, and cayenne pepper.
3. Mix until completely smooth and creamy.
4. Season with salt and black pepper to taste.
5. Chill for 10–15 minutes before serving for best flavor.

Pro Tip:

This sauce is amazing beyond blooming onions — try it as a burger spread, fry dip, or drizzle over grilled chicken for a steakhouse-style upgrade.