



Yum Yum Sauce



Ingredients:

- 1 cup quality mayonnaise
- 1 TBLS ketchup
- 1 TBLS melted butter
- 1 TBLS mirin
- 2 tsps rice vinegar
- ¼ tsp paprika
- ¾ tsp garlic powder
- ¾ tsp onion powder
- 1 TBLS granulated sugar
- 1-2 TBLSs water, or until desired consistency is reached
- Optional: a few splashes of hot sauce or cayenne pepper for a touch of heat
- Optional: a small pinch of smoked paprika for a hint of smokiness

Method:

1. Bowl, cover, and chill for at least 2 hours before serving. Preferably, overnight for best flavor results.
2. Store in an airtight jar in the fridge where it will keep for up to a week. Makes 1 ¼ cups