

Homemade Comeback Thousand Island Dressing

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1/8 cup of light olive oil or vegetable oil
1/4 cup of chili sauce
1/4 cup of of ketchup
1 tablespoon of Worcestershire sauce
1 teaspoon of Creole or other spicy mustard
1 cup of mayonnaise
1 hard boiled egg, *chopped*
2 tablespoons of chopped sweet pickle or pickle relish
1/4 teaspoon of freshly cracked black pepper
Couple dashes of hot sauce
1/4 teaspoon of Cajun or Creole seasoning (like *Slap Ya Mama*), *or to taste*
1/2 tablespoon of minced onion
1/4 teaspoon of garlic powder

Combine all of the ingredients until blended. Can also process in a food processor or blender for a smoother dressing. Store in fridge overnight before using. Use as a salad dressing, as a sandwich spread, or as a dipping sauce on everything! Thin to desired consistency with a bit of milk.

Wedge Salad: Remove any discolored outer leaves and cut iceberg lettuce into 6 to 8 slices, according to servings needed. To crisp, place into large bowls and carefully pour iced water over lettuce until covered. Let rest for 15 minutes. Carefully remove wedges and let dry on a clean towel. Plate wedges, drizzle dressing over the top and garnish as desired. Crumbled, cooked bacon, chopped fresh tomato or sliced grape tomatoes, red or yellow onion, crumbled bleu cheese and fresh herbs are a few options.

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