

SWEET & SOUR SAUCE

- 3/4 cup white sugar
- 2/3 cup water
- 1/3 cup white vinegar
- 1/4 cup soy sauce
- 2 tablespoons cornstarch
- 1 tablespoon ketchup

Combine all ingredients, bring to a boil,
then let cool!

makes approx 16 servings

TARTAR SAUCE

- 1 cup mayonnaise
- 2 teaspoons sweet pickle relish
- 1 teaspoon prepared yellow mustard
- 1 teaspoon lemon juice

Combine all ingredients, and serve with
fish!

makes approx 8 servings

POLYNESIAN SAUCE

- 1 cup Catalina dressing
- 2 tablespoons apple cider vinegar
- 3 tablespoons honey
- 1 tablespoon brown sugar
- 1/4 teaspoon smoked paprika
- 1/4 teaspoon dried mustard

Combine all ingredients with a whisk until
smooth!

makes approx 8 servings

COLESLAW DRESSING

- 1/2 cup mayonnaise
- 2 tablespoons white sugar
- 1.5 tablespoons lemon juice
- 1 tablespoon vinegar
- 1/2 teaspoon black pepper
- 1/4 teaspoon salt

Combine all ingredients, and mix with
cabbage!

makes approx 6 servings

BARBEQUE SAUCE

- 1.5 cups brown sugar
- 1.5 cups ketchup
- 1/2 cup vinegar
- 1/2 cup water
- 1 tablespoon Worcestershire sauce
- 2.5 tablespoons dry mustard
- 2 teaspoons paprika
- 2 teaspoons salt
- 1.5 teaspoons black pepper

Combine all ingredients and blend in
blender until smooth!

makes approx 32 servings

PARMESAN GARLIC SAUCE

- 1 cup grated parmesan cheese
- ½ cup mayonnaise
- 1 tablespoon crushed garlic cloves
- 2 teaspoons Italian seasoning
- 2 teaspoons lemon juice
- 1 teaspoon olive oil
- ½ teaspoon salt
- ½ teaspoon black pepper

Combine all ingredients and blend in blender or food processor until smooth!

makes approx 12 servings

BURGER SAUCE

- ½ cup mayonnaise
- 1 tablespoon ketchup
- 1 tablespoon yellow mustard
- 4 slices kosher dill pickle, finely chopped
- ¼ teaspoon garlic powder
- ¼ teaspoon paprika
- Pinch cayenne pepper

Combine all ingredients and blend in blender until smooth!

makes approx 4 servings

TACO SAUCE

- 1 cup tomato sauce
- ½ cup water
- 2 tablespoons lime juice
- 1 tablespoon white vinegar
- 1 teaspoon cumin powder
- 1 teaspoon chili powder
- 1 teaspoon paprika
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- ½ teaspoon salt

Combine all ingredients, bring to a boil, simmer till thick, then let cool!

makes approx 8 servings

PESTO SAUCE

- 3 cups fresh basil leaves
- 1.5 cups chopped walnuts
- 4 cloves garlic, peeled
- ¼ cup grated Parmesan cheese
- 1 cup olive oil
- salt and pepper to taste

Combine all ingredients except oil in food processor until fully chopped. Slowly add oil and season with salt & pepper!

makes approx 16 servings