

## Zesty Homemade Mexican White Sauce - A Creamy Dip, Drizzle & Marinade You'll Crave

Homemade Mexican White Sauce - The Zesty Secret to Elevating Every Meal



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### INGREDIENTS

2 cups creamy salad dressing (like Miracle Whip )

3/4 cup milk

1/2 tablespoon crushed red pepper flakes

1 1/2 teaspoons ground cumin

1 1/2 teaspoons garlic powder

1 1/2 teaspoons dried oregano

1/2 teaspoon salt

Ingredient Swaps & Notes:

Mayonnaise vs. Miracle Whip : If you prefer a less sweet base, swap Miracle Whip with mayo. It'll be more neutral and allow the spices to shine.

Dairy-Free Option: Use plant-based milk and vegan mayo or dressing to keep it dairy-free.

Spice Level: Adjust red pepper flakes to taste. Add a pinch of cayenne if you want a bolder kick.

Fresh Garlic: For a punchier flavor, finely mince 1-2 garlic cloves in place of powder.

How to Make Mexican White Sauce:

Start with the base: Add the creamy salad dressing to a medium bowl.

Thin it out: Slowly pour in the milk, stirring to achieve a smooth, creamy consistency.

Spice it up: Add in the crushed red pepper flakes, cumin, garlic powder, oregano, and salt.

Blend flavors: Stir until everything is evenly combined.

Let it chill: Cover the bowl and refrigerate for at least 2 hours. This step is key for letting the flavors meld.

Serve and enjoy: Use it chilled as a dip, drizzle, or marinade!

Tips for Success:

Don't skip the chill time-it transforms the flavor from "good" to "wow!"

Make ahead: This sauce can be made up to 5 days in advance and stored in the fridge.

Double up: If serving a crowd, double the batch-this stuff disappears fast!

Serving Suggestions & Pairings:

Drizzled over tacos or burrito bowls

As a dip for tortilla chips, veggies, or even chicken tenders

Marinade for grilled chicken or shrimp

Paired with Sheet Pan Quesadillas for the ultimate easy dinner

As a cool contrast to spicy mains like Mexican Chicken and Rice Casserole or Dorito Casserole

Storage & Leftovers:

Refrigerator: Store in an airtight container in the fridge for up to 5 days.

Freezing: Not recommended. The dairy base may separate when thawed.

Re-mixing: Give it a good stir before each use to maintain consistency.

More Recipes You'll Love:

Easy Cheesy Chicken Sliders with Marinara Garlic Butter

## DIRECTIONS

1. Start with the base: Add the creamy salad dressing to a medium bowl.
2. Thin it out: Slowly pour in the milk, stirring to achieve a smooth, creamy consistency.
3. Spice it up: Add in the crushed red pepper flakes, cumin, garlic powder, oregano, and salt.
4. Blend flavors: Stir until everything is evenly combined.
5. Let it chill: Cover the bowl and refrigerate for at least 2 hours. This step is key for letting the flavors meld.
6. Serve and enjoy: Use it chilled as a dip, drizzle, or marinade!
7. Tips for Success: Don't skip the chill time-it transforms the flavor from "good" to "wow!"
8. Make ahead: This sauce can be made up to 5 days in advance and stored in the fridge.
9. Double up: If serving a crowd, double the batch-this stuff disappears fast!
10. Serving Suggestions & Pairings: Here's how we love to use this magic sauce:
11. Drizzled over tacos or burrito bowls
12. As a dip for tortilla chips, veggies, or even chicken tenders
13. Marinade for grilled chicken or shrimp
14. Paired with : Sheet Pan Quesadillas for the ultimate easy dinner
15. As a cool contrast to spicy mains like : Mexican Chicken and Rice Casserole or Dorito Casserole

16. Pair it with a cool, fruity drink like this refreshing Blueberry Lemonade to balance the spice.
17. Storage & Leftovers: Refrigerator: Store in an airtight container in the fridge for up to 5 days.
18. Freezing: Not recommended. The dairy base may separate when thawed.
19. Re-mixing: Give it a good stir before each use to maintain consistency.
20. More Recipes You'll Love: If you love this sauce, you'll definitely want to check out:
21. Easy : Cheesy Chicken Sliders with Marinara Garlic Butter
22. Mexican : Chicken and Rice Casserole
23. Dorito : Casserole
24. Sheet : Pan Quesadillas
25. Final Thoughts: This Homemade Mexican White Sauce is the kind of easy win every home cook needs in their back pocket. With its quick prep and bold flavor, it's a no-fail way to add excitement to your meals. Make it once and you'll wonder how you ever lived without it.

## SWAPS & NOTES

Miracle Whip : If you prefer a less sweet base, swap Miracle Whip with mayo.

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Dairy-Free Option : Use plant-based milk and vegan mayo or dressing to keep it dairy-free.

Spice Level : Adjust red pepper flakes to taste.

## TIPS FOR SUCCESS

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**More recipes: [ChefManiac.com](https://chefmaniac.com)**

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