

Curry Mayonnaise: A Bold, Zesty Condiment You'll Love

Curry Mayonnaise: A Zesty, Creamy Condiment with a Flavor Punch



TIME
30 min

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INGREDIENTS

- 1/2 cup mayonnaise
- 2 1/2 teaspoons madras curry powder
- 1 small clove garlic, crushed
- 2 teaspoons honey
- 1 teaspoon lemon juice

DIRECTIONS

- 1. Mix It All:** In a small bowl, combine the mayonnaise, curry powder, garlic, honey, and lemon juice. Stir until smooth and fully blended.
- 2. Chill and Serve:** Transfer to an airtight container and refrigerate for at least 30 minutes to let the flavors meld. Keeps fresh for up to 2 weeks.

SWAPS & NOTES

and Variations Mayonnaise : Use any type-classic, avocado oil-based, or vegan.

Madras Curry Powder : This blend is a bit spicier than regular curry powder.

Garlic : Fresh crushed garlic gives a bold kick.

Honey : Balances the spice-adjust to taste.

TIPS FOR SUCCESS

Taste as you go -add more curry powder or honey to suit your spice level and sweetness preference.

Use a whisk for extra creamy texture.

Let it chill before serving for deeper flavor.

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