

## Creamy & Zesty Mexican White Sauce: Perfect for Tacos & Dipping

Get ready to elevate your Mexican-inspired dishes with this incredibly



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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

Swaps and Notes:

**Creamy Salad Dressing:** Miracle Whip is specified and works perfectly for its tangy, creamy base.

Mayonnaise can be used for a richer, less tangy sauce, but Miracle Whip truly gives it that signature flavor.

**Milk:** Any kind of milk (dairy or non-dairy like almond or soy milk) will work to thin the sauce to the desired consistency.

**Crushed Red Pepper Flakes:** Adjust this to your heat preference. For a milder sauce, reduce or omit. For more kick, add a full tablespoon!

**Spices:** The combination of cumin, garlic powder, and oregano is classic for Mexican flavors. Freshly minced garlic can be used instead of garlic powder, though the powder blends more smoothly.

**Salt:** Start with 1/2 teaspoon and taste. You might need a little more depending on the saltiness of your creamy dressing.

**Optional Additions:** A squeeze of fresh lime juice can add extra brightness, or a pinch of smoked

paprika for depth.

## DIRECTIONS

1. Whipping up this incredible : Mexican White Sauce is incredibly simple!
2. Start with the : Base: Begin by scooping the creamy salad dressing (Miracle Whip ) into a medium mixing bowl.
3. Whisk in : Milk: Gradually whisk in the milk, a little at a time, until the mixture becomes smooth and reaches a lovely, pourable creamy consistency. You want it thin enough to drizzle but thick enough to cling.
4. Add the : Spices: Add in the crushed red pepper flakes, ground cumin, garlic powder, dried oregano, and salt.
5. Blend : Flavors: Stir everything thoroughly with a whisk or spoon, ensuring that all the spices are well blended into the creamy base.
6. Chill and : Marry Flavors: Cover your mixing bowl tightly with plastic wrap and place it in the refrigerator for at least 2 hours. This resting time is crucial! It allows all the fantastic flavors from the spices to "marry" and intensify, resulting in a much richer and more complex sauce.
7. Serve: When you're ready to dig in, give the sauce a final stir. Serve it chilled as a delicious dip for chips or veggies, a flavorful drizzle over tacos, burritos, or quesadillas, or as a zesty marinade for grilled chicken or shrimp. Enjoy every bite!

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## TIPS FOR SUCCESS

Chill Time is Essential: Don't skip the refrigeration step!

The flavors truly develop and deepen after a couple of hours.

Adjust Consistency: If the sauce is too thick after chilling, whisk in a tiny bit more milk until it reaches your desired consistency.

If it's too thin, a tiny bit more creamy dressing can help.

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

Original recipe: <https://chefmaniac.com/creamy-zesty-mexican-white-sauce-perfect-for-tacos-dipping/>