

Mississippi Comeback Sauce: The Tangy, Creamy, Zesty Dip You Need

Some sauces are just meant to be a sidekick, but then there's



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INGREDIENTS

- 1 cup mayonnaise
- 1/4 cup chili sauce (like Heinz brand)
- 2 tablespoons ketchup
- 1 teaspoon Worcestershire sauce
- 1 teaspoon lemon juice
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- Pinch of salt and black pepper
- Pinch of paprika (optional)
- Pinch of cayenne pepper (optional, for heat)

DIRECTIONS

- 1.** Combine the : Ingredients: In a medium-sized bowl, combine the mayonnaise, chili sauce, ketchup, Worcestershire sauce, lemon juice, garlic powder, onion powder, a pinch of salt, and a pinch of black pepper. Add the paprika and cayenne pepper if you're using them.
- 2.** Whisk until : Smooth: Use a whisk to mix all the ingredients together until the sauce is completely smooth and no streaks remain.
- 3.** Taste and : Adjust: Taste the sauce and adjust the seasoning if necessary. You can add a little more salt, pepper, or a pinch of cayenne for extra heat.
- 4.** Chill: Place the sauce in a sealed container and refrigerate for at least 1 hour before serving. This allows all the flavors to meld together and gives the sauce a thicker consistency.
- 5.** Serve: Serve the sauce with your favorite foods.

SWAPS & NOTES

Mayonnaise : A good quality full-fat mayonnaise is the key to this sauce's rich, creamy texture.

You can use a light mayonnaise, but the sauce may be a bit thinner.

For a different flavor profile, you could also use a mayonnaise-based dressing.

Chili Sauce : The chili sauce adds a unique sweetness and a mild kick.

TIPS FOR SUCCESS

Use a Good Mayo : A great sauce starts with a great base.

Using a high-quality mayonnaise will make a big difference in the final taste and texture of the sauce.

Let it Chill : Chilling the sauce for at least an hour is a crucial step.

It allows the flavors to develop and become more cohesive.

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

Original recipe: <https://chefmaniac.com/mississippi-comeback-sauce-the-tangy-creamy-zesty-dip-you-need/>