



Come Back Sauce



Once you've learned to make mayonnaise, you'll be able to make the best come back sauce, a Southern classic. If you're a fan of sauce Marie Rosé, Thousand Island dressing or Cajun remoulade, you'll love this creamy piquant, slightly spicy sauce that was created as the house dressing in a Mississippi restaurant. It's perfect as a salad dressing or dipping sauce with anything fried (like fried green tomatoes or fried chicken). It's so good it'll ensure your dinner guests come back for more! It's even better made the day before you use it so that the flavours have time to marry, and it keeps for a week in the fridge. My version is restrained in the heat department, so feel free to punch up the chilli level with some extra cayenne, Tabasco or other hot sauce.

Makes about $\frac{3}{4}$ cup

INGREDIENTS

- $\frac{1}{2}$ cup whole egg mayonnaise
- 1 tablespoon vegetable oil
- 2 teaspoons strained lemon juice
- 2 teaspoons tomato paste
- 1 teaspoon Worcestershire sauce
- 1 teaspoon wholegrain mustard
- 1 golden shallot, finely chopped
- $\frac{1}{2}$ teaspoon smoked paprika
- Pinch ground cayenne pepper, more or less to taste
- Pinch garlic powder
- Salt flakes and freshly black pepper, to taste

METHOD

1. Place all ingredients in a food processor and blitz to combine well.
2. Cover and refrigerate for at least an hour, ideally overnight.