



Comeback Sauce

Once you've learned to make mayonnaise, you'll be able to make the best Mississippi comeback sauce, a Southern classic. If you're a fan of sauce Marie Rose, 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.

Makes about $\frac{3}{4}$ cup (180ml)



INGREDIENTS

- $\frac{1}{2}$ cup whole egg mayonnaise (150g/5 $\frac{1}{3}$ oz)
- 1 tablespoon vegetable oil (20ml)
- 2 teaspoons strained lemon juice (10ml)
- 2 teaspoons tomato paste (12g/ $\frac{1}{2}$ oz)
- 1 teaspoon Worcestershire sauce (10ml)
- 1 teaspoon wholegrain mustard (5g/ $\frac{1}{5}$ oz)
- 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 ground 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.