

Mississippi Comeback Sauce

It's the sauce that keeps you coming back for more! This sauce is seriously addictive! If you haven't tried this yet you need to make this ASAP!

This sauce can be used for so many yummy foods! Try Comeback Sauce with; onion Rings, fries, sweet potato fries, hamburgers, veggies (for a low carb snack). If you are doing low carb just be sure to use a low sugar ketchup.

Every time I serve this I always have people asking what it is and asking me for the recipe. It's so delicious! Stores great in the fridge, you will always want to have some on hand.

THIS SAUCE IS FAN-FRICKEN-TASTIC!

Many versions exist of this famous southern-style sauce. Here's my slightly northerinized version of Comeback Sauce.

Mine has a bit less worcestershire sauce, as I'm not much of a fan of the flavor if there's too much, and I upped some of her spices and removed the additional fat for the oil.

No doubt hers is a LOT more authentic than mine since she's a native Mississippian and the sauce has it's origins there. Read her story on her sauce recipe about the history of this sauce and some "saucy" other names that it goes by.

This sauce is delicious on french fries, onion rings, wings and just about every other darned thing you eat. Great on burgers and fish too.

To Make this Recipe You'll Need the following ingredients:

PLEASE, USE THE NEXT PAGE BUTTON BELOW FOR THE RECIPE AND INGREDIENTS!

Makes a pint jar full.

- 1 cup mayonnaise
- 1/4 cup ketchup
- 1/4 cup chili sauce
- 1 tsp Dijon mustard
- 1 tsp onion powder
- 1 tsp garlic powder
- 2 teaspoons Worcestershire sauce
- 1/2 teaspoon ground black pepper
- 1/2 teaspoon Tabasco sauce
- 1/4 cup olive oil
- juice of one lemon

Mix all ingredients well and store in refrigerator overnight. It needs to sit to let the flavors become “acquainted”.

Use on EVERYTHING (except cheerios)!

Source: AllrecipeS.com

PLEASE, USE THE NEXT PAGE LINK BUTTON FOR MORE DELICIOUS RECIPES AND DON'T FORGET TO SHARE THIS POST WITH YOUR FRIENDS AND FAMILY ON FACEBOOK.