

Thousand Island Dressing



PREPARATION TIME
15 minutes



COOKING TIME
5 minutes



PERFECT PARTNER
cucumber salad



Make your own sweet pickle relish and save money and possibly a trip to the grocery store. Finely chop any variety or mixture of sweet pickled vegetables, including cucumbers, onions or peppers.

SHOPPING LIST

- green olives • chili sauce
- hot pepper sauce
- sweet pickle relish

ON HAND

- mayonnaise • egg • onion

Thousand Island Dressing

INGREDIENTS

- 1 egg
- 1/2 cup green olives, minced
- 2 tablespoons sweet pickle relish
- 1 tablespoon grated onion
- 1 cup mayonnaise
- 1/4 cup chili sauce
- 1/8 teaspoon hot red pepper sauce

MAKES 1 1/2 CUPS

COOK'N
Express

- Save time by putting all the ingredients, roughly chopped, into a blender or food processor. Process until smooth.

Make Ahead

This dressing will keep for a week refrigerated. The flavors will fully develop if made 24 hours before using.

♦ VARIATION

For a French twist, add 1/2 teaspoon dried tarragon and 2 teaspoons tarragon vinegar in step 2.

1 Place egg in a small saucepan. Cover with water. Boil for 5 minutes over high heat. Turn off heat; let egg sit for 5 minutes. Drain; peel and finely chop egg. Place in medium bowl.



2 Add olives, relish and onion to bowl.

3 Add mayonnaise, chili sauce and pepper sauce to relish mixture. Stir well to combine.



4 Pour dressing over mixed greens or a cucumber and tomato salad.