

Utah Fry Sauce

1 cup mayonnaise

1/2 cup ketchup (roughly a 2 to 1 ratio)

1/2 tsp. onion powder

3 to 4 teaspoons pickle juice (one teaspoon at a time & check for taste)

Mix together in small bowl.

Southwestern Fry Sauce

1/2 cup mayonnaise

1/4 cup ketchup

1 Tbsp. chipotle in adobo, minced

1 Tbsp. roasted green chile, minced

Combine all ingredients. Serve as a dip for fries or onion rings, or spread on a burger.

Tartar Sauce

1 cup Best Foods (or Hellmann's) mayonnaise

2 Tbsp lemon juice

2 to 3 Tbsp finely chopped dill pickle

2 tsp. finely chopped dill weed

1/4 tsp. pepper

Combine all ingredients. Refrigerate for at least an hour before serving.

For the best flavor, use fresh squeezed lemon juice and fresh dill. You can use a generous amount of fresh dill in a recipe without it being overpowering. Dried dill can also be used. Crush the dried dill before adding to the tartar sauce, as it will bring out more of the dill flavor.