

🌱 YIELD: ABOUT 3/4 CUP

## HOMEMADE THOUSAND ISLAND DRESSING

🕒 PREP: 5 MINUTES    🕒 TOTAL: 5 MINUTES

*Five minutes and a little chilling time in the fridge, and you've got a tangy, zesty, "secret" sauce that's equally at home on a burger as it is over a simple bed of greens. Far less expensive than store-bought and it tastes, well, a thousand times better!*



### INGREDIENTS:

- 1/2 cup mayonnaise\*
- 2 tablespoons ketchup
- 2 tablespoons sweet pickle relish
- 2 teaspoons finely diced onion (I use red onion but yellow or white would work just fine)
- 1/4 teaspoon finely minced garlic (about half of a small clove)
- 1 teaspoon white vinegar
- 1/8 teaspoon kosher salt plus more to taste
- 2-3 dashes Tabasco sauce (optional)

### DIRECTIONS:

1. Add all ingredients to a small bowl and mix well. Taste and add additional salt if desired. Refrigerate for at least an hour to allow the flavors to meld. Serve.
2. Keeps refrigerated for 3 – 4 days (probably longer, but for us it's long gone by then).

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\*VEGAN OPTION:

Use a vegan mayo such as Vegemise.

**NUTRITION INFORMATION** Yield: About 3/4 cup, Serving Size: 1/6 of recipe

*Amount Per Serving:* Calories: 89 Calories, Total Fat: 6.6g, Saturated Fat: 1g, Cholesterol: 5mg, Sodium: 287mg, Carbohydrates: 7.8g, Sugar: 3.9g, Protein: 0.3g

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