



ASK'M SAUCE

*Thank you **Trish Hallam** of Herbert, SK for this recipe*

- 1 cup mayonnaise
- 2 Tbsp. ketchup
- 2 Tbsp. **Dilly-Licious Dill Pickle Mustard**
- 3 Tbsp. **Roasted Red Pepper & Onion Relish**
- 1 Tbsp. **Jalapeno Dill Pickle Hot Sauce**



Combine all ingredients until well blended. Cover and refrigerate for a minimum of 1 hour (12-24 hours is better) for all the flavours to infuse to a *“where have you been my whole life”* level of deliciousness. This sauce is amazing on burgers, hot dogs, tacos, chicken strips, drizzled over fries with melted cheese, salads or even just to dip pretzels, veggies or your favourite crackers in.



- Dilly-Licious Dill Pickle Mustard
- Roasted Red Pepper & Onion Relish
- Jalapeno Dill Pickle Hot Sauce

IRON CHEF
CONSULTANT RECIPE CHALLENGE