

THOUSAND ISLAND DRESSING

This recipe is an adaptation of Ina Garten's thousand island recipe. I increased most of the seasonings and ingredients for a more flavorful, stronger punch.

INGREDIENTS

Set 1

- ¾ c. good mayonnaise
- ¼ c. good ketchup
- 2 T. light sour cream
- 1 T. capers, minced then measured
- 2 tsp. dill pickles, minced then measured
- 1 ½ T. sweet relish, measured then somewhat drained in a napkin
- 1 tsp. freshly squeezed lemon juice
- 1/8 tsp. salt
- 1/8 tsp. ground black pepper

Tools: *small bowl, 1, 1-pint Mason jar with cover*

DIRECTIONS

1. Place all of the ingredients into the small bowl.
2. Stir till well combined.
3. Pour dressing into the jar and cover.
4. Put dressing in the fridge overnight to thicken and develop its flavor.

Recipe courtesy Paula Quinene of PaulaQ.com.