

Pickle Sauce

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1/2 cup mayonnaise

2 tablespoons dill, chopped

2 tablespoons onion, minced

2 tablespoons sweet pickles or relish, chopped

1 tablespoon ketchup

1 teaspoon cider vinegar

1 teaspoon sugar

In a bowl, combine the mayonnaise, dill, onion, pickles, ketchup, vinegar and sugar. Mix well.

Per Serving (excluding unknown items): 844 Calories; 94g Fat (92.7% calories from fat); 3g Protein; 14g Carbohydrate; 1g Dietary Fiber; 39mg Cholesterol; 817mg Sodium. Exchanges: 1 Vegetable; 8 Fat; 1/2 Other Carbohydrates.