Sauces

Fresh Herb Mayonnaise

Southern Living Best Barbecue Recipes - June 2011

Preparation Time: 5 minutes

2 cups mayonnaise

2 tablespoons fresh parsley, chopped

2 tablespoons fresh chives, chopped

1 tablespoon fresh basil, chopped

1 tablespoon fresh dill, chopped

1 tablespoon fresh oregano, chopped

in a bowl, stir together all the ingredients.

Store in an airtight container in the refrigerator for up to one week.

Yield: 2 1/4 cups

Per Serving (excluding unknown items): 3161 Calories; 374g Fat (99.2% calories from fat); 5g Protein; 1g Carbohydrate; 1g Dietary Fiber; 154mg Cholesterol; 2506mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 31 1/2 Fat.